ZANUSSI PROFESSIONAL

Convection Oven
Electric Convection Oven, 10 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

240454 (ZFCE11CSDS)	Convection oven crosswise, 10x1/1GN, electric
240455 (ZFCE11CSCS)	Convection oven crosswise, 10x1/1GN, electric

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 "Incoloy" armoured elements positioned on the convector unit. Electromechanical thermostat; temperature adjustable from 30°C to 300°C; visual display and thermometer. 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 10x1/1GN grids.

APPROVAL: _____

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.
- Manual valve to adjust the position of steam evacuation flap.
- Capacity: 10 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.

Included Accessories

• 1 of 60mm pitch side hangers for 10 1/1 GN electric oven	PNC 922121	

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	❑
• Probe for 6-10 1/1 GN ovens	PNC 921702	❑
• 1/1 GN drain pan guide kit	PNC 921713	❑
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	❑
• Open base for 10 GN 1/1 convection oven	PNC 922102	❑
• Shelf guides for 10 1/1 GN oven base	PNC 922106	❑
• Cupboard base for 10 GN 1/1 convection oven	PNC 922109	❑
• Open base on castors for 10 GN 1/1 convection oven	PNC 922114	❑
• 80mm pitch side hangers for 10 1/1 GN electric oven	PNC 922115	❑
• 60mm pitch side hangers for 10 1/1 GN electric oven	PNC 922121	❑
• Feet for 6&10x1/1 GN and 10x2/1 GN ovens	PNC 922127	❑
• Trolley for 10 1/1 GN roll-in rack	PNC 922130	❑
• Retractable hose reel water spray unit	PNC 922170	❑
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	❑
• Kit to convert to 10 1/1 GN roll-in rack	PNC 922201	❑
• 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 GN 2/1 and Crosswise ovens	PNC 922325	❑
• Universal skewer rack	PNC 922326	❑
• Smoker for lengthwise and crosswise oven	PNC 922338	❑

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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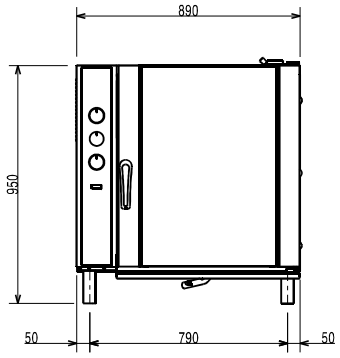
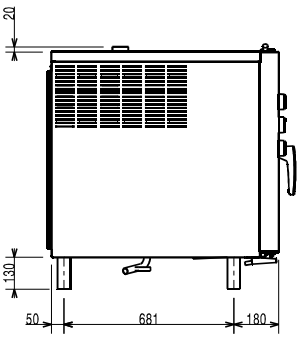
Front

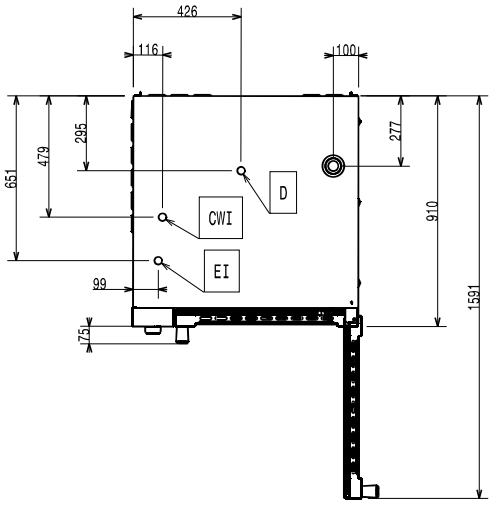


Side



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

Top



Electric

Supply voltage:	
240454 (ZFCE11CSDS)	380-400 V/3N ph/50 Hz
240455 (ZFCE11CSCS)	230 V/3 ph/50 Hz
Auxiliary:	0.3 kW
Electrical power max.:	17.3 kW

Capacity:

Trays type:	10 - 1/1 Gastronorm
Shelf capacity:	10

Key Information:

External dimensions, Width:	890 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	970 mm
Net weight:	121.2 kg
Functional level:	Basic
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C
Internal dimensions, Width:	590 mm
Internal dimensions, Depth:	503 mm
Internal dimensions, Height:	680 mm

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