

## Convection Oven Gas Convection Oven, 20 GN1/1

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

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

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

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

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



240203 (FCF201G)

Convection oven crosswise,  
20x1/1GN, 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.

### Main Features

- Racks can be easily removed without the need for special tools.
- Maximum temperature of 300°C.
- Food temperature probe (available as accessory).
- Rapid cooling of oven cavity.
- Halogen lighting and “crosswise” pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.

### Construction

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPx4 water protection.

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

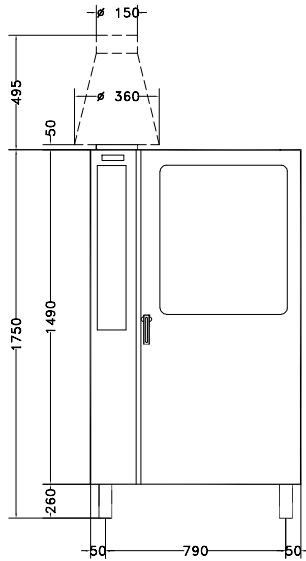
## Included Accessories

- 1 of 60-mm pitch roll-in rack for 20 1/1 GN PNC 922203

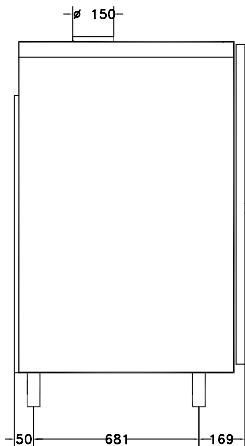
## Optional Accessories

- Pair of 1/1 GN grids in 304 AISI PNC 921101
- Pair of 1/2 GN pan support shelves 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 20 1/1 GN and 2/1 GN ovens PNC 921704
- Flue condenser for 20x1/1 GN gas ovens PNC 921710
- Trolley for 20 1/1 GN roll-in rack PNC 922132
- Base for 20 1/1 GN roll-in rack PNC 922141
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- 60-mm pitch roll-in rack for 20 1/1 GN PNC 922203
- 80-mm pitch roll-in rack for 20 1/1 GN PNC 922205
- Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Smoker for lengthwise and crosswise oven PNC 922338

**Front**

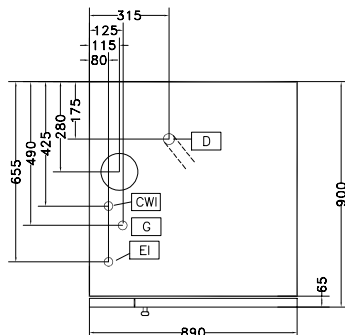


**Side**



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

**Top**



**Electric**

<b>Supply voltage:</b>	
240203 (FCF201G)	220-230 V/1 ph/50 Hz
<b>Auxiliary:</b>	0.5 kW
<b>Electrical power max.:</b>	0.5 kW

**Gas**

<b>Gas Power:</b>	35 kW
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**Capacity:**

<b>Shelf capacity:</b>	20
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**Key Information:**

<b>External dimensions, Width:</b>	890 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	1700 mm
<b>Net weight:</b>	246.2 kg
<b>Height adjustment:</b>	80/0 mm
<b>Functional level:</b>	Basic
<b>Type of grids:</b>	1/1 Gastronorm
<b>Runners pitch:</b>	60 mm
<b>Cooking cycles - air-convection:</b>	300 °C
<b>Internal dimensions, Width:</b>	590 mm
<b>Internal dimensions, Depth:</b>	503 mm
<b>Internal dimensions, Height:</b>	1350 mm