

Rotating Hybrid Gas and Wood Fired Oven Standard FGR*i*130ST



STANDARD FEATURES

- Hybrid (wood/gas) 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.
- \bullet 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

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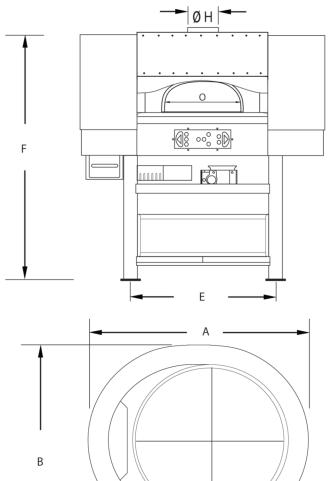
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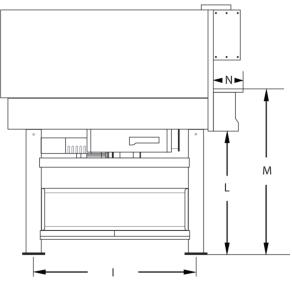
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FLUE CONNECTION

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ELECTRICAL CONNECTION

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

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/	FGRi130ST	Cooking Time				
Specifications	(51)					
Power	220/60/1	Capacity	(10) x 11"			
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes			
BTU	169,000		minutes			
			4 ~ 6 minutes			
Weight (lbs.)	5,953	Pan Pizza				

Model/ Dimension (inches)	A	В	С	D	E	F	ØH	ı	L	М	N	0
FGR <i>i</i> 130ST (51)	83.5	83.5	48	12	45	76.5	10	49.5	32.5	48	10	29.5

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