

E7202 Countertop Convection Oven

Key features

- Precise temperature control for perfect results
 - Thermostatically controlled convection oven
- · Compatible with other standard kitchen equipment
 - Accomodates 2/3 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 & internal oven light
- Wide oven temperature range of 100 250°C
 - Ideal to prepare a wide variety of food
- Adds performance & capacity to any kitchen
 - Supplied with 13A plug & 2.5m cable so easy to install and can be located anywhere
- Oven has 5 shelf positions and allows 2 shelf cooking
 - 2 anti-tilt shelves supplied
 - 65mm spacing between shelves

Accessories

Oven shelf

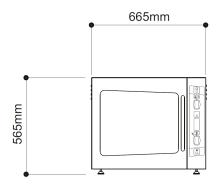
Similar Models

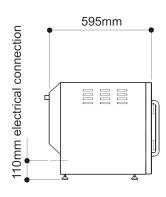
• E711 countertop convection oven

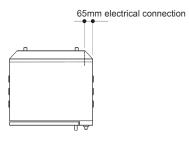


7000 SERIES

Countertop Convection Oven







Measurements in mm

Specification details

| Total rating (kW) | 2.65 |
|------------------------------------|-----------------|
| Electrical supply voltage | 230V N~ |
| Electrical current split (A) | L1: 12.5 |
| Oven dimensions (w x d x h - mm) | 400 x 325 x 410 |
| Oven shelf (w x d - mm) | 400 x 325 |
| Gastronorm compatibility | 2/3 |
| Weight (kg) | 50 |
| Packed weight (kg) | 60 |
| Packed dimensions (w x d x h - mm) | 450 x 400 x 600 |
| GTIN number | 5056466904111 |

Installation notes

Ventilation

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172.

For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning

Siting

Suitable for installation upon any flat horizontal surface. Sufficent clearance should be left around oven to allow 180° rotation for maintenance purposes.

