



Convection Ovens

FE2M Countertop Convection Oven

Key features

- Convection oven with manual controls
 - Simple and uncomplicated operation
- Audible alarm sounds when cooking program finished
 - Ensures food not left in oven too long and overcooks
- Precise temperature control for perfect results
 - Thermostatically controlled convection oven
- Easy to monitor cooking progress in oven
 - Glass panelled door and internal LED light
- Double glazed oven door panel with removable internal pane
 - Greater heat retention and easy to clean
- Compatible with other standard kitchen equipment
 - Accommodates 3 x 2/3 GN sized trays & shelves
- Wide oven temperature range of 50 - 260°C
 - Ideal to prepare a wide variety of food
- Full height solid tube cool-touch door handle
 - Simple & easy to operate, nothing to go wrong
- Adds performance & capacity to any kitchen
 - Supplied with 13A plug & 1.8m cable so easy to install and can be located anywhere
 - Can be stacked for double the capacity
- Oven has 3 shelf positions with 3 shelves supplied
 - 80mm spacing between shelves
- Microswitch in door switches oven off if door open
 - Prevents unnecessary energy wastage
- Bevelled corners and removable oven racks
 - No dirt traps make the oven simple to clean

Accessories

- Oven shelf
- Leg stand for single oven
- Low level stand with stacking kit
- Adjustable castors (for stand)

Similar Models

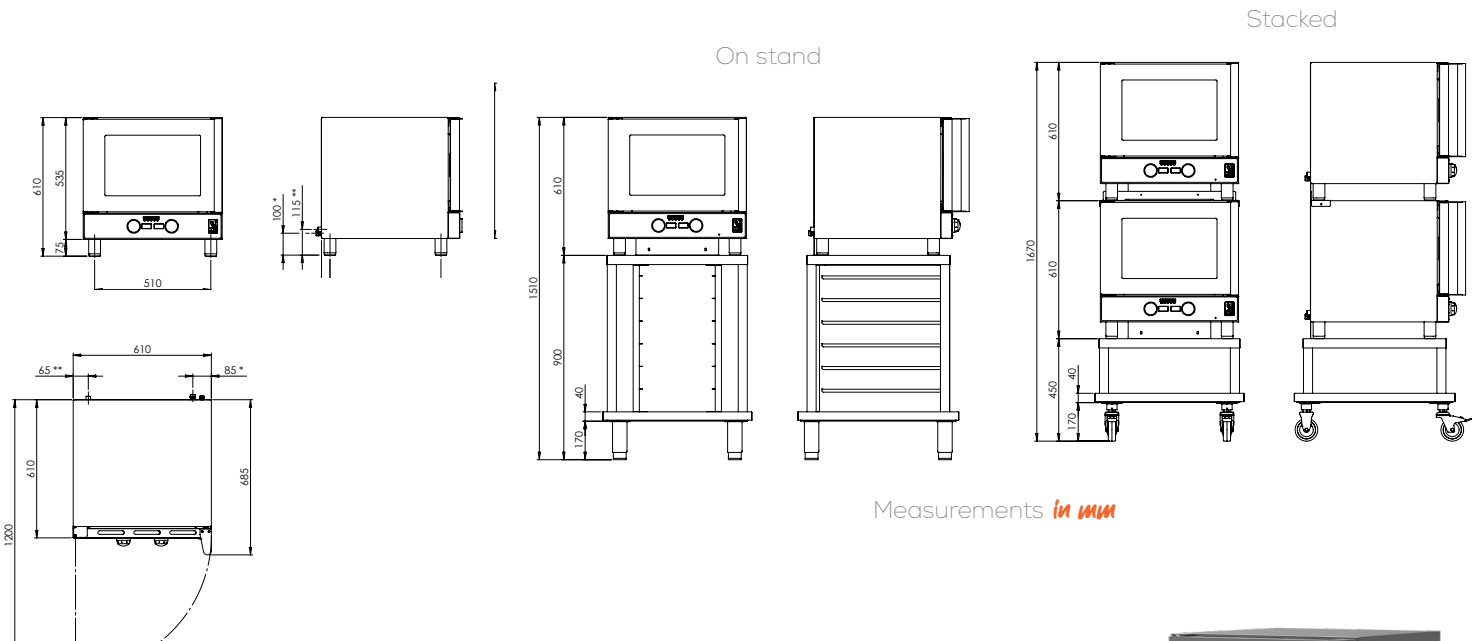
- FE3D 2/3 GN convection oven - digital controls
- FE4M 1/1 GN convection oven - manual controls
- FE4D 1/1 GN convection oven - digital controls



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Measurements *in mm*

Specification *details*

Total rating (kW)	2.00
Electrical supply voltage	230V N~
Electrical current split (A)	L1: 9
Oven dimensions (w x d x h - mm)	545 x 370 x 305
Oven shelf (w x d - mm)	545 x 370
Gastronorm compatibility	2/3
Weight (kg)	41
Packed weight (kg)	49
Packed dimensions (w x d x h - mm)	700 x 750 x 800
GTIN number	5056466907372



On fixed stand



FE3D stacked on FE2M on mobile stand

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.



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