

Crosswise Convection Electric Convection Oven, 20 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260708 (FCE201)

 Electric Convection Oven
 20x1/1GN, 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 20x1/1GN.

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 20x1/1GN (included with the oven) PNC 922203

Optional Accessories

- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Support for 1/2GN pan (2pcs) 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 ovens 20x1/1 and 2/1GN PNC 921704
- Trolley for 20x1/1GN roll-in rack PNC 922132
- Base for 20x1/1GN roll-in rack PNC 922141
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- 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 20x1/1GN (included with the oven) PNC 922203

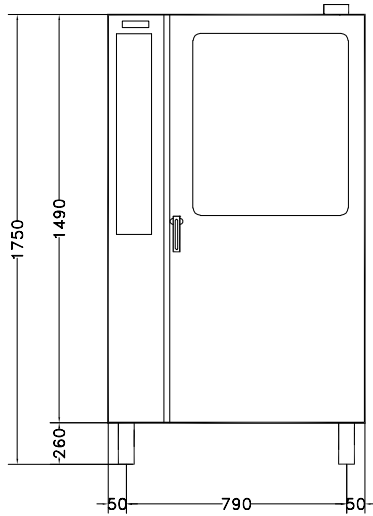
APPROVAL: _____



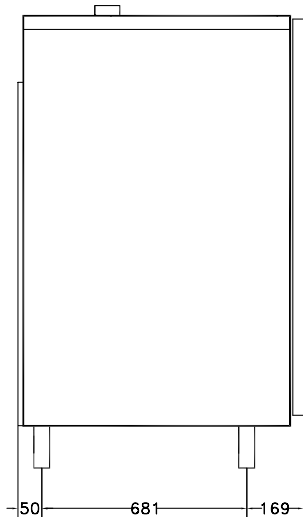
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205
- Pair of frying baskets PNC 922239
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338



Front

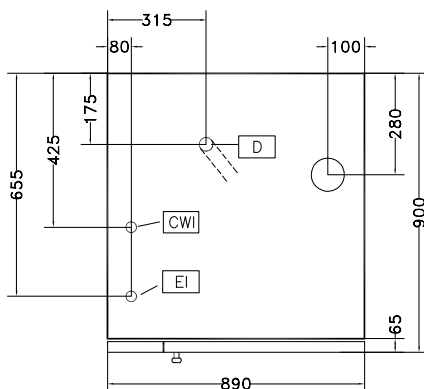


Side



- CWI1 = Cold Water inlet 1 (cleaning)
- CWI2 = Cold Water Inlet 2 (steam generator)
- D = Drain
- EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
260708 (FCE201)	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