



# COOKING EQUIPMENTS









# CONVECTION OVENS

## OVENS AND EQUIPMENTS



### Steam Convection Ovens

It allows food preparation in a short time. Oven is suitable for cooking like meat, roast, chicken, fish, grills, pastry, pizza and vegetable dishes. Besides cooking meat, fish, vegetable and fruit, it can also be used to prepare cold and frozen to cook. Working system is fully automatic electronical controlled. It has the advantage of a various kinds of food preparations with convection and steam cooking feature. Besides cooking by 100% convection or 100% steaming, it is also possible to cook at different rates. (75-25% , 50-50%, 25-75%). The electronic control panel is easy to use and have 10 programs memory which allows to quick and productive use. The fan provides homogeneous heat distribution and cooking quality. Interior illumination allows visual control without opening the door. Highest safety standards are presented. In case of fan failure thermic protector interrupts the cycle and safety valve prevents increasing excessive steam pressure. If the door is opened during working, safety switch disables heater and fan. In case of oven internal temperature is over 300°C, the limit thermostat set in and provides an extremely safety usage. Easy to use, maintain and clean.

### Convection Ovens

Oven is capable of high volume cooking. Fans provide homogeneous heat distribution and increase cooking quality. Complete safety has been provided with thermic and electricity protectors. Versatile used for cooking different foods with ease. There are gas and electric models. Gas models can be operated with LPG and natural gas.


**FKE 006 / FKE010**

6 GN 1/1 - 10 GN 1/1


**FKE 022**

20 GN 1/1


**FKE 042**

40 GN 1/1


**FKG 022E**

ELECTRONIC IGNITION

20 GN 1/1


**FKG 042E**

ELECTRONIC IGNITION

40 GN 1/1



MODEL	GN 1/1	WIDTH	DEPTH	HEIGHT	HEAT CAP.	ELECTRIC INLET	GAS INLET	WATER INLET	WATER PRES-SURE	WEIGHT
		mm	mm	mm	kW	V	Inch	Inch	Bar	Kg
<b>FKE 006</b>	6	980	888	750	10	380-400V/3N/AC/50 Hz	-	3/4"	2-4	127
<b>FKE 010</b>	10	980	888	980	14.5	380-400V/3N/AC/50 Hz	-	3/4"	2-4	147
<b>FKE 022</b>	20	1200	1105	1630	19	380-400V/3N/AC/50 Hz	-	3/4"	2-4	240
<b>FKE 042</b>	40	1200	1105	1630	38	380-400V/3N/AC/50 Hz	-	3/4"	2-4	340
<b>FKG 022E</b>	20	1200	1105	1610	24	380-400V/3N/AC/50 Hz	1/2"	3/4"	2-4	244
<b>FKG 042E</b>	40	1200	1105	1650	36	380-400V/3N/AC/50 Hz	1/2"	3/4"	2-4	344


**FBE 006**

6 GN 1/1


**FBE 010**

10 GN 1/1


**FBE 022**

20 GN 1/1


**FBE 042**

40 GN 1/1



MODEL	GN 1/1	WIDTH	DEPTH	HEIGHT	HEAT CAP.		ELECTRIC INLET	WATER INLET	WATER PRESSURE	WEIGHT
		mm	mm	mm	Oven	Boiler	V	Inch	Bar	Kg
FBE 006	6	980	888	750	10	8	380-400V/3N/AC/50 Hz	3/4"	2-4	135
FBE 010	10	980	888	980	14.5	8	380-400V/3N/AC/50 Hz	3/4"	2-4	155
FBE 022	20	1200	1105	1624	25	16	380-400V/3N/AC/50 Hz	3/4"	2-4	235
FBE 042	40	1200	1105	1624	38	24	380-400V/3N/AC/50 Hz	3/4"	2-4	400


**FGA 100**
**STAND**

FOR 6 AND 10 TRAY OVENS RACKS


**FGM 100**
**PROOFING UNIT**


MODEL	WIDTH	DEPTH	HEIGHT	HEAT CAP.	RACK	ELECTRIC INLET	WEIGHT
	mm	mm	mm	kW	Pcs.	V	Kg
FGA 100	980	730	650		5	-	50
FGM 100	980	810	650	0.5	5	220-230V/50 Hz	73

## GRILLS AND TRAYS

GRILL	GRILL (CHROME COATED)
MODEL	PROPERTIES
XF-KT1	For 20 and 40 trays oven
XF-KT10	For 10 trays oven

OVEN TRAY	GRILL (CHROME COATED)
MODEL	DIMENSIONS
XF-KFT01	500X400X40
XF-KFT02	500X700X40



**FKA 020I**



**FKA 020T** DISASSEMBLED



**CONVECTION OVEN TROLLEYS**



**FKA 040I**



**FKA 040T**

**CONVECTION OVEN TROLLEYS**



MODEL	CODE	DIMENSIONS
		mm
TRAY LOADING UNIT	FKA 020I	588X857X677
TRAY CARRYING UNIT	FKA 020T	633X1014X858
TRAY LOADING UNIT	FKA 040I	588X857X1335
TRAY CARRYING UNIT	FKA 040T	633X1014X200