

## Convection Oven Gas Convection Oven, 10 GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



240202 (FCF102G)

10 2/1 GN grids, gas

### Short Form Specification

**Item No.** \_\_\_\_\_

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in 430 AISI stainless steel. Double glazed door with tempered glass and press-button opening and closing system. Oven chamber with rounded corners and side lighting. Flow Channel ventilation system. Heating via atmospheric burners with flame failure device. Main burner with pilot light and piezoelectric ignition. Electromechanical thermostat; temperature adjustable from 30°C to 300°C.; visual display. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control. Functional level: base, manual. The pan rack (composed by 2 side hangers) can accommodate n. 10x2/1GN or 20x1/1GN grids and can be converted into a roll-in rack by using an optional kit.

Supplied with n. 1 pan rack, 60mm pitch.

### Main Features

- IPX4 water resistance certification.
- Racks can be easily removed without the need for special tools.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and “crosswise” pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.

### Construction

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

APPROVAL: \_\_\_\_\_

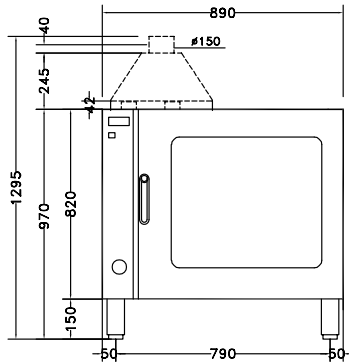
## Included Accessories

- 1 of 60mm pitch side hangers for 10 2/1 GN oven PNC 922123

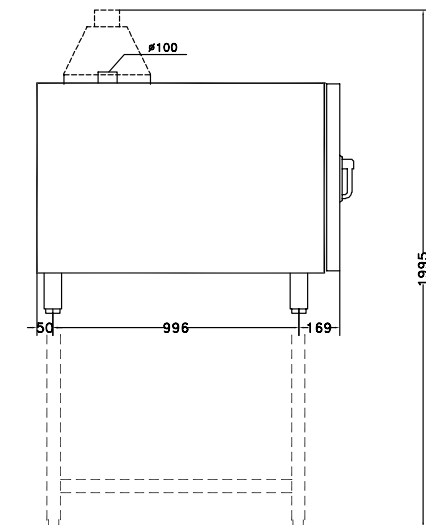
## Optional Accessories

- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700
- Flue condenser for 10 1/1 and 2/1 GN gas ovens PNC 921701
- Probe for 10 2/1 GN ovens PNC 921703
- 1/1 GN drain pan guide kit PNC 921713
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Base for 10 2/1 GN oven PNC 922103
- Shelf guides for 10 2/1 GN oven base PNC 922107
- Base cupboard for 10 2/1 GN oven PNC 922110
- Hot base cupboard for 10 2/1 GN oven PNC 922113
- 80mm pitch side hangers for 10 2/1 GN oven PNC 922117
- 60mm pitch side hangers for 10 2/1 GN oven PNC 922123
- Feet for 6&10x1/1 GN and 10x2/1 GN ovens PNC 922127
- Trolley for 10 2/1 GN roll-in rack PNC 922128
- Retractable hose reel water spray unit PNC 922170
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Pair of baking tray support for 10 and 20 2/1 ovens PNC 922173
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175
- Kit to convert to 10 2/1 GN roll-in rack PNC 922202
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338

**Front**

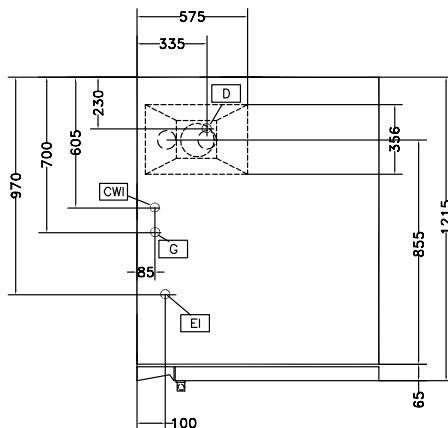


**Side**



- CW11** = Cold Water inlet 1      **G** = Gas connection  
**CW12** = Cold Water Inlet 2  
**D** = Drain  
**EI** = Electrical inlet (power)

**Top**



**Electric**

<b>Supply voltage:</b>	
240202 (FCF102G)	220-230 V/1 ph/50 Hz
<b>Auxiliary:</b>	0.5 kW
<b>Electrical power max.:</b>	0.5 kW

**Gas**

<b>Gas Power:</b>	25 kW
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**Capacity:**

<b>Shelf capacity:</b>	10
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**Key Information:**

<b>External dimensions, Width:</b>	890 mm
<b>External dimensions, Height:</b>	970 mm
<b>External dimensions, Depth:</b>	1215 mm
<b>Net weight:</b>	154 kg
<b>Height adjustment:</b>	80/0 mm
<b>Functional level:</b>	Basic
<b>Type of grids:</b>	2/1 Gastronorm
<b>Runners pitch:</b>	60 mm
<b>Cooking cycles - air-convection:</b>	300 °C