



**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

ITEM:

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PROJECT:

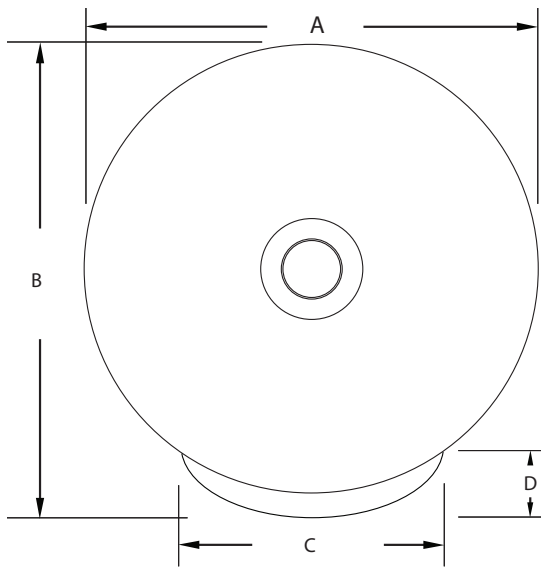
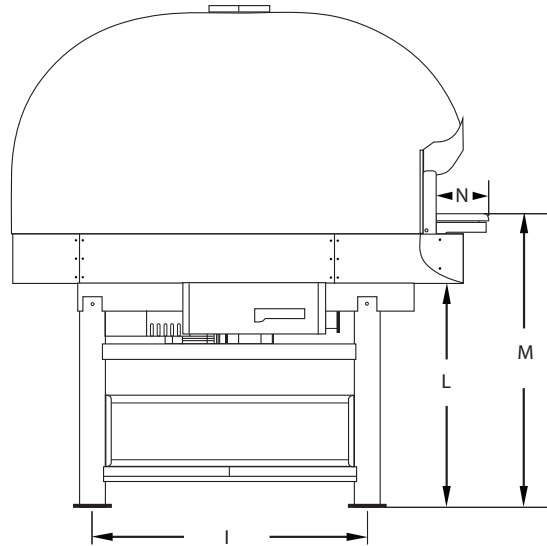
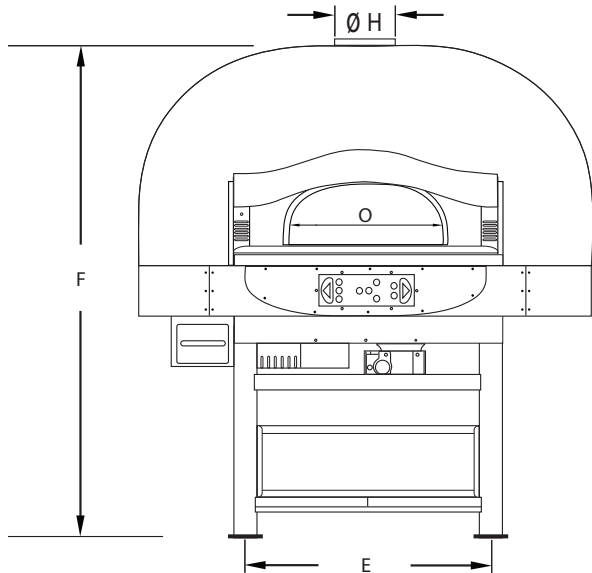
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**Rotating Hybrid  
Gas and Wood Fired Oven  
Cupola Dome Basic - CB  
FGRi100**

# Rotating Hybrid Gas and Wood Fired Oven Cupola Dome Basic - CB FGRi100 Morello Forni



#### FLUE CONNECTION

All ovens are provided with an exhaust flue collar 1/2" or 2/2" 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	FGRi100 (43)	Cooking Time	
		Capacity	(7) x 11"
Power	220/60/1	Individual Pizza	2 ~ 3 minutes
Gas Fitting (inches)	3/4	Pan Pizza	4 ~ 6 minutes
BTU	136,000		
Weight (lbs.)	4,410		

Model/ Dimension (inches)	A	B	C	D	E	F	ØH	I	L	M	N	O
FGRi100 (43)	65.5	70	40.5	12	37	81	10	45.5	32.5	48	10	21.5



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**GAS-FIRED**



**LISTED**