



CONVECTION OVEN

C O N C E P T

HALF SIZE MULTI-FUNCTION CONVECTION OVENS

*From pastries to entrees...
Bakes fast and evenly, intensifies and seals in flavor*

- Compact footprint with four (4) half size sheet pan capacity
- Stainless steel exterior and interior construction
- Four chrome plated wire shelves included
- Rear fan and heating assembly create true convection pattern
- Unique air flow design ensures quick and uniform baking
- Thermostatic control up to 570°F with 120 minute timer
- Cool-to-the-touch double glass door removable for easy cleaning
- Internal light allows for cooking visibility

CAPACITY:

- (4) wire shelves 13"x18" (included)
- (4) half size sheet pans (12⁷/₈"x17³/₄"x1")
- (4) two-thirds size steam table pans (13⁷/₈"x12³/₄"x2¹/₂"

ARIEL

FC-60/1
120 V



FC-60
208/240 V

MODES:

- Convection fan and rear heating element for convection baking
- Convection fan only for cool down

QUICK COOK

FC-60QC

208/240 V



CONVECTION: Fan with rear heating element (thermostatically controlled) for even convection baking on all four shelves

CAKE/PIE: Bottom calrod element (full power) and top infrared elements (thermostatically controlled) with fan for thoroughly baking cakes, pies and casseroles

COOKING/ROASTING: Bottom and top elements, both thermostatically controlled, with fan for more robust convection cooking

FINISHING/SALAMANDER: TURBOQUARTZ® top element (thermostatically controlled) with fan for melting, browning or finishing on top shelf, while baking on the lower shelves



TURBOQUARTZ® FEATURE features infrared overhead broiling elements

PINNACLE

FC-60G/1
120 V



FC-60G
208/240 V

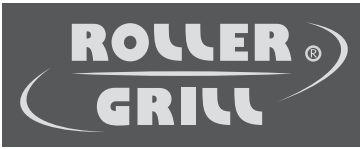
MODES:

- Convection fan and rear heating element for convection baking
- TURBOQUARTZ® top element plus convection fan for baking and browning
- Convection fan only for cool down



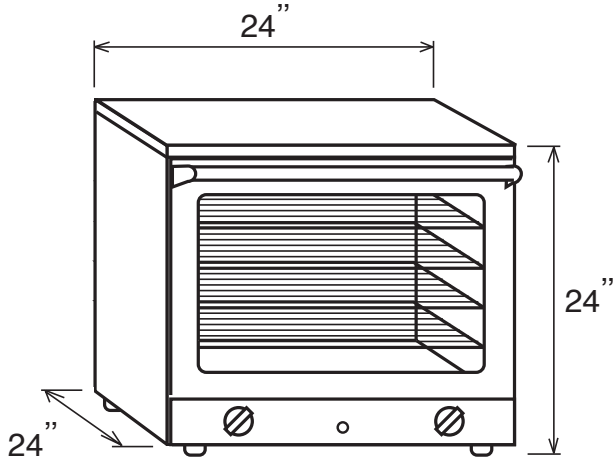
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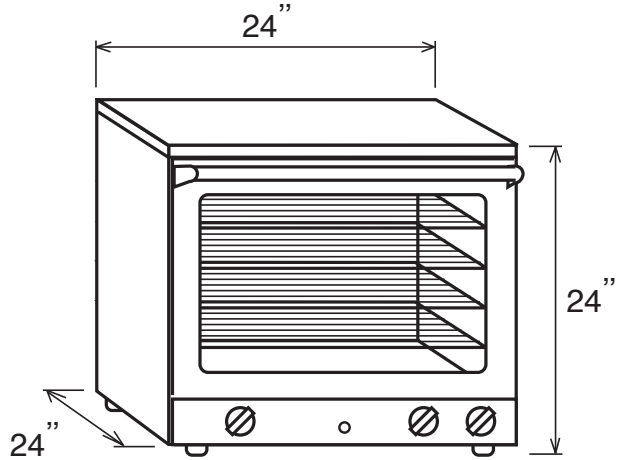


**HALF SIZE CONVECTION OVEN
MODEL FC-60, FC-60/1**

**HALF SIZE CONVECTION OVEN WITH
BROILER - TURBOQUARTZ® MODEL
FC-60G, FC-60G/1 OR QUICK COOK
MODEL FC-60QC**



FC-60 / FC-60/1



FC-60G / FC-60G/1 / FC-60QC

INSTALLATION CLEARANCE: 2" EACH SIDE, TOP AND BACK

SPECIFICATIONS

MODEL	ELECTRICAL	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS	SHIPPING WEIGHT	NEMA PLUG
FC-60	208/240V, 1PH, 3.3KW, 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x13 1/2"H	135 lbs	6-20P
FC-60/1	120V, 1.7KW, 14 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x13 1/2"H	135 lbs	5-15P
FC-60G	208/240V, 1PH, 3.3KW, 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	6-20P
FC-60G/1	120V, 1.7KW, 14 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	5-15P
FC-60QC	208/240V, 1PH, 3.3KW 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	6-20P

*All equipment must be plugged into a dedicated circuit of the proper ratings.

WARRANTY: Limited one year parts and labor



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