

Convection Oven
Electric Convection Oven, 10
GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Convection Oven

Electric Convection Oven, 10 GN2/1

240207 (FCF102E)

10 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. 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.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- 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.

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.

APPROVAL: _____

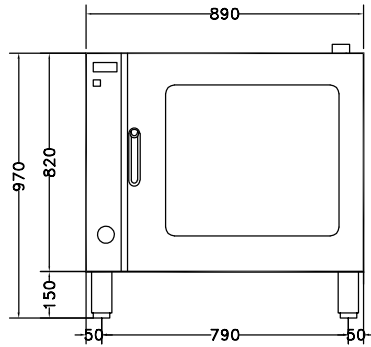
Included Accessories

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

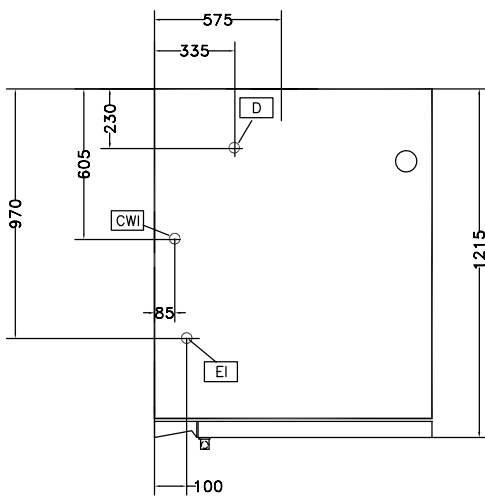
Optional Accessories

- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Probe for 10 2/1 GN ovens PNC 921703
- 1/1 GN drain pan guide kit PNC 921713
- Couple of grids GN 1/1 for whole chicken (8 per grid) 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
- 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
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Kit to convert to 10 2/1 GN roll-in rack PNC 922202
- Grid GN 1/1 for 8 whole chickens (1,2 kg each) PNC 922266
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338

Front

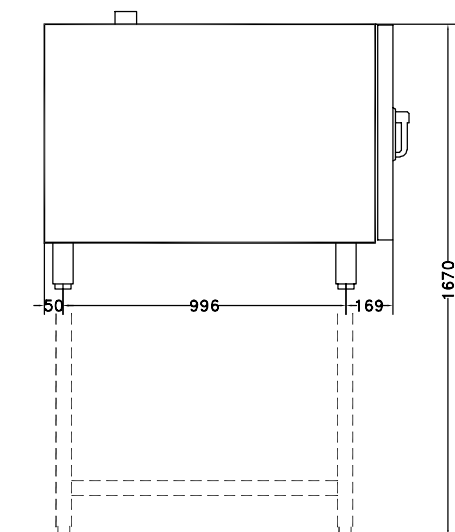


Top



- CWI** = Cold Water inlet
D = Drain
EI = Electrical connection

Side



Electric

Supply voltage:	
240207 (FCF102E)	400 V/3N ph/50 Hz
Auxiliary:	0.5 kW
Connected load:	24.5 kW

Capacity:

Shelf capacity:	10
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Key Information:

External dimensions, Height:	970 mm
External dimensions, Width:	890 mm
External dimensions, Depth:	1215 mm
Net weight:	147 kg
Height adjustment:	80/0 mm
Functional level:	Basic;Manual
Type of grids:	2/1 Gastronorm
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C