



## **CFE 505 CT** - Electric forced convection oven, 5 tiers, 60mm apart.

- Stainless steel side panels, frame and waterproof oven muffle.
- Sides with bosses.
- Double-glazed porthole door.
- Right-hinged door (optional left-hinged door, with supplement)
- Power: 2.5 kW – Ventilated griddle function 2.4 kW
- Thermostat, indicator lamp, electric timer
- Power supply: single-phase 230 V.
- Interior dimensions: L.400 – D.400 – H.370 mm.
- Supplied with 2 wire racks.

**CFE 505 CT**

L 500 - P 650 - H 670

## **CES 505** - Hot cupboard for oven CFE 505 CT.

- Supplied either separately or as a support for oven CFE 505 CT.
- Stainless steel legs with adjustable feet. Height: 150 x 175.
- 3 tiers, 100mm apart.
- Power setting of heating elements: 950 W.
- Thermostat 30/110°.
- Power supply: single-phase 230 V.
- Interior dimensions: L.400 x D.530 mm.
- The door opening direction can be reversed (with supplement).

**CES 505**

L 500 - P 650 - H 900

## **SF 500** - Support for oven CFE 505 CT.

- Made from tubular stainless steel 40 x 40 with adjustable feet. As an option, it can be fitted with runners suitable for 8 shelves.

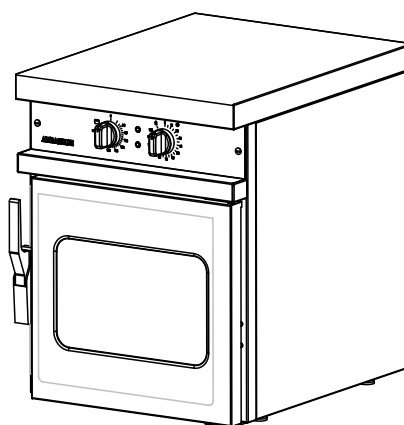
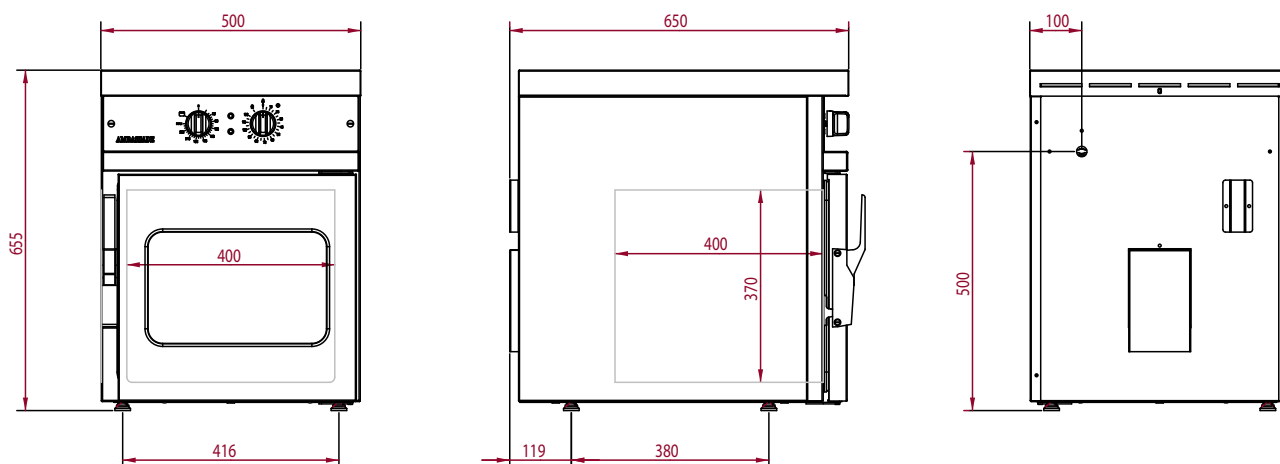
**SF 500**

L 500 - P 625 - H 900

## **ECH 500** - Runners for support.

- 8 tiers, 65mm apart.





## Forced Convection Ovens

They are particularly efficient when it is required to cook simultaneously several dishes on several levels. Cooking is achieved by hot air circulation produced inside the ovens using a fan surrounded by heating elements. They offer various advantages: they heat up much more quickly, are more energy efficient (in comparison to static ovens) and enable a uniform temperature on various levels to be achieved (either in grill or baking modes). They are robust and efficient thanks to their double-glazed doors, control lights, easy-programming control panel and extremely high level of thermal insulation. They are designed to make Chefs' job easier.

## Production rate

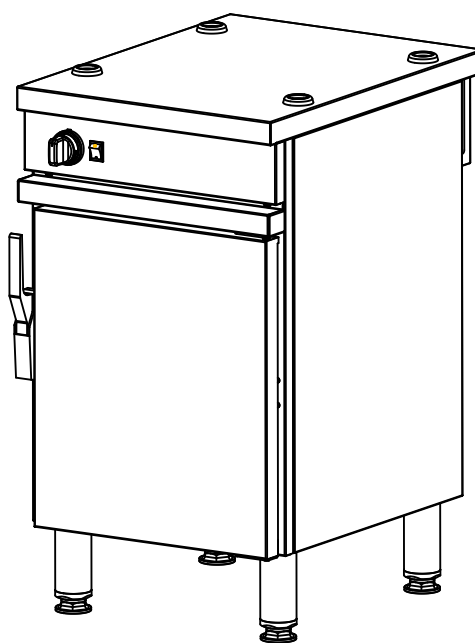
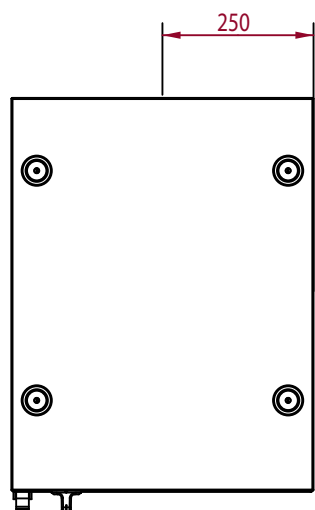
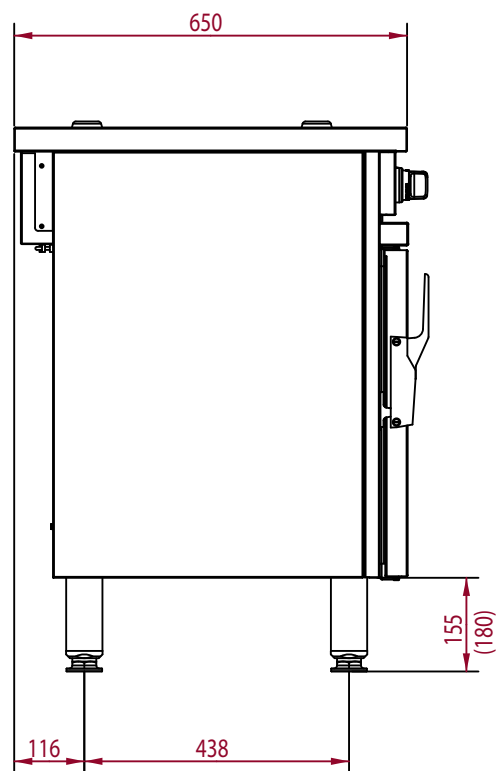
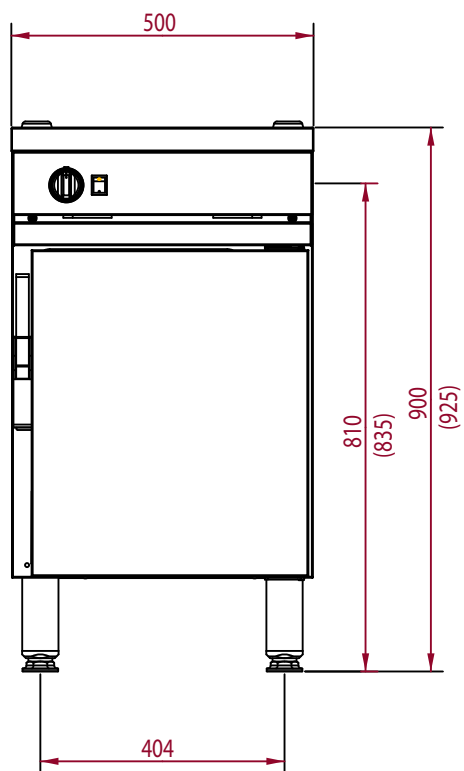
CFE 505 CT	Thermostat ° C	For each cooking per piece (kg) or portions	Load per level	Number of levels
Tartlet base ø 70	180	100	20	5
Croissants	200	27	9	3
Vol au Vent ø 70	200	60	20	3
Quiche ø 70	180	54	18	3
Sponge cake	170	3	1	3
Chicken 4/4	180	6	3	2
Roast beef	240	8 kg	4 kg	2
Roast pork or veal	180	8 kg	4 kg	2
Stuffed tomatoes	180	36	12	3



**The Chief's Choice**

# Electric forced convection oven

CES 505



**AMBASSADE**  
DE BOURGOGNE

*The Chief's Choice*