



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

## Gas-Fired Oven FG150



### STANDARD FEATURES

- Gas fired stone hearth oven.
- Constructed from premium high grade alumina complete with heavy metal enclosure and stand.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- Thermal insulation minimum 6" from top to bottom requiring 3" clearance to combustible materials.
- Maintenance free atmospheric infrared gas burner system in stainless steel.
- Large refractory mass enables strong thermal flywheel effect, wood savings, fast even baking, thermal stability.
- INTELLITOUCH Touch Screen Electronic Controls.
- Easy intuitive digital controls with thermostat and flame modulator.
- 220/60/1

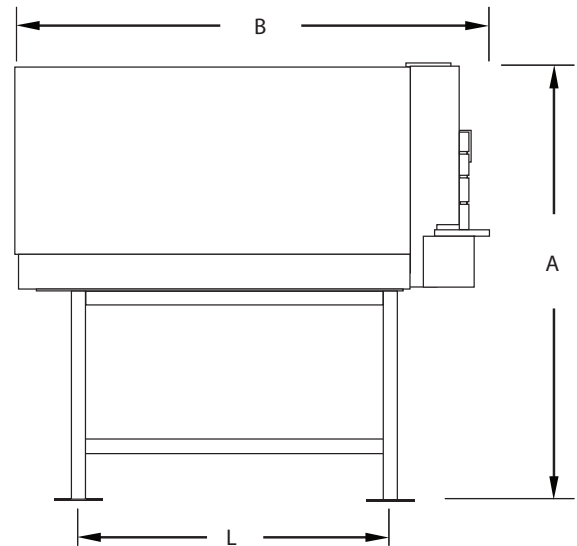
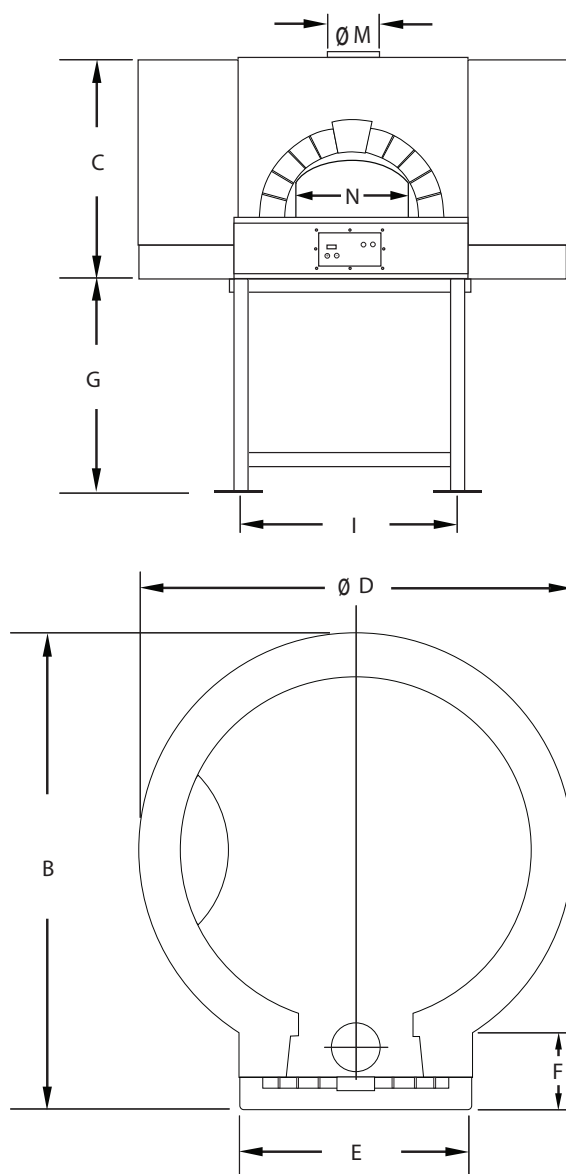
ITEM:

PROJECT:

DATE:

**Gas-Fired Oven  
FG150**

## Gas-Fired Oven FGI50



Model/ Specifications	FGI50 (59")	Cooking Time	
Power	220/60/1	Capacity	(10) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	120,000	Pan Pizza	4 ~ 6 minutes
Weight (lbs.) [Stand]	4,000 [200]		

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
FGI50 (59")	74	82	38	74	39 1/2	13 3/4	36 1/4	37	53 1/4	8	20



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**GAS-FIRED**

