Convection Oven

Electric Convection Oven, 6 GN1/1



240451 (ZFCE61CSDS)
Convection oven crosswise, 6x1/1GN, electric

240452 (ZFCE61CSCS)
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Main Features

- Drip tray to collect residual cooking juices and fat.
- 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.
- 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.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Capacity: 6 GN 1/1 trays.
- Drip tray under the door to collect condensed liquid available as accessory.
- Manual valve to adjust the position of steam evacuation flap.

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Optional Accessories

PNC Code	Description
Bases & base accessories	
922101	Open base for 6 GN 1/1 convection oven
922105	Shelf guides for 6 1/1 GN oven base
Containers, trays and grids	
921101	Pair of AISI 304 stainless steel grids, GN 1/1
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922036	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922239	Pair of frying baskets
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
922325	Kit universal skewer rack and 6 short skewers for Lengthwise GN 2/1 and Crosswise ovens
922713	Mesh grilling grid, GN 1/1
925000	Non-stick universal pan, GN 1/1, H=20mm
925001	Non-stick universal pan, GN 1/ 1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
Food probes	
921702	Probe for 6-10 1/1 GN ovens
Grease/oil management	
922177	Fat filter for 6 GN ovens
Handling - gastronorm	
921713	1/1 GN drain pan guide kit
Other accessories	
922338	Smoker for lengthwise and crosswise oven
Spray units	
922170	Retractable hose reel water spray unit
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
Stacking kits	
922657	Stacking kit for 6 GN 1/1 combi or convection oven on 15&25kg blast chiller/freezer crosswise
Other accessories	
921106	Support for 1/2GN pan (2pcs)

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Recommended Detergents

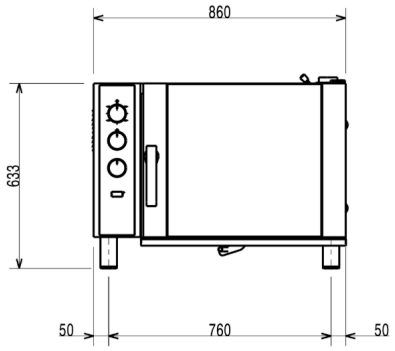
PNC Code	Description
0S2282	EXTRA STRONG DETERGENT FOR OVEN C20-2pzx5L
0S2283	EXTRA STRONG RINSE AID C21-2pzx5L

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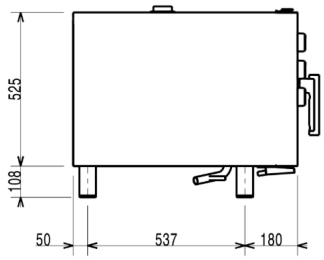
Technical specifications

	240451	240452
Electric		
Supply voltage:	380-400 V/3N ph/50 Hz	230 V/3 ph/50 Hz
Capacity:		
Trays type:	6 - GN 1/1	6 - GN 1/1
Shelf capacity:	6 Grids	6 Grids
Key Information:		
External dimensions, Width:	860 mm	860 mm
External dimensions, Depth:	767 mm	767 mm
External dimensions, Height:	633 mm	633 mm
Net weight:	79.5 kg	79.5 kg
Functional level:	Basic	Basic
Runners pitch:	60 mm	60 mm
Cooking cycles - air-convection:	300 °C	300 °C
Heating-up time (hot air cycle):	215°C / 300s.	215°C / 300s.

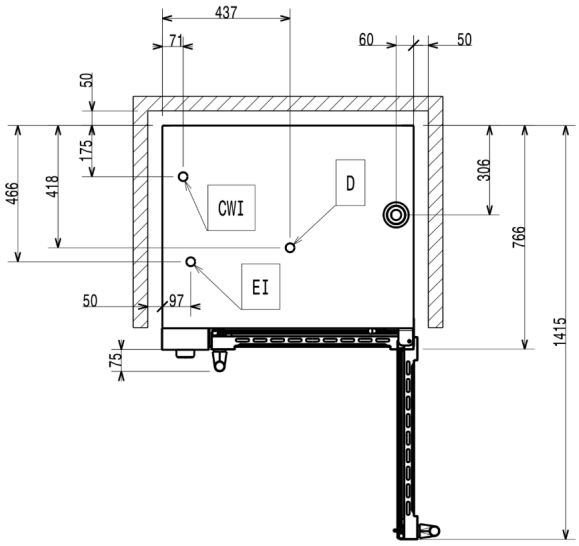
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
DO = Overflow drain pipe