

Convection Oven Electric Convection Oven, 20 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



240208 (FCFE201-0)

20 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. 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 "Incoloy" armoured elements positioned on the convector unit. 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.

Supplied with n. 1 roll-in rack, 60mm pitch, for n. 20x1/1GN grids.

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: _____

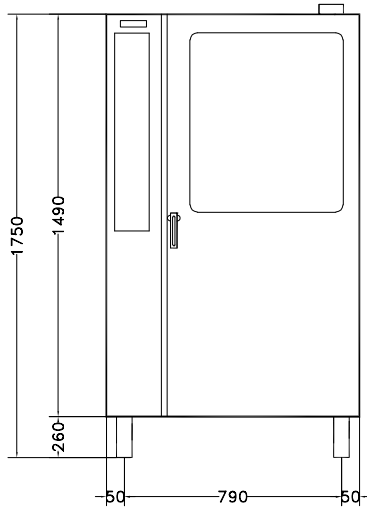
Included Accessories

- 1 of 60-mm pitch roll-in rack for 20 1/1 GN PNC 922203

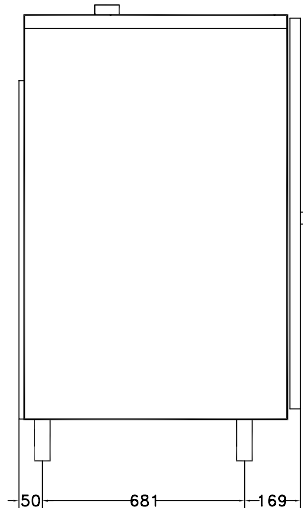
Optional Accessories

- 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
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700
- Probe for 20 1/1 GN and 2/1 GN ovens PNC 921704
- Trolley for 20 1/1 GN roll-in rack PNC 922132
- Base for 20 1/1 GN roll-in rack PNC 922141
- Thermal jacket for mobile holding station for 20 1/1 GN plate rack PNC 922149
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- 60-mm pitch roll-in rack for 20 1/1 GN PNC 922203
- 80-mm pitch roll-in rack for 20 1/1 GN PNC 922205
- 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

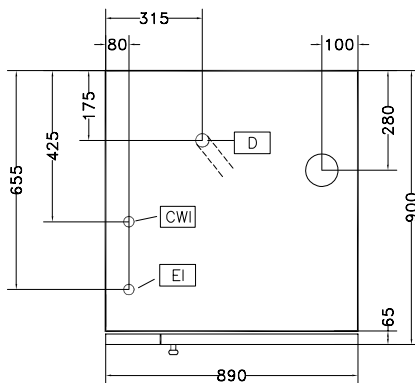


Side



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

Top



Electric

Supply voltage:	
240208 (FCFE201-0)	380-400V/3N ph/50 Hz
Auxiliary:	1 kW
Electrical power max.:	34.5 kW

Capacity:

Shelf capacity:	20
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Key Information:

External dimensions, Width:	890 mm
External dimensions, Height:	1700 mm
External dimensions, Depth:	900 mm
Net weight:	215.5 kg
Height adjustment:	80/0 mm
Functional level:	Basic
Type of grids:	1/1 Gastronorm
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C
Internal dimensions, width:	590 mm
Internal dimensions, depth:	503 mm
Internal dimensions, height:	1350 mm