

## Convection Oven Electric Convection Oven, 10 GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



### Convection Oven

#### Electric Convection Oven, 10 GN1/1

240206 (FCF101E)

10 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. The pan rack (composed by 2 side hangers) can accommodate n. 10x1/1GN 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.
- 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.

APPROVAL: \_\_\_\_\_

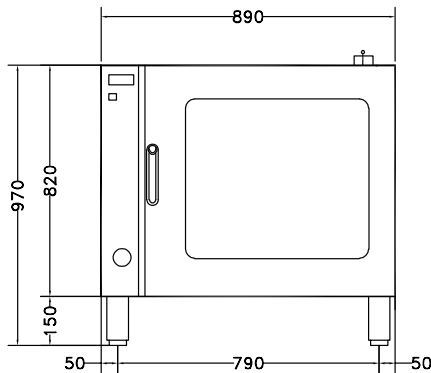
**Included Accessories**

- 1 of 60mm pitch side hangers for 10 1/1 GN electric oven PNC 922121

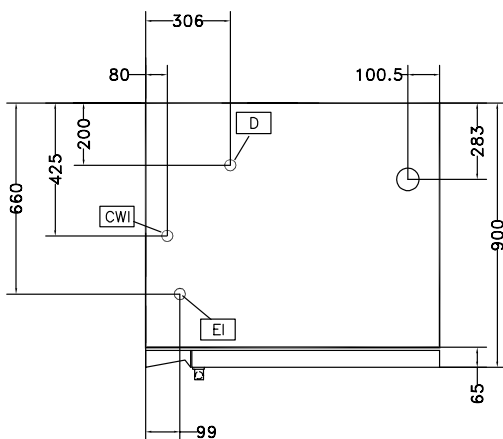
**Optional Accessories**

- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Pair of 1/2 GN pan support shelves PNC 921106
- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Probe for 6-10 1/1 GN ovens PNC 921702
- 1/1 GN drain pan guide kit PNC 921713
- Hot base cupboard on castors for 10 1/1 GN oven PNC 922023
- Couple of grids GN 1/1 for whole chicken (8 per grid) PNC 922036
- Base for 10 1/1 GN oven PNC 922102
- Shelf guides for 10 1/1 GN oven base PNC 922106
- Base cupboard for 10 1/1 GN oven PNC 922109
- Hot base cupboard for 10 1/1 GN oven PNC 922112
- Base on castors for 10 1/1 GN oven PNC 922114
- 80mm pitch side hangers for 10 1/1 GN electric oven PNC 922115
- 60mm pitch side hangers for 10 1/1 GN electric oven PNC 922121
- Feet for 6&10x1/1 GN and 10x2/1 GN ovens PNC 922127
- Trolley for 10 1/1 GN roll-in rack PNC 922130
- 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
- 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 1/1 GN roll-in rack PNC 922201
- 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
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338

**Front**

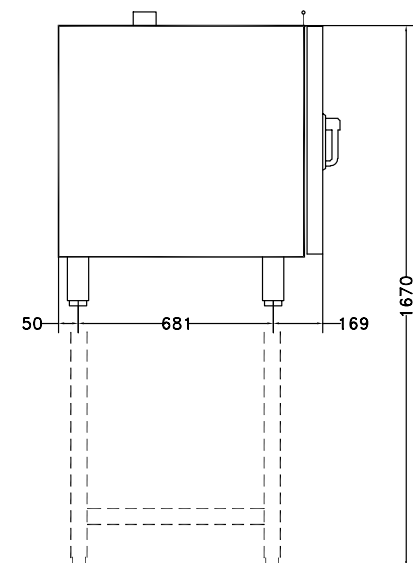


**Top**



- CW1 = Cold Water inlet 1
- CW2 = Cold Water Inlet 2
- D = Drain
- EI = Electrical connection

**Side**



**Electric**

Supply voltage:	240206 (FCF101E)	400 V/3N ph/50 Hz
Auxiliary:		0.3 kW
Electrical power:		17.3 kW

**Capacity:**

Shelf capacity:	10
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**Key Information:**

External dimensions, Height:	970 mm
External dimensions, Width:	890 mm
External dimensions, Depth:	900 mm
Net weight:	121.2 kg
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:	680 mm