

**240453 (ZFCE11SSDS)**

Smart Steam convection oven crosswise, 10 GN 1/1, electric

Main Features

- Core temperature probe.
- Drip tray to collect residual cooking juices and fat.
- Maximum temperature of 300°C.
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Main switch/Cooking mode selector which can be used to set: ON/OFF, hot air without humidification and hot air with humidification (choice of 5 different humidity levels).
- Timer to set the cooking time, adjustable up to 120 minutes or for continuous operation with an acoustic alarm to show the cycle has finished. At the end of the set cooking time the heat and the fan are automatically switched off.
- Double step opening to avoid accidental heat release.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Capacity: 10 GN 1/1 trays.
- Drip tray under the door to collect condensed liquid.
- Manual valve to adjust the position of steam evacuation flap.

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPx4 water protection.
- Integrated drain outlet.
- 1 pair of 60 mm pitch runners is supplied as standard.
- Robust structure thanks to stainless steel construction.
- Ergonomic door handle.
- Cooking chamber in 304 AISI stainless steel.

Included Accessories

PNC Code	Description	Quantity
922121	60mm pitch side hangers for 10 1/1 GN electric oven	1

Optional Accessories

PNC Code	Description
Bases & base accessories	
922102	Open base for 10 GN 1/1 convection oven
922106	Shelf guides for 10 1/1 GN oven base
922114	Open base on castors for 10 GN 1/1 convection oven
Containers, trays and grids	
921101	Pair of AISI 304 stainless steel grids, GN 1/1
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922036	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922239	Pair of frying baskets
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
922325	Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens
922713	Mesh grilling grid, GN 1/1
925000	Non-stick universal pan, GN 1/1, H=20mm
925001	Non-stick universal pan, GN 1/1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
Feet, wheels and ramps	
922127	Feet for convection ovens 10 GN1/1 & 10 GN2/1
Grease/oil management	
922178	Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)
Handling - gastronorm	
921713	1/1 GN drain pan guide kit
922115	80mm pitch side hangers for 10 1/1 GN electric oven
922121	60mm pitch side hangers for 10 1/1 GN electric oven
Other accessories	
922338	Smoker for lengthwise and crosswise oven
Spray units	
922170	Retractable hose reel water spray unit
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
Water treatment	
860412	External manual water softener - 12 lt

PNC Code	Description
Other accessories	
921106	Support for 1/2GN pan (2pcs)
922326	Universal skewer rack
922328	6 short skewers

Recommended Detergents

PNC Code	Description
0S2282	EXTRA STRONG DETERGENT FOR OVEN C20-2pzx5L
0S2283	EXTRA STRONG RINSE AID C21-2pzx5L

Technical specifications

Electric

Supply voltage:	380-400 V/3N ph/50 Hz
Total Watts:	17.3 kW

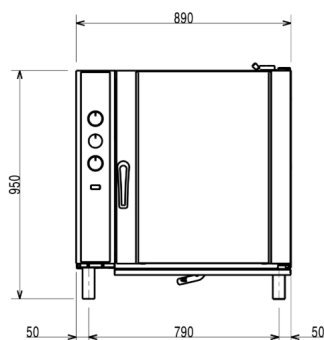
Capacity:

Trays type:	10 - GN 1/1
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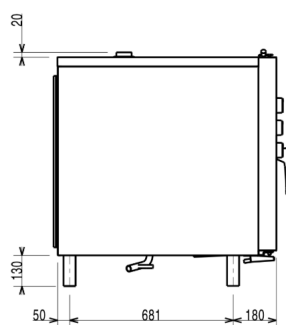
Key Information:

External dimensions, Width:	890 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	970 mm
Net weight:	121.2 kg
Runners pitch:	60 mm
Internal dimensions, Width:	590 mm
Internal dimensions, Depth:	503 mm
Internal dimensions, Height:	680 mm

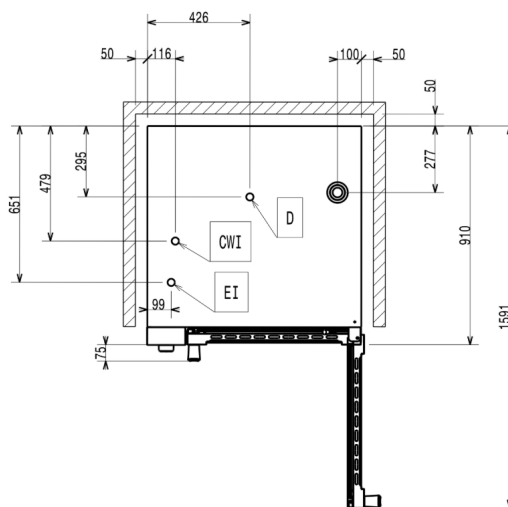
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

EI = Electrical inlet (power)

DO = Overflow drain pipe

