




FCO0010

Combi Oven Ten Pan Digital

SPECIFICATIONS

		MODEL FCO0010
POWER	18kW	 ELECTRIC
VOLTAGE	380V - 50Hz - 3 Phase, N +Earth	
PACKAGING (W x D x H)	985 x 970 x 1110 (mm)	
UNIT (W x D x H)	914 x 943 x 1031 (mm)	
CAPACITY	10 trays 400 x 600 (mm) or GN1/1	
NET WEIGHT	88.5kg	
GROSS WEIGHT	120kg	
SHIPPING VOLUME	1.06M3	

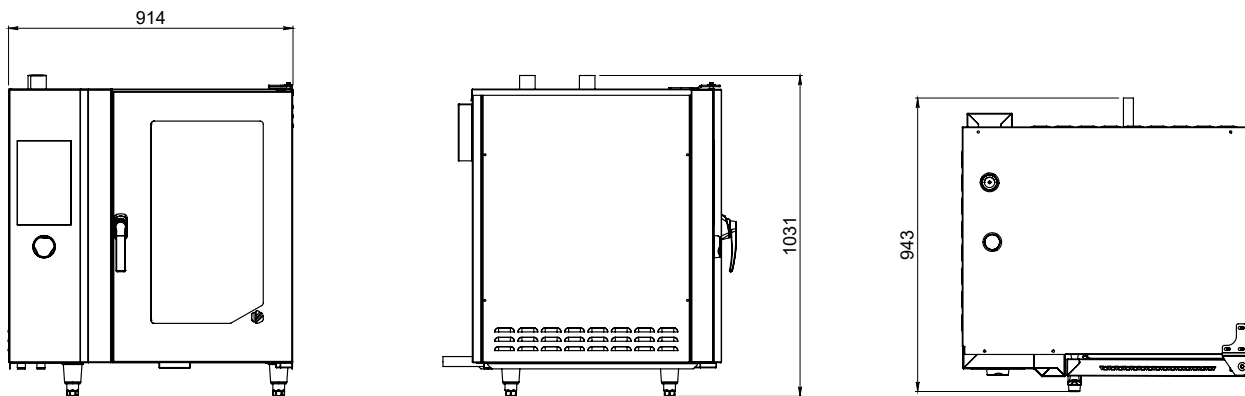


ALL FORGE EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

FEATURES

MODEL: FCO0010

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in popular franchises and high end restaurants.
- Digital control touchscreen interface with encoder knob.
- Three main cooking modes. Steam, combination and convection .
- Fully programmable with multi level function in all modes.
- Recipe programs can be saved to the customizable favorites locations on the touch screen
- Delta T cooking with core probe.
- Four washing programs.
- Operating temperature range of 50°C to 250°C. With built in over temperature protection.
- Adjustable leveling feet.
- Triple glazed door with LED lamps.
- Compact size and foot print.
- Accepts 400 x 600 baking trays and 1/1 gastronomy pans with 66mm shelf spacing.



NOTE

When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.

