

*Rosito
Bisani*

WOOD/GAS FIRED OVEN Model MFWG 51

STANDARD FEATURES

- Constructed of pure refractory materials and pure granite with over 90% alumina content.
- Refractory materials vibrated during the curing process to produce exceptionally dense and resistant work surfaces.
- Oven walls average 7" in thickness with completely sealed wall enclosures.
- Removable cooking surface slabs for easy service and maintenance.
- Thermostatically controlled gas burners located inside of the cooking area.
- Heavy gauge metal jacket.
- Removable metal oven door.
- External granite work surface.
- Vent cavity opens to 7" diameter flue outlet on front top of oven.
- Iron Wood Holder.
- Stainless Steel Pizza Peel.
- Externally mounted, internal reading thermometer.
- BTU rating 47,869

BY OTHERS

- Installation
- Exterior walls.
- Fire suppression system.
- Eyebrow hood and exhaust system.
- Firewood container.

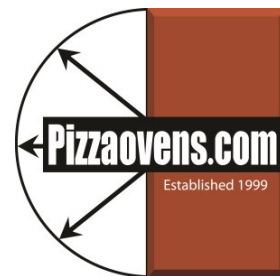
OPTIONS

- Casters.
- City of Los Angeles Approved metal stand.



SPECIFICATIONS

- Constructed of pure refractory materials and pure granite with over 90% alumina content with a heavy gauge metal jacket enclosure.
- Gas oven shall consist of a circular demand cavity of 51" wide, 15" high circular demand cavity.
- Oven floor comprised of three cooking surface slabs and shall be removable for easy access for service and maintenance.
- Insulation to be a minimum of 6" from top to bottom requiring 3" clearance to combustible materials.
- Thermostatically controlled gas burners located inside of the cooking cavity.
- Gas controls located directly underneath the granite extension shelf for easy access



from oven front.

- A granite external slab work surface mounted outside the opening.
- Installation of oven shall be in accordance with NFPA 211 and local code requirements.