

Convection Oven
Electric Convection Oven, 20
GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Convection Oven

Electric Convection Oven, 20 GN2/1

240209 (FCF202E) 20 2/1 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. 20x2/1GN or 40x1/1GN 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

- Height adjustable feet.
- 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.

Included Accessories

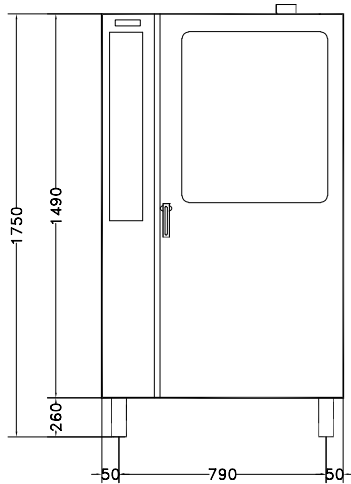
- 1 of 60-mm pitch roll-in rack for 20 2/1 GN PNC 922204

Optional Accessories

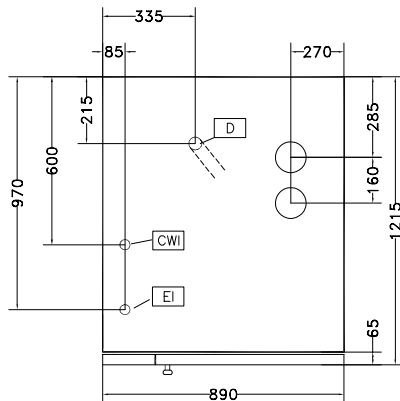
- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700
- Probe for 20 1/1 GN and 2/1 GN ovens PNC 921704
- Trolley for 20 2/1 GN roll-in rack PNC 922134
- Base for 20 2/1 GN roll-in rack PNC 922142
- Side external water spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Pair of baking tray support for 10 and 20 2/1 ovens PNC 922173
- Pair of 2/1 GN grids in 304 AISI PNC 922175
- 60-mm pitch roll-in rack for 20 2/1 GN PNC 922204
- 80-mm pitch roll-in rack for 20 2/1 GN PNC 922206

APPROVAL: _____

Front

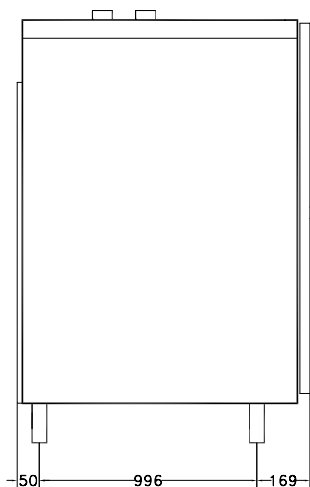


Top



- CW11** = Cold Water inlet 1
- CW12** = Cold Water Inlet 2
- D** = Drain
- EI** = Electrical connection

Side



Electric

| | |
|-------------------------------|-------------------|
| Supply voltage: | |
| 240209 (FCF202E) | 400 V/3N ph/50 Hz |
| Auxiliary: | 1 kW |
| Electrical power max.: | 48.9 kW |

Capacity:

| | |
|------------------------|----|
| Shelf capacity: | 20 |
|------------------------|----|

Key Information:

| | |
|---|----------------|
| External dimensions, Height: | 1700 mm |
| External dimensions, Width: | 890 mm |
| External dimensions, Depth: | 1215 mm |
| Net weight: | 271.4 kg |
| Height adjustment: | 80/0 mm |
| Functional level: | Basic |
| Type of grids: | 2/1 Gastronorm |
| Runners pitch: | 60 mm |
| Cooking cycles - air-convection: | 300 °C |
| Internal dimensions, width: | 590 mm |
| Internal dimensions, depth: | 760 mm |
| Internal dimensions, height: | 1350 mm |