



Gas-Fired Oven FG130



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:

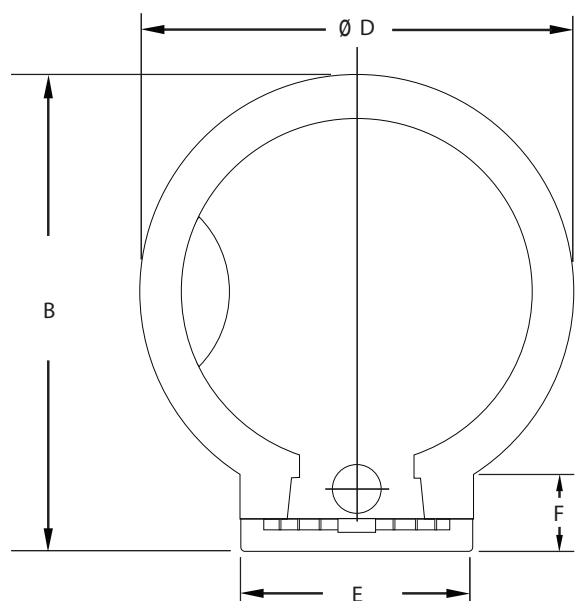
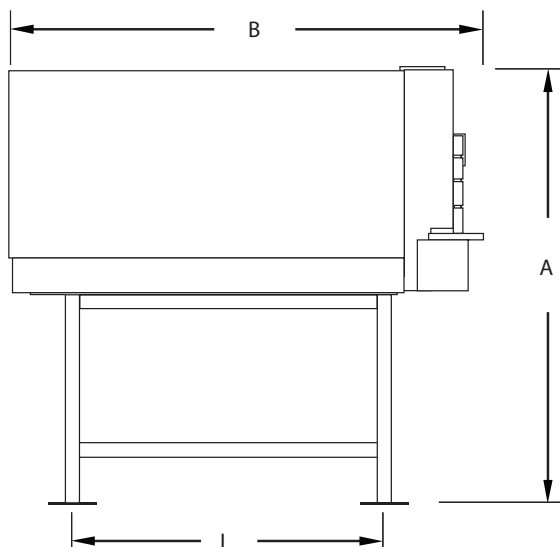
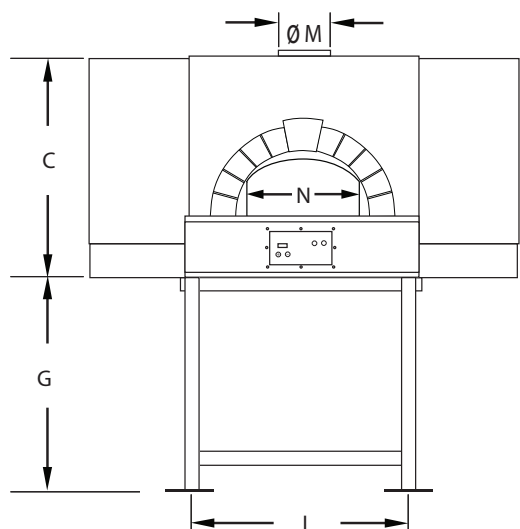
PROJECT:

DATE:

Gas-Fired Oven
FG130



Gas-Fired Oven FGI30



Model/ Specifications	FGI30 (51")	Cooking Time	
Power	220/60/1	Capacity	(8) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	95,800	Pan Pizza	4 ~ 6 minutes
Weight (lbs.) [Stand]	3,200 [150]		

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
FGI30 (51")	74	73	38	66 1/8	31 1/2	11 1/2	36 1/4	29 1/8	51 1/4	8	20



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



Rosito and Bisani Imports reserve the right to make changes in design specifications and/or to make additional improvements in its products without imposing any obligations upon itself to install them on products previously manufactured. © 2013.