

Gas-Fired Oven PG150

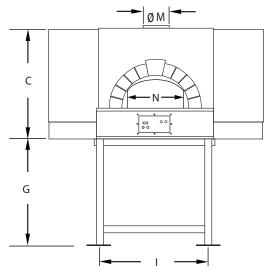


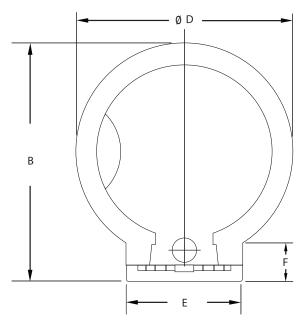
STANDARD FEATURES

- Gas 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.
- Maintenance free atmospheric infrared gas burner system in stainless steel.
- Large refractory mass enables strong thermal flywheel effect, wood savings, fast even baking, thermal stability.
- INTELLITOUCH Touch Screen Electronic Controls.
- Easy intuitive digital controls with thermostat and flame modulator.
- 220/60/1

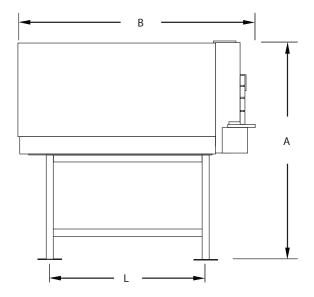
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Gas-Fired Oven PG150



Model/	PG150 (59")	Cooking Time			
Specifications					
Power	220/60/1	Capacity	(10) x 11"		
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes		
BTU	120,000				
Weight (lbs.) [Stand]	4,000 [200]	Pan Pizza	4 ~ 6 minutes		

Model/ Dimension (inches)	Α	В	С	ØD	E	F	G	ı	L	ØM	N
PG150 (59")	74	82	38	74	39 ½	13 ¾	36 1/4	37	53 1/4	8	20



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