



## Convection Oven

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### 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.



<b>Weight</b>	<b>49kg</b>
<b>Dimensions (mm)</b>	<b>795 x 720 x 600</b>
<b>Oven Type</b>	<b>Convection</b>
<b>Power</b>	<b>6Kw - single or three phase</b>
<b>Shelf Area (mm)</b>	<b>600 x 400</b>
<b>Temp C (min)</b>	<b>50</b>
<b>Temp C (max)</b>	<b>300</b>