

CHRIS ROE

the catering equipment professionals



Floor stand



Stacking kit

Lincat Gastronorm Convection Ovens

- Ideal for roasts, pizzas, pies and bakery products
- Twin fan circulation system for even heating
- Water injection facility for finishing breads and pastries
- Cook and hold function
- Double glazed door
- Internal illumination
- Will accept 1/1 gn containers (max 100mm deep)
- ECO8 supplied with 3 shelves
- ECO9 supplied with 4 shelves
- Floor stands and stacking kits available
- [See our Convection Oven Comparison Chart](#)



ECO8



ECO9

MODEL	H	W	D	kW	COMMENT	LIST PRICE	OUR PRICE
ECO8	575	787	644	3	Internal size 430 x 600 x 504	2735.00	1532.00
ECO8FS					Floor stand for ECO8 with runners for gn containers	912.00	530.00
ECO8 Kit					Stacking kit for 2 x ECO8, including stand	1000.00	574.00
Installation and commissioning (ECO8)							120.00
ECO9	652	766	840	7.5	Internal size 510 x 480 x 700	4351.00	2392.00
ECO9FS					Floor stand for ECO9 with runners for gn containers	952.00	550.00
ECO9 Kit					Stacking kit for 2 x ECO9, including stand	1162.00	666.00
Installation package (ECO9), including mains cable							150.00

Services required: ECO8 13 amp power, ECO9 32 amp power, water 3/4"

Prices and specifications may change without notice. All prices are subject to VAT. Full terms of sale are available on request and at www.chrisroe.co.uk.

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