G.PANIZ

Technical Data Sheet



FTE300 - Convection Oven

Indispensable in bakeries and similar for baking breads, cookies, pizzas and others, except for very light products.

- Capacity to accommodate 10 trays.
- Larger chamber that provides even baking.
- Adjustable stainless steel mat carrier.
- Reduced gas/electricity consumption by 75 mm rock wool insulation.
- 100% silicone rubber door seal for easy replacement.
- Reinforced casters for locomotion, 2 of which with locks.
- Option in white epoxy or stainless steel.

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor	Conocity
	Length	Depth	Height	Meight (ing.)	IGHSIOH (V)	r IIast	AMIFS	MULUI	Capacity
FTE-300	41.2	58.5	81.5	462	220	3	49.20	3/4 HP	10 Trays