



# COMMERCIAL OVEN PRODUCT COLLECTION

COMMERCIAL KITCHEN EQUIPMENT



# ABOUT Vexor



Vexor is a professional manufacturer of catering and restaurant equipment, we provide multiple categories for modern and future oriented catering industry, including commercial ovens, cooking equipment, food holding and warming equipment, concession equipment, bar equipment etc, also solutions for commercial kitchens, counters and bars.

Based on the factory more than 10,000 square meters and advanced facilities, we now have our well-established & export-oriented R&D, manufacturing and quality control system to ensure our production and services.

To improve the efficiency and customer satisfaction of modern catering industry, our products are designed for space saving, money saving and labor saving, suitable for various places as bakery, convenience store, pub, bar, restaurant, fast food, breakfast, hotel, coffee shop, snack food, etc.

## Leading supplier of compact catering equipment



ISO 9001



Intertek recognized "Satellite" laboratory



## Vexor Wishes

Push the arrival of modern commercial equipment towards cost-effective, energy-saving, environmental friendly and low-carbon times

## Company Honor



Golden Manufacturer



Member of High-Tech Association



High-Tech Enterprise



SGS Factory Audit



Guangdong Trustworthy

## Vexor Mission

To be an excellent supplier of food service industry with innovative products and solutions

## Vexor Values

To be hardworking

To be responsible

To be innovative

To be high efficient



CE



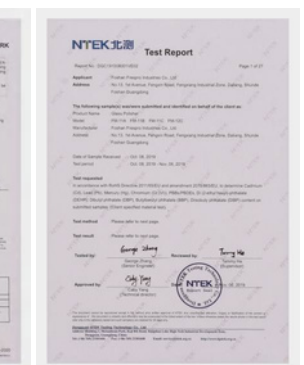
RoHS



cETL



ETL Sanitation



MD

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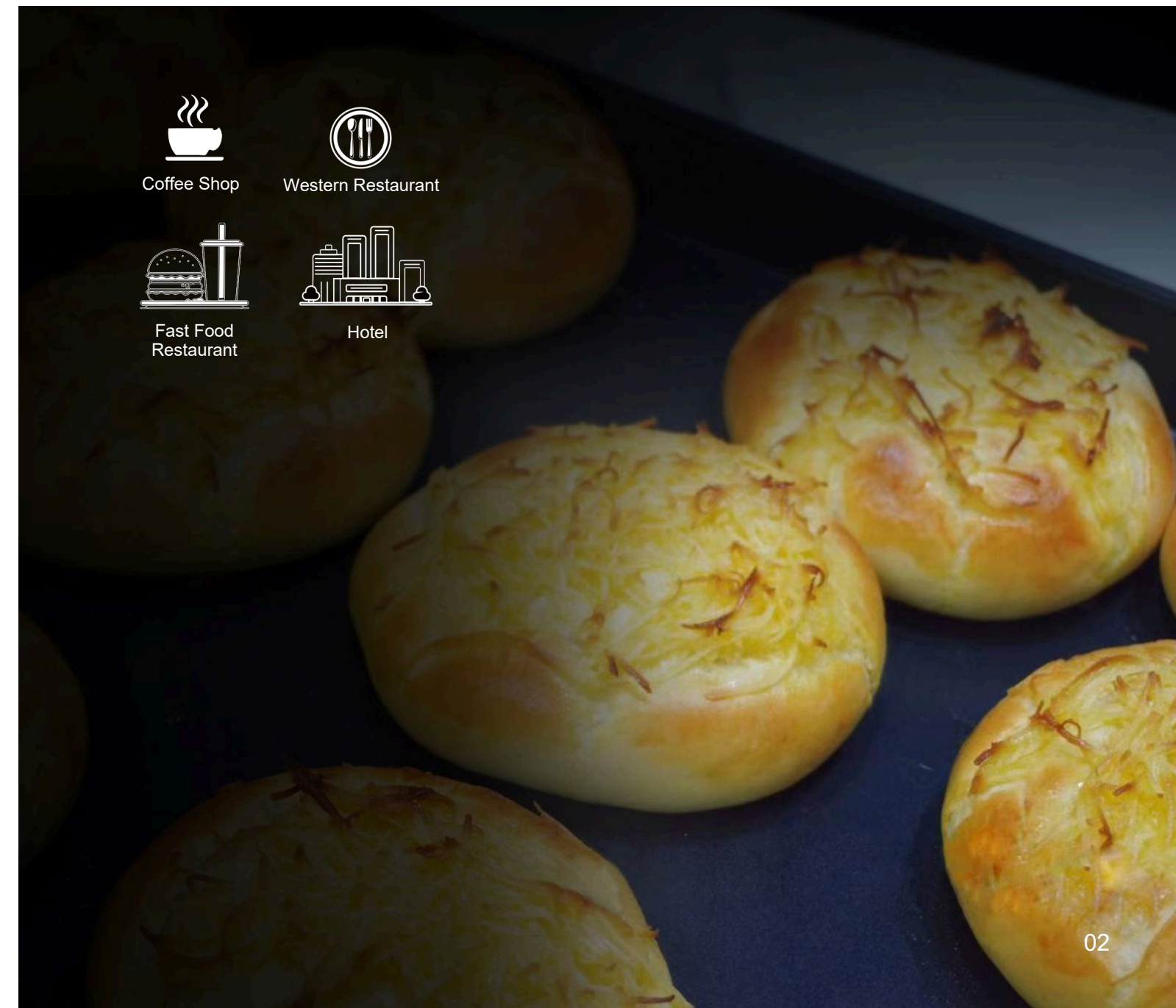
## High Speed Oven

- ◆ Game-changer for all sorts of fast-paced establishments
- ◆ Flexible and space-saving placement
- ◆ Fast and even cooking--Impingement microwave and hot air
- ◆ Simple and easy operation
- ◆ Ventless system



High speed oven is a new cooking generation, with multiple heating methods such as hot air, microwave, and microwave & impingement. It is suitable for baking, toasting, grilling etc. to cook various fresh and quick-frozen foods such as sandwiches, pizza, bread, pies, croissants etc. It is fast, efficient, and stable which is 8-10 times more efficient than ordinary hot air ovens. Especially suitable for busy and high-productivity commercial kitchens such as coffee shops, fast food restaurants, and casual restaurants.

Our company's original patented smokeless design can efficiently decompose grease and keep the kitchen and oven clean. No hood needed and suitable for various outdoor kitchens and small kitchens such as supermarkets. Energy-saving and environmentally friendly.





- \* VFD power supply for microwave heating, more reliable.
- \* Large 7-inch touch screen for better visual and easy operation.
- \* Stainless steel wave guide tube, better than the aluminum.
- \* Thicker insulation for better heating performance and energy saving.
- \* Stainless steel handle, easy to clean.



- \* Fan motor with over temperature protection, industrial professional VFD.
- \* Multiple control way as local operation, USB, APP, WEB and cloud platform supported.
- \* Patent and more professional ventless system.
- \* Easy access menu control, extra pre-heating option.
- \* Modular design for electronic assembly, more reliable and easy maintenance.





FRC-12CMVX



FRC-18CMVX



FRC-36CMVX

► **Technical Parameters**

Model No.	FRC-12CMVX	FRC-18CMVX	FRC-36CMVX
Capacity:	12L	18L	36L
N° Magnetron:	1	1	2
Material:	SUS	SUS	SUS
Control:	Digital	Digital	Digital
Microwave Output:	1000W	1500W	3000W
Hot Air Output:	2500W	3000W	3000W
ON/OFF Switch:	Yes	Yes	Yes
N° Programs:	99	99	99
Temperature:	0-280°C	0-280°C	0-280°C
Timer:	0-60 min	0-60 min	0-280°C
Setting Options:	Temperature	Temperature	0-60 min
	Time	Time	Temperature Time
	Microwave	Microwave	Microwave
	Fan Speed	Fan Speed	Fan Speed
	Cooking basket	Cooking basket	Cooking basket
Accessories:	Cooking Insert	Cooking Insert	Cooking Insert
	Food Scoop	Food Scoop	Food Scoop Pizza
	Pizza Tray	Pizza Tray	Tray
Product Size:	460x650x415mm	460x650x625mm	615x650x775mm
Package Size:	540x750x610mm	540x750x820mm	695x750x970mm
N.W.:	35.6kgs	53.5kgs	71.5kgs
G.W.:	42.7kgs	64.1kgs	85.6kgs

## Combi Oven

- ◆ Adopt latest steaming and cooking technology.
- ◆ Multi-segment programmed data algorithm to optimize menu programming.
- ◆ Integrated steaming, cooking, grilling, barbecuing, baking into the algorithm of program control.
- ◆ Flexible and fast reaction to the cooking requirement.
- ◆ Make sure food is perfectly controlled.
- ◆ Fast cooking, high efficiency, dishes taste better.





## Highlights

- ◆ Food grade SUS construction, easy to clean.
- ◆ High quality core components applied to ensure reliable and stable performance.
- ◆ Modular design, simple structure for easy maintenance.
- ◆ Suitable for all kinds of frozen, cold chain foods and fresh dishes such as dim sum, egg tart, bread, toast, sandwich, pizza, potatoes, sweet potatoes, vegetables, chicken wings, steak, etc.
- ◆ High efficient hot air circulation heating mode for fast heating and keeping stable temperature.
- ◆ Max temperature up to 120°C for steam cooking mode, powerful motor with high efficiency and fast cooking.
- ◆ Steam and humidification function, support manual and automatic operation mode.
- ◆ 0-120 min cooking time is adjustable.
- ◆ Double insulated glass door design, safe and reliable.
- ◆ Automatic cleaning, clean oven cabinet by recycling and filtered water, greatly save water consumption.
- ◆ Handheld spray, auto speed control of jet flow and spray cleaning function.
- ◆ Support local recipe storage.
- ◆ Multi-stage setting, temperature and motor speed could set independently in different stages;
- ◆ Stable and reliable output effect for high strength and continuous use.



FCS-0523DA

FCS-0611DA

FCS-1011DA

## ► Technical Parameters

Model No.	FCS-0523DA	FCS-0611DA	FCS-1011DA
Capacity:	5 5x2/3 GN	6 6x1/1 GN	10x1/1 GN
Layers:	SUS	SUS	10
Material:	Digital	Digital	SUS
Control:	Yes	Yes	Digital
Steaming:	Yes	Yes	Yes
Convection:	Yes	Yes	Yes
Combi Steaming:	-	-	Yes
Broiler :	Cool Down	Cool Down	Yes
Function:	Humidity	Humidity	Cool Down Humidity
	Cleaning	Cleaning	Cleaning
	30-260°C	30-260°C	30-260°C
Temperature:	0-120 min	0-120 min	0-120 min
Timer :	5x2/3 GN	6x1/1 GN	10x1/1 GN
Accessory	5200W/220-240V	9200W/400V/3N	18500W/400V/3N
Specification	560x750x810mm	710x850x900mm	860x950x1100mm
Product Size	625x800x925mm	775x900x1015mm	925x1000x1215mm
Package Size	65.0kgs	75.0kgs	185.0kgs
N.W.:	85.0kgs	98.0kgs	210.0kgs
G.W.:			



## Convection Oven

- ♦ Baking - Toasts, breads, burgers, meat sandwiches, chiffon cakes, light cheese cakes, egg tarts, puffs, moon cakes, biscuits, snacks, pizza, croissants, baguettes which need to be humidified etc.
- ♦ Vegetable - Fruit, tomato, potato and so on
- ♦ Meat - Whole chicken, chicken wings, ribs, bacon, skewers

The whole line comes with forced air convection to cook evenly and consistently, stainless steel interior and exterior for easy cleaning, full insulated cabinet and double pane glass door improve the reliability and efficiency greatly.

- ♦ Commercial food grade SUS convection oven
- ♦ Environmental double insulated cabinet
- ♦ Efficient "PARA" convection heating
- ♦ Reliable double pane glass door
- ♦ Over heat protection
- ♦ Easy to clean



## ► COMMERCIAL OVEN



FD-21



FD-47



FD-66

### ► Technical Parameters

Model No.	FD-21	FD-47	FD-66
Capacity:	3	4	66L
Layers:	SUS	SUS	4
Material:	Mechanical	Mechanical	SUS
Control:	-	-	Mechanical
Humidity:	-	-	-
Grill:			-
Light:	Options	Options	Options
Convection:	Diff 70-250°C/150-	Diff 70-250°C/150-	Diff 70-250°C/150-
Temperature:	500°F 0-120 min	500°F 0-120 min	550°F 0-120 min
Timer:	Rack 348x280mm	Rack 460x330mm	Rack 460x330mm
Accessory:	1/4 sheet pan	1/2 sheet pan	1/2 sheet pan
Options:	1/2 GN pan 330x250mm tray	2/3 GN pan 435x330mm tray	2/3 GN pan 435x330mm tray
	2100W/220-240V	2500W/220-240V	2800W/220-240V
Specification:	1400W/120V	1600W/120V	2800W/208-240V
	475x503x380mm	580x570x406mm	580x570x510mm
Product Size:	565x565x455mm	660x650x465mm	660x650x580mm
Package Size:	14.6kgs	19.8kgs	23.6kgs
N.W.:	16.8kgs	22.3kgs	27.0kgs
G.W.:			
Approval:	CE RoHS UK	CE RoHS UK	CE RoHS UK



FD-66G



FD-100A



FD-100

### ► Technical Parameters

Model No.	FD-66G	FD-100A	FD-100
Capacity:	4	4	100L
Layers:	SUS	SUS	4
Material:	Mechanical	Mechanical	SUS
Control:	-	-	Mechanical
Humidity:	-	-	Yes
Grill:			-
Light:	Options	Options	Options
Convection:	Diff 70-250°C/150-	Diff	Diff
Temperature:	550°F 0-120 min	70-250°C/150-550°F	70-250°C/150-550°F
Timer:	Rack 460x330mm	0-120 min	0-120 min
Accessory:	1/2 sheet pan	Rack 660x455mm	Rack 660x455mm
Options:	2/3 GN pan 435x330mm tray	1/1 sheet pan 660x460mm tray	1/1 sheet pan 660x460mm tray
	2800W/220-240V		
Specification:	2800W/208-240V	4500W/208-240V	4500W/208-240V
	580x570x510mm		
Product Size:	660x650x580mm	807x654x476mm	807x654x476mm
Package Size:	23.6kgs	940x825x665mm	940x825x665mm
N.W.:	27.0kgs	45.6kgs	45.6kgs
G.W.:		57.2kgs	57.2kgs
Approval:	CE RoHS UK	CE RoHS UK	CE RoHS UK



FD-30A

FD-68C

FD-120C

► **Technical Parameters**

Model No.	FD-30A	FD-68C	FD-120C
Capacity:	50L 4	60L 4	110L
Layers:	SUS	SUS	4
Material:	Mechanical	Mechanical	SUS
Control:	-	Options	Mechanical
Humidity:	-	Options	Yes
Grill:			-
Light:	-	Yes	Yes
Convection:	Diff 70-250°C/150-	Diff 70-250°C/150-	Diff
Temperature:	500°F 0-120 min	500°F 0-120 min	70-250°C/150-500°F
Timer:	Rack 400x330mm	Rack 450x315mm	0-120 min
Accessory:	400x300mm tray	2/3 GN pan	Rack 600x400mm
Options:	2500W/220-240V	2800W/220-240V	1/1 GN pan
Specification:	1600W/120V 560x550x350mm	2800W/208-240V 600x550x580mm	4600W/220-240V 760x686x558mm
Product Size:	620x600x400mm	660x610x640mm	760x686x558mm
Package Size:	15.6kgs	38.0kgs	915x786x745mm
N.W.:	18.8kgs	43.0kgs	49.5kgs
G.W.:			70.6kgs
Approval:	CE RoHS UK CA	CE RoHS UK CA	CE RoHS UK CA



FD-68KW

FD-120CW

► **Technical Parameters**

Model No.	FD-68KW	FD-120CW
Capacity:	60L 4	110L
Layers:	SUS	4
Material:	Mechanical	SUS
Control:	Yes	Mechanical
Water tank:	-	Yes
Grill:	Yes	-
Light:	Diff	Yes
Convection:	70-250°C/150-500°F	Diff
Temperature:	0-120 min	70-250°C/150-500°F
Timer :	Rack 458x330mm	0-120 min
Accessory:	Aluminum tray 435x315mm	Rack 600x400mm Aluminum
Options:	2/3 GN pan 2800W/220-240V	tray 435x315mm 1/1 GN pan 4600W/220-240V
Specification:	560x580x610mm	558x760x686mm
Product Size:	685x685x620mm	850x750x620mm
Package Size:	35.6kgs	45.0kgs
N.W.:	43.5kgs	65.6kgs
G.W.:		
Approval:	CE RoHS UK	CE RoHS UK



## Highlights

- ◆ Heavy duty commercial stainless steel construction
- ◆ Dependent doors open simultaneously with a single handle
- ◆ Door open to 130 degrees for easy access
- ◆ Large double pane window for monitoring food
- ◆ Temperature range from 150-500°F
- ◆ Two interior lighting for a bright cooking area
- ◆ Holds full-size sheet pans on five adjustable racks
- ◆ 10-position rack guide
- ◆ Cooling down function
- ◆ Microswitch for complete shut off once door is opened
- ◆ 120-minutes electric timer
- ◆ 550W fan motor with dual-speed control
- ◆ Double stacking options to optimize kitchen space



Model No.	FD-130
Material:	Stainless steel
Control:	Mechanical
Accessory:	5x660x460mm trays
Temperature:	150°C/500°F 0-
Timer :	120min
Specification:	12000W/240V
Cavity Size:	735x506x634mm
Product Size:	1020x993x1475mm
Package Size:	1180x1075x955mm
N.W.:	113.4kgs
G.W.:	148.0kgs



FD-68CEB



FD-68CE



FD-120CE

## ► Technical Parameters

Model No.	FD-68CEB	FD-68CE	FD-120CE
Capacity:	66L	66L	110L
Layers:	4	4	4
Material:	SUS	SUS	SUS
Control:	Digital	Mechanical	Digital
Humidity:	Yes	Yes	Yes
Grill:	Yes	Yes	Yes
Light:	Yes	Yes	Yes
Convection:	Diff	Yes	Yes
Temperature:	30-260°C/85-500°F	Diff	Diff
Timer :	0-99 min	30-260°C/85-500°F 0-	30-260°C/85-500°F
Accessory:	Rack 458x330mm	99 min	0-99 min
Options:	Aluminum tray	Rack 458x330mm	Rack 600x400mm
	435x315mm 2/3 GN pan	Aluminum tray 435x315mm	Aluminum tray 600x400mm 1/1 GN pan
Specification:	2800W/220-240V	2/3 GN pan	4600W/220-240V
Product Size:	580x584x558mm	2800W/220-240V	760x686x558mm
Package Size:	685x670x615mm	580x584x558mm	915x786x745mm
N.W.:	30.8kgs	685x670x615mm	49.5kgs
G.W.:	37.4kgs	30.8kgs	70.6kgs
Approval:	CE RoHS UK CA	37.4kgs	CE RoHS UK CA

## ► COMMERCIAL OVEN



FD-33AE



FD-50AE



FD-70AE

### ► Technical Parameters

Model No.	FD-33AE	FD-50AE	FD-70AE
Capacity:	3	4	66L
Layers:	SUS	SUS	4
Material:	Digital	Digital	SUS
Control:	Yes	Yes	Digital
Humidity:	-	-	Yes
Grill:			-
Light:	Yes	Yes	Yes
Convection:	Diff 30-260°C/85-	Diff 30-260°C/85-	Diff 30-260°C/85-
Temperature:	500°F 0-99 min	500°F 0-99 min	500°F 0-99 min
Timer:	333x244mm tray	435x315mm tray	435x315mm tray
Accessory:	1/4 sheet pan	1/2 sheet pan	1/2 sheet pan
Options:	1/2 GN pan	2/3 GN pan	2/3 GN pan
	Rack 348x280mm	Rack 460x330mm	Rack 460x330mm
	2100W/220-240V	2500W/220-240V	2800W/220-240V
Specification:	1400W/120V	1600W/120V	2800W/208-240V
	490x615x486mm	600x680x487mm	600x700x592mm
Product Size:	570x660x540mm	680x725x540mm	680x745x645mm
Package Size:	25.2kgs	30.2kgs	36.5kgs
N.W.:	29.0kgs	36.0kgs	44.0kgs
G.W.:			



FD-68EE



FD-120EE

### ► Technical Parameters

Model No.	FD-68EE	FD-120EE
Capacity:	4	110L
Layers:	SUS	4
Material:	Digital	SUS
Control:	Yes	Digital
Humidity:	Options	Yes
Grill:	Yes	-
Light:	Diff	Yes
Convection:	30-260°C/85-500°F	Diff
Temperature:	0-99 min	30-260°C/85-500°F
Timer :	Aluminum tray 435x315mm	0-99 min
Accessory:	Rack 435x325mm	Aluminum tray 435x315mm
Options:	2800W/220-240V	Rack 600x400mm
Specification:	600x731x606mm	5700W/220-240V
Product Size:	690x795x660mm	780x800x606mm
Package Size:	38.0kgs	923x889x792mm
N.W.:	45.0kgs	58.5kgs
G.W.:		70.0kgs
Approval:	CE RoHS	CE RoHS



FD-68BE

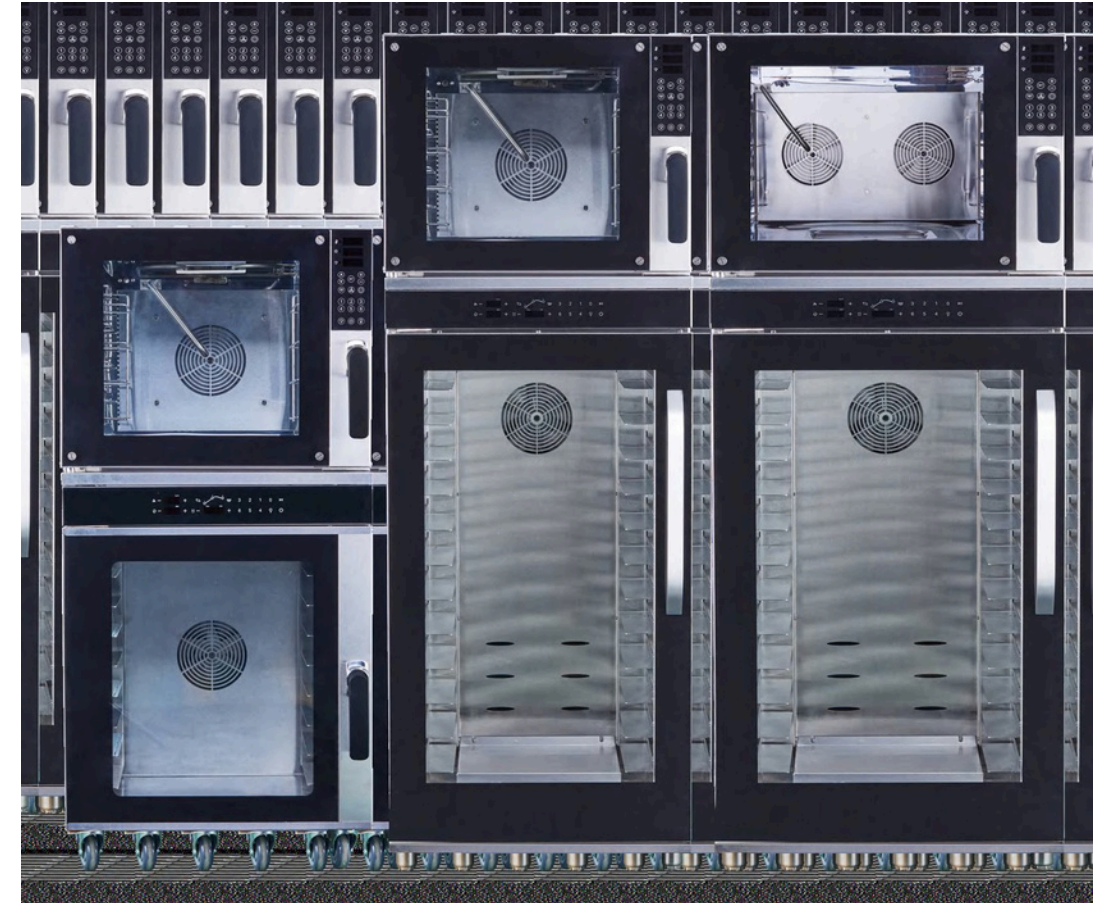


FD-120BE

► **Technical Parameters** //

Model No.	FD-68BE	FD-120BE
Capacity:	4	110L
Layers:	SUS	4
Material:	Digital	SUS
Control:	Yes	Digital
Humidity:	Options	Yes
Grill:	Yes	-
Light:	Diff	Yes
Convection:	30-260°C/85-500°F	Diff
Temperature:	0-99 min	30-260°C/85-500°F
Timer:	Aluminum tray 435x325mm	0-99 min
Accessory:	Rack 458x330mm	Aluminum tray 600x400mm
Options:	2800W/220-240V	Rack 600x400mm
Specification:	600x765x517mm	5600W/220-240V
Product Size:	820x685x610mm	780x800x606mm
Package Size:	40.2kgs	923x889x792mm
N.W.:	46.9kgs	58.5kgs
G.W.:		70.0kgs
Approval:	CE RoHS	CE RoHS

**Bakery Oven & Proofer Series**



① FD-600  
② FZ-608E

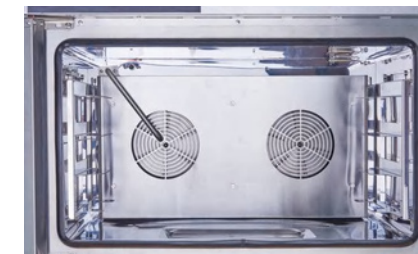
① FD-600  
② FZ-600

① FD-800  
② FZ-800

► **Standard Feature** //



Secondary switch door design



Automatic clockwise & anti-clockwise fan design



EASY cleaning glass door design



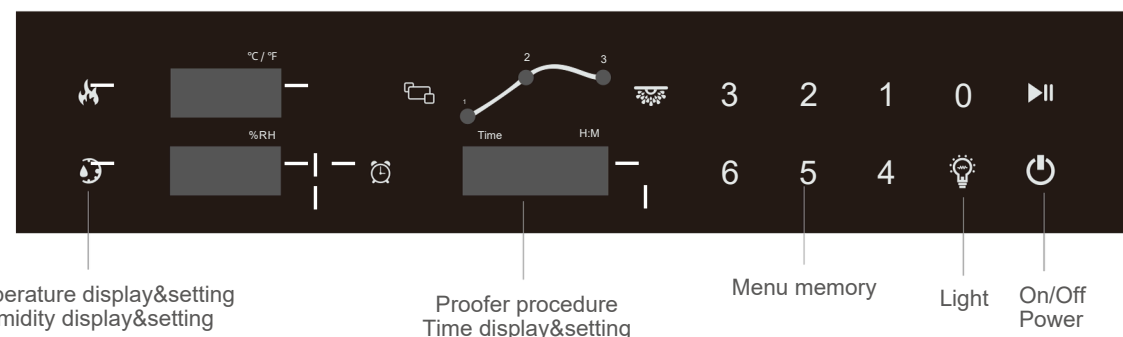
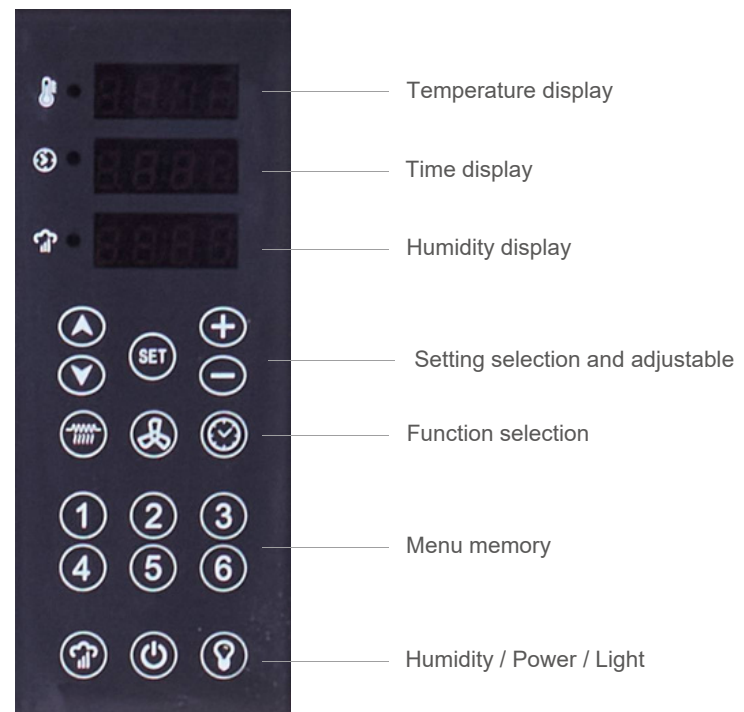
**Bakery Oven & Proofer Series**

Design specially for BAKERY. Commercial grade stainless steel construction, with powerful fans for better features. Built for bakery, built for even cooking, built for professional cooking. Applied to various

- ◆ Baking - Toasts, breads, burgers, meat sandwiches, chiffon cakes, light cheese cakes, egg tarts, puffs, moon cakes, biscuits, snacks, pizza, croissants, baguettes which need to be humidified etc.
- ◆ Vegetable - Fruit, tomato, potato and so on
- ◆ Meat - Whole chicken, chicken wings, ribs, bacon, skewers

The whole line comes with even circulation fan to cook evenly and consistently, stainless steel interior and exterior for easy cleaning, full insulated cabinet and double pane EASY cleaning glass door improve the reliability and efficiency greatly.

► **Standard Feature**



► **Technical Parameters**

Model No.	FD-600	FD-800
Tray Size:	455x515x10mm	600x400x25mm
Shelf Distance:	75mm	75mm
Timer :	0-99 min	0-99 min
Temperature:	50-260°C	50-260°C
Top Grill:	1900W	-
Convection:	2800W	6000W
Product Size:	600x689x498mm	800x772x498mm
Package Size:	760x690x600mm	889x943x717mm
N.W.:	31.2kg	50.6kg
G.W.:	38.6kg	73.8kg
Approval:	CE RoHS	CE RoHS

Model No.	FZ-608E	FZ-600	FZ-800
Tray Size:	455x515x10mm	455x515x10mm	600x400x25mm
Shelf Distance:	60mm(8 layers)	70mm(12 layers)	70mm(12 layers)
Timer :	0-99 hours	0-99 hours	0-99 hours
Temperature:	30-50°C	30-50°C	30-50°C
Heating Element:	1500W	1500W	1500W
Motor :	29W	29W	29W
Product Size:	600x700x776mm	600x661x1167mm	800x723x1170mm
Package Size:	800x800x950mm	800x750x1350mm	1000x835x1350mm
G.W.:	44.5kg	59.2kg	59.2kg
N.W.:	62.5kg	82.5kg	82.5kg



# Deck Oven



FP-27E

FP-27EE

## ▶ Technical Parameters

Model No.	FP-27E	FP-27EE
Door:	1	1
Layers:	1	1
Material:	SUS	SUS
Control:	Digital	Digital
Steam-Bag:	Yes	Yes
Light:	Yes	Yes
Pizza stone:	Yes	Yes
Temperature:	5-300°C	5-300°C
Timer:	0-99 min	0-99 min
Specification:	2700W+800W/220-240V	2700W+800W/220-240V
Cavity Size:	650x470x220mm	650x470x220mm
Product Size:	863x748.8x421.8mm	933x748.8x421.8mm
Package Size:	992x869x603mm	1062x869x603mm
N.W.:	52.1kgs	52.5kgs
G.W.:	58.0kgs	58.5kgs

# Toaster Oven

Commercial stainless steel construction with high-quality electrical components, compact toaster is suitable for medium duty and heavy duty use for breakfast and fast food purpose, good to heat and color the toast and bagels quickly to reach the best taste.

## Highlights

- ◆ 4 slices commercial toaster
- ◆ One-piece food grade stainless steel construction
- ◆ Several gear heating adjustable
- ◆ 1-1/2"(38mm) wide toast slot
- ◆ Automatic Pop-Up function and press lift to cancel



FT-03



FT-04

## ▶ Technical Parameters

Model No.	FT-03	FT-04
Material:	SUS	SUS
Control:	SUS	SUS
Gear:	Mechanical	Mechanical
Speed:	6	6
Specification:	200 slices/h	300 slices/h
	1800W/120-240V	2700W/208-240V
		1800W/120V
Product Size:	306x266x200mm	300x329x235mm
Package Size:	360x330x225mm	390x360x290mm
N.W.:	2.4kgs	7.7kgs
G.W.:	3.0kgs	9.0kgs
Approval:		



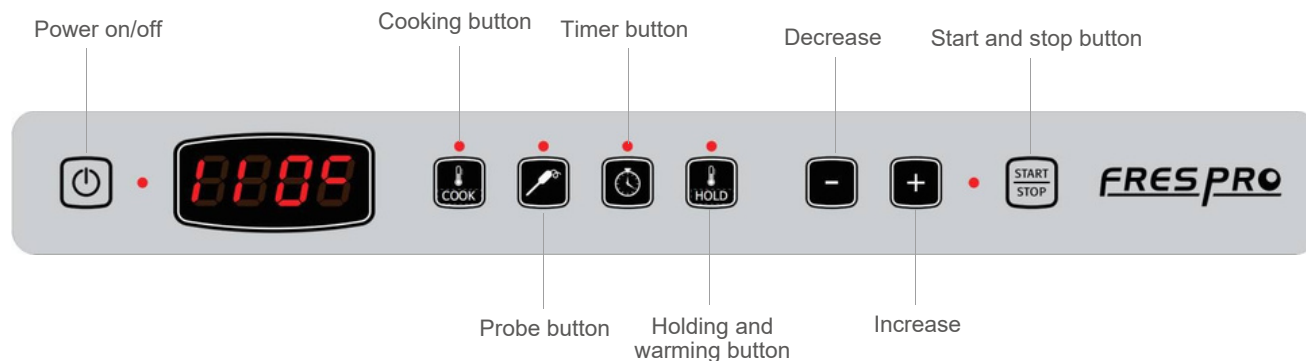
## Slow Cooking Oven

- ◆ Stainless steel construction with cooking and keeping warm combination
- ◆ Cooks, roasts, re-heats, and holds food for the best serving taste
- ◆ Precise temperature control
- ◆ Full insulated double wall structure with enfolded heating elements
- ◆ Provide the best and consistent cooking and holding results with less shrinkage of meats
- ◆ Designed to fit standard GN pans and baking tray



Model No.	FW-0311A
Material:	Stainless steel
Control:	Digital
Capacity:	70L
Options:	1/1 GN pans or 600x400mm trays
Temperature:	Max to 110°C/230°F
Timer :	Cooking mode 00:00-23:59 Warming mode 00:00-99:59
Specification:	1200W/120-240V
Product Size:	505x700x460mm
Package Size:	582x777x488mm
N.W.:	24.4kgs
G.W.:	27.3kgs
Approval:	CE RoHS

### ► Standard Feature

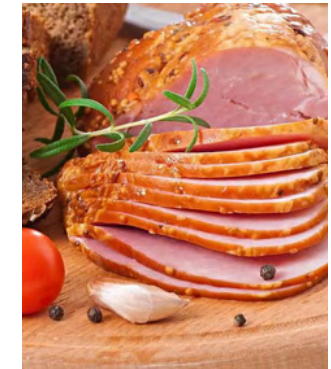


## Cook and Hold Oven

Food warming and holding, hot smoke, cold smoke are the main function for holding cabinet for meat, cheese, nuts, vegetable etc. With constant even supply, holding cabinet reduce manpower and cost. Able to cook, roast, reheat, smoke, hold with memory control, which could be the smart partner for professional chef in restaurant, hotel, balls etc specially for trapping meat's natural flavor and juices, reducing meat shrink, improving food quality, enhancing smoke flavor and extending hold life.

### Highlights

- ◆ Commercial stainless steel construction
- ◆ Smoke, heat, holding as function
- ◆ Hold food for hours without compromising food quality
- ◆ Digital temperature and time display
- ◆ Solid with seal door
- ◆ LCD temperature display
- ◆ Casters with brake for easy movement



Model No.	FW-0811A	FW-1611A
Door:	1	2
Layer:	8	16
Material:	Stainless steel	Stainless steel
Control:	Digital	Digital
Pan:	600x400x25mm 460x660x25mm	600x400x25mm 460x660x25mm
Temperature:	Max 165°C/330°F	Max 165°C/330°F
Max storage:	58.0kgs	116.0kgs
Specification:	3000W/220-240V 3260W/208-240V	3000W+3000W/220-240V 3260W+3260W/208-240V
Product Size:	570x796x1017mm	570x796x1890mm
Package Size:	635x867x1139mm	635x867x2012mm
N.W.:	62.0kgs	120.0kgs



## Pizza Oven

Top and bottom mounted heating elements, Efficient and consistent cooking performance, Portable compact size for different kitchens with limited space.



Commercial grade stainless steel construction, top and bottom mounted heating elements provide efficient and consistent cooking performance. Easy portable compact size, especially applied to fast food and kitchens with limited space. The medium duty commercial pizza ovens are good for cooking pizzas, pastries, bread, toast, sandwich even potato, corn etc, suitable for convenient stores, coffee shops, bars, snack food shops, breakfast shops etc.

The heavy duty commercial pizza ovens fit for high-intensity busy stores with stable and consistent output, even temperature, simple and convenient operation.



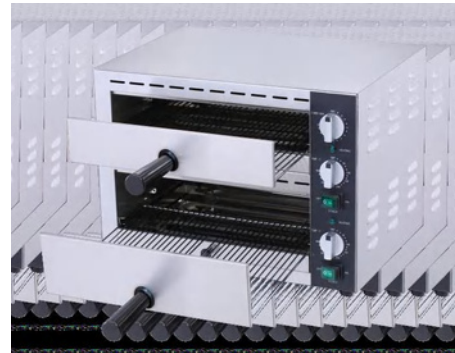
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FP-04D



FP-03A

► Technical Parameters

Model No.	FP-04D	FP-03A
Door:	1	2
Layers:	SUS	2
Material:	Mechanical	SUS
Control:	1x12" / Ø30cm or 4x6" / Ø15cm	Mechanical
Pizza Ø:	50-300°C	2x12" / Ø30cm or 8x6" / Ø15cm
Temperature:	0-15 min	50-300°C
Timer:	1130W/220-240V	0-15 min
Specification:	370x350x138mm	2260W/220-240V
Cavity Size:		Upper 370x350x105mm Lower 370x350x138mm
Product Size:	486x358x217mm	486x358x360mm
Package Size:	562x442x278mm	562x442x420mm
N.W.:	9.2kgs	15.6kgs
G.W.:	11.5kgs	17.5kgs
Approval:	CE RoHS	CE RoHS

Highlights

- ♦ Commercial food grade SUS pizza oven
- ♦ Environmental double insulated cabinet
- ♦ Top and bottom mounted heating elements
- ♦ Temperature reach to 300°C
- ♦ 15 minutes timer
- ♦ Easy to clean



FP-07A



FP-07B

► Technical Parameters

Model No.	FP-07A	FP-07B
Door:	1	1
Layers:	SUS	1
Material:	Mechanical	SUS
Control:	1x16" / Ø40cm	Mechanical
Pizza Ø:	50-300°C/150-570°F	1x16" / Ø40cm 50-
Temperature:	0-30 min	300°C/150-570°F 0-30
Timer :	1700W/120V/220-240V	min 1700W/120V/220-
Specification:	445x480x188mm	240V 445x480x188mm
Cavity Size:	600x500x224mm	600x500x224mm
Product Size:	685x600x295mm	685x600x295mm
Package Size:	12.0kgs	12.3kgs
N.W.:	14.1kgs	14.5kgs
G.W.:		
Approval:	CE RoHS	CE RoHS



**Highlights**

- ◆ Commercial heavy duty food grade SUS pizza oven
- ◆ Environmental double insulated cabinet
- ◆ Top and bottom mounted independent control heating elements
- ◆ Double pane glass door with interior light
- ◆ Temperature reach to 400°C/750°F or 450°C/840°F
- ◆ 30 minutes timer
- ◆ Easy to clean



FP-12A



FP-13A

► **Technical Parameters**

Model No.	FP-12A	FP-13A
Door:	1	2
Layers:	SUS	2
Material:	Mechanical	SUS
Control:	1x14" / Ø35cm	Mechanical
Pizza Ø:	Yes	2x14" / Ø35cm
Light:	Yes	Yes
Pizza stone:	50-400°C/125-750°F	Yes
Temperature:	0-30 min	50-400°C/125-750°F
Timer:	2200W/220-240V	0-30 min
Specification:	365x365x100mm	4400W/220-240V
Cavity Size:		Upper 365x365x100mm Lower 365x365x100mm
Product Size:	580x460x305mm	580x460x535mm
Package Size:	700x620x380mm	700x620x610mm
N.W.:	19.1kgs	34.3kgs
G.W.:	20.6kgs	37.3kgs
Approval:	CE RoHS UK CA	CE RoHS UK CA



FP-16A



FP-17A

► **Technical Parameters**

Model No.	FP-16A	FP-17A
Door:	1	2
Layers:	SUS	2
Material:	Mechanical	SUS
Control:	1x16" / Ø40cm	Mechanical
Pizza Ø:	Yes	2x16" / Ø40cm
Light:	Yes	Yes
Pizza stone:	50-400°C/125-750°F	Yes
Temperature:	0-30 min	50-400°C/125-750°F
Timer :	2400W/220-240V	0-30 min
Specification:	415x415x100mm	4800W/220-240V
Cavity Size:		Upper 415x415x100mm Lower 415x415x100mm
Product Size:	630x510x305mm	630x510x535mm
Package Size:	750x665x380mm	750x665x610mm
N.W.:	22.6kgs	38.8kgs
G.W.:	26.4kgs	44.1kgs
Approval:	CE RoHS UK CA	CE RoHS UK CA



FP-08B

FP-10A

FP-11A

► Technical Parameters

Model No.	FP-08B	FP-10A	FP-11A
Door:	1	1	2
Layers:	1	2	2
Material:	SUS	SUS	2
Control:	Mechanical	Mechanical	SUS
Pizza Ø:	1x18" / Ø45cm	2x18" / Ø45cm	Mechanical
	or 4x9" / Ø22.5cm	or 4x9" / Ø22.5cm	2x18" / Ø45cm
	Yes	Yes	or 4x9" / Ø22.5cm
Light:	Yes	Yes	Yes
Pizza stone:	50-450°C/125-840°F	50-450°C/125-840°F	Yes
Temperature:	0-30 min	0-30 min	50-450°C/125-840°F
Timer:	1700W 120V/220-240V	3200W/240V	0-30 min
Specification:	455x455x100mm	Upper 455x455x100mm	3200W/240V
Cavity Size:		Lower 455x455x100mm	Upper 455x455x100mm
		710x592x535mm	Lower 455x455x100mm
Product Size:	710x592x450mm	852x722x670mm	710x592x670mm
Package Size:	830x700x425mm	42.5kgs	852x722x795mm
N.W.:	32.1kgs	58.5kgs	56.0kgs
G.W.:	34.9kgs		72.3kgs
Approval:			

Single Layer Pizza Oven

- ♦ EGO thermostat, highest temperature reach to 450°C
- ♦ Independent control for upper & lower heating element
- ♦ Truly double chamber construction with full insulation
- ♦ Thermometer display inner temperature of pizza oven
- ♦ Reliable spring door design which can pass 50,000 times life test
- ♦ Thickness of pizza stone is 14mm



FP-20A

FP-21A

FP-22A

► Technical Parameters

Model No.	FP-20A	FP-21A	FP-22A
Door :	1	2	1
Layers:	SUS	SUS	1
Material:	Mechanical	Mechanical	SUS
Control:	4 x Ø25cm	2x4 x Ø25cm	Mechanical
Pizza Ø:	Yes	Yes	4 x Ø30cm
Light:	1	2	Yes
Pizza stone:	100-450°C	100-450°C	1
Temperature:	-	-	100-450°C
Timer :	3500W/220-240V	3500+3500W/220-240V	-
Specification:	550x550x100mm	550x550x100mm	5000W/400V/3N
Cavity size/layer:	763x602x345mm	763x602x615mm	650x650x140mm
Product Size:			860x702x345mm



## Double Layers Pizza Oven

- ◆ Stackable design, practical and reliable
- ◆ High temperature resistance inner light applied
- ◆ External TCO for easy after sales service
- ◆ SUS construction for inner&outer cabinet
- ◆ Cook 4pcs x Ø25/30/35cm pizza for one layer as option
- ◆ Available for fresh & frozen pizza



FP-23A

FP-24A

FP-25A

### ► Technical Parameters

Model No.	FP-23A	FP-24A	FP-25A
Door :	2	1	2
Layers:	SUS	SUS	2
Material: Control:	Mechanical	Mechanical	SUS
Pizza Ø:	2x4 x Ø30cm	4 x Ø35cm	Mechanical
Light:	Yes	Yes	2x4 x Ø35cm
Pizza stone:	2	1	Yes
Temperature:	100-450°C	100-450°C	2
Timer:	-	-	100-450°C
Specification:	5000+5000W/400V/3N	5600W/400V/3N	-
Cavity size/layer:	650x650x140mm	750x750x150mm	5600+5600W/400V/3N
Product Size:	860x702x700mm	960x802x380mm	750x750x150mm
			960x802x700mm



Single Layer Pizza Oven  
 4 x Ø25cm pizzas  
 4 x Ø30cm pizzas  
 4 x Ø35cm pizzas



x2

Double Layers Pizza Oven  
 8 x Ø25cm pizzas  
 8 x Ø30cm pizzas  
 8 x Ø35cm pizzas



## Quality Lies In The Details



FP-12AE



FP-13AE

### ▶ Technical Parameters

Model No.	FP-12AE	FP-13AE
Door:	1	2
Layers:	1	2
Material:	SUS	2
Control:	Digital	SUS
Pizza Ø:	1x14" / Ø35cm	Digital
Light:	Yes	2x14" / Ø35cm
Pizza stone:	Yes	Yes
Temperature:	50-450°C/125-840°F	Yes
Timer :	0-99 min	50-450°C/125-840°F
Specification:	2200W/220-240V	0-99 min
	1700W/120V	4400W/220-240V
	365x365x100mm	2400-3200W/208-240V
Cavity Size:		Upper 365x365x100mm
		Lower 365x365x100mm
Product Size:	580x460x305mm	580x460x535mm
Package Size:	700x620x380mm	700x620x610mm
N.W.:	19.1kgs	34.3kgs
G.W.:	20.6kgs	37.3kgs
Approval:	CE RoHS UK CA	CE RoHS UK CA



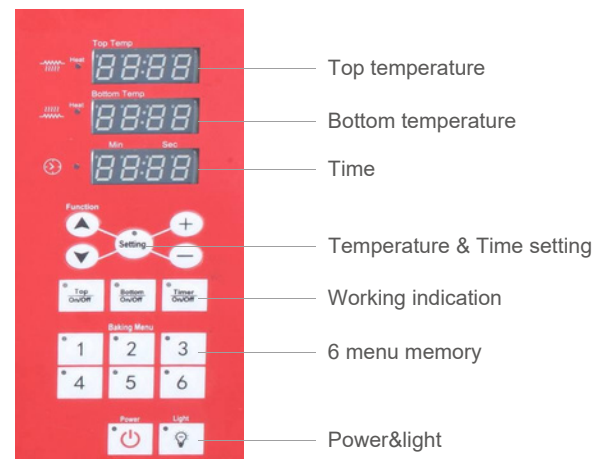
FP-16AE



FP-17AE

Model No.	FP-16AE	Model No.	FP-17AE
Layers:	1	Door: Layers:	2
Material:	1	Material:	2
Control:	SUS	Control: Pizza	SUS
Pizza Ø:	Digital	Ø: Light:	Digital
Light:	1x16" / Ø40cm	Pizza stone:	2x16" / Ø40cm
Pizza stone:	Yes	Temperature:	Yes
Temperature:	Yes 50-450°C/125-	Timer :	Yes
Timer:	840°F 0-99 min	Specification:	50-450°C/125-840°F
Specification:	1700W/120V		0-99 min
	2400W/220-240V		4800W/220-240V
	415x415x100mm		2400-3200W/208-240V
Cavity Size:		Cavity Size:	Upper 415x415x100mm
			Lower 415x415x100mm
Product Size:	630x510x305mm	Product Size:	630x510x535mm
Package Size:	750x665x380mm	Package Size:	750x665x610mm
N.W.:	22.6kgs	N.W.:	38.8kgs
G.W.:	26.4kgs	G.W.:	44.1kgs
Approval:	CE RoHS UK	Aproval:	CE RoHS UK

▶ Standard Feature



FP-08CE



FP-11CE



▶ Technical Parameters

Model No.	FP-08CE	FP-11CE
Layers:	1	2
Material:	SUS	2
Control:	Digital	SUS
Pizza Ø:	1x18" / Ø45cm or 4x9" / Ø22.5cm	Digital
Light:	Yes	2x18" / Ø45cm or 4x9" / Ø22.5cm
Pizza stone:	Yes	Yes
Temperature:	50-450°C/125-840°F	Yes
Timer :	0-99 min	50-450°C/125-840°F
Specification:	1700W 120V/220-240V	0-99 min
Cavity Size:	455x455x100mm	2400-3200W/208-240V
		Upper 455x455x100mm
		Lower 455x455x100mm
Product Size:	710x592x450mm	710x592x670mm
Package Size:	830x700x425mm	852x722x795mm
N.W.:	32.1kgs	56.0kgs
G.W.:	34.9kgs	72.3kgs
Approval:	CE RoHS UK	CE RoHS UK

