



Rasita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Wood-Fired Oven
FWI30



STANDARD FEATURES

- Wood 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.
- Refractory materials vibrated during curing process to produce exceptionally dense and resistant work surface
- Thermal insulation made of mineral fibre with high insulating properties
- Removable cooking surface slabs
- Granite slab work surface mounted outside mouth opening
- Iron wood holder

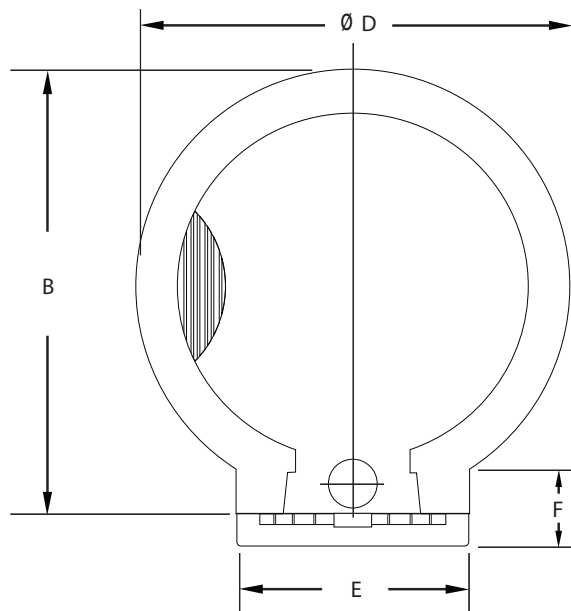
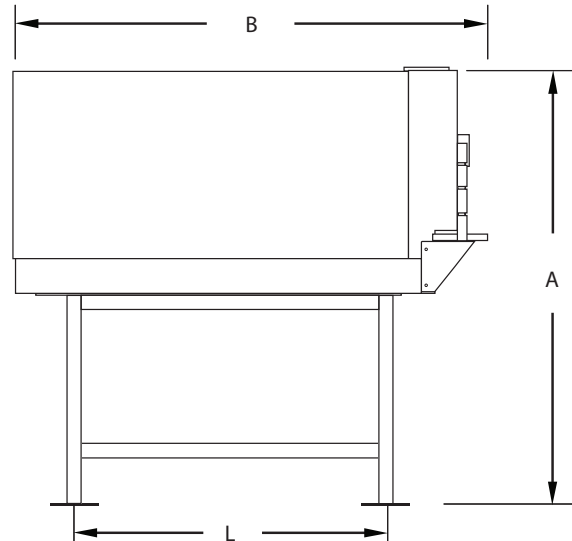
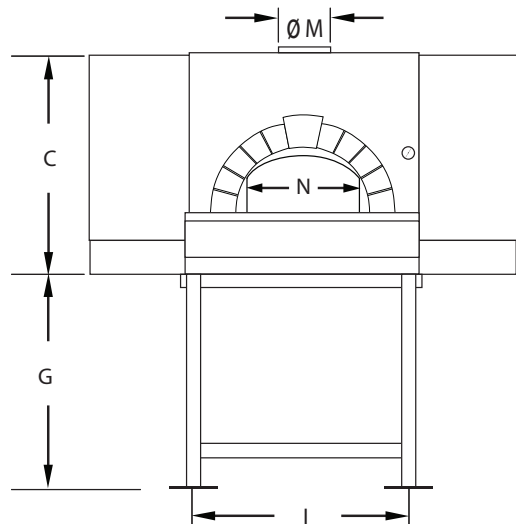
ITEM:

PROJECT:

DATE:

**Wood-Fired Oven
FW130**

Wood-Fired Oven FWI30



Model/ Specifications	FWI30 (51")	Cooking Time	
		Capacity	(8) x 11"
		Individual Pizza	2 ~ 3 minutes
		Pan Pizza	4 ~ 6 minutes

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
FWI30 (51")	74	73	35 ½	66 ⅞	31 ½	11 ½	38 ¼	29 ⅞	51	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