



*Rasita Bisani*

SPECIALTY FOOD SERVICES EQUIPMENT

Rotating Hybrid  
Gas and Wood Fired Oven  
Cupola Dome Basic  
FGRi130CB



**STANDARD FEATURES**

- Hybrid (wood/gas) Cupola Basic Dome Oven with rotating cooking bedplate chamber.
- Constructed from high refractory premium grade alumina with heavy metal enclosure and stand.
- Oven walls average 7" thickness with completely sealed wall enclosures.
- Operates gas only, wood only, or combination wood and gas.
- Double gas burner system in stainless steel.
- Internal dome burner and under bedplate gas burner system.
- Thermal insulation made of mineral fibre with high insulating properties; minimum 6" from top to bottom requiring 3" clearance to combustible materials.
- INTELTOUCH-MFI10 Touch Screen Electronic Control System.
- Independent intuitive digital safety controls.
- Programmable time, speed, temperature and flame control system.
- Optimized performance and large productivity.
- Emergency push button to stop.
- 220/60/1

**OPTION**

Custom Colors RAL

ITEM:

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PROJECT:

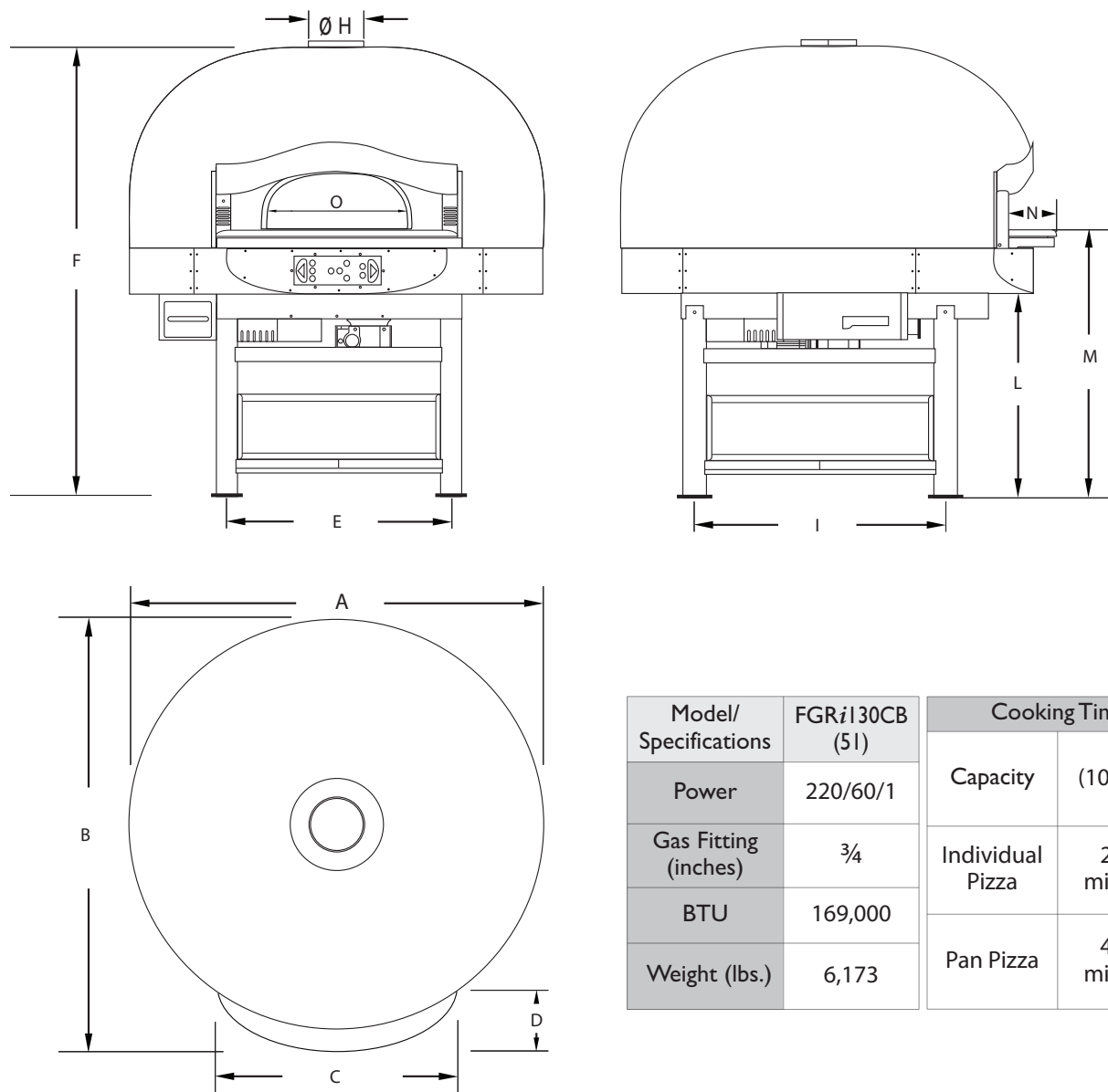
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# Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic FGRi130CB



Model/ Specifications	FGRi130CB (51)
Power	220/60/1
Gas Fitting (inches)	3/4
BTU	169,000
Weight (lbs.)	6,173

Cooking Time	
Capacity	(10) x 11"
Individual Pizza	2 ~ 3 minutes
Pan Pizza	4 ~ 6 minutes

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	I	L	M	N	O
FGRi130CB (51)	83.5	83.5	48	12	45	81	10	49.5	32.5	48	10	29.5



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