



Convection Oven – Turbo Quartz

The FC60TQ

Utilising different combinations of the rear element, base element and infrared grill the FC60Turbo-Quartz is a powerful versatile unit. Standard convection: rear element and fan for even cooking of a variety of food from pastries to roasts pies and pasties to demi-baguettes. Lower element and fan: gentle slow cook for delicate cakes etc. Turbo Quartz quartz grill + base element + fan save upto 30% off cooking times for meat fish etc. Quartz grill for gratinating / browning of dishes. Fan only as a defrost chamber.

Features: heat source selector ; 2 hour timer internal light; 300'C thermostat; twin glass door.

Supplied with 4 wire grid shelves.



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| Weight | 36kg |
| Dimensions (mm) | 595 x 610 x 590 |
| Oven Type | Turbo-Quartz Convection |
| Power | 3Kw |
| Shelf Area (mm) | 450 x 340 |
| Temp C (min) | 50 |
| Temp C (max) | 300 |