

**PROMO**

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

**FTGV40/58-N**Page Catalog : **848-Ed8**Page Promo : **60-Pr23**

### Descriptions

**mm (W x D x H)** 1030 x 1300 x 440/1060

<b>kcal/h (gas)</b>	7550
<b>kW</b>	0.44
<b>Voltage</b>	230/1N 50HZ
<b>gross Weight (Kg)</b>	115 kg
<b>Volume (m<sup>3</sup>)</b>	1.14 m <sup>3</sup>

### Product details

- Internal dimensions 400x580xh95
- Pizza production/hour: from Ø 150 mm "80 gr." = 145 pizzas, up to Ø 400 mm "585 gr." = 21 pizzas (cooking time 3.5 to 4 minutes)
- On request: stainless steel base on swivel wheels (with brakes) (see SFTGV40/58-N).
- 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.
- Gas heating : electronic control of the flame, minimum/maximum regulation.

- 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 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.