

Crosswise Convection Electric Convection Oven, 20 GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260709 (FCE202)

 Electric Convection Oven
 20x2/1GN, crosswise

Short Form Specification

Item No. _____

Main structure in stainless steel, with seamless joints in the oven cavity. Double-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Atmospheric burner.

Cooking cycles: air convection, convection with 5 stage humidification. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack suitable for 20x2/1GN or 40x1/1GN.

Supplied with n. 1 roll-in rack, 60mm pitch, and n. 2 roll-in rack slides.

Main Features

- 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

- 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.
- IPx4 water protection.

Included Accessories

- 1 of 60mm pitch roll-in rack for 20x2/1GN PNC 922204

Optional Accessories

- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Probe for ovens 20x1/1 and 2/1GN PNC 921704
- Trolley for 20x2/1GN roll-in rack PNC 922134
- Base for 20x2/1GN roll-in rack PNC 922142
- 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 PNC 922173
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- 60mm pitch roll-in rack for 20x2/1GN PNC 922204

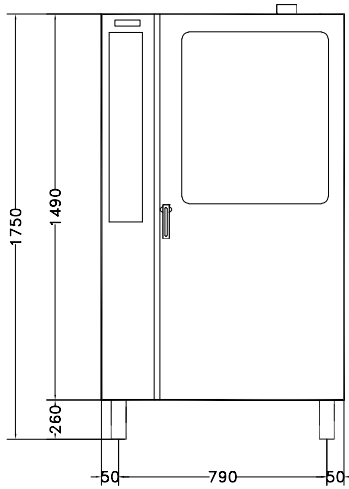
APPROVAL: _____



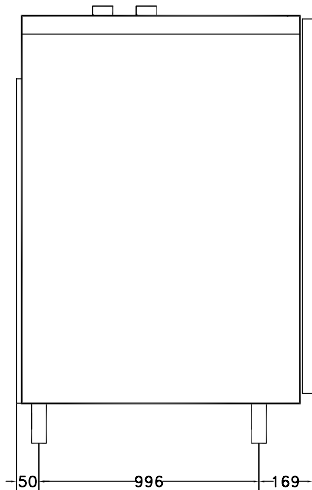
- 80mm pitch roll-in rack for 20x2/1GN PNC 922206
- Pair of frying baskets PNC 922239
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338



Front

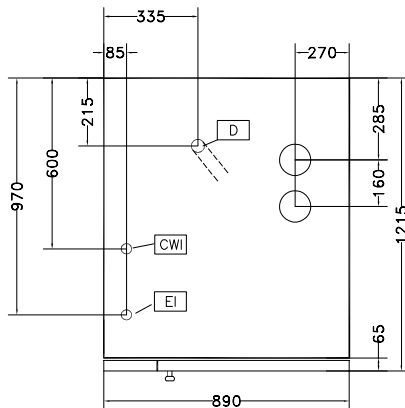


Side



CW11 = Cold Water inlet 1 (cleaning)
 CW12 = Cold Water Inlet 2 (steam generator)
 D = Drain
 EI = Electrical inlet (power)

Top



Electric

Supply voltage:
 260709 (FCE202) 380-400V/3N ph/50 Hz
Auxiliary: 1 kW
Electrical power max.: 48.9 kW

Capacity:

Shelf capacity: 20

Key Information:

External dimensions, Width: 890 mm
External dimensions, Height: 1700 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