



# Convection Ovens

## OVENS



E7204 4 Shelf Convection Oven  
E7208 6 Shelf Convection Oven  
E7208/2 Two Tier Convection Oven  
E7211 10 Shelf Convection Oven  
(Shown)

### BENEFITS AT-A-GLANCE

**EASE OF OPERATION**  
Simple manual operated controls.

**CONTROLABILITY**  
Precise temperature control facility ensures superior cooking performance. Cook and hold facility allows food to be cooked and held at optimum serving temperature.

**SAFE, PRACTICAL OPERATION**  
Nickel plated non-tilt grid shelves with safety stops.

**EASY CLEAN**  
Easy to clean stainless steel finish.

**GASTRONORM COMPATIBILITY**  
E7204 can accommodate a single 1/1 gastromorm container per shelf with all other models able to accommodate a 2/1 container.

## ELECTRIC

# Falcon

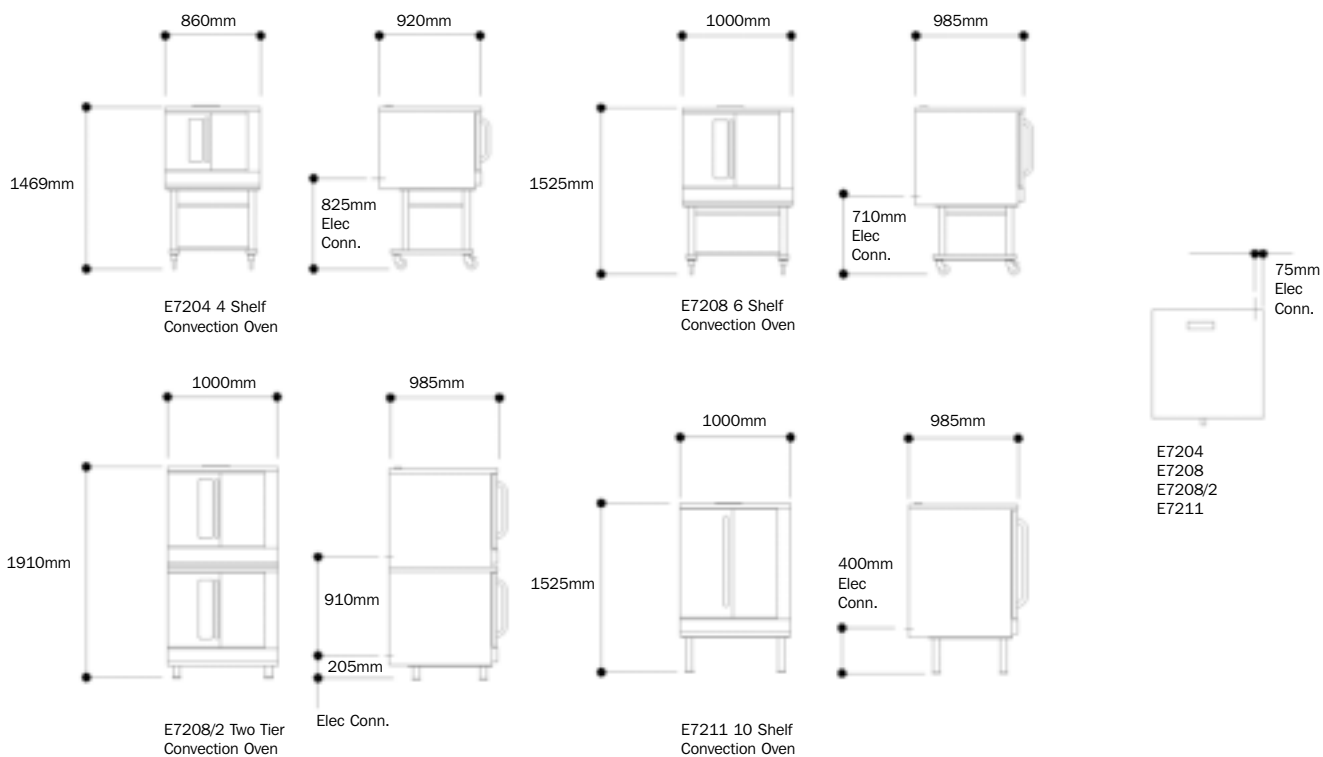
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Model	E7204 4 Shelf Convection Oven	E7208 6 Shelf Convection Oven	E7208/2 Two Tier Convection Oven	E7211 10 Shelf Convection Oven
Height (mm)	1469	1525	1910	1525
Width (mm)	860	1000	1000	1000
Depth (mm)	920	985	985	985
Height with stand/legs (mm)	1469	1525	1910	1525
Weight (kg)	170	220	420	270
Useable oven capacity - w x d x h (mm)	530 x 510 x 390	650 x 510 x 525	650 x 510 x 525 (x 2)	650 x 525 x 770
Oven shelf size w x d - (mm)	575 x 515	675 x 525	675 x 525	675 x 515
Oven rating (kW)	10.8	13.3	13.3 (x 2)	20.8
Electrical connection requirement	1 or 3 Phase	1 or 3 Phase	1 or 3 Phase	1 or 3 Phase
Amps per Phase 1	14.3	15.5	15.5 (x 2)	29.6
Amps per Phase 2	13	14.1	14.1 (x 2)	28.2
Amps per Phase 3	19.6	28.2	28.2 (x 2)	32.6

For the range of optional extras that are available, please see the price list.



## ELECTRIC

### Falcon Foodservice Equipment

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