



Rosita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Gas-Fired Oven
PG110



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

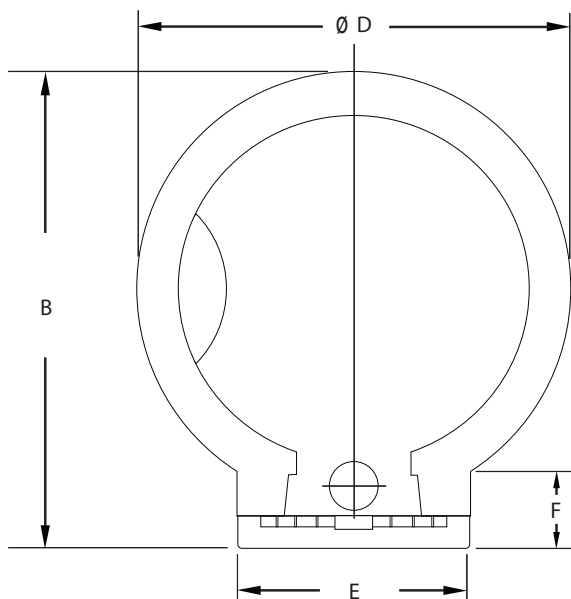
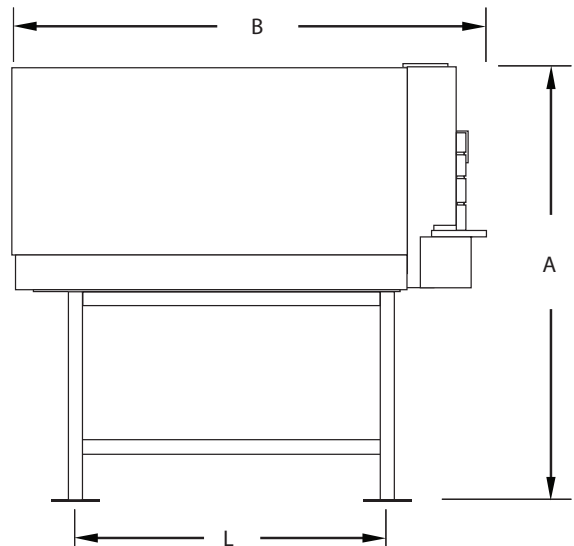
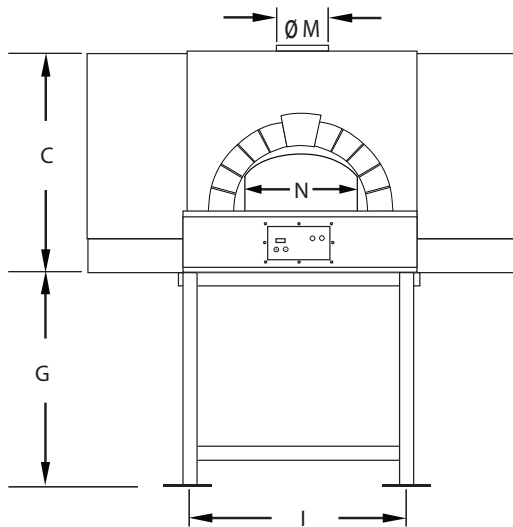
ITEM:

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Gas-Fired Oven PGI10



Model/ Specifications	PGI10 (43")	Cooking Time	
Power	220/60/1	Capacity	(5) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	100,000	Pan Pizza	4 ~ 6 minutes
Weight (lbs.) [Stand]	2,700 [150]		

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
PGI10 (43")	74	65	38	58 1/4	31 1/2	11 1/2	36 1/4	29 1/8	42 1/2	8	21 1/2



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GAS-FIRED

