



*Rosita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

Wood-Fired Oven  
FW100 Morello Forni



#### 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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PROJECT:

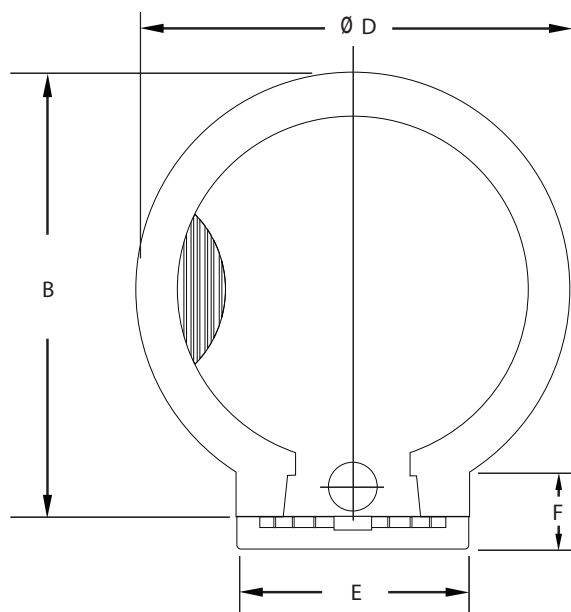
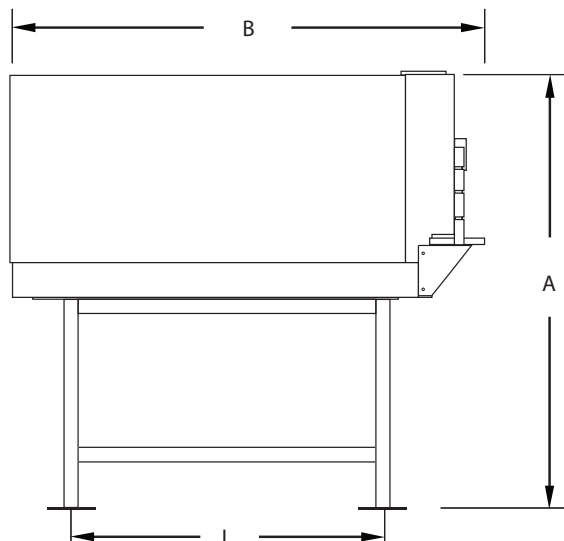
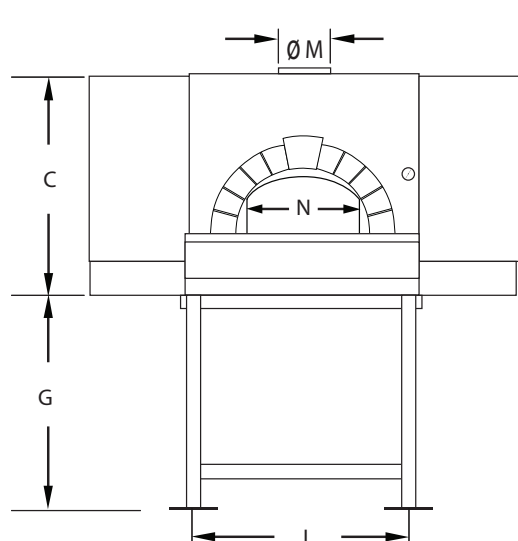
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FW100**

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### FLUE CONNECTION

All ovens are provided with an exhaust flue collar  $\frac{1}{2}$ " or  $2\frac{1}{2}$ " in height and 8" or 10" nominal diameter depending on model. The flue collar ( $\varnothing H$ ) is located on oven top to provide a secure connection to the chimney. The oven flue collar is designed to be connected to chimney listed to UL-103HT. When working on gas only ovens, the oven is suitable for connection to Type B Gas Vent when used with the draft hood. When burning wood, an independent Flue evacuation system is required.

### ELECTRICAL CONNECTION

Verify the power supply has the same rating as the oven.

### AIR SUPPLY

These ovens require make-up air to replace combustion air and excess air taken out by the flue. Always check for adequate openings to allow required make-up air flow in. Check table included in operations manual.

| Model/<br>Specifications | FW100 (39")    | Cooking Time        |               |
|--------------------------|----------------|---------------------|---------------|
|                          |                | Capacity            | (4) x 11"     |
| Weight (lbs.)<br>[Stand] | 2,000<br>[150] | Individual<br>Pizza | 2 ~ 3 minutes |
|                          |                | Pan Pizza           | 4 ~ 6 minutes |

| Model/<br>Dimension<br>(inches) | A                | B  | C                | $\varnothing D$  | E                | F                | G                | I                | L  | $\varnothing M$ | N                |
|---------------------------------|------------------|----|------------------|------------------|------------------|------------------|------------------|------------------|----|-----------------|------------------|
| FW100 (39")                     | 69 $\frac{3}{4}$ | 60 | 31 $\frac{1}{2}$ | 54 $\frac{1}{2}$ | 31 $\frac{1}{2}$ | 11 $\frac{1}{2}$ | 38 $\frac{1}{4}$ | 29 $\frac{1}{8}$ | 41 | 8               | 17 $\frac{1}{2}$ |



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