

## FC03 - Convection ovens electric

**Product code:** FC03

**Weight:** 60kg

**Dimensions:** 800mm x 678mm x 585mm

**Baking tray capacity :** 3 X GN1/1

**Distance between trays:** 95 mm

**Size of oven chamber :** L.570xP.350xH.305 mm

**Voltage :** AC230 - 50HZ

**Power :** KW 3,5

**Net Weight:** 50

**Door:** made with double tempered glass with an air chamber to keep the outside temperature of the glass low. The gap can be inspected to allow thorough cleaning.

**The oven chamber** has been designed with rounded corners without internal edges. This feature ensures both greater speed and uniformity in the diffusion of heat and a greater ease of cleaning for reliable hygiene.

### Heart probe

**Removable gasket** made of a single piece.

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### Fat / grease filter.

**Single lock** double release closing safety system.

**Filter** to prevent the drain from clogging.

### Drainage channel.

**Water condensate tray:** the condensation on the glass drips automatically into the drainage channel to stop annoying dripping on the kitchen floor.

**Butterfly valve** to discharge the steam in excess immediately.

**The advantages-** The water inside the boiler is maintained at the constant temperature of 70°C thanks to an automatic preheating system that starts the burner at each convection pause, going rapidly from one cooking method to another. - Steam is always available thanks to the boiler! - Thanks to the accurate pre-set steam and temperature, you can obtain excellent cooking results even on the most delicate food. - By cooking in a humid environment with moderate temperatures, all the foods' nutritional ingredients, mineral salts and proteins are preserved: it is therefore possible to make perfect mousses and cream caramels. - A considerable saving of energy and water compared to traditional cooking methods. - You can cook big quantities of food saving space and time.

Blue Line LOW COST is the new line of traditional Foinox ovens, now completely re-designed to provide the market with a complete range of top performance ovens that are very versatile to use. One oven in this range combines a traditional Gastronomy oven with optional confectionery trays, measuring: 600x400mm, thanks to its 'stepped' tray rack, which offers greater savings for customers, who can purchase a single oven instead of two. The cooking chamber is entirely moulded, with rounded corners, and a handle with a double release device to avoid puffs of steam when the oven is opened. Naturally, this makes Blue line a unique product providing cost-effectiveness and luxury.

**Convection ovens** Convection cooking with highly reliable and easy to use mechanical or electronic controls. The cooking chamber is rounded, without any sharp corner to ensure a quicker and more even spreading of heat; the manual humidifier guarantees a controlled and optimum distribution of humidity inside the oven which is essential for delicately and homogeneously cooked food.

# 1668,24€

