



FTE150 - Convection Oven

Indispensable in bakeries and restaurants for baking breads, cookies, pizzas, cakes, etc.

- Capacity to accommodate 5 trays.
- Larger chamber that provides even baking.
- Adjustable tray support in stainless steel. Can hold several different tray sizes.
- Chamber insulated with 75mm Rockwool helping to reduced electricity consumption
- 100% silicone rubber door gasket seal with easy replacement.
- Reinforced casters for moving with, 2 of which have locks.
- Optional finish in white epoxy or stainless steel.

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor	Capacity
	Length	Depth	Height						
FTE-150	41.2	53.4	62.0	297	220	1	47.70	1/5 HP	5 Trays