



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

Wood-Fired Oven  
FW150



#### 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

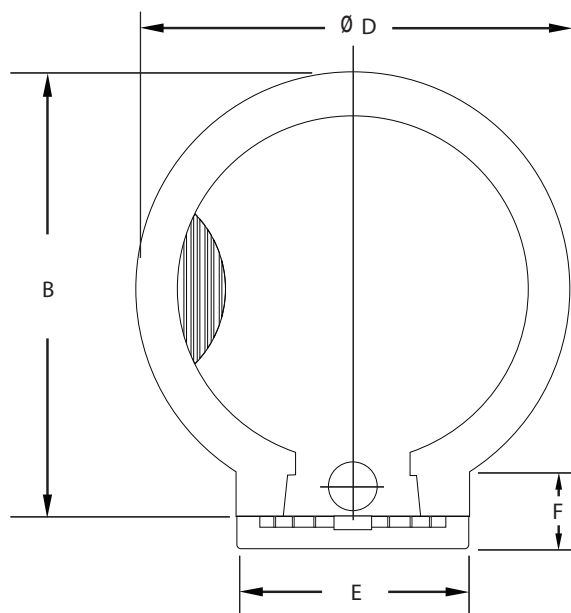
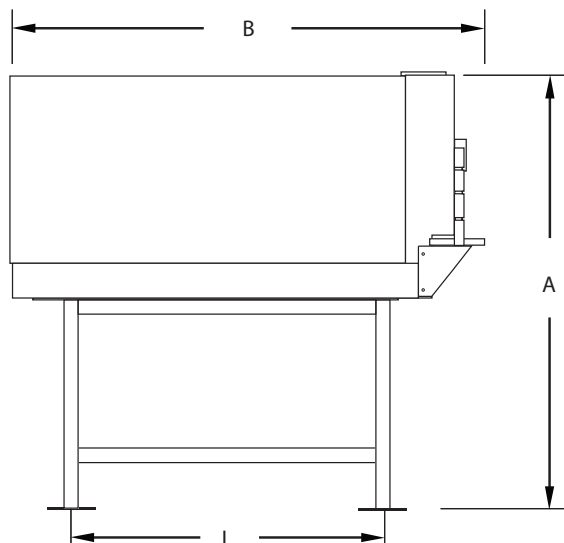
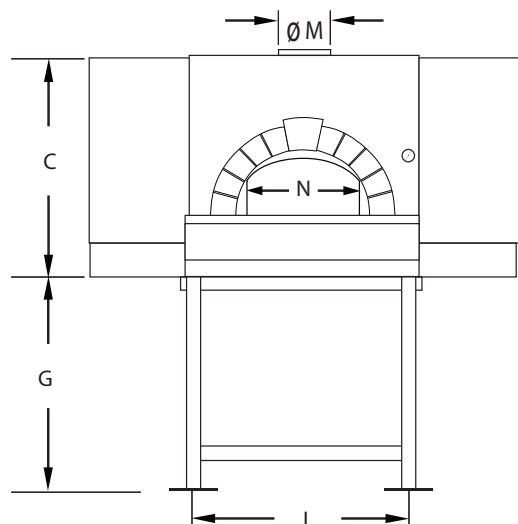
ITEM:

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## Wood-Fired Oven FWI50



Model/ Specifications	FWI50 (59")	Cooking Time	
		Capacity	(12) x 11"
Weight (lbs.) [Stand]	3,700 [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
FWI50 (59")	74	82	35 1/2	74	39 3/8	13 3/4	38 1/4	37	53	8	20



**Rosito Bisani Imports, Inc.**  
940 South La Brea Avenue, Los Angeles CA, 90036  
Tel: 323-937-1888 • Fax: 323-938-0728 • Toll Free: 1-800-848-4444  
E-mail: sales@rosito-bisani.com  
**www.rosito-bisani.com**  
530 South Henderson Road, Suite F, King of Prussia PA, 19406  
Tel: 610-265-5950 • Fax: 888-576-8524