

FURNACE CREEK

Furnace Creek Single Convection Oven | SKU: FC-1CV

Powerful: 54,000 BTU

Certified: CSA

Versatile: 5 racks, field convertible, conversion kit included

Temperature Range: 150°F to 500°F

Durable: Stainless steel exterior

Spacious: 29" x 22.5" x 19.6" interior dimensions

Mobile: 6" casters included



Unleash your culinary creativity with this high-performance oven, designed for chefs who demand the best. The Furnace Creek FC-1CV stands out in the kitchen with its remarkable features and unbeatable cooking power.

BTU's	54,000
Power Type	Natural Gas
Field Convertible	Yes
Voltage	120
Horsepower (HP)	1/2
Installation Type	Freestanding
Certifications	CSA
Weight (lbs)	385
Shipping Weight (lbs)	502
Shipping Dimensions (inch)	42.5 W x 48 D x 39.4 H
Exterior Material	Stainless Steel
Color	Silver
Number of Doors	2
Temperature Range	150°F to 500°F
Gas Inlet Size (inch)	3/4

The Furnace Creek FC-1CV Single Convection Oven is a kitchen essential. As the most frequently used piece of equipment in any culinary space, it's crucial to have one that guarantees consistent quality and top-notch results. This unit is purpose-built for just that.

With a powerful 54,000 BTU, it ensures swift and efficient cooking. The stainless steel exterior not only adds a touch of sophistication to your kitchen but also promises durability that will last for years to come.

Item	Width (inch)	Depth (inch)	Height (inch)
Exterior	38	44.5	61.7
Oven Cavity Size	29	22.5	19.6

Number of Decks	Number of Racks	Caster Size (inch)	Conversion Kit Included
1	5	6	Yes

Durable Construction

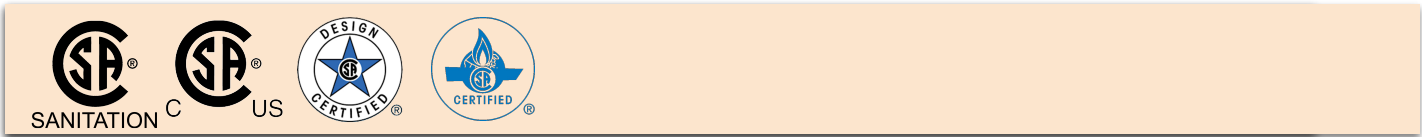
Crafted with a sleek stainless steel exterior, this oven not only looks impressive but is built to withstand the rigors of professional kitchens.

Freestanding Flexibility

Its freestanding design offers ease of installation and flexibility in positioning to suit your kitchen layout.

Certified Excellence

Certified CSA-approved, the Furnace Creek guarantees quality and adheres to rigorous safety standards, earning your trust.

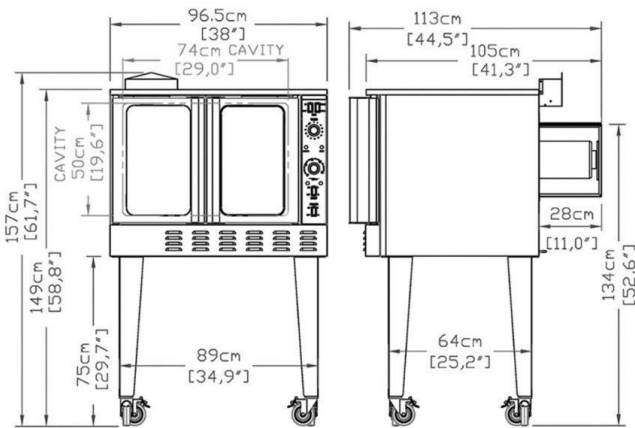


Furnace Creek Equipment: | www.atlascoolers.com/furnancecreek

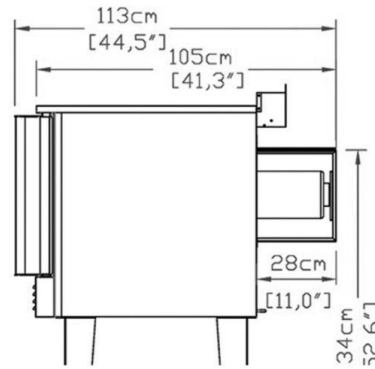
Note: Specifications subject to change without notice.
Not recommended for use in non-commercial or residential settings.

Technical Data:

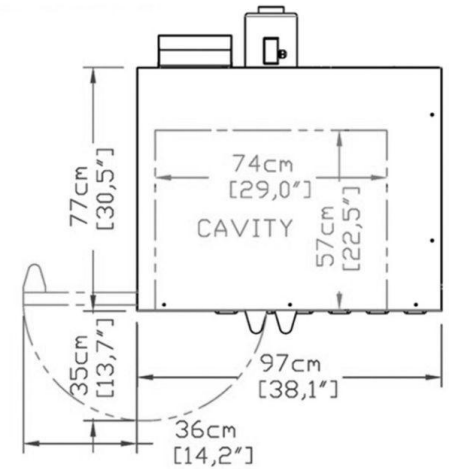
FRONT VIEW



SIDE VIEW



TOP VIEW



Easy Mobility

The oven is equipped with sturdy 6-inch casters, ensuring effortless mobility for cleaning or repositioning.

Shipping Dimensions

For your convenience, the oven ships with dimensions of 42.5 inches in width, 48 inches in depth, and 39.4 inches in height.

Casters Included

This unit comes with 6-inch casters included, making it easy to move and clean.

Efficient BTU Powerhouse

With a robust 54,000 BTU capacity, this oven heats up quickly and maintains precise temperature control throughout your cooking journey

Double-Door Convenience

Featuring two independent glass doors, you can monitor your culinary masterpieces without losing heat or flavor.

Spacious Interior

Its generous interior dimensions of 22.5 inches in depth, 19.6 inches in height, and 29 inches in width provide ample space for your culinary creations.

Adaptable Racking System

Equipped with 5 adjustable wire racks on 11 sets of slides along the interior side walls, this oven allows you to configure your space to accommodate trays or full-size food pans, ensuring versatile and efficient cooking.

Versatile Temperature Range

With a temperature range spanning from 150°F to 500°F, the Furnace Creek FC-1CV empowers you to master a wide range of cooking techniques.

Elevate your culinary game with the Furnace Creek FC-1CV Single Convection Oven – where convenience, quality, and performance converge to redefine your kitchen experience