



## FTG300 - Convection Oven

Ideal for baking French bread and similar in bakeries.

- Capacity to accommodate 10 trays.
- Larger chamber that provides even baking.
- Adjustable stainless steel mat carrier.
- Reduced gas 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.
- Handle with bearing system that makes the door lighter and easier to close;

Model	Dimensions (in.)			Weight (lbs.)	Tension (V)	Phase	AMPS	Motor	Capacity
	Length	Depth	Height						
FTG-300	41.2	58.5	81.5	462	220	3	7.9	1/4 HP	10 Trays