



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	£2,030