

## 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

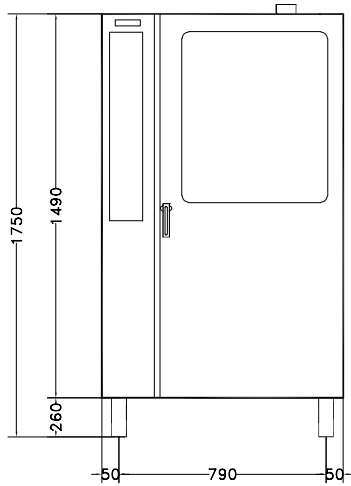
- 1 of 60-mm pitch roll-in rack for 20 2/1 GN PNC 922204

### Optional Accessories

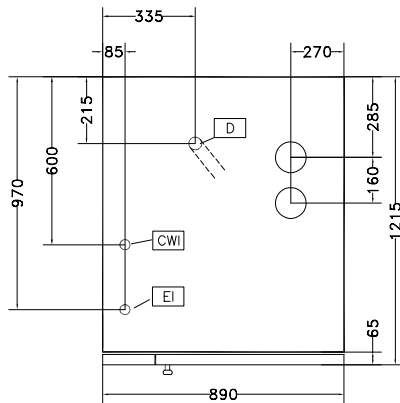
- Automatic water softener PNC 921305
- Resin sanitizer for water softener PNC 921306
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700
- Probe for 20 1/1 GN and 2/1 GN ovens PNC 921704
- Trolley for 20 2/1 GN roll-in rack PNC 922134
- Base for 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**

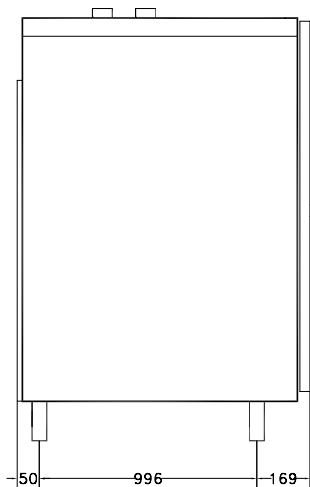


**Top**



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

**Side**



**Electric**

<b>Supply voltage:</b>	
240209 (FCF202E)	400 V/3N ph/50 Hz
<b>Auxiliary:</b>	1 kW
<b>Electrical power:</b>	48.9 kW

**Capacity:**

<b>Shelf capacity:</b>	20
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**Key Information:**

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