

Professional Turbo Quartz Convection Oven

Roller Grill | 4 × GN 2/3 | 60 litres | Made in France

FC 60 TQ | 3 kW | 230 V | 0–300°C



Model	FC 60 TQ
Brand	Roller Grill
Capacity	60 L; 4 × GN 2/3
Power	3 kW
Voltage	230 V
Temperature	0–300°C
Weight	38 kg
Dimensions	595 × 610 × 590 mm

FC 60 TQ Professional Convection Oven

Stainless-steel countertop oven combining fan-assisted convection, Turbo Quartz® infrared heating and pastry-baking functions for efficient, even cooking in commercial kitchens.

Image verification: The supplied photo is marked “TURBO CHEF'S”, while the specifications identify Roller Grill FC 60 TQ. Confirm the photo/model match before customer use.

FC 60 TQ Technical Specifications

Professional electric convection oven | Roller Grill | France

FEATURES

- Fan-assisted convection for uniform cooking of several similar dishes.
- Turbo Quartz® function: manufacturer-stated internal temperature increase of 30°C and up to 30% cooking-time savings.
- Fast heat-up: manufacturer-stated 300°C in approximately 10 minutes.
- Pastry mode for pies, breads and cakes; infrared ventilated grill for browning, glazing and roasting.
- Thermo-ventilator, infrared quartz tubes, bottom heating element and water pump.
- Adjustable 0–300°C thermostat; 120-minute audible timer with continuous-use position; interior lighting.
- Supplied with four cooking grids, each 450 × 340 mm.

TECHNICAL DATA

Product	Professional Turbo Quartz Convection Oven
Model	FC 60 TQ
Brand / Origin	Roller Grill / France
Capacity	60 litres; 4 × GN 2/3
Rated power	3 kW
Electrical supply	230 V
Thermostat range	0–300°C
Timer	120 minutes, with continuous operation
Internal dimensions	470 × 370 × 350 mm
External dimensions (W × D × H)	595 × 610 × 590 mm
Weight	38 kg
Included grids	4 × (450 × 340 mm)

Product image: Verify “TURBO CHEF’S” marking against stated Roller Grill branding before distribution.