



## Convection Ovens

# FE3D Countertop Convection Oven

### Key features

- Precise temperature control for perfect results
  - Thermostatically controlled convection oven
- Compatible with other standard kitchen equipment
  - Accommodates 1/1 GN sized trays & shelves
- Efficient and high performing appliance
  - Fast heat up & recovery speeds up overall cooking times
- Easy to monitor cooking progress in oven
  - Glass panelled doors and internal LED light
- Wide oven temperature range of 50 - 260°C
  - Ideal to prepare a wide variety of food
- Full height solid tube cool-touch door handle
  - Simple & easy to operate, nothing to go wrong
- Adds performance & capacity to any kitchen
  - Supplied with 13A plug & 1.8m cable so easy to install and can be located anywhere
  - Can be stacked for double the capacity
- Oven has 3 shelf positions with 3 shelves supplied
  - 80mm spacing between shelves
- Double glazed oven door panel with removable internal pane
  - Greater heat retention and easy to clean
- Audible alarm sounds when cooking program finished
  - Ensures food not left in oven too long and overcooks
- 4 program storage
  - Consistent results regardless of who's cooking
- Microswitch in door switches oven off if door open
  - Prevents unnecessary energy wastage
- Bevelled corners and removable oven racks
  - No dirt traps make the oven simple to clean

### Accessories

- Oven shelf
- Leg stand for single oven
- Low level stand with stacking kit
- Adjustable castors (for stand)

### Similar Models

- FE4D 1/1 GN convection oven - digital controls
- FE4M 1/1 GN convection oven - manual controls
- FE2M 2/3 GN convection oven - manual controls



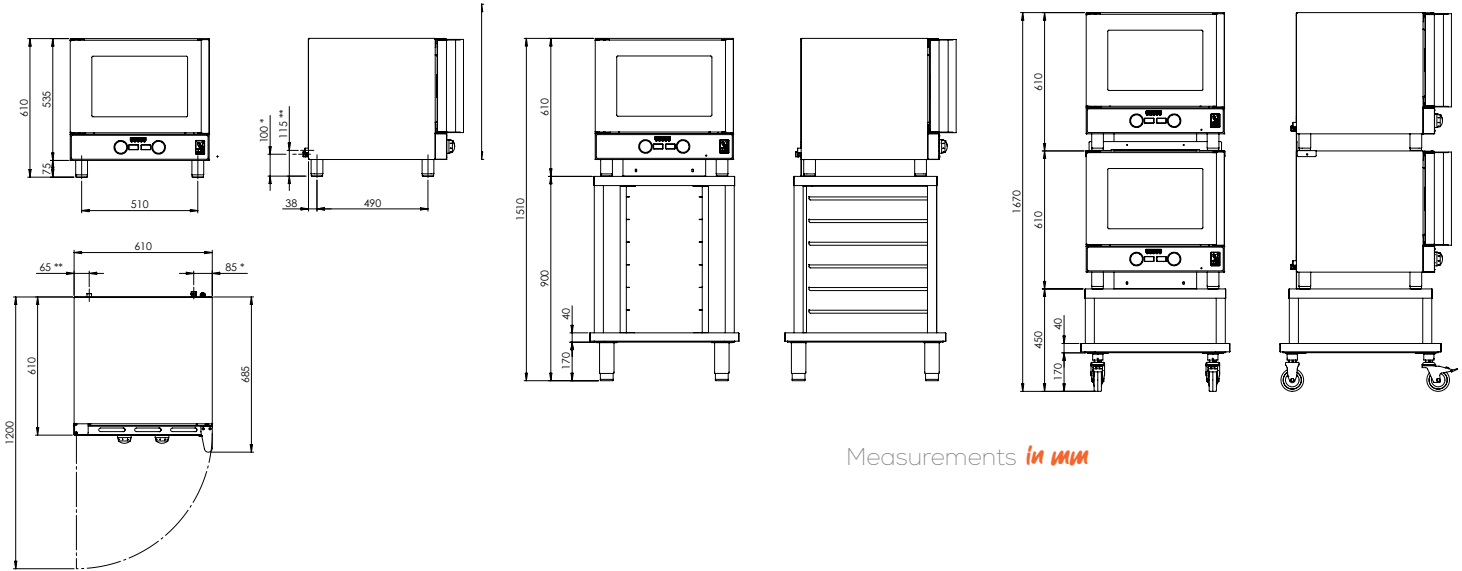
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# FE3D

## Countertop Convection Oven

On stand

Stacked



Measurements *in mm*

## Specification *details*

|                                    |                 |
|------------------------------------|-----------------|
| Total rating (kW)                  | 2.65            |
| Electrical supply voltage          | 230V N~         |
| Electrical current split (A)       | L1: <b>11.5</b> |
| Oven dimensions (w x d x h - mm)   | 545 x 370 x 405 |
| Oven shelf (w x d - mm)            | 545 x 370       |
| Gastronorm compatibility           | 1/1             |
| Weight (kg)                        | <b>48</b>       |
| Packed weight (kg)                 | <b>59</b>       |
| Packed dimensions (w x d x h - mm) | 850 x 750 x 800 |
| GTIN number                        | 5056466907389   |



On Stand

## Installation notes

Adequate ventilation must be provided to supply sufficient fresh air and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance and any combustible wall.



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