



7000 SERIES

E7208 Convection Oven

Key features

- Precise temperature control for perfect results
 - Thermostatically controlled convection oven
- Cook and hold feature as standard provides increased flexibility
 - Ideal for menu planning and event catering
- Compatible with other standard kitchen equipment
 - Accommodates 2/1 GN sized trays & shelves
- Efficient and high performing appliance
 - Fast heat up & recovery speeds up overall cooking times
 - Rapid cooling function cools oven for next items if needed to be cooked at a much lower temperature or for cleaning
- Easy opening oven doors with microswitch
 - Slave door mechanism means pulling the handle opens both doors
 - Fan and element switches off when door is opened, saving energy
- Easy to monitor cooking progress in oven
 - Glass panelled door & internal light
- Located at a convenient working height
 - Supplied upon fixed stand as standard
- Wide oven temperature range of 50 - 250°C
 - Ideal to prepare a wide variety of food
- Oven has 11 shelf positions and allows 6 shelf cooking
 - 6 anti-tilt shelves supplied
 - 65mm spacing between shelves

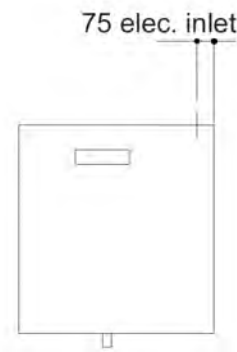
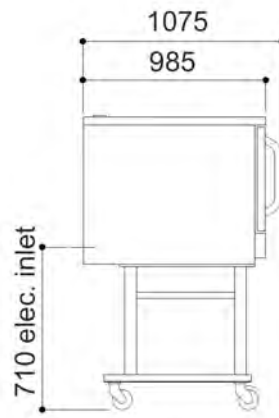
Accessories

- Oven shelf
- Loading rack
- Rack shelf
- Factory fitted adjustable castors (specify at time of order)

Similar Models

- E7204 convection oven
- E7211 convection oven





Unit is same height on feet or castors

Measurements *in mm*

Specification *details*

| | | |
|------------------------------------|------------------------------|------------|
| Total rating (kW) | 13.3 | |
| Electrical supply voltage | 400V 3N~ | |
| Electrical current split (A) | L1: 15.5, L2: 14.1, L3: 28.2 | |
| Oven dimensions (w x d x h - mm) | 735 x 595 x 575 | |
| Oven shelf (w x d - mm) | 735 x 595 | |
| Gastronorm compatibility | 2/1 | |
| Weight (kg) | 220 | |
| Packed weight (kg) | 240 | |
| Packed dimensions (w x d x h - mm) | 900 x 1200 x 1700 | |
| GTIN number | On feet | On castors |
| | | |

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.

