



Convection Oven

The FC110E

Perfect Baking through Controlled Technology. The Roller Grill FC110E features a heavy duty turbine with auto reverse function. By changing the fan direction every 2 minutes we ensure perfectly even heat throughout the oven chamber at up to 300'C. Push button stream injection (requires water supply) applies a pre-set quantity of water at high temperature enhancing the baking experience. Ambient convection setting for defrost or rapid cooling of hot products. The turbine has a low power setting for baking more delicate products eg souffles or meringues.

Features: 2 hour timer, 300'C thermostat, twin skin glass door, internal light. Supplied with 4 wire grid shelves.



| | |
|------------------------|------------------------------------|
| Weight | 49kg |
| Dimensions (mm) | 795 x 720 x 600 |
| Oven Type | Convection |
| Power | 6Kw - single or three phase |
| Shelf Area (mm) | 600 x 400 |
| Temp C (min) | 50 |
| Temp C (max) | 300 |
| Price | £2,125 |