



Rasita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Wood-Fired Oven
FW100



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

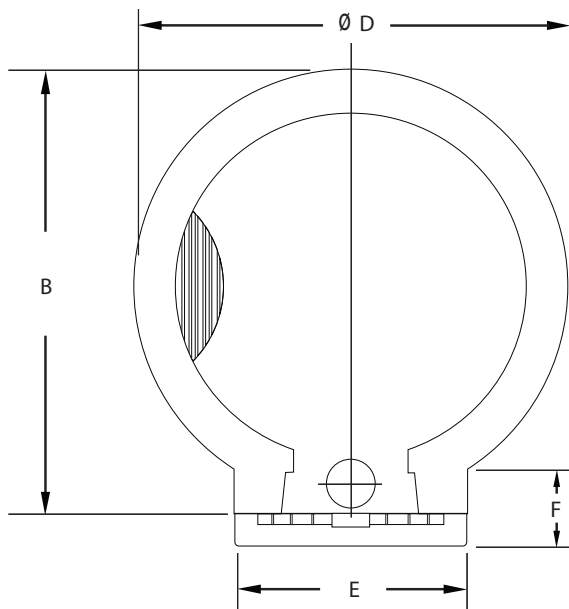
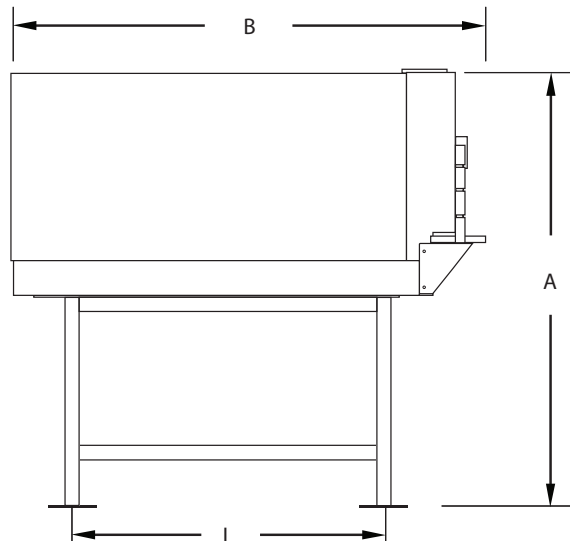
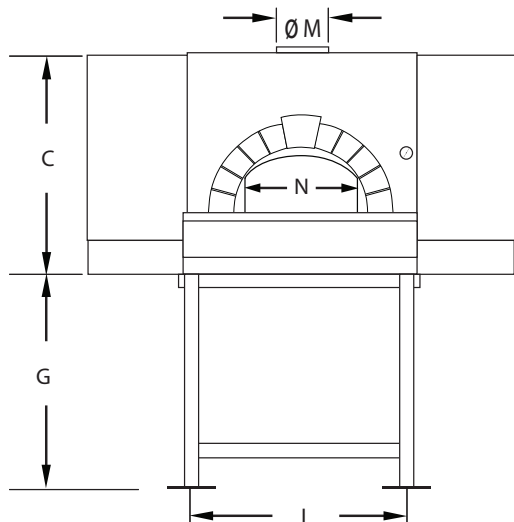
ITEM:

PROJECT:

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Wood-Fired Oven
FW100

Wood-Fired Oven FWI00



Model/ Specifications	FWI00 (39")	Cooking Time	
		Capacity	(4) x 11"
Weight (lbs.) [Stand]	2,000 [150]	Individual Pizza	2 ~ 3 minutes
		Pan Pizza	4 ~ 6 minutes

Model/ Dimension (inches)	A	B	C	ØD	E	F	G	I	L	ØM	N
FWI00 (39")	69 ¾	60	31 ½	54 ½	31 ½	11 ½	38 ¼	29 ⅞	41	8	18



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