



# CONVECTION OVEN

## C O N C E P T

### HALF SIZE MULTI-FUNCTION CONVECTION OVENS

*From pastries to entrees...*

*Bakes fast and evenly, intensifies and seals in flavor*

- Compact footprint with four (4) half size sheet pan capacity
- Stainless steel exterior and interior construction
- Four chrome plated wire shelves included
- Rear fan and heating assembly create true convection pattern
- Unique air flow design ensures quick and uniform baking
- Thermostatic control up to 570°F with 120 minute timer
- Cool-to-the-touch double glass door removable for easy cleaning
- Internal light allows for cooking visibility

#### CAPACITY:

- (4) wire shelves 13"x18" (included)
- (4) half size sheet pans (12<sup>7</sup>/<sub>8</sub>"x17<sup>3</sup>/<sub>4</sub>"x1")
- (4) two-thirds size steam table pans (13<sup>7</sup>/<sub>8</sub>"x12<sup>3</sup>/<sub>4</sub>"x2<sup>1</sup>/<sub>2</sub>"

### ARIEL

**FC-60/1**  
120 V



**FC-60**  
208/240 V

#### MODES:

- Convection fan and rear heating element for convection baking
- Convection fan only for cool down

### QUICK COOK

**FC-60QC**

208/240 V



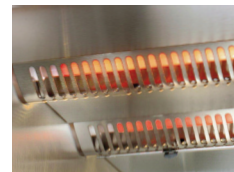
**CONVECTION:** Fan with rear heating element (thermostatically controlled) for even convection baking on all four shelves

**CAKE/PIE:** Bottom calrod element (full power) and top infrared elements (thermostatically controlled) with fan for thoroughly baking cakes, pies and casseroles

**COOKING/ROASTING:** Bottom and top elements, both thermostatically controlled, with fan for more robust convection cooking

#### FINISHING/SALAMANDER:

**TURBOQUARTZ®** top element (thermostatically controlled) with fan for melting, browning or finishing on top shelf, while baking on the lower shelves



**TURBOQUARTZ® FEATURE** features infrared overhead broiling elements

### PINNACLE

**FC-60G/1**  
120 V



**FC-60G**  
208/240 V

#### MODES:

- Convection fan and rear heating element for convection baking
- **TURBOQUARTZ®** top element plus convection fan for baking and browning
- Convection fan only for cool down



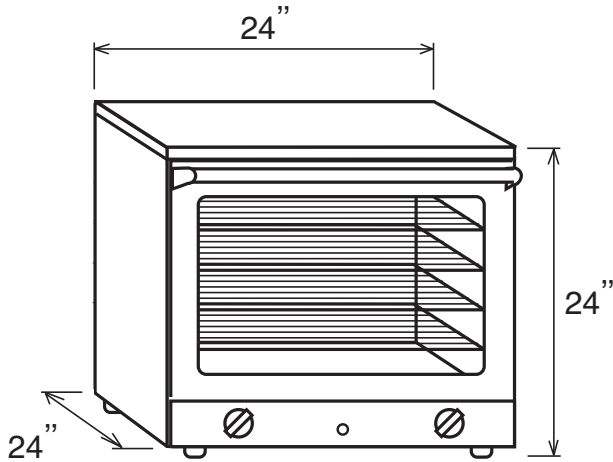
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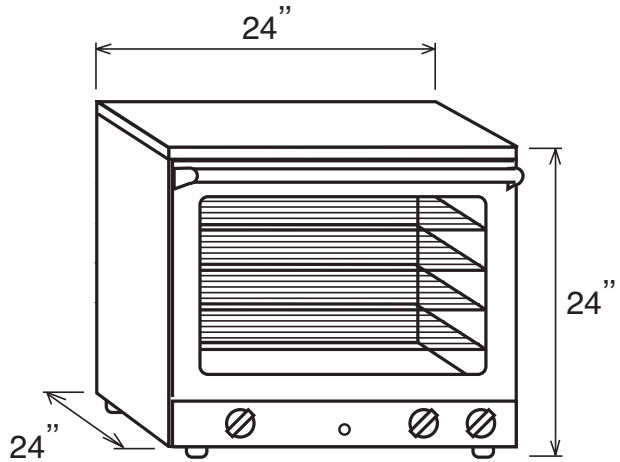


**HALF SIZE CONVECTION OVEN  
MODEL FC-60, FC-60/1**

**HALF SIZE CONVECTION OVEN WITH  
BROILER - TURBOQUARTZ® MODEL  
FC-60G, FC-60G/1 OR QUICK COOK  
MODEL FC-60QC**



**FC-60 / FC-60/1**



**FC-60G / FC-60G/1 / FC-60QC**

INSTALLATION CLEARANCE: 2" EACH SIDE, TOP AND BACK

**SPECIFICATIONS**

MODEL	ELECTRICAL	EXTERIOR DIMENSIONS	INTERIOR DIMENSIONS	SHIPPING WEIGHT	NEMA PLUG
FC-60	208/240V, 1PH, 3.3KW, 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x13 1/2"H	135 lbs	6-20P
FC-60/1	120V, 1.7KW, 14 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x13 1/2"H	135 lbs	5-15P
FC-60G	208/240V, 1PH, 3.3KW, 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	6-20P
FC-60G/1	120V, 1.7KW, 14 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	5-15P
FC-60QC	208/240V, 1PH, 3.3KW 13/15 Amps	24"Wx24"Dx24"H (add 4" for legs)	18 1/2"Wx14 1/2"x12"H	135 lbs	6-20P

**WARRANTY: Limited one year parts and labor**



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