



Rosita Bisani

SPECIALTY FOOD SERVICES EQUIPMENT

Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic - CB FGRi130 Morello Forni



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-MF10 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

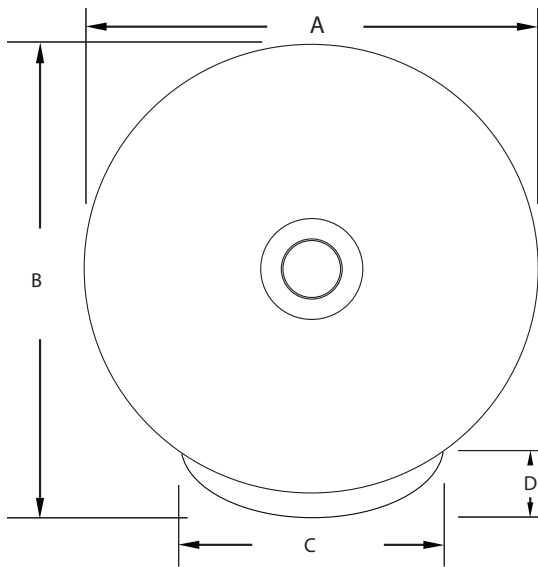
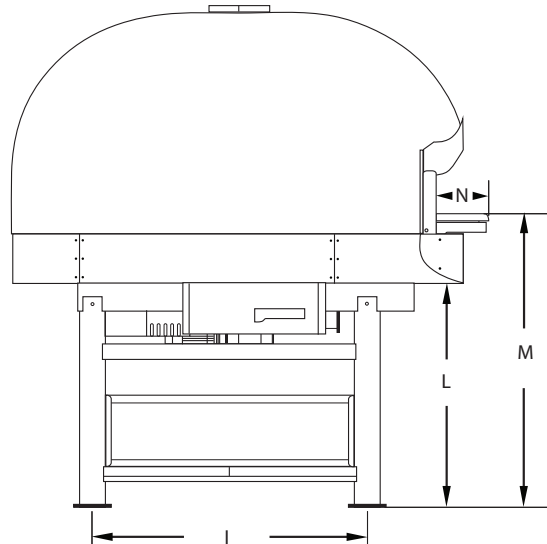
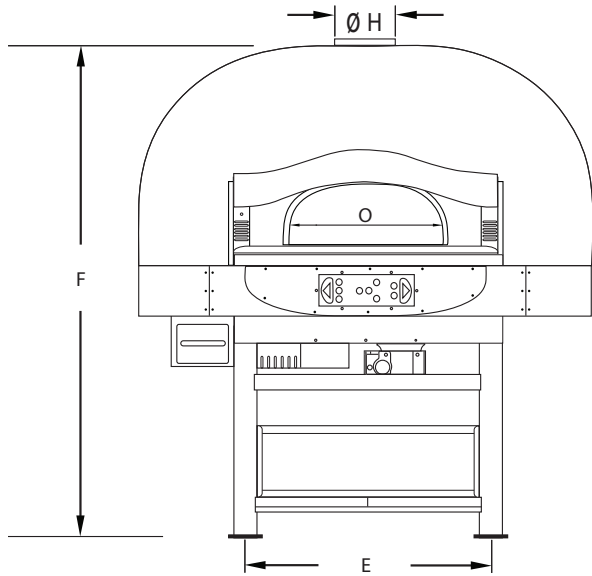
ITEM:

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DATE:

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Gas and Wood Fired Oven
Cupola Dome Basic - CB
FGRi130**

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FLUE CONNECTION

All ovens are provided with an exhaust flue collar 1/2" or 2 1/2" in height and 8" or 10" nominal diameter depending on model. The flue collar (ØH) is located on oven top to provide a secure connection to the chimney. The oven flue collar is designed to be connected to chimney listed to UL-103HT. When working on gas only ovens, the oven is suitable for connection to Type B Gas Vent when used with the draft hood. When burning wood, an independent Flue evacuation system is required.

ELECTRICAL CONNECTION

Verify the power supply has the same rating as the oven.

AIR SUPPLY

These ovens require make-up air to replace combustion air and excess air taken out by the flue. Always check for adequate openings to allow required make-up air flow in. Check table included in operations manual.

Model/ Specifications	FGRi130 (51)	Cooking Time	
		Power	220/60/1
Gas Fitting (inches)	3/4	Individual Pizza	2 ~ 3 minutes
BTU	169,000	Pan Pizza	4 ~ 6 minutes
Weight (lbs.)	6,173		

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	I	L	M	N	O
FGRi130 (51)	83.5	83.5	48	12	45	81	10	49.5	32.5	48	10	29.5



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GAS-FIRED

