

Professional Bakery Convection & Steam Oven

Roller Grill | Model FC 110 EG | Stated origin: France

STEAM INJECTION | INFRARED QUARTZ | REVERSIBLE FAN



KEY SPECIFICATIONS

Power / voltage	3 kW / 230 V
Temperature control	0–300 C
Timer	120 minutes / continuous use
Fan	210 mm, 2-speed, reversible
Net weight	51 kg
Outside dimensions	795 x 600 x 720 mm

CAPACITY REQUIRES VERIFICATION: supplied text says 60 L and 110 L.
PHOTO WARNING: image shows TOWN MARKET, not Roller Grill branding.

FC 110 EG Technical Specifications

Product details reproduced from supplied description; verify discrepancies before publication.

PRODUCT FEATURES

- Fan-assisted convection combined with steam injection for bread and bakery cooking.
- Steam injection: push-button control; quantity and timing described as automatically preset.
- Reversible 210 mm turbine, with alternating rotation every two minutes.
- Infrared quartz salamander (stated radiation temperature: 1050 C).
- Temperature rise described as reaching 300 C in approximately 10 minutes.
- 120-minute sound timer with continuous-operation setting; 2 interior lamps.
- 2-speed motor, motor cooling system, adjustable feet and 150 mm-high legs.

TECHNICAL DATA

Brand / stated origin	Roller Grill / France
Model	FC 110 EG
Product	Bakery oven with steam and infrared quartz
Rated power	3 kW
Voltage	230 V
Temperature range	0–300 C
Timer	120 min; continuous operation
Weight	51 kg
Inside dimensions	350 x 670 x 440 mm
Outside dimensions	795 x 600 x 720 mm
Bakery format supplied	400 x 600 mm
Capacity	Conflicting: 4 GN 2/3 / 60 L vs. 110 L

PRODUCT IMAGE AND CAPACITY VERIFICATION

Image is marked TOWN MARKET, while product data names Roller Grill FC 110 EG.
Capacity values conflict in the supplied copy; model identification and specifications should be confirmed with the manufacturer before customer-facing use.