

# 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:** 



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# **Included Accessories**

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

### **Optional Accessories**

PNC 921101	
PNC 921700	
PNC 921704	
PNC 921712	
PNC 922017	
PNC 922036	
PNC 922062	
PNC 922076	
PNC 922134	
PNC 922142	
PNC 922170	
PNC 922171	
PNC 922173	
PNC 922175	
PNC 922179	
PNC 922204	
PNC 922206	
PNC 922239	
PNC 922266	
PNC 922325	
PNC 922326	
PNC 922328	
PNC 922338	
PNC 922713	
PNC 925000	
PNC 925001	
PNC 925002	
PNC 925003	
PNC 925004	
	PNC 921700  PNC 921704 PNC 921712  PNC 922017  PNC 922036  PNC 922062 PNC 922076 PNC 922142 PNC 922170 PNC 922170 PNC 922177  PNC 922177  PNC 922175  PNC 922175  PNC 922204 PNC 922206 PNC 922239 PNC 922239 PNC 922238 PNC 922328 PNC 922328 PNC 922328 PNC 922338  PNC 922338  PNC 922338  PNC 9225000  PNC 9250001 PNC 925002 PNC 925003

• Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005





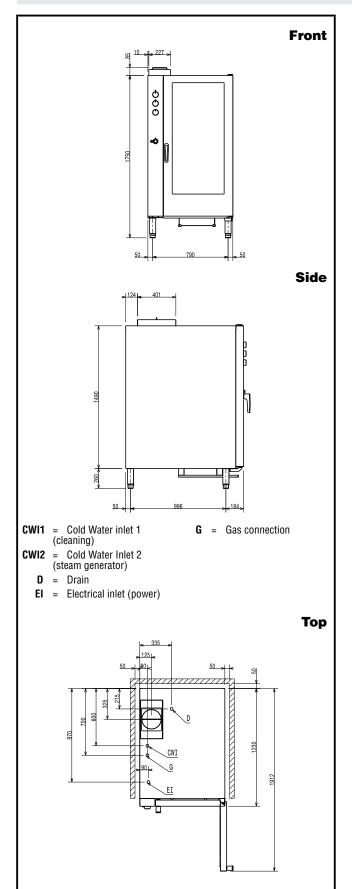








## **Convection Oven Gas Convection Oven, 20 GN2/1**



**Electric** 

Supply voltage: 220-230 V/1 ph/50 Hz

**Auxiliary:** 1 kW **Electrical power, max:** 1 kW

Gas

**Gas Power:** 50 kW

Capacity:

Trays type: 20 (GN 2/1) Pitch: 60 mm 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 Cooking cycles - air-convection: 300 °C Internal dimensions, Width: 590 mm Internal dimensions, Depth: 760 mm Internal dimensions, Height: 1350 mm

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