MOD : CFE202/N

Production code : 697043

10/2024

ITEM #

MODEL #

NAME #

SIS #

AIA #

Convection Oven
Electric Convection Oven, 20 GN2/1



697043 (DFCE22CSDS) 20 2/1 GN grids, electric

Short Form Specification

Item No.

Main structure in stainless steel. Cooking chamber, grid supports, diffusers, and fan walls in 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 "Incoloy" armoured elements positioned on the convector unit. 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. 20x2/1GN or 40x1/1GN grids.

APPROVAL:

Main Features

- Capacity: 20 GN 2/1 or 40 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.
- Manual valve to adjust the position of steam evacuation flap.
- 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 ROLL-IN RACK FOR 20X2/1 PNC 922204

Optional Accessories

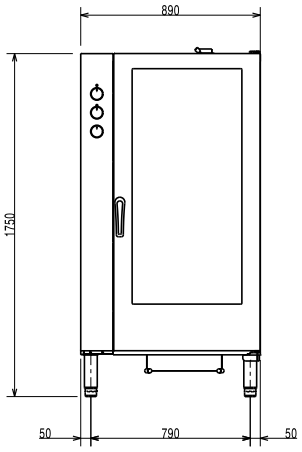
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101 ❑
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305 ❑
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700 ❑
- PROBE FOR OVENS 20X1/1-2/1 PNC 921704 ❑

• 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 20X2/1 ROLL-IN RACK	PNC 922134	❑
• BASE FOR 20X2/1 ROLL-IN RACK	PNC 922142	❑
• Retractable hose reel 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	PNC 922173	❑
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	❑
• 2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	PNC 922179	❑
• 60 MM PITCH ROLL-IN RACK FOR 20X2/1	PNC 922204	❑
• 80MM PITCH ROLL-IN RACK 20X2/1GN	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 and Crosswise ovens	PNC 922325	❑
• Universal skewer rack	PNC 922326	❑
• 6 short skewers	PNC 922328	❑
• Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338	❑
• Mesh grilling grid	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	❑

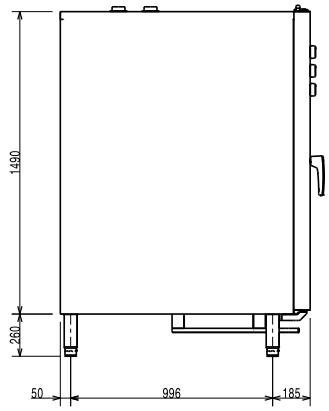
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

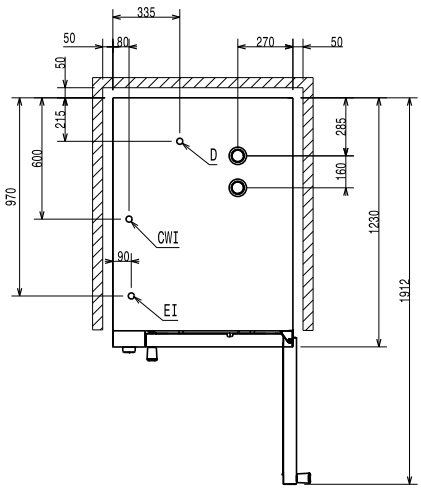


Side



CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:	
697043 (DFCE22CSDS)	380-400 V/3N ph/50 Hz
Auxiliary:	1 kW
Electrical power max.:	48.9 kW

Capacity:

Shelf capacity:	ISO 9001; ISO 14001

Key Information:

External dimensions, Width:	890 mm
External dimensions, Depth:	1215 mm
External dimensions, Height:	1700 mm
Net weight:	271.4 kg
Height adjustment:	80/0 mm
Functional level:	Basic
Type of grids:	2/1 Gastronorm
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

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2024.10.08