

## PRODUCT SHEET

### COMMERCIAL MULTIFUNCTIONS STEM OVEN FC 60 P



#### Specifications

Reference	FC 60 P
Dimensions	595 x 610 x 590 mm
Inside dimensions	470 x 370 x 350 mm
Cooking levels	4 grid levels
Grid dimensions	450 x 340 mm
Weight	36 Kg
Power	3 KW
Voltage	230 V

#### Description

Thanks to the rapidity and the power of the convection, the convection oven GN 2/3 (container to put on the grid) increases cooking possibilities of every kind of meals: gratins, meat, fish, pies, cakes, soufflés...) Unique in catering, the multifunction oven FC 60 TQ® GN 2/3 (container to put on the grid) associates convection, Turbo Quartz®, top quartz grill salamander, ventilated bakery oven and defrosting. Quick temperature rising: 300°C within 10 min. Very easy cleaning: baking chamber in all stainless steel, removable grid holders, double-door easy to remove. Delivered without any GN container

Features: thermostat 0-300°C, 120 min. bell timer with lock position for continuous setting, inside light, pilot lights, adjustable feet. Delivered with 4 grids.

Instantaneous injection of steam at high temperature thanks to water pump.

Accessories: pastry trays

Made in France