



Code	Description	Length (mm/inch)	Depth (mm/inch)	Height (mm/inch)	Weight (kg/ lb)
FS55G-1	Gas Pizza Oven Deck Type Single Deck	1383.3 / 54.46"	1200.1 / 47.25"	671.2 / 26.4"	445 / 981.05
FS66G-1	Gas Pizza Oven Deck Type Single Deck	1689.5 / 66.52"	1200.1 / 47.25"	671.2 / 26.4"	550 / 1212.54
FS78G-1	Gas Pizza Oven Deck Type Single Deck	1989.6 / 78.33"	1200.1 / 47.25"	671.2 / 26.4"	620 / 1366.87
FS-SL	Bakers Perfect Series Feet 4 Pieces (Suitable for 1 Layer)			762 / 30"	36 / 79.36
FS-DL	Bakers Perfect Series Feet 4 Pieces (Suitable for 2 Layer)			375 / 14.7"	20 / 44.09



FS 55G-1

Capacity : Ø 300 mm (11.81") 9 pizzas
 Power : 17 KW/58.000 BTU
 Baking bedplate made by refractory material.
 (2x) 458x910 - (2x) 18.03"x35.82" refractory baking material.
 Interior Dimensions : 915x915 (36.02"x36.02")

FS 66G-1

Capacity : Ø 300 mm (11.81") 12 pizzas
 Power : 19 KW/65.000 BTU
 Baking bedplate made by refractory material.
 (2x) 610x910 - (2x) 24.01"x35.82" refractory baking material.
 Interior Dimensions : 1220x915 (48.03"x36.02")

FS 78G-1

Capacity : Ø 300 mm (11.81") 15 pizzas
 Power : 36,5 KW/125.000 BTU
 Baking bedplate made by refractory material.
 (3x) 507x910 - (3x) 19.96"x35.82" refractory baking material.
 Interior Dimensions : 1520x915 (59.84"x36.02")