

Convection Oven Gas Convection Oven, 10 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



240201 (FCF101G)

10 1/1 GN grids, gas

Short Form Specification

Item No. _____

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in 430 AISI 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 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. 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. 10x1/1 GN 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 protection.
- 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.
- 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: _____

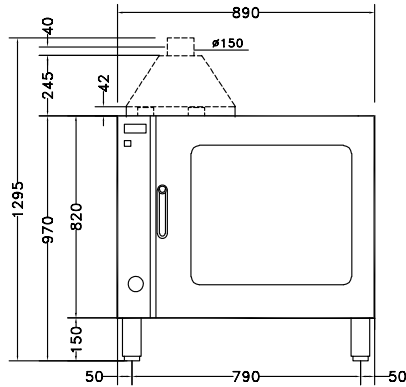
Included Accessories

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

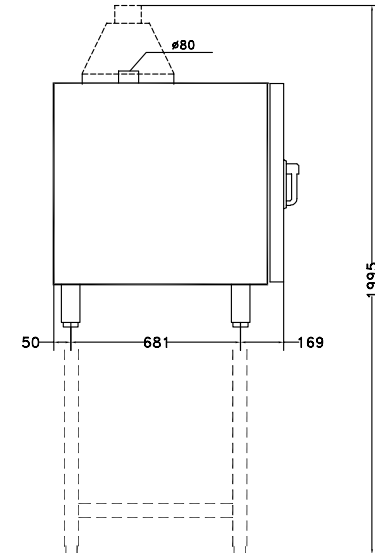
Optional Accessories

- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Pair of 1/2 GN pan support shelves PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) 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
- 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
- Hot base cupboard on castors for 10 1/1 GN oven PNC 922023
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 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 gas oven PNC 922116
- 60mm pitch side hangers for 10 1/1 GN gas oven PNC 922122
- 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
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Kit to convert to 10 1/1 GN roll-in rack PNC 922201
- 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



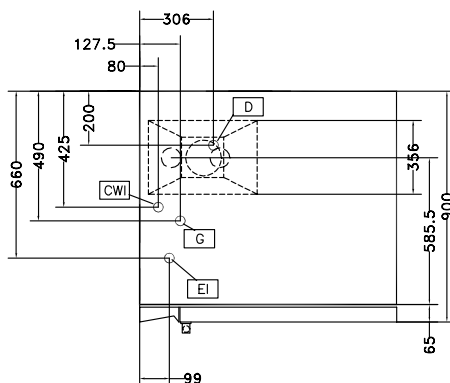
CW11 = Cold Water inlet 1 **G** = Gas connection

CW12 = Cold Water Inlet 2

D = Drain

EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
240201 (FCF101G)	220-230 V/1 ph/50 Hz
Auxiliary:	0.35 kW
Electrical power max.:	0.35 kW

Gas

Gas Power:	18.5 kW
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Capacity:

Shelf capacity:	10
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Key Information:

External dimensions, Width:	890 mm
External dimensions, Height:	970 mm
External dimensions, Depth:	900 mm
Net weight:	136 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:	479 mm
Internal dimensions, height:	680 mm