

ROLLER GRILL ?????????? - 60 L (FC 60 TQ)



??? Roller Grill ??? RG-FC-60-TQ ????? ????

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ROLLER GRILL MULTIFUNCTION OVEN – 60 L (FC 60 TQ)

UNIQUE IN CATERING, THE MULTIFUNCTION OVEN FC 60 TQ (TRAY ON THE GRID) - COMBINES 5 DIFFERENT COOKING TECHNOLOGIES. THIS TECHNOLOGICAL ACHIEVEMENT MAKES IT A PROFESSIONAL OVEN VERY POPULAR IN CATERING FOR ITS WIDE VARIETY OF COOKING.

The temperature in the stainless steel oven FC 60 TQ rises very quickly: 300 ° C in 10 minutes! This real multifunction oven is equipped with 4 adjustable functions:

- The "ventilated heat" function allows homogeneous cooking of several similar dishes simultaneously. The rotating heat is a mixing of hot air by the gentle and regular action of the thermo-ventilator. The ventilated heat is also used to thaw frozen food or to reheat some dishes.
- The function "Baked pastry oven" is ideal for your sweet or savory pies, bread or cakes. This function ensures optimal spread of the heat and very accurate control of temperature. The lower heating element operates at full speed. The bulb thermostat regulates precisely the vault of the oven. The fan provides an even spread of the heat in the oven.
- The "Turbo Quartz®" function increases the inside temperature by 30 ° C, saving 30% of the cooking time! Turbo Quartz® is a technology developed exclusively by Roller Grill. At the same time, it combines and regulates infrared quartz tubes in the upper part and the bottom heating element, with the ventilation system.
- The function "infrared ventilated grill" is essential for browning, grilling, icing dishes and also for roasting a chicken. The quartz tubes give out an invisible and harmless infrared radiation (1050 ° C) that is similar to the one emitted by embers. The infrared radiation comes into the flesh and turns into heat at core. This very even cooking respects the molecular structure and fibers of foods. Combined with the ventilation of the oven, the infrared is the ideal technology for roasting poultry with the rotisserie, grilling or cooking meats, fish, vegetables, cakes, brown pastries, browning pizzas, lasagna and other gratins.

THIS PROFESSIONAL OVEN ENABLES YOU TO DEFROST, TO REHEAT, TO COOK AND TO BROWN ANY KIND OF DISHES: CAKES, PIES, DISHES IN SAUCE, MEAT, FISH, VEGETABLE GRATINS ETC.

Features:

- Thermo-ventilator
- Infrared Quartz Tubes
- Bottom Heating Element
- Water Pump
- Thermostat 0-300°C
- 120-minute-sound-timer With Position of Non-stop Use
- Interior Lighting
- Supplied With For Cooking Grids 450 x 340 mm

Capacity:

- 4 GN 2/3

Inside Dimensions:

- 470 X 370 X 350 mm

Power:

- 3000 W

Outside Dimensions:

- 595 x 610 x 590 mm

Weight:

- 38 Kg

Country Of Origin:

- France
- Warranty:
- Hong Kong: Half Year Service Warranty

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