
Gas Convection Oven FGC100

ecomaxTM

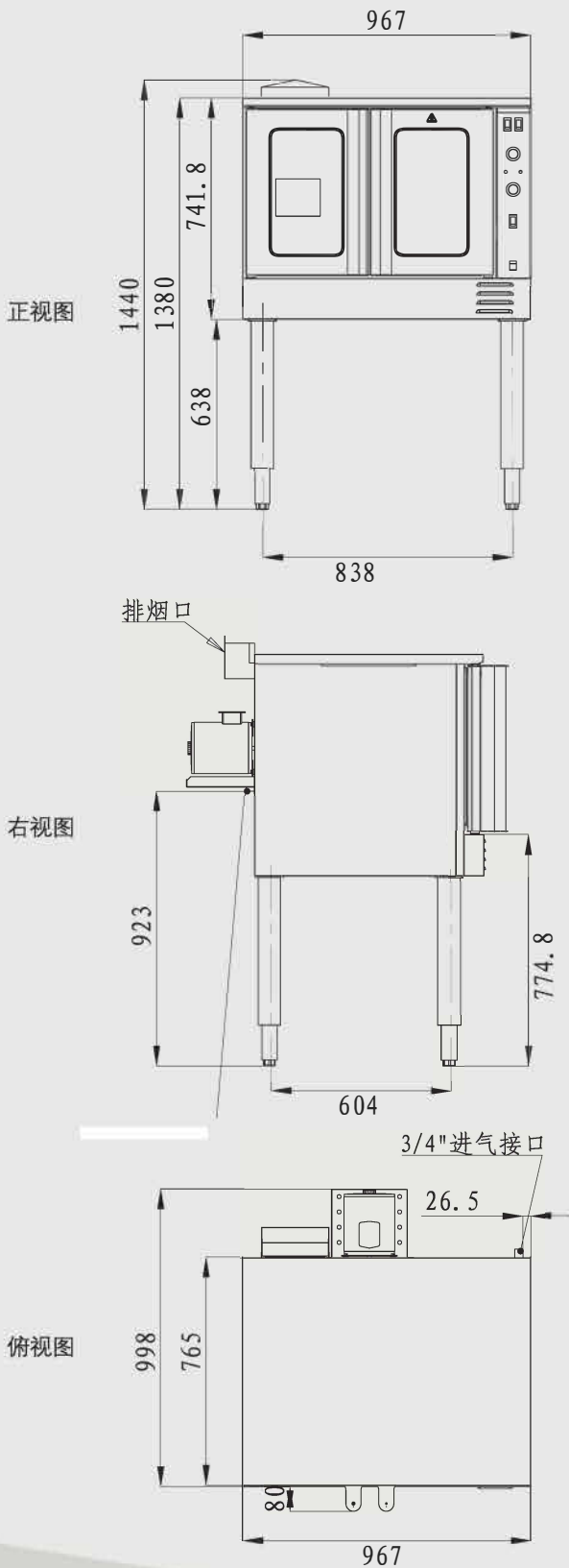


Four Superiority:

- ▶ **Efficient:** dual-speed integrative hot-air circulation, balanced heat flow, guarantee the dish quality.
- ▶ **Energy saving:** precise automatic temperature control, multifunction control, easy to operate.
- ▶ **Convenient:** enamel treatment in chamber, free of oil stain, easy to clean.
- ▶ **Safe:** with flame failure protection and over-temperature protection, ensure the operator and product safety.

Features:

- ▶ Toughened coating reflective glass, built-in heat-resistant explosion-proof light, more efficient, clearly visible baking food.
- ▶ Timing reminder, free control, needs less attention.
- ▶ Sealing process of stainless steel sheet instead of traditional seal ring, good in sealability, safe and hygienic.
- ▶ Stainless steel adjustable leg, applicable for rugged ground.



Name	Gas Convection Oven
Model	FGC100
Dimension (mm)	970×1080×1450
Chamber Size (mm)	730×650×500
Rated Power (kW)	15.8
NG Consumption (m³/h)	1.55
LPG Consumption (kg/h)	1.22
Voltage (V)	AC120V/60Hz
Temperature Range (°C)	75~295°C

Standard Configuration:

- ⊙ Rack
 - ⊙ Buzzer timer
 - ⊙ HI/LOW speed fan
 - ⊙ COOK、COOL
- 2 fan modes: COOK mode, COOL mode

Optional:

- ⊙ Caster
- ⊙ Door structure (collision bead, linkage mechanism)

Installation:

- ⊙ 3/4"NPT
- ⊙ 120V/60HZ
- ⊙ Gas connection: A 3/4" NPT pipeline is provided for gas connection. Refer to the instruction manual for installation regulations.
- ⊙ Electrical connection: 120V/60HZ. Refer to the rated technical parameters on the nameplate of the device.
- ⊙ Install the unit at least 10cm away from the wall if the