

**PROMO**

## Ventilated ovens with heat transition electric, width 400 mm

**FTEV40/58-N**

### Descriptions

**mm (W x D x H)** 980 x 1300 x 440/1060**kW** 7.9**Voltage** 400-230/3N 50Hz**gross Weight (Kg)** 105 kg**Volume (m<sup>3</sup>)** 1.14 m<sup>3</sup>Page Catalog : **846-Ed8**Page Promo : **60-Pr23**

### Product details

- 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) (see SFTEV40/58-N).
- 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).
- Electronic "digital" control panel accessible from the front, with management of 6 baking

programs, easy and quick for after-sales service.

## The +

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### **ADVANTAGE:**

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.