



Convection Ovens

OVENS



E7204 4 Shelf Convection Oven
E7208 6 Shelf Convection Oven
E7208/2 Two Tier Convection Oven
E7211 10 Shelf Convection Oven
(Shown)

BENEFITS AT-A-GLANCE

EASE OF OPERATION

Simple manual operated controls.

CONTROLABILITY

Precise temperature control facility ensures superior cooking performance. Cook and hold facility allows food to be cooked and held at optimum serving temperature.

SAFE, PRACTICAL OPERATION

Nickel plated non-tilt grid shelves with safety stops.

EASY CLEAN

Easy to clean stainless steel finish.

GASTRONORM COMPATIBILITY

E7204 can accommodate a single 1/1 gastromorm container per shelf with all other models able to accommodate a 2/1 container.

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Falcon

ID - FAL305

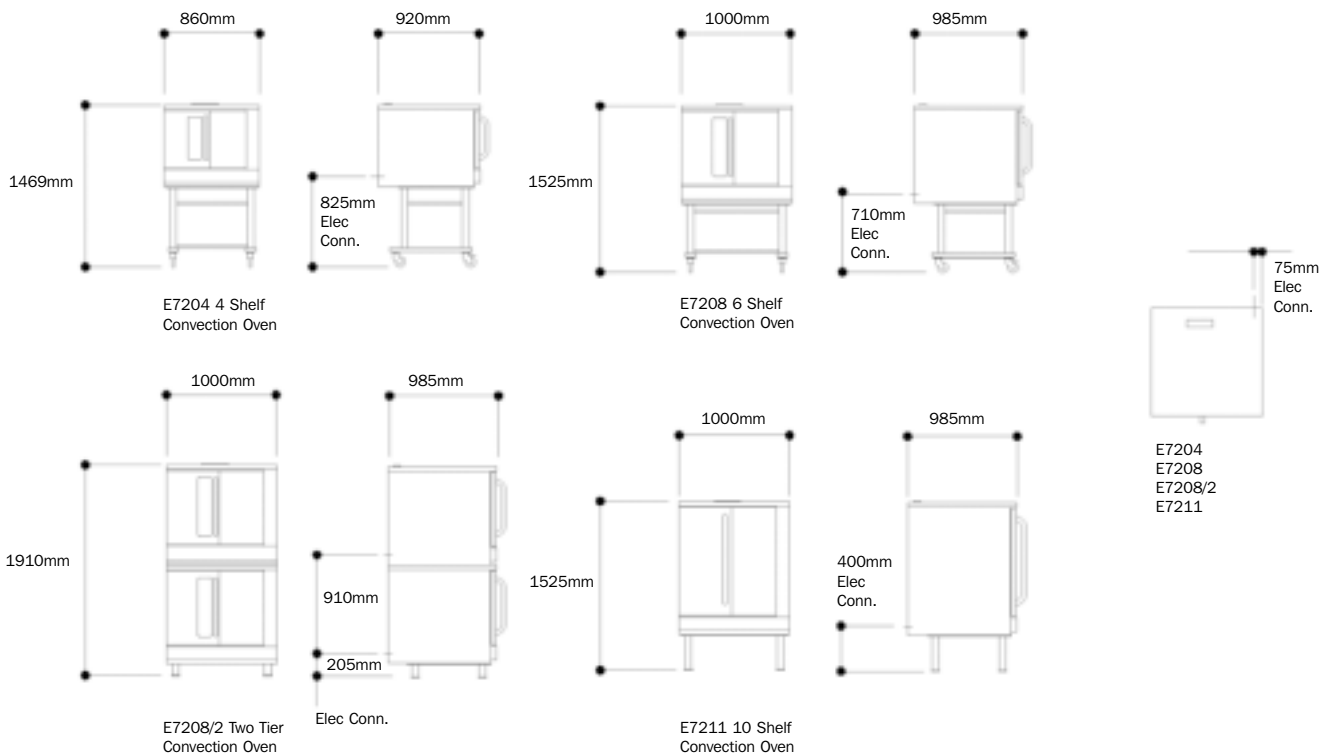
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Model	E7204 4 Shelf Convection Oven	E7208 6 Shelf Convection Oven	E7208/2 Two Tier Convection Oven	E7211 10 Shelf Convection Oven
Height (mm)	1469	1525	1910	1525
Width (mm)	860	1000	1000	1000
Depth (mm)	920	985	985	985
Height with stand/legs (mm)	1469	1525	1910	1525
Weight (kg)	170	220	420	270
Useable oven capacity - w x d x h (mm)	530 x 510 x 390	650 x 510 x 525	650 x 510 x 525 (x 2)	650 x 525 x 770
Oven shelf size w x d - (mm)	575 x 515	675 x 525	675 x 525	675 x 515
Oven rating (kW)	11.25	13.7	13.7 (x 2)	21.7
Electrical connection requirement	1 or 3 Phase	1 or 3 Phase	1 or 3 Phase	1 or 3 Phase
Amps per Phase 1	13	13.8	13.8 (x 2)	27.7
Amps per Phase 2	13	27.7	27.7 (x 2)	27.7
Amps per Phase 3	19.4	13.8	13.8 (x 2)	33.6

For the range of optional extras that are available, please see the price list.



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Falcon Foodservice Equipment

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