

Project Name: _____ Item #: _____ Quantity: _____

COMMERCIAL OVENS

Equipex Roller Grill Compact Full-size Convection Ovens



FC-100
FC-103



FC-100G
FC-103G

MODEL	VOLTAGE	SHELF SIZE (WxD)	SHELF CAPACITY
FC-100 FC-103	208/240V	25.75" x 16"	4
FC-100G FC-103G	208/240V	25.75" x 16"	4
EP800	208/240V	23.63" x 15.75"	8



EP800

DESCRIPTION

These full-size convection ovens deliver consistent, high-performance results for commercial kitchens. Designed with advanced airflow technology and precise controls, they provide even heat distribution for baking, roasting, and reheating.

FEATURES:

- Two-speed, rear-mounted fan motor for improved cooking control
- Reversing turbine fan for fast, even heat distribution
- Manual steam injection with push-button operation
- Thermostatic temperature control up to 570°F
120-minute timer with audible end-of-cycle signal
- Interior lighting for clear product visibility during cooking
- Compact footprint for space-efficient kitchen integration
- TurboQuartz® infrared broiling elements available on select models

WARRANTY

One-year limited parts & labor

CERTIFICATIONS

- UL Listed
- UL Safety and Sanitation, NSF 4



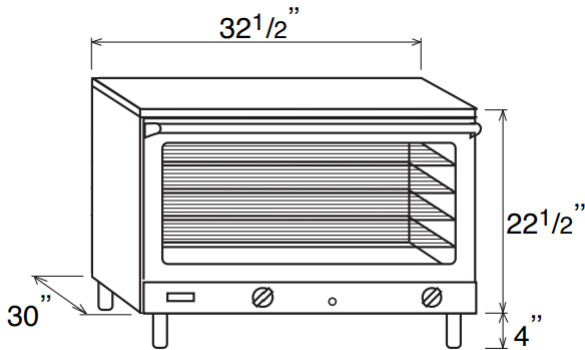
APPLICATIONS

Ideal for restaurants, bakeries, catering operations, hotels, schools, and supermarkets, these ovens support a wide range of cooking applications from baking and roasting to reheating in high-volume commercial environments.

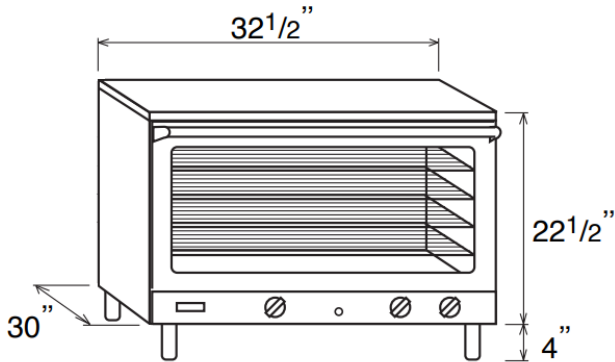
SPECIFICATIONS

MODEL	ELECTRICAL	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS	PLUG	WEIGHT
FC-100 FC-103	208/240V, 1PH, 6KW, 25/29 Amps 208/240V, 3PH, 6KW, 15/18 Amps	32.5"W x 30"D x 22.5"H (add 4" for legs)	26"W x 18.5"D x 13.5"H	NEMA 6-50P No plug	140 lbs
FC-100G FC-103G	208/240V, 1PH, 6KW, 25/29 Amps 208/240V, 3PH, 6KW, 15/18 Amps	32.5"W x 30"D x 22.5"H (add 4" for legs)	26"W x 18.5"D x 12"H	NEMA 6-50P No plug	140 lbs
EP800	208/240V, 1PH, 1400W, 6/7 Amps	31.5"W x 25.25"D x 36"H	23.63"W x 15.75"D x 27"H	6-15P	140 lbs

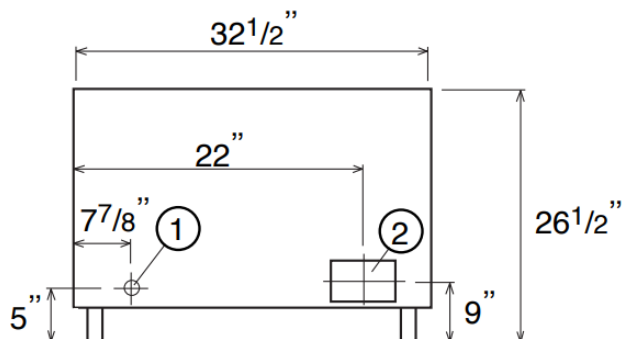
FC-100, FC-103



FC-100G, FC-103G



REAR VIEW (ALL MODELS)



CONSTRUCTION

- Stainless steel interior and exterior for durability and easy cleaning
- Heavy-duty, cool-to-the-touch double glass door for safety and heat retention
- Removable door design for simplified maintenance
- Reinforced construction for continuous commercial use
- Chrome-plated wire racks for high-volume baking

CAPACITY/ CONFIGURATIONS

- FC-100 / FC-103 / FC-100G / FC-103G:
 - Accommodates (4) full-size pans (18" x 26" x 1")
- FC-100G / FC-103G (TurboQuartz®):
 - Infrared overhead heating elements
 - Convection & broiling modes operate independently or simultaneously
- EP800 Proofer:
 - Automatic steam production
 - Dough rise function: 85°F in 2 hours
 - Includes (8) wire racks

SHIPPING DIMENSIONS

MODEL	LENGTH	WIDTH	HEIGHT	SHIP WEIGHT	SHIP TYPE
FC-100 FC-103	48"	40"	32"	195 lbs	Freight, Pallet
FC-100G FC-103G	48"	40"	32"	195 lbs	Freight, Pallet
EP800	48"	40"	44"	210 lbs	Freight, Pallet

NOTES/ CONDITIONS

- Installation Clearance: 4" each side, top and back
- All equipment must be plugged into a dedicated circuit of the proper ratings
- Service Connections
 - Cold water supply: 1/2" hose connection