

Ref: **FTEV 40/58-N**  
**Conveyors Line**  
**Ventilated ovens with heat transition**  
**electric, width 400 mm**



*Your professional partner*

Brand : **DIAMOND**



- Internal dimensions 400x580xh95
- Pizza production/hour: Ø 150 mm "80 gr." = 145 pizzas, up to Ø 400 mm "585 gr." = 21 pizzas (baking time 3.5 to 4 minutes)
- On request: stainless steel base on castors (with brakes)
- Possibility of stacking up to 3 ovens of the same model.
- Interior and exterior construction in AISI 304 stainless steel, thermal insulation in ceramic fibre.
- Baking tunnel: electronic regulation of temperature and travel speed. Quick warm-up, easy access for maintenance.
- Maximum temperature 320°C.
- Electric heating: independent power regulation (high/low).
- Digital electronic control panel "digital" front accessibility, ease and speed for after-sales service.

**INFO :**

Ideally suited for continuous baking of pizzas, toast, pies, croissants, lasagna etc...

A unique Diamond© patent allows a homogeneous distribution of the hot air flow, allowing cooking at a lower temperature than traditional ovens, resulting in better cooking quality and energy savings.

·**mm (BxDxH) :**980x1300xh440/1060

·**kW :**7,9

·**Volt :** 400-230/3N 50Hz

·**kg :**105

·**M<sup>3</sup> :** 1,14