

Ref: FTGV 40/58-N
Conveyors Line
Ventilated ovens with heat transition
gas, width 400 mm



Your professional partner

Brand : DIAMOND



·mm (BxDxH) :1030x1300xh440/1060

·kcal/h :7550

·kW :0,44

·Volt : 230/1N 50Hz

·kg :115

·M³ : 1,14

- 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)
- 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.
- Control panel : frontal access, easy and quick access for the afterselling service.
- Included accessories : pedestal on swivel castors with brakes.

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.