



Rasita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Rotating Hybrid
Gas and Wood Fired Oven
Cupola Dome Basic
FGRi150CB



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-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

Custom Colors RAL

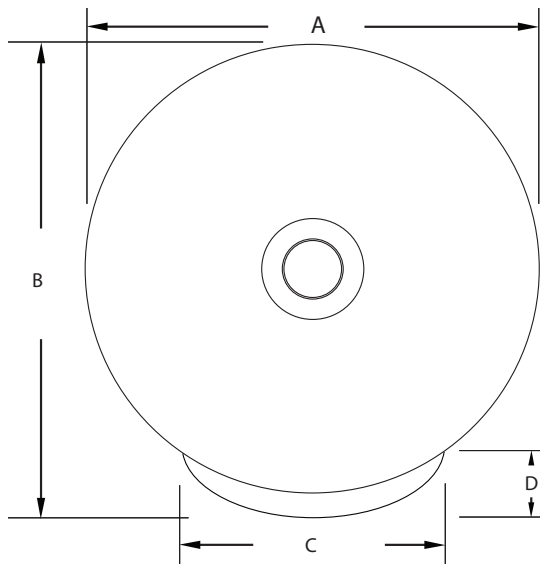
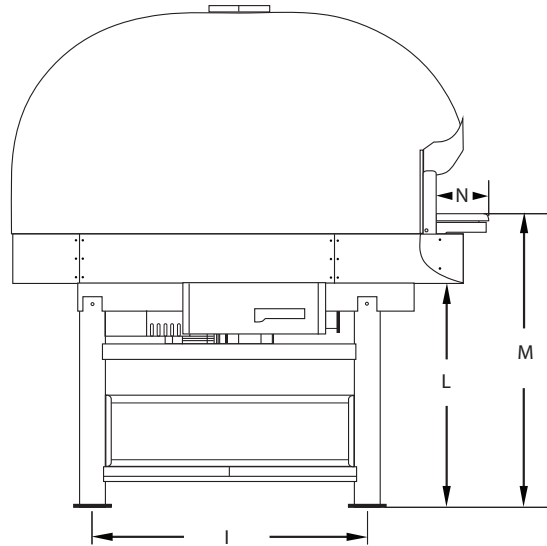
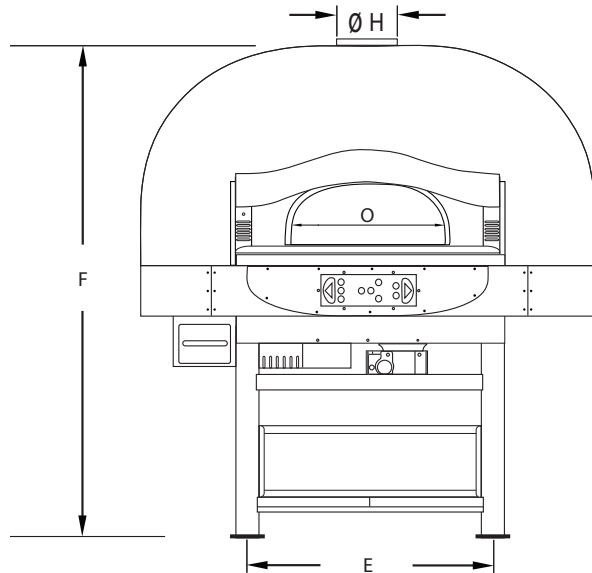
ITEM:

PROJECT:

DATE:

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FGRi150CB**

Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic FGRi150CB



Model/ Specifications	FGRi150CB (59)	Cooking Time	
Power	220/60/1	Capacity	(14) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	146,722	Pan Pizza	4 ~ 6 minutes
Weight (lbs.)	8,818		

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	I	L	M	N	O
FGRi150CB (59)	90.5	96.5	48	12	45	92.5	10	63	33.5	49	10	32.5



Rosito Bisani Imports, Inc.
940 South La Brea Avenue, Los Angeles CA, 90036
Tel: 323-937-1888 • Fax: 323-938-0728 • Toll Free: 1-800-848-4444
E-mail: sales@rosito-bisani.com
www.rosito-bisani.com
530 South Henderson Road, Suite F, King of Prussia PA, 19406
Tel: 610-265-5950 • Fax: 888-576-8524

GAS-FIRED

