



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

Gas-Fired Oven  
FG100



#### 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

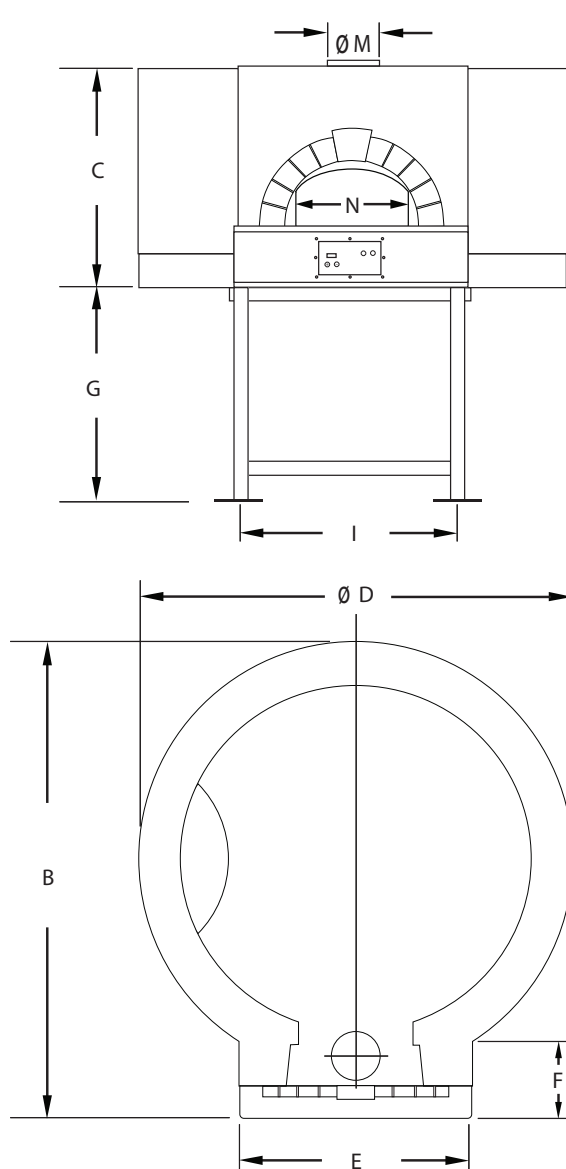
ITEM:

PROJECT:

DATE:

Gas-Fired Oven  
FG100

## Gas-Fired Oven FG100



Model/ Specifications	FG100 (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
FG100 (39")	70	60	34	54 1/2	31 1/2	11 1/2	36 1/4	29 1/8	41	8	18



**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**

