

Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic FGR*i*150CB



## STANDARD FEATURES

- Hybrid (wood/gas) Cupola Basic 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-MF10 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**

Custom Colors RAL

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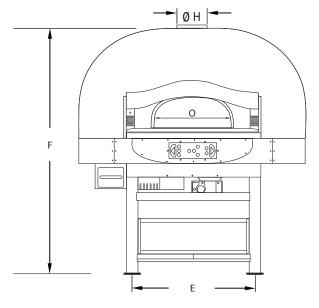
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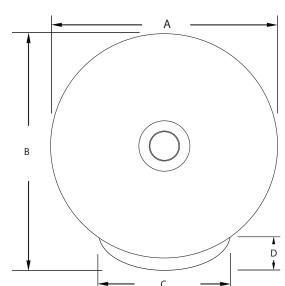
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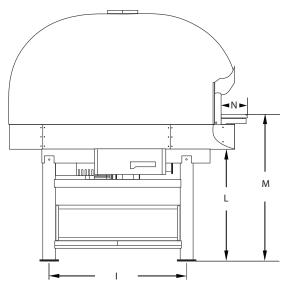
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### **FLUE CONNECTION**

All ovens are provided with an exhaust flue collar ½" or 2½" in height and 8" or 10" nominal diameter depending on model. The flue collar (ØH) 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 overguetic extensi is required. 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.

FGRiI50CB	Cooking Time				
(59)					
220/60/1	Capacity	(14) x 11"			
3/4	Individual Pizza	2 ~ 3 minutes			
236,000					
8,818	Pan Pizza	4 ~ 6 minutes			
	(59) 220/60/1 3/4 236,000	(59)  220/60/1  Capacity  3/4  Individual Pizza  236,000  Pan Pizza			

Model/ Dimension (inches)	Α	В	С	D	E	F	ØH	ı	L	М	N	0	
FGR <i>i</i> 150CB (59)	90.5	96.5	48	12	45	92.5	10	63	33.5	49	10	32	



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