

Convection Ovens

OVENS



BENEFITS AT-A-GLANCE

EASE OF OPERATION

User-friendly slave door mechanism.

CONTROLABILITY

Precise temperature control facility ensures superior cooking performance. Cook and hold facility allows food to be cooked and held at optimum serving temperature.

SAFE, PRACTICAL OPERATION

Electronic ignition with built in flame failure device, nickel plated non-tilt grid shelves with safety stops.

EASY CLEAN, HYGIENIC

Easy to clean stainless steel finish.

GASTRONORM COMPATIBILITY

G7204 can accommodate a single 1/1 gastronorm container per shelf with all other models able to house a 2/1 container.

GAS

Falgon

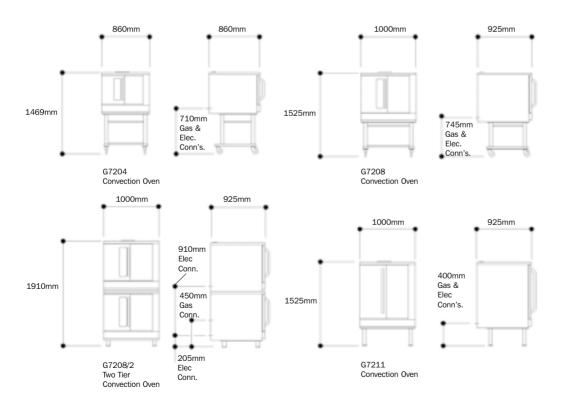
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Model	G7204	G7208	G7208/2 Two Tier	G7211
	Convection Oven	Convection Oven	Convection Oven	Convection Oven
Height (mm)	1469	1525	1910	1525
Width (mm)	860	1000	1000	1000
Depth (mm)	860	925	925	925
Height with stand/legs (mm)	1469	1525	1910	1525
Weight (kg)	170	220	420	270
Useable oven capacity - w x d x h (mm)	530 x 510 x 390	650 x 510 x 525	650 x 510 x 525 (x 2)	650 x 525 x 770
Oven shelf size w x d (mm)	575 x 515	675 x 515	675 x 515	675 x 515
Oven rating (kW)	14.3	24.75	24.75 (x 2)	31.9
Oven rating (Btu/hr)	48,800	84,500	84,500 (x 2)	108,800
Gas inlet size	1/2" BSP	1/2" BSP	1/2" BSP	1/2" BSP
Gas pressure - Natural	15	15	15	15
Gas pressure - Propane	37	37	37	37
Electrical connection requirement	1 Phase	1 Phase	1 Phase	1 Phase
Amps per Phase 1	2	2	4	2
Amps per Phase 2	0	0	0	0
Amps per Phase 3	0	0	0	0

For the range of optional extras that are available, please see the price list.





GAS

Falcon Foodservice Equipment