



## FTG150 - Convection Oven

Ideal for baking French bread and similar in bakeries.

- Capacity to accommodate 5 trays.
- Larger chamber that provides uniform roasting.
- Adjustable stainless steel mat carrier.
- Reduced gas consumption due to 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 total stainless steel.

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