

Rotary Gas-Fired Oven Cupola Dome Basic FGR130CB



STANDARD FEATURES

- Gas Cupola Basic Dome Oven with rotating cooking bedplate chamber.
- Constructed from high refractory premium grade alumina.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- 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 Stop push button.
- 220/60/1

OPTION

Custom Colors RAL

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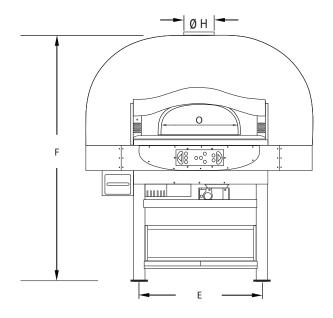
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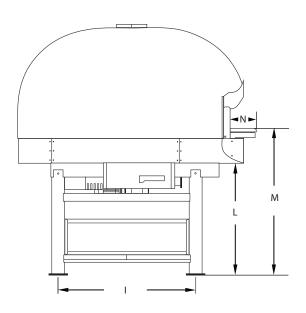
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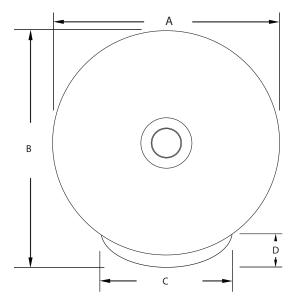
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Model/ FGR130CB		Cooking Time			
Specifications	(51)				
Power	220/60/1	Capacity	(10) x 11"		
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes		
BTU	122,837				
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Weight (lbs.)	5,291	Pan Pizza	4 ~ 6 minutes		

Model/ Dimension (inches)	А	В	С	D	E	F	ØН	ı	L	М	N	0
FGR-130CB (51)	75	79	44	12	41	81	10	45.5	32.5	48	10	25.5



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