



MOD : CFE201/N

Production code : 697041

10/2024



Convection Oven Electric Convection Oven, 20 GN1/1

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



697041 (DFCE21CSDS) 20 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. 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. 20x1/1GN grids.

Main Features

- Capacity: 20 GN 1/1 trays.
- Maximum temperature of 300°C.
- 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).
- Rapid cooling of oven cavity.
- 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.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Food temperature probe (available as accessory).
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- Manual valve to adjust the position of steam evacuation flap.
- Racks can be easily removed without the need for special tools.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- 1 pair of 60 mm pitch runners is supplied as standard.
- Cooking chamber in 430 AISI stainless steel.
- Robust structure thanks to stainless steel 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.
- Ergonomic door handle.
- Access to all components from the front.
- All connections made on the left side below the oven.
- External access door for electrical connections.
- Integrated drain outlet.
- IPx4 water protection.

Included Accessories

- 1 of 60-MM PITCH ROLL-IN RACK PNC 922203 FOR 20X1/1

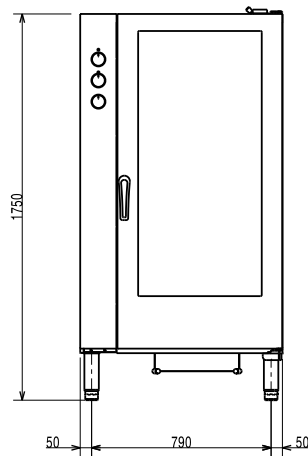
Optional Accessories

APPROVAL: _____

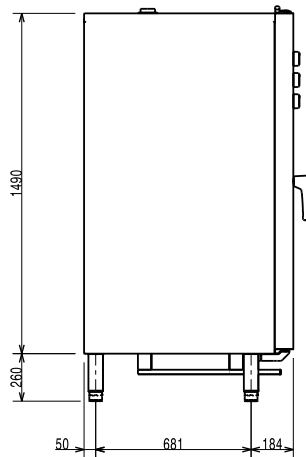


Convection Oven Electric Convection Oven, 20 GN1/1

Front

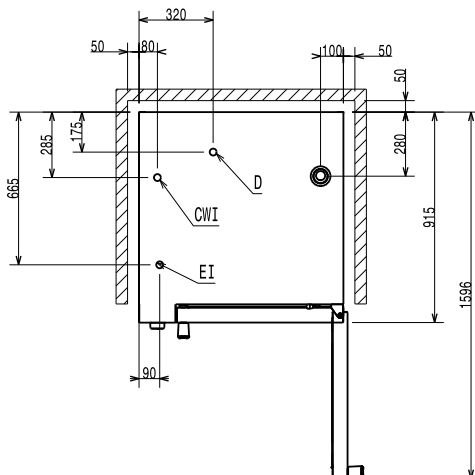


Side



- CWI1** = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:

697041 (DFCE21CSDS) 380-400 V/3N ph/50 Hz

Auxiliary:

1 kW

Electrical power max.:

34.5 kW

Capacity:

Shelf capacity:

ISO 9001; ISO 14001

Key Information:

External dimensions, Width: 890 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 1700 mm

Net weight: 215.5 kg

Height adjustment: 80/0 mm

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: 503 mm

Internal dimensions, Height: 1350 mm



Convection Oven
Electric Convection Oven, 20 GN1/1

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.10.08