

## Convection Oven Electric Convection Oven, 6 GN1/1

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

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

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

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

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



240205 (FCF61E)

6 1/1 GN grids, electric

### Short Form Specification

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

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in stainless steel. 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 "Incoloy" armoured elements positioned on the convector unit. Electromechanical thermostat; temperature adjustable from 30°C to 300°C; visual display and thermometer. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control. Functional level: base, manual. Supplied with n. 1 set of shelf guides, 60 mm pitch, for 6x1/1GN grids.

### Main Features

- 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

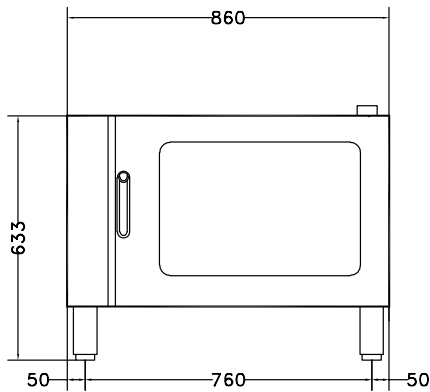
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPX4 water resistance certification.

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

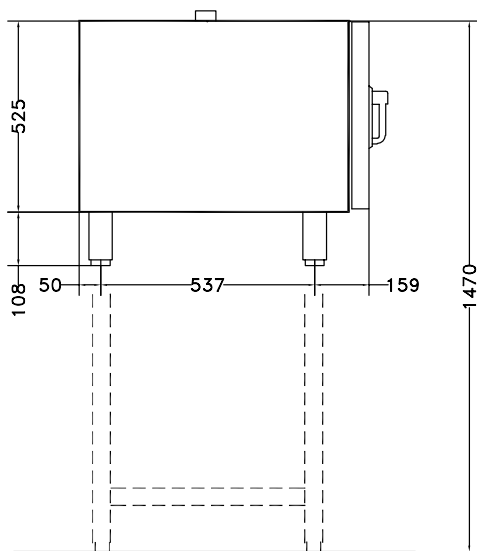
**Optional Accessories**

- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Pair of 1/2 GN pan support shelves PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Probe for 6-10 1/1 GN ovens PNC 921702
- 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 6 1/1 GN oven PNC 922101
- Shelf guides for 6 1/1 GN oven base PNC 922105
- Feet for 6&10x1/1 GN and 10x2/1 GN ovens PNC 922127
- 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
- Fat filter for 6 GN ovens PNC 922177
- Pair of frying baskets PNC 922239
- 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
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338

**Front**

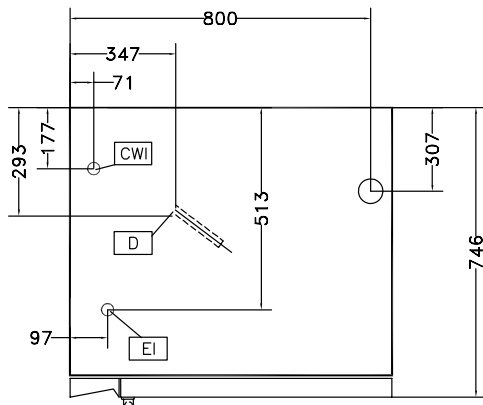


**Side**



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

**Top**



### Electric

Supply voltage:  
240205 (FCF61E) 380-400V/3N ph/50 Hz  
Electrical power max.: 7.7 kW

### Capacity:

Shelf capacity: 6

### Key Information:

External dimensions, Width: 860 mm  
 External dimensions, Height: 633 mm  
 External dimensions, Depth: 746 mm  
 Net weight: 79.5 kg  
 Functional level: Basic  
 Type of grids: 1/1 Gastronorm  
 Runners pitch: 60 mm  
 Cooking cycles - air-convection: 300 °C  
 Heating-up time (hot air cycle): 215°C / 300s.