

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

·M³ : 1,14