



Convection Oven – Turbo Quartz

The FC380TQ

Uniquely versatile by combine ventilated heat elements with an infrared grill the FC380TQ is perfect for your varied. You have 4 cooking options:

- 1: Standard convection: rear element and fan for even cooking of a variety of food from pastries to roasts pies and pasties to rolls.
- 2: A ventilated pastry oven using the lower element and fan: gentle slow cook for delicate cakes etc.
- 3: In Turbo Quartz mode using the quartz grill + base element + fan you save up to 30% off cooking times for meat fish etc.
- 4: Quartz grill for gratinating / browning of dishes.

Features: heat source selector ; 2 hour timer internal light; 300'C thermostat; twin glass door.

Supplied with 3 wire grid shelves and 1 baking tray



Infrared quartz tubes

Weight	22kg
Dimensions (mm)	550 x 490 x 330
Oven Type	Turbo-Quartz Convection
Power	2.5Kw
Shelf Area (mm)	400 x 295
Temp C (min)	50
Temp C (max)	300