



7000 SERIES

E7211 Convection Oven

Key features

- Precise temperature control for perfect results
 - Thermostatically controlled convection oven
- Cook and hold feature as standard provides increased flexibility
 - Ideal for menu planning and event catering
- Compatible with other standard kitchen equipment
 - Accommodates 2/1 GN sized trays & shelves
- Efficient and high performing appliance
 - Fast heat up & recovery speeds up overall cooking times
 - Rapid cooling function cools oven for next items if needed to be cooked at a much lower temperature or for cleaning
- Easy opening oven doors with microswitch
 - Slave door mechanism means pulling the handle opens both doors
 - Fan and element switches off when door is opened, saving energy
- Wide oven temperature range of 50 - 250°C
 - Ideal to prepare a wide variety of food
- Oven has 10 shelf positions and allows 10 shelf cooking
 - 6 anti-tilt shelves supplied
 - ideal for bulk cooking
 - 65mm spacing between shelves

Accessories

- Oven shelf
- Loading rack
- Rack shelf
- Factory fitted adjustable castors (specify at time of order)

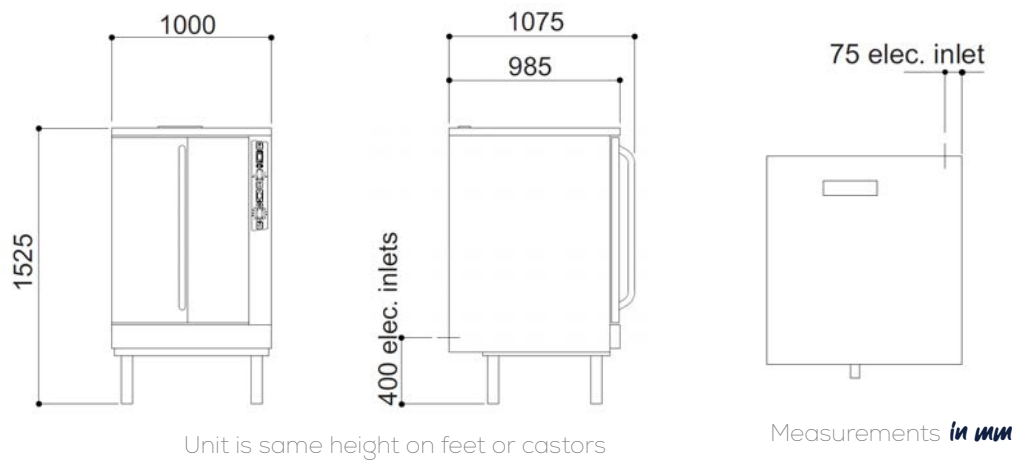
Similar Models

- E7208 convection oven
- E7208/2 two tier convection oven



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Specification details

Total rating (kW)	20.8	
Electrical supply voltage	400V 3N~	
Required electrical supply 400V 3N~ (A)	63	
Electrical current split (A)	L1: 29.6, L2: 28.2, L3: 32.6	
Oven dimensions (w x d x h - mm)	735 x 595 x 575	
Oven shelf (w x d - mm)	735 x 595	
Gastronorm compatibility	2/1	
Weight (kg)	270	
Packed weight (kg)	290	
Packed dimensions (w x d x h - mm)	900 x 1200 x 1700	
GTIN number	On feet	On castors

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.

