



MOD : CFG201/N

Production code : 697042

10/2024



Convection Oven Gas Convection Oven, 20 GN1/1

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



697042 (DFCG21CSAS) 20 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. Supplied with n. 1 roll-in rack, 60mm pitch, for n. 20x1/1GN grids.

APPROVAL: _____

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.
- 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 FOR 20X1/1 PNC 922203

Optional Accessories

- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101 ☐
- Support for 1/2GN pan (2pcs) PNC 921106 ☐
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305 ☐
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700 ☐
- PROBE FOR OVENS 20X1/1-2/1 PNC 921704 ☐



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- FLUE CONDENSER FOR GAS OVEN 20X1/1 PNC 921710 ☐
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036 ☐
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐
- TROLLEY FOR 20X1/1 ROLL-IN RACK PNC 922132 ☐
- BASE FOR 20X1/1 ROLL-IN RACK PNC 922141 ☐
- Retractable hose reel spray unit PNC 922170 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- 2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN PNC 922179 ☐
- 60-MM PITCH ROLL-IN RACK FOR 20X1/1 PNC 922203 ☐
- 80MM PITCH ROLL-IN RACK 20X1/1GN PNC 922205 ☐
- 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 and Crosswise ovens PNC 922325 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338 ☐
- Mesh grilling grid PNC 922713 ☐
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000 ☐
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐



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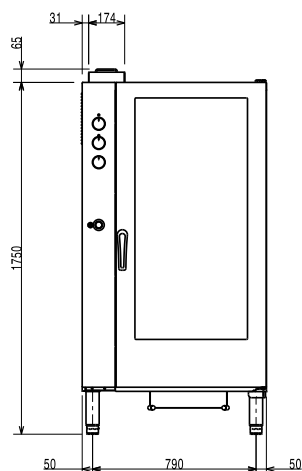
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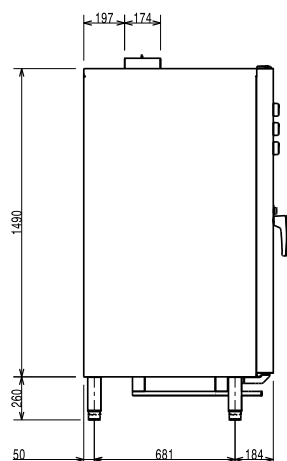


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Front

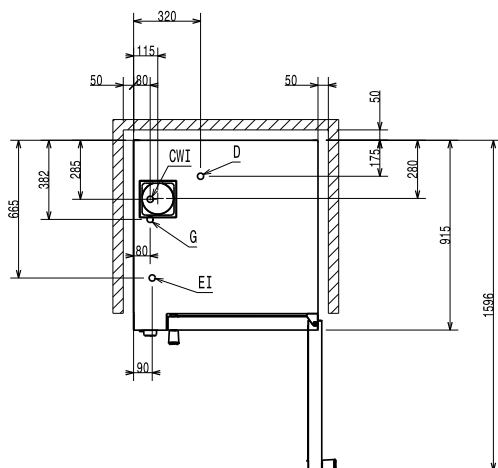


Side



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

Top



Electric

Supply voltage:

697042 (DFCG21CSAS) 220-230 V/1 ph/50 Hz

Auxiliary:

1 kW

Electrical power max.:

0.5 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: 246.2 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

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