

## Convection Oven Gas Convection Oven, 6 GN1/1

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

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

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

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

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



240200 (FCF61G)

6 1/1 GN grids, gas

### Short Form Specification

Item No. \_\_\_\_\_

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in stainless steel. 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 atmospheric burners with flame failure device. Main burner with pilot light and piezoelectric ignition. Electromechanical thermostat; temperature adjustable from 30°C to 300°C.; visual display and thermometer. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control. Functional level: base, manual.

Supplied with n. 1 set of shelf guides, 60 mm pitch, for 6x1/1GN grids.

### Main Features

- 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

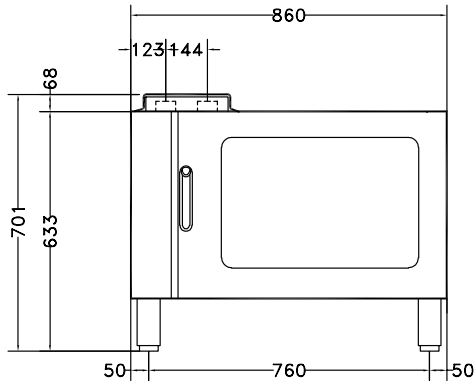
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPx4 water protection.

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

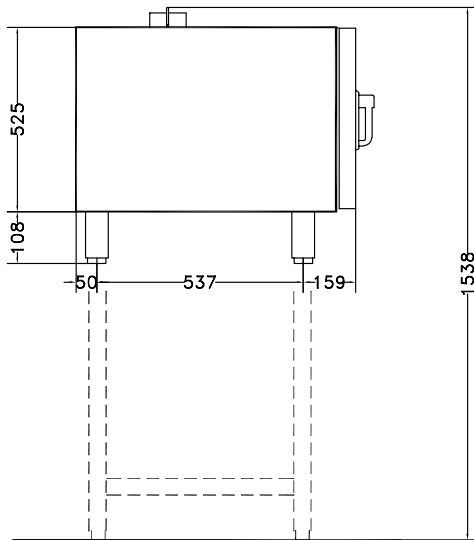
**Optional Accessories**

- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Pair of 1/2 GN pan support shelves PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Flue condenser for 10 1/1 and 2/1 GN gas ovens PNC 921701
- Probe for 6-10 1/1 GN ovens PNC 921702
- 1/1 GN drain pan guide kit PNC 921713
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Base for 6 1/1 GN oven PNC 922101
- Shelf guides for 6 1/1 GN oven base PNC 922105
- Feet for 6&10x1/1 GN and 10x2/1 GN ovens PNC 922127
- Retractable hose reel water spray unit PNC 922170
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Fat filter for 6 GN ovens PNC 922177
- Pair of frying baskets PNC 922239
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 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**



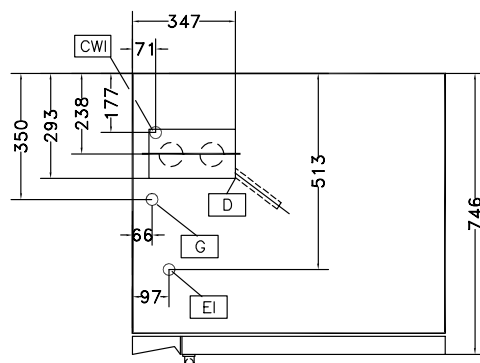
**CW11** = Cold Water inlet 1      **G** = Gas connection

**CW12** = Cold Water Inlet 2

**D** = Drain

**EI** = Electrical inlet (power)

**Top**



**Electric**

Supply voltage:  
240200 (FCF61G)      220-230 V/1 ph/50 Hz  
Electrical power max.:      0.35 kW

**Gas**

Gas Power:      8.5 kW

**Capacity:**

Shelf capacity:      6

**Key Information:**

External dimensions, Width:      860 mm  
External dimensions, Height:      701 mm  
External dimensions, Depth:      746 mm  
Net weight:      92.1 kg  
Functional level:      Basic  
Type of grids:      1/1 Gastronorm  
Runners pitch:      60 mm  
Cooking cycles - air-convection:      300 °C  
Heating-up time (hot air cycle):      215°C / 350s.