

PRODUCT SHEET

COMMERCIAL CONVECTION OVEN FCV 280 – SPACE SAVER



Specifications

Ref.	FCV 280
Dimensions	370 x 535 x 495 mm
Inside Dimensions	260 x 330 x 320 mm
Weight	20 Kg
Power	1.5 KW
Volts	230 V

Description

This stainless steel 28L oven FC 280 is used for cooking or reheating :

- croissants, chocolate buns, brioches...,
- pastries (tarts, cookies...),
- ready made dishes (lasagne, baked potatoes),
- fresh, frozen or pre-raised savouries, (puff pastries, pizza, quiche...).

Quick temperature rising: 230°C in 12'.

Homogeneous cooking thanks to ventilation holes ensuring a perfect circulation of the air.

Reinforced insulation and vertical double-glazed door.

Especially recommended for baking pre-raised deep-frozen products:

- raised frozen croissants in 16 min., th. 180°C
- raised frozen rolls in 18 min., th. 220°C
- fresh raised chocolate buns in 16 min., th. 200°C.

Features : thermostat-commutator 0-230°C, fan, removable grid holders with 5 levels, 2 punched cooking plates (255 x 310 mm), a crumbs tray.