



Ventilated ovens with heat transition electric, width 650 mm

FTEV65/110-N

Descriptions

mm (W x D x H)	1400 x 2000 x 550/1100
kW	18.5
Voltage	400-230/3N 50Hz
gross Weight (Kg)	222 kg
Volume (m ³)	3.65 m ³

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Product details

- Internal dimensions 650x1100xh100
- Pizza production/hour: from Ø 250 mm "230 gr." = 155 pizzas, up to Ø 500 mm "915 gr." = 25 pizzas (cooking time of 3.5 to 5 minutes)
- Standard with stainless steel base on swivel wheels (with brakes)
- Possibility to stack 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.