

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

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

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

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

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

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



240205 (FCF61E)

6 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. 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 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.

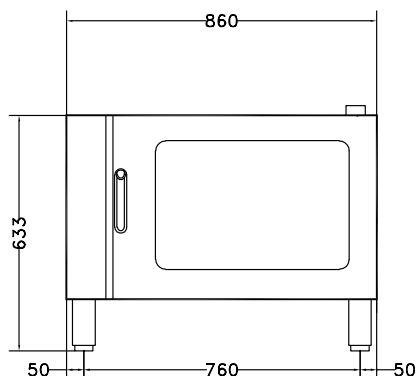
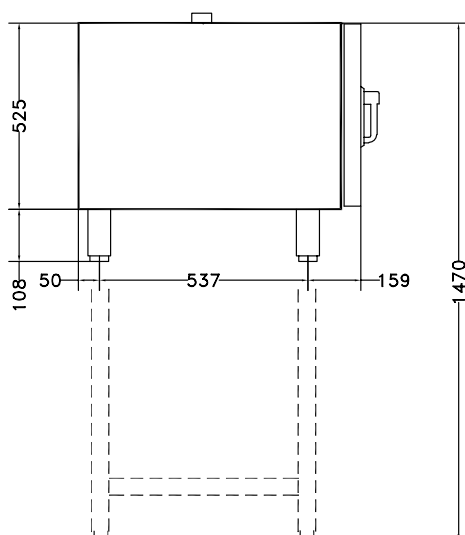
APPROVAL: \_\_\_\_\_

**Optional Accessories**

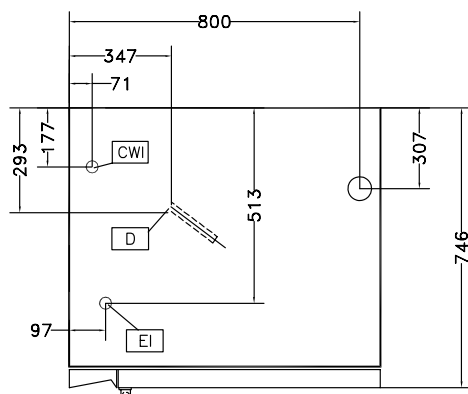
- |   |            |                          |
|---|------------|--------------------------|
| • Pair of 1/1 GN grids in 304 AISI  | PNC 921101 | <input type="checkbox"/> |
| • Pair of 1/2 GN pan support shelves  | PNC 921106 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin                               | PNC 921305 | <input type="checkbox"/> |
| • Probe for 6-10 1/1 GN ovens   | PNC 921702 | <input type="checkbox"/> |
| • 1/1 GN drain pan guide kit  | PNC 921713 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> |
| • Open base for 6 GN 1/1 convection oven  | PNC 922101 | <input type="checkbox"/> |
| • Shelf guides for 6 1/1 GN oven base   | PNC 922105 | <input type="checkbox"/> |
| • Feet for 6&10x1/1 GN and 10x2/1 GN ovens  | PNC 922127 | <input type="checkbox"/> |
| • Retractable hose reel water spray unit  | PNC 922170 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens               | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven  | PNC 922338 | <input type="checkbox"/> |

# Convection Oven

## Electric Convection Oven, 6 GN1/1

**Front**

**Side**


- CW11** = Cold Water inlet 1 (cleaning)  
**CW12** = Cold Water Inlet 2 (steam generator)  
**D** = Drain  
**EI** = Electrical inlet (power)

**Top**


### Electric

Supply voltage:

240205 (FCF61E)

380-400 V/3N ph/50 Hz

Electrical power max.:

7.7 kW

### Capacity:

Shelf capacity:

6

### Key Information:

External dimensions, Width:

860 mm

External dimensions, Depth:

746 mm

External dimensions, Height:

633 mm

Net weight:

79.5 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 / 300s.