



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

Rotating Hybrid  
Gas and Wood Fired Oven  
Cupola Dome Mosaic  
FGRi150CM



**STANDARD FEATURES**

- Hybrid (wood/gas) Cupola Mosaic Dome Oven with rotating cooking bedplate chamber.
- Constructed from high refractory premium grade alumina with heavy metal enclosure and stand.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- Operates gas only, wood only, or combination wood and gas.
- Double gas burner system in stainless steel.
- Internal dome burner and under bedplate gas burner system.
- Thermal insulation made of mineral fibre with high insulating properties; minimum 6" from top to bottom requiring 3" clearance to combustible materials.
- INTELTOUCH-MFI10 Touch Screen Electronic Control System.
- Independent intuitive digital safety controls.
- Programmable time, speed, temperature and flame control system.
- Optimized performance and large productivity.
- Emergency push button to stop.
- 220/60/1

**OPTION**

Natural Stone Mosaic Colors

ITEM:

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PROJECT:

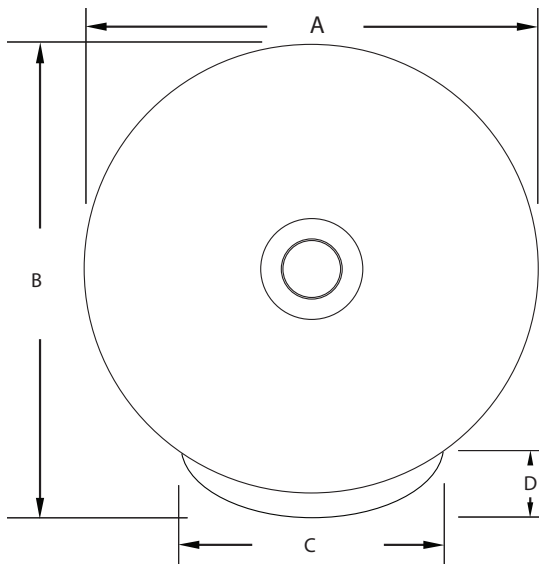
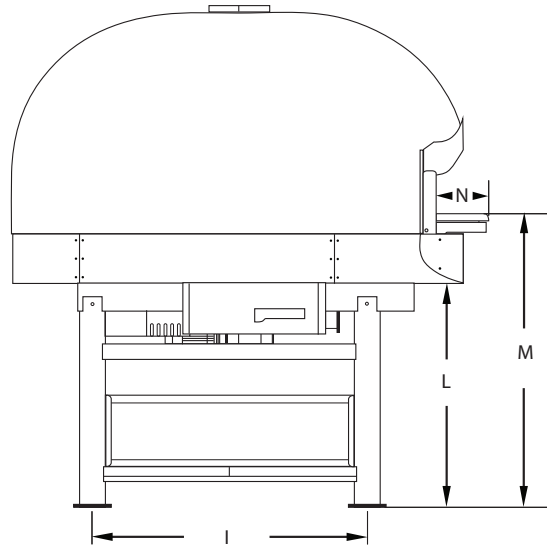
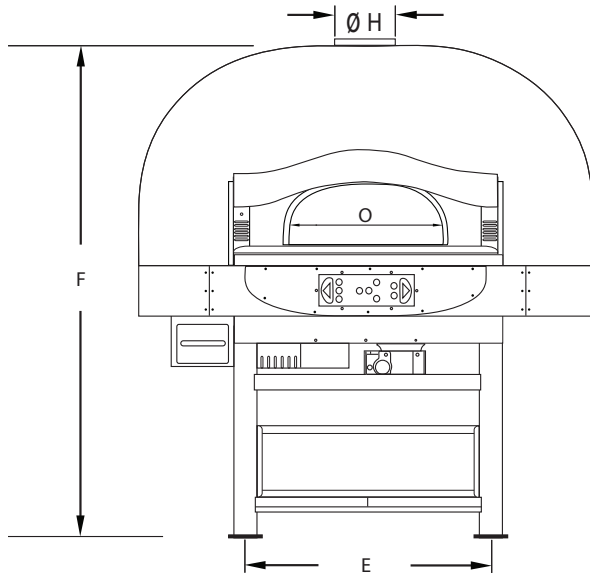
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FGRi150CM**

# Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Mosaic FGRi150CM



Model/ Specifications	FGRi150CM (59)	Cooking Time	
Power	220/60/1	Capacity	(14) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	236,000	Pan Pizza	4 ~ 6 minutes
Weight (lbs.)	8,818		

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	I	L	M	N	O
FGRi150CM (59)	90.5	96.5	48	12	45	92.5	10	63	33.5	49	10	32



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**GAS-FIRED**

