

Convection Oven Gas Convection Oven, 20 GN2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



240482 (ZFCG22CSAS)

Convection oven crosswise, 20x2/1GN, gas

Short Form Specification

Item No.

Convection oven with direct steam. Main structure in stainless steel. Cooking chamber with side lightning and drip tray. Double glass door. 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. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control.

Supplied with n. 1 "cross-wise" tray rack composed by 2 side hangers, 60 mm pitch, for 20x2/1GN grids.

Main Features

- 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.
- Maximum temperature of 300°C.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Food temperature probe (available as accessory).
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- Capacity: 20 GN 2/1 or 40 GN 1/1 trays.

Construction

- · Robust structure thanks to stainless steel construction.
- · Cooking chamber in 430 AISI stainless steel.
- 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.
- Integrated drain outlet.
- 1 pair of 60 mm pitch runners is supplied as standard.
- IPx4 water protection.

APPROVAL:



Convection Oven Gas Convection Oven, 20

Included Accessories

• 1 of 60-mm pitch roll-in rack for 20 2/1 PNC 922204 ĠŇ

Optional Accessories

 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 921101	
• 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 20 1/1 GN and 2/1 GN ovens	PNC 921704	
 Flue condenser for 20x2/1 GN gas ovens 	PNC 921712	
• 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	
AISI 304 stainless steel grid, GN 2/1	PNC 922076	
• Trolley for 20 2/1 GN roll-in rack	PNC 922134	
Base for 20 2/1 GN roll-in rack	PNC 922142	
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	
 Pair of baking tray support for 10 and 20 2/1 ovens 	PNC 922173	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
• 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC 922179	
• 60-mm pitch roll-in rack for 20 2/1 GN	PNC 922204	
• 80-mm pitch roll-in rack for 20 2/1 GN	PNC 922206	
 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 GN 2/1 and Crosswise ovens 	PNC 922325	
 Universal skewer rack 	PNC 922326	
6 short skewers	PNC 922328	
 Smoker for lengthwise and crosswise oven 	PNC 922338	
 Mesh grilling grid, GN 1/1 	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





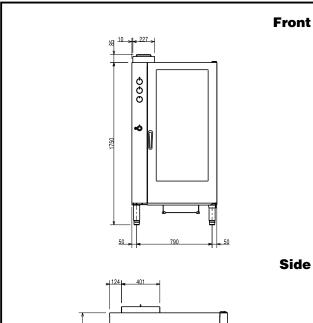


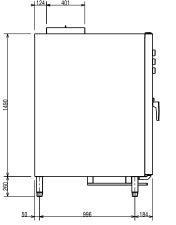






Convection Oven Gas Convection Oven, 20 GN2/1





= Gas connection

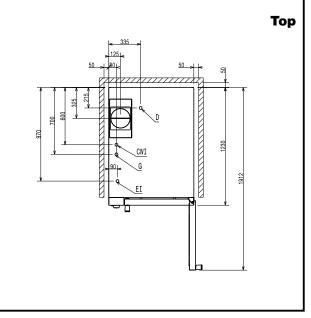
CWI1 = Cold Water inlet 1

(cleaning)

CWI2 = Cold Water Inlet 2 (steam generator)

= Drain

EI = Electrical inlet (power)



Electric

Supply voltage:

220-230 V/1 ph/50 Hz 240482 (ZFCG22CSAS)

Auxiliary: 1 kW 1 kW Electrical power max.:

Gas

Gas Power: 50 kW

Capacity:

Trays type: 20 - 2/1 Gastronorm

Shelf capacity: 20 Grids

Key Information:

External dimensions, Width: 890 mm External dimensions, Depth: 1215 mm **External dimensions, Height:** 1700 mm Net weight: 275 kg Height adjustment: 80/0 mm **Functional level:** Basic Runners pitch: 60 mm Cooking cycles - air-convection: 300 °C Internal dimensions, Width: 590 mm Internal dimensions, Depth: 760 mm Internal dimensions, Height: 1350 mm

Convection Oven
Gas Convection Oven, 20 GN2/1









