



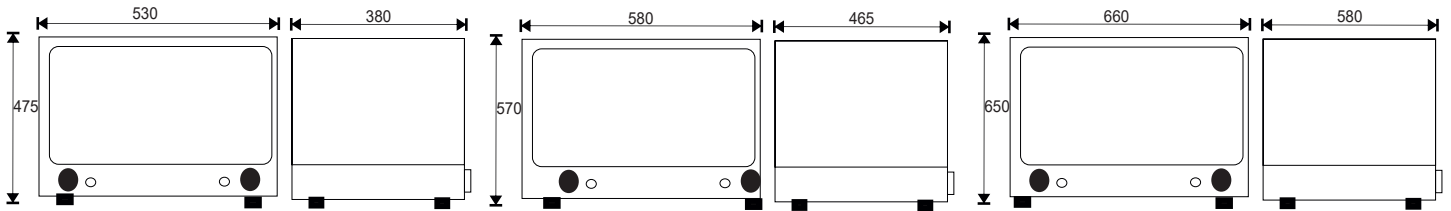
Fortress

Ovens of Distinction



Commercial Electric Convection Ovens

Fortress Convection Ovens



- Stainless steel chassis construction.
- Thermostatically controlled 65 - 250°C
- Highly efficient electric convection heating
- Double glazed removable door for easy cleaning
- Cross-placed lighting lamps provide visual cooking

- User-friendly operation with simple controls
- Fans Manufactured in the EU
- Even cooking with single fan heat distribution system
- Water connection allows cooking with humidity (FT66H model)
- Grill function (FT66H model)

Model	FT21	FT47	FT66H
Oven Type	Convection Oven	Convection Oven	Convection Oven (Humidity)
External Dimensions	503(w) x 475(h) x 380(d) mm	580(w) x 570(h) x 465(d) mm	660(w) x 650(h) x 580(d) mm
Space Between Trays	35mm	40mm	40mm
Power	1.2kW (13amp Plug)	2.5kW (13amp Plug)	2.8kW (13amp Plug)
Voltage/Frequency	230v/1200watt	230v/2500watt	230v/2800watt
Temperature	65-250°C	65-250°C	65-250°C
Tray Capacity	3 x 1/4GN	3 x 1/2GN	4 x 1/2GN
Weight	14.7Kg	19.7Kg	27Kg

Commercial Electric Convection Ovens

Fortress Humidity Convection Oven 4 Rack



Boilerless
Oven

**4 x 600x403x20mm Trays Inc.
(1/1 GN Compatible)**



MANUAL
CONTROLS



30 AMP



2 X FANS



MANUAL
HUMIDITY



240°C



4 TRAYS

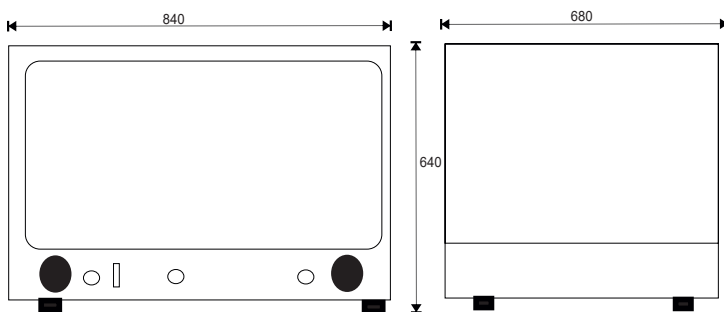


TIMER
120 Min.



Model	HEO8MB
Oven Type	Convection Oven
External Dimensions	840(w) x 640(h) x 680(d) mm
Space Between Trays	60mm
Power	6.4kW (30 Amp)
Voltage/Frequency	220v/1/N 50Hz
Temperature	65 - 240°C
Tray Capacity	4 x Large Baking Trays 600 x 403 x 20mm
Weight	38Kg

- Stainless steel chassis construction.
- Thermostatically controlled 65 - 240°C
- Highly efficient electric convection heating
- Double glazed removable door for easy cleaning
- Easy to clean interior
- Cross-placed lighting lamps provide visual cooking
- User-friendly operation with simple controls
- Fans manufactured in the EU
- Even cooking with dual fan heat distribution system
- Water connection allows cooking with humidity



Prover Warmer Cabinet

- 900 x 705 x 845mm
- 2Kw
- 8 Shelves
- 0-90°C
- 63Kg

FTWC80

£995.00



Commercial Electric Convection Ovens

Fortress Humidity Convection Oven 3 Rack



**Boilerless
Oven**

3 x 2/3GN Pan Capacity



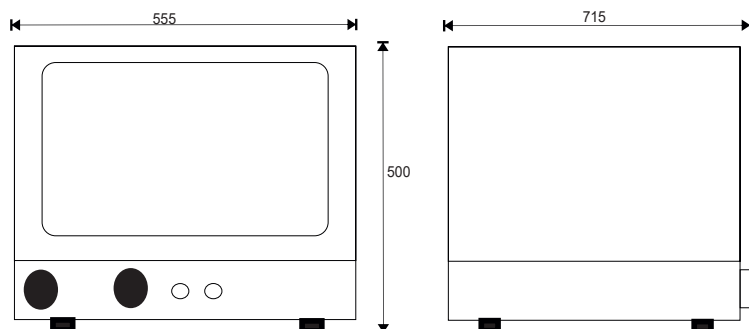
FT3CO

£895.00



Model	FT3CO
Oven Type	Convection Oven 3 Rack (Humidity)
External Dimensions	555(w) x 500(h) x 715(d)mm
Space Between Trays	70mm
Power	3kW (13 Amp)
Voltage/Frequency	220v/1/N 50Hz
Temperature	65 - 240°C
Tray Capacity	3 x 2/3GN
Weight	38Kg

- Stainless steel chassis construction.
- Thermostatically Controlled 65 - 240°C
- Highly efficient electric convection heating
- Double glazed removable door for easy cleaning
- Automatic start on door closure
- Easy to clean interior
- Cross-placed lighting lamps provide visual cooking
- User-friendly operation with simple controls
- Fan manufactured in the EU
- Even cooking with reversible fan heat distribution system
- Water connection allows cooking with humidity



Prover Warmer Cabinet

- 900 x 705 x 845mm
- 2Kw
- 8 Shelves
- 0-90°C
- 63Kg

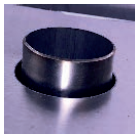
FTWC80

£995.00



Commercial Electric Convection Ovens

Fortress Humidity Convection Oven 4 Rack



Vent Control



Safety Handle



Boilerless Oven

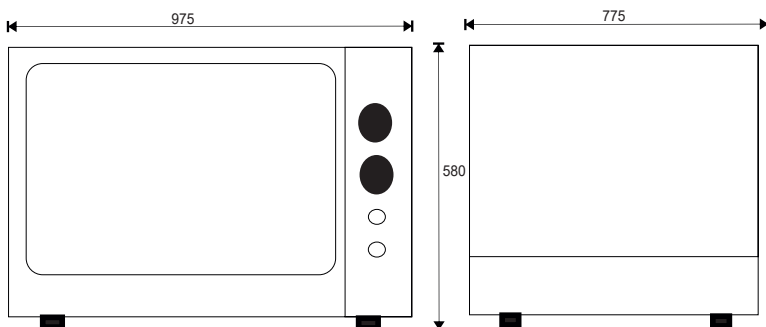


4 x 1/1GN Pan Capacity



Model	FT4CO
Oven Type	Convection Oven 4 Rack (Humidity)
External Dimensions	975(w) x 580(h) x 775(d)mm
Space Between Trays	70mm
Power	4.6kW (30 Amp)
Voltage/Frequency	220v/1/N 50Hz
Temperature	65 - 240°C
Tray Capacity	4 x 1/1GN
Weight	70kg

- Stainless steel chassis construction.
- Thermostatically controlled 65 - 240°C
- Highly efficient electric convection heating
- Double glazed removable door for easy cleaning
- Automatic start on door closure
- Easy to clean interior
- Cross-placed lighting lamps provide visual cooking
- User-friendly operation with simple controls
- Adjustable flue outlet
- Fan manufactured in the EU
- Even cooking with reversible fan heat distribution system
- Water connection allows cooking with humidity



Oven Stand for FT4CO



Commercial Electric Convection Ovens

Fortress Digital Convection Ovens



Digital Controls



Safety Handle



3PHASE



DIGITAL CONTROLS



1 X FAN REVERSIBLE



AUTO HUMIDITY



250°C



DIGITAL TIMER



3/4" WATER INLET

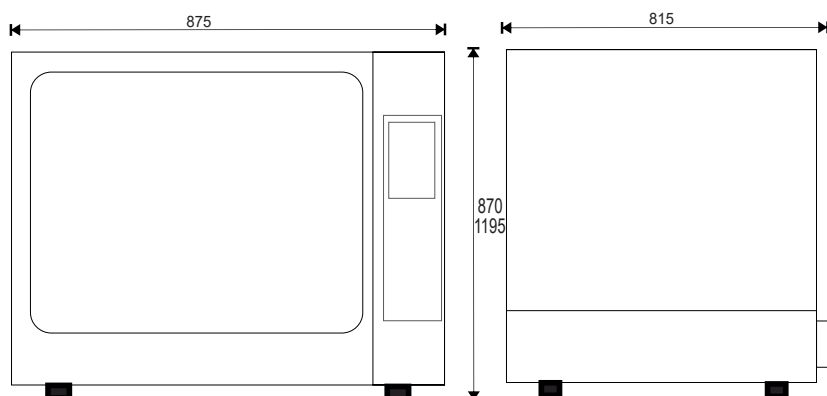


Boilerless Oven

- Stainless steel chassis construction.
- Thermostatically controlled 65 - 240°C
- Highly efficient electric convection heating
- Double glazed removable door for easy cleaning
- Automatic start on door closure
- Easy to clean interior

- Cross-placed lighting lamps provide visual cooking
- User-friendly operation with digital control panel
- Adjustable flue outlet
- Fan manufactured in the EU
- Even cooking with reversible fan heat distribution system
- Water connection allows cooking with humidity

Model	FT6CO	FT10CO
Oven Type	Combi Digital Oven 6 Rack	Combi Digital Oven 10 Rack
External Dimensions	875(w) x 870(h) x 815(d)mm	575(w) x 1195(h) x 815(d)mm
Space Between Trays	80mm	80mm
Power	9.5kW (3 Phase)	13.5kW (3 Phase)
Voltage/Frequency	380V/1/N 50Hz	380V/1/N 50Hz
Temperature	65 - 250°C	65 - 250°C
Tray Capacity	6 x 1/1GN	10 x 1/1GN
Weight	102Kg	133Kg



Combi Oven Stand



Accessories

Stainless Steel Gastronorms

- 1704A 1/4GN 65mm Deep **£12.95**
- 1702A 1/2GN 65mm Deep **£7.95**
- GN23-65 2/3GN 65mm Deep **£11.95**
- 1701A 1/1GN 65mm Deep **£12.95**



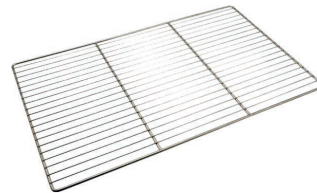
Perforated Gastronorms

- 1702AP 1/2GN 65mm Deep **£11.95**
- 1701AP 1/1GN 65mm Deep **£17.95**



Oven Grid Shelves

- GR-GN23 2/3GN 354x325 **£15.95**
- GR-GN11 1/1GN 530x325 **£18.95**



Non Stick Aluminium Trays

- BT-AL12 1/2GN 265x325 **£19.95**
- BT-AL23 2/3GN 354x325 **£24.95**
- BT-AL11 1/1GN 530x325 **£28.95**



Combi Fry Baskets

- FTCB23 2/3GN 50mm Deep **£39.95**
- FTCB11 1/1GN 50mm Deep **£44.50**



Pizza Stone

- PS28 11" Round Stone **£12.00**



Oven Water Filter Softner

- MJR04 310Hx210Wx130D **£59.95**



Flexible Monthly Payments on Fortress Ovens

With most catering equipment purchases, businesses only see a return on investment over an extended period but our Catering Equipment leasing options provide both new and established businesses with flexible payment options to help break down Expenditure and keep cash flowing

Benefits of Leasing Fortress Ovens

- Spread cost over the working life of your equipment
- Unlike rental agreements, you have the option to own goods at the end
- Significant tax benefits, for most businesses payments are fully tax deductible
- Total flexibility to set repayments to suit your budget · Mix and match items into one catering equipment lease
- Build in all your own costs such as delivery, installation and warranty



EASY
MONTHLY
PAYMENTS

Ovens of Distinction