



## Smart Steam Crosswise Ovens Electric Convection Oven 10GN 1/1

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

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

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

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

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



240004 (FCF10EOEM)

Electric Convection Oven 10  
GN 1/1

### Short Form Specification

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

Convection oven with direct injection. Cavity made of AISI 302 stainless steel. Double glass door and drip tray to collect residual cooking juices and fat. Cooking chamber with rounded corners for easy cleaning and side lighting. Electromechanical thermostat. Adjustable temperature 30-300° C. Time setting from 0 to 120 minutes with acoustic signal. 5 moisture settings. Core temperature probe. Tray rack 10 GN 1/1.

### Main Features

- Core temperature probe.
- Drip tray to collect residual cooking juices and fat.
- Rapid cooling of oven cavity.
- Flow Channel ventilation system guarantees even cooking of food by optimizing the air flow and the heat diffusion throughout the oven chamber, allowing to cook different foods at the same time without transfer of smell or flavour.
- 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).
- 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.
- Double step opening to avoid accidental heat release.

### Construction

- Cooking chamber, grid supports, diffusers, fan walls and main components, are in 304 AISI stainless steel. The oven chamber has rounded corners and no joints for ease of cleaning.
- Door made from a double tempered glass and gives an excellent view of the cooking load.
- Side lighting system using normal bulbs. Electromechanical thermostat with an operating temperature adjustable from 30°C up to 300°C (for convection cycle).
- 1 pair of 60 mm pitch runners is supplied as standard.

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



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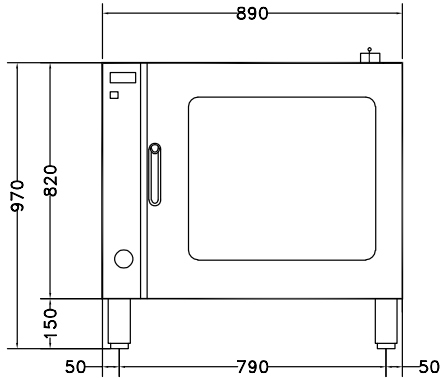
**Included Accessories**

- 1 of 60mm pitch side hangers 10x1/1GN PNC 922121 electric oven (included with the oven)

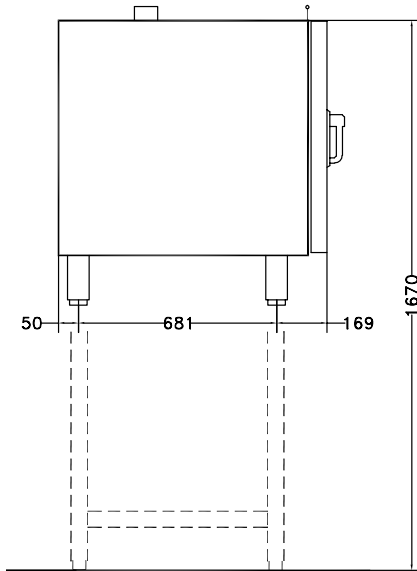
**Optional Accessories**

- 12lt external manual water softener PNC 860412
- 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
- Guide kit for 1/1GN drain pan PNC 921713
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Open base for 10 GN 1/1 convection oven PNC 922102
- Shelf guides for 10x1/1GN, ovens base PNC 922106
- Cupboard base for 10 GN 1/1 convection oven PNC 922109
- Hot cupboard stand for convection oven 10x1/1GN PNC 922112
- 80mm pitch side hangers 10x1/1GN electric oven PNC 922115
- 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) PNC 922121
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Trolley for 10x1/1GN roll-in rack PNC 922130
- 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
- Kit to convert to 10x1/1GN 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 and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Volcano Smoker for lengthwise and crosswise oven PNC 922338

Front

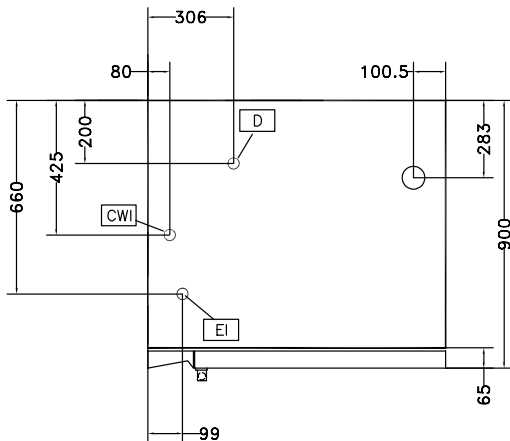


Side



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

Top



### Electric

<b>Supply voltage:</b>	
240004 (FCF10EOEM)	380-400 V/3N ph/50 Hz
<b>Electrical power max.:</b>	17.3 kW
<b>Total Watts:</b>	17.3 kW

### Key Information:

<b>External dimensions, Width:</b>	890 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	970 mm
<b>Net weight:</b>	121.2 kg
<b>Number of grids:</b>	10
<b>Number/type of grids:</b>	10 - 1/1 Gastronorm
<b>Type of grids:</b>	1/1 Gastronorm
<b>Runners pitch:</b>	60 mm
<b>Convection:</b>	X
<b>Meat probe:</b>	X
<b>Internal dimensions, Width:</b>	590 mm
<b>Internal dimensions, Depth:</b>	503 mm
<b>Internal dimensions, Height:</b>	680 mm