

MOD : CFG101/N

Production code : 697016



Convection Oven Gas Convection Oven, 10 GN1/1

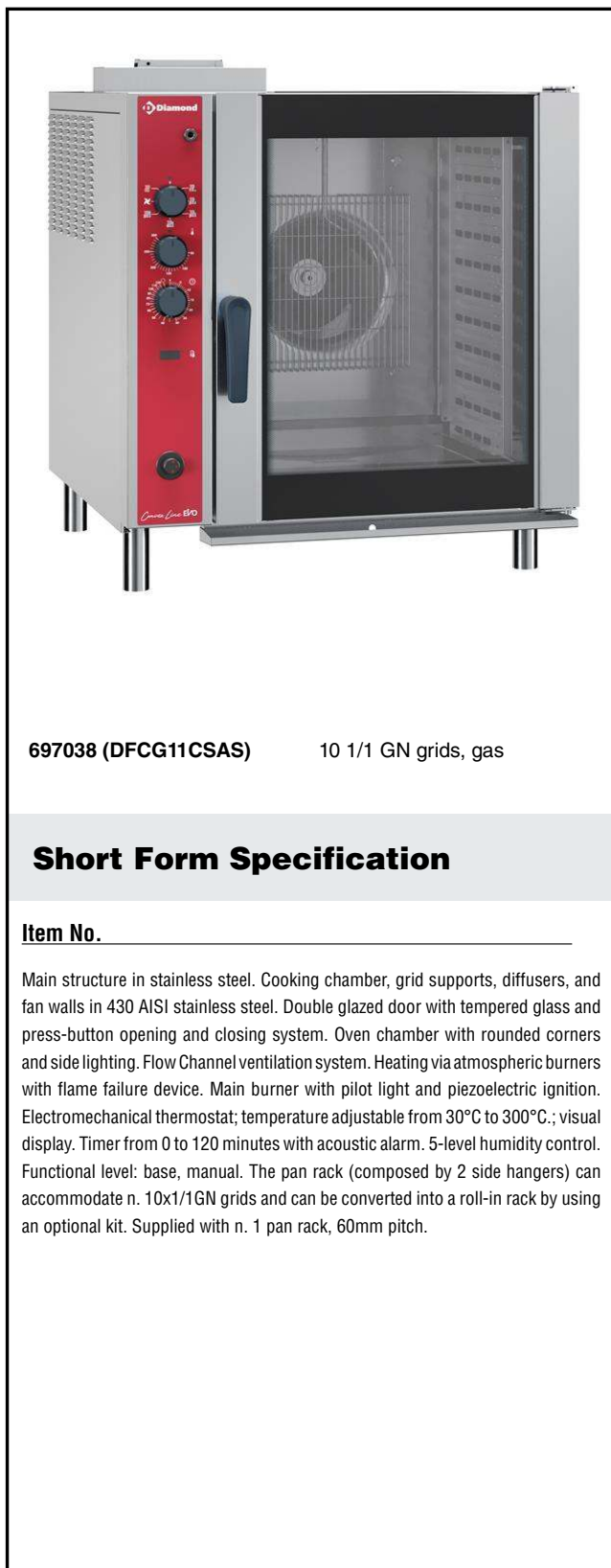
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



697038 (DFCG11CSAS) 10 1/1 GN grids, 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. The pan rack (composed by 2 side hangers) can accommodate n. 10x1/1GN grids and can be converted into a roll-in rack by using an optional kit. Supplied with n. 1 pan rack, 60mm pitch.

Main Features

- Capacity: 10 GN 1/1 trays.
- Maximum temperature of 300°C.
- 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.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Food temperature probe (available as accessory).
- Halogen lighting and “crosswise” pan supports allow clear and unobstructed view of the products being cooked.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- Racks can be easily removed without the need for special tools.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- 1 pair of 60 mm pitch runners is supplied as standard.
- Cooking chamber in 430 AISI stainless steel.
- Robust structure thanks to stainless steel 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.
- Ergonomic door handle.
- Access to all components from the front.
- All connections made on the left side below the oven.
- External access door for electrical connections.
- Integrated drain outlet.
- IPx4 water protection.

Included Accessories

- 1 of 60 MM PITCH SIDE HANGERS PNC 922122
10X1/1 GAS OVEN

Optional Accessories

- PAIR OF 1/1 GN AISI 304 S/S GRIDS PNC 921101

APPROVAL: _____



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- | | | | | | |
|---|------------|--------------------------|--|------------|--------------------------|
| • PAIR OF 1/2 GN PAN SUPPORT SHELVES | PNC 921106 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/ 1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin | PNC 921305 | <input type="checkbox"/> | • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • FAT FILTER FOR GAS OVENS 10&20X1/1-2/1 | PNC 921700 | <input type="checkbox"/> | • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • FLUE CONDENSER FOR GAS OVENS6&10X1/1-2/1 | PNC 921701 | <input type="checkbox"/> | • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • PROBE FOR OVENS 6-10X1/1 | PNC 921702 | <input type="checkbox"/> | • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • 1/1GN DRAIN PAN GUIDE KIT | PNC 921713 | <input type="checkbox"/> | | | |
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> | | | |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922036 | <input type="checkbox"/> | | | |
| • AISI 304 stainless steel grid, GN 1/1 | PNC 922062 | <input type="checkbox"/> | | | |
| • OPEN BASE FOR 10 GN 1/1 CONVECTION OVEN | PNC 922102 | <input type="checkbox"/> | | | |
| • SHELF GUIDES FOR 10X1/1-OVEN BASE | PNC 922106 | <input type="checkbox"/> | | | |
| • CUPBOARD BASE FOR 10 GN 1/1 CONVECTION OVEN | PNC 922109 | <input type="checkbox"/> | | | |
| • 80 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN | PNC 922116 | <input type="checkbox"/> | | | |
| • 60 MM PITCH SIDE HANGERS 10X1/1 GAS OVEN | PNC 922122 | <input type="checkbox"/> | | | |
| • FEET FOR CONVECTION OVENS 10 GN1/1 & 10 GN2/1 | PNC 922127 | <input type="checkbox"/> | | | |
| • TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK | PNC 922128 | <input type="checkbox"/> | | | |
| • TROLLEY FOR 10XGN1/1 ROLL IN RACK | PNC 922130 | <input type="checkbox"/> | | | |
| • RETRACTABLE HOSE REEL SPRAY UNIT | PNC 922170 | <input type="checkbox"/> | | | |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> | | | |
| • FAT FILTER FOR OVENS 10X1/1-2/1 | PNC 922178 | <input type="checkbox"/> | | | |
| • KIT TO CONVERT TO 10X1/1 SLIDE-IN RACK | PNC 922201 | <input type="checkbox"/> | | | |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> | | | |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> | | | |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | <input type="checkbox"/> | | | |
| • Universal skewer rack | PNC 922326 | <input type="checkbox"/> | | | |
| • 6 short skewers | PNC 922328 | <input type="checkbox"/> | | | |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) | PNC 922338 | <input type="checkbox"/> | | | |
| • DRIP TRAY CONVECTION OVEN 10 GN1/1 & 2/1 | PNC 922431 | <input type="checkbox"/> | | | |
| • Mesh grilling grid | PNC 922713 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> | | | |



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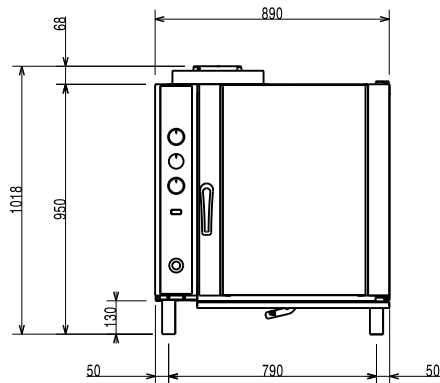
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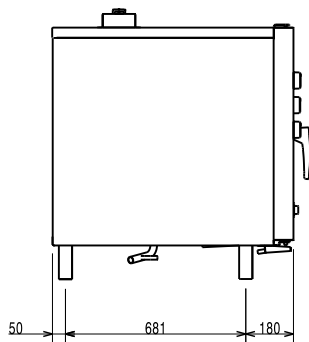


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Front

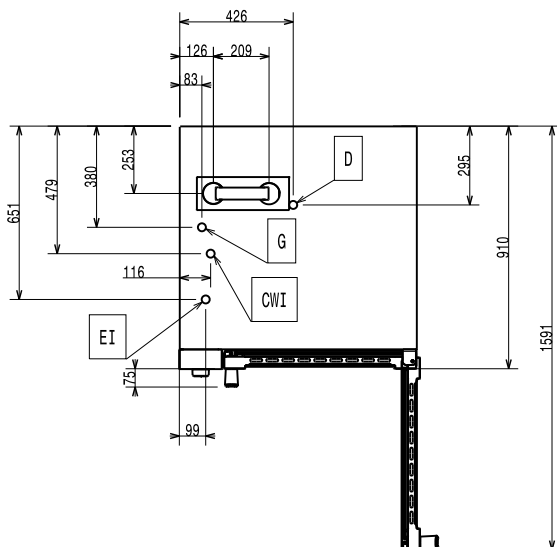


Side



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

Top



Electric

Supply voltage:	
697038 (DFCG11CSAS)	220-230 V/1 ph/50 Hz
Auxiliary:	0.35 kW
Electrical power max.:	0.35 kW

Gas

Gas Power:	18.5 kW
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Capacity:

Shelf capacity:	10
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Key Information:

External dimensions, Width:	890 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	970 mm
Net weight:	136 kg
Functional level:	Basic
Type of grids:	1/1 Gastronorm
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C
Internal dimensions, Width:	590 mm
Internal dimensions, Depth:	479 mm
Internal dimensions, Height:	680 mm

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