



Rasita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Wood-Fired Oven
FW110



STANDARD FEATURES

- Wood fired stone hearth oven
- Constructed from premium high grade alumina complete with heavy metal enclosure and stand.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- Thermal insulation minimum 6" from top to bottom requiring 3" clearance to combustible materials.
- Refractory materials vibrated during curing process to produce exceptionally dense and resistant work surface
- Thermal insulation made of mineral fibre with high insulating properties
- Removable cooking surface slabs
- Granite slab work surface mounted outside mouth opening
- Iron wood holder

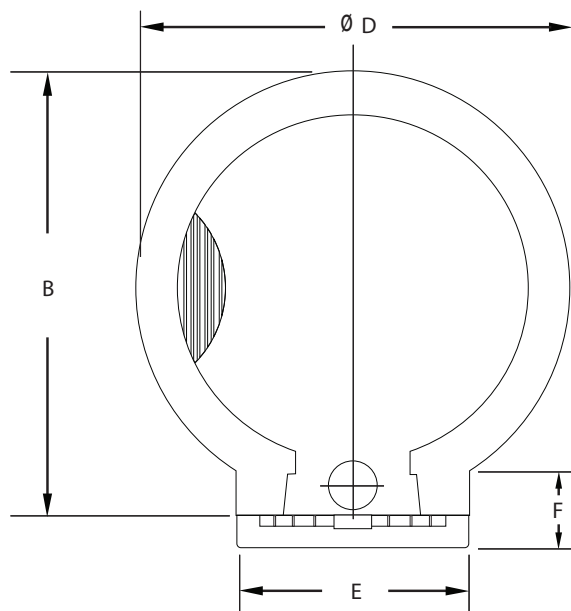
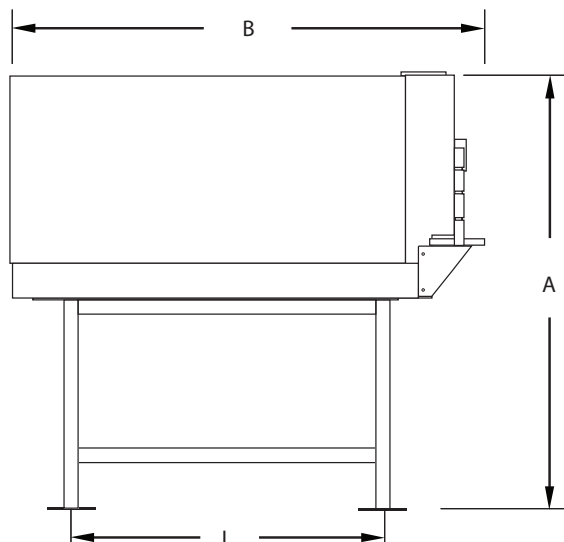
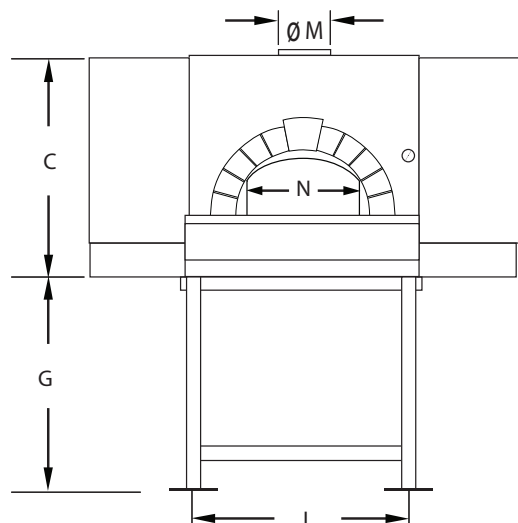
ITEM:

PROJECT:

DATE:

Wood-Fired Oven
FW110

Wood-Fired Oven FWI10



Model/ Specifications	FWI10 (43")	Cooking Time	
		Capacity	(6) x 11"
Weight (lbs.) [Stand]	2,500 [200]	Individual Pizza	2 ~ 3 minutes
		Pan Pizza	4 ~ 6 minutes

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
FWI10 (43")	74	65	35 ½	58 ¼	31 ½	11 ½	38 ¼	29 ⅞	42 ½	8	18



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