



## 7000 SERIES

# E7204 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 1/1 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 8 shelf positions and allows 4 shelf cooking
  - 4 anti-tilt shelves supplied
  - 65mm spacing between shelves

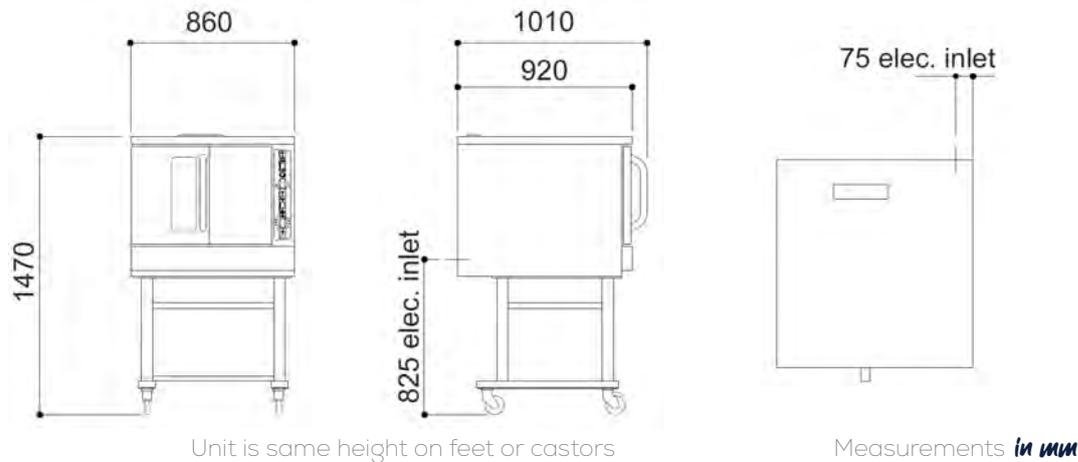
### Accessories

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

### Similar Models

- E7208 convection oven
- E7211 convection oven





## Specification details

Total rating (kW)	10.8	
Electrical supply voltage	400V 3N~	
Electrical current split (A)	L1: 14.3, L2: 13, L3: 19.6	
Oven dimensions (w x d x h - mm)	600 x 535 x 450	
Oven shelf (w x d - mm)	600 x 535	
Gastronorm compatibility	1/1	
Weight (kg)	170	
Packed weight (kg)	190	
Packed dimensions (w x d x h - mm)	900 x 1100 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.

