

# Rotary Gas-Fired Oven Cupola Dome Mosaic - CM FGR100 Morello Forni



## STANDARD FEATURES

- Gas Cupola Mosaic 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**

Mosaic Natural Stone Colors

$H \vdash M$	
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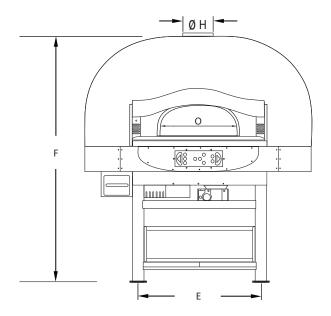
PROJECT:

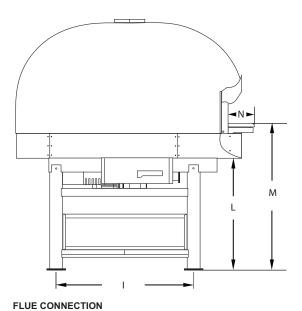
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All ovens are provided with an exhaust flue collar ½" or 2½" in height and 8" or 10" nominal diameter depending on model. The flue collar (ØH) is located on oven top to provide a secure connection to the chimney. The oven flue collar is designed to 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 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/	FGRI00	Cooking Time			
Specifications	(39)				
Power	220/60/1	Capacity	(6) x 11"		
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes		
BTU	81,900				
			4~6		
Weight (lbs.)	3,975	Pan Pizza	minutes		

<b>←</b> C <b>→</b>				Wei	ght (lbs.)	3,9	75	Pan Pizz	2	4 ~ 6 inutes		
Model/ Dimension (inches)	А	В	С	D	E	F	ØН	I	L	М	N	0
FGR100 (39)	62	66	40.5	12	37	78	10	45.5	32.5	48	10	21.5



В

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