



Page Catalog : **847-Ed8**

Ventilated ovens with heat transition electric, width 500 mm

FTEV50/85-N

Descriptions

mm (W x D x H)	1260 x 1750 x 490/1070
kW	14.2
Voltage	400-230/3N 50Hz
gross Weight (Kg)	180 kg
Volume (m ³)	2.23 m ³

Product details

- Internal dimensions 500x850x100
- Pizza production/hour: Ø 200 mm "145 gr." = 135 pizzas, up to Ø 450 mm "740 gr." = 25 pizzas (baking time 3.5 to 4.5 minutes)
- Supplied as standard with stainless steel base on swivel castors (with brakes)
- Possibility of stacking up to 3 ovens of the same model.
- Constructed completely in stainless steel AISI 304, thermal isolation in ceramic fibre.
- Cooking tunnel: electronic regulation of the temperature and de velocity of heat transition. Quick reach of temperature, easy access for maintenance.
- Maximal temperature 320°C.
- Electric heating : independent regulation of the power (high and low).
- Electronic "digital" control panel accessible from the front, with management of 6 baking programs, easy and quick for after-sales service.

The +

ADVANTAGE:

Ideally conceived for the cooking uninterrupted of pizza pies, toast, tarts, crescents, lasagne etc...
A single patent allows a homogeneous distribution of the flow of hot air, allowing a cooking a temperature lower than the furnaces traditional, involving a better quality of cooking as well as energy saving.