



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

## Gas-Fired Oven PG100



### 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

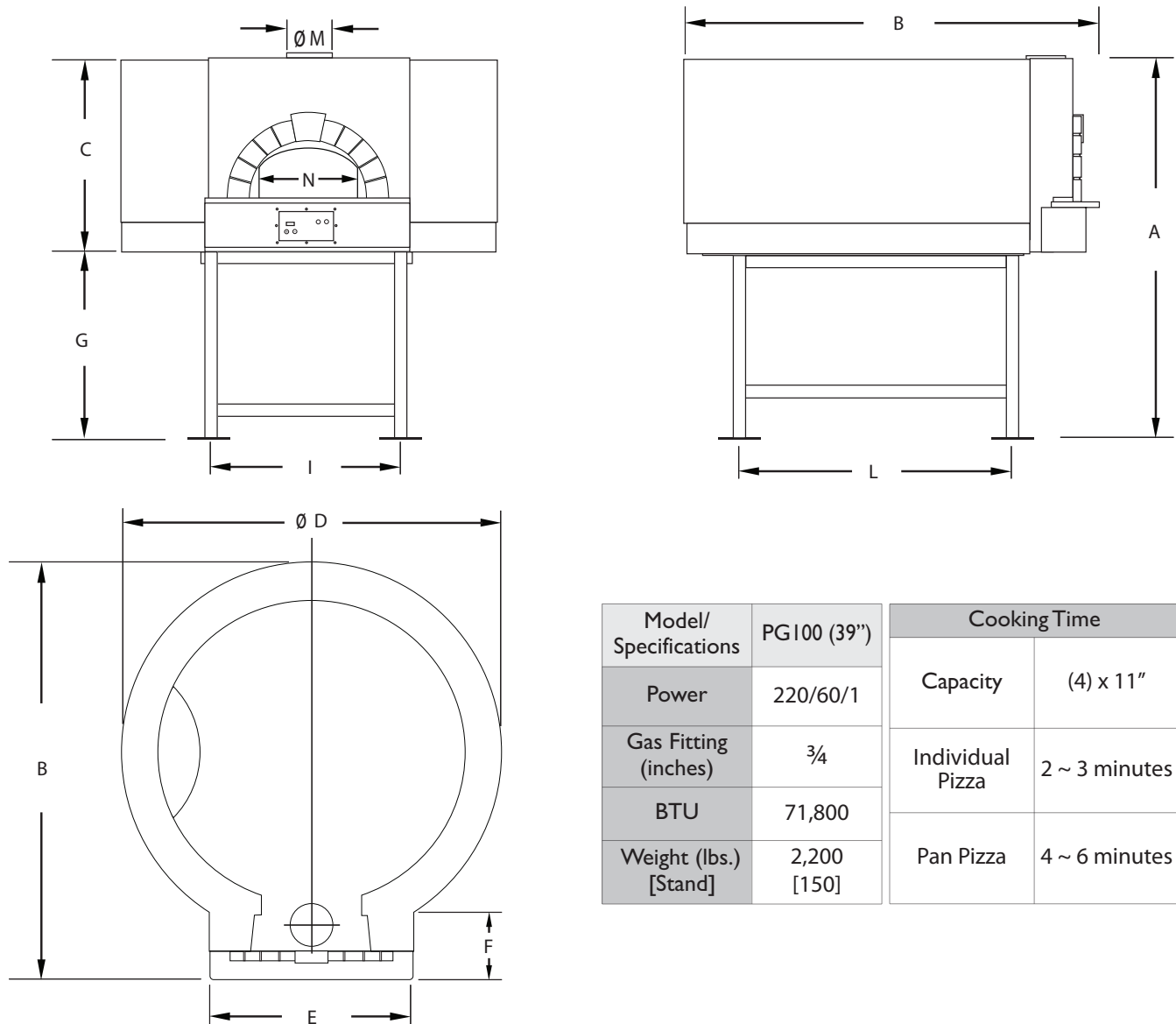
ITEM:

PROJECT:

DATE:

**Gas-Fired Oven  
PG100**

## Gas-Fired Oven PG100



Model/ Specifications	PG100 (39")	Cooking Time	
Power	220/60/1	Capacity	(4) x 11"
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	71,800	Pan Pizza	4 ~ 6 minutes
Weight (lbs.) [Stand]	2,200 [150]		

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
PG100 (39")	70	60	34	54 1/2	31 1/2	11 1/2	36 1/4	29 1/8	41	8	18



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**GAS-FIRED**

