

Ref: **FTEV 50/85-N**  
**Conveyors Line**  
**Ventilated ovens with heat transition**  
**electric, width 500 mm**



*Your professional partner*

Brand : DIAMOND



·**mm (BxDxH) :**1260x1750xh490/1070

·**kW :**14,2

·**Volt :** 400-230/3N 50Hz

·**kg :**180

·**M<sup>3</sup> :** 2,23

- Internal dimensions 500x850xh100
- Pizza production/hour: Ø 200 mm "145 gr." = 135 pizzas, up to Ø 450 mm "740 gr." = 25 pizzas (baking time 3.5 to 4.5 minutes)
- Supplied as standard with stainless steel base on swivel castors (with brakes)
- Possibility of stacking 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).
- Control panel : frontal access, easy and quick access for the afterselling service.

INFO :

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.