



CFE 706 CT - Electric forced convection oven

GN 1/1, 6 tiers, 65mm apart

- Stainless steel side panels, frame and waterproof oven muffle.
- Interior dimensions: L 530 - D 410 - H 420 mm.
- Double-glazed porthole door. Inside lighting.
- Inside lighting.
- Power setting of heating elements: 6 kW.
- Thermostat.
- Power supply: Single-phase 230 V or three-phase 400 V + N + E. •
Optional: 400 V without N (with supplement).
- Supplied with 1 wire rack, 1 baking tray, 1 perforated tray.
- The door opening direction can be reversed (with supplement).
- Optional: sequential humidifier.
- Optional: top grill, 2850 W.

CFE 706 CT

L 750 - D 650 - H 600

ES 706 - Hot cupboard for oven CFE 706 CT.

- Supplied either separately or as a support for oven CFE 706 CT.
- Stainless steel legs with adjustable feet. Height: 150 x 175.
- Thermostat 30/110°.
- 8 tiers, 58mm apart.
- Power setting of the heating element: 1.8 kW.

ES 706

L 750 - D 650 - H 900

SF 606 - Support for oven CFE 706 CT.

- Made from tubular stainless steel, Ø 60 mm, with adjustable feet.
- As an option, it can be fitted with runners suitable for 8 shelves.

SF 706

L 750 - D 650 - H 900

ECH 700 - Runners for support.

- 8 tiers, 65mm apart.



Forced convection, 6 x GN 1/1 levels

CFE 706 CT

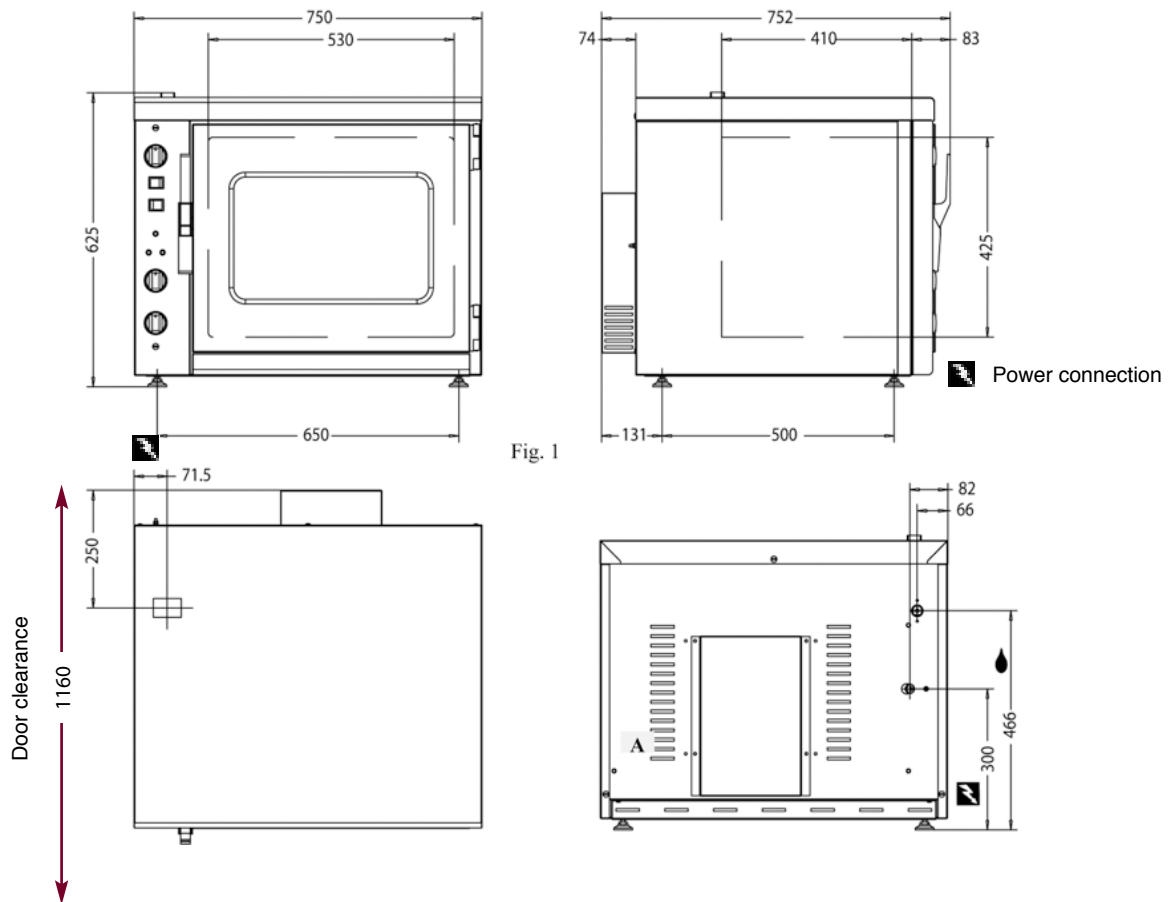


Fig. 1



The sides are made from stainless steel with rounded corners to ensure good circulation of hot air, even cooking and easy maintenance. Waterproof oven muffle included.



User-friendly and easily accessible control panel.



Door opening control with safety device.

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 706 CT	Thermostat °C	For each cooking per piece (kg) or portions	Load per level	Number of levels
Tartlet base ø 70	180	140	28	5
Croissants	200	45	9	5
Vol au Vent ø 70	200	84	28	3
Quiche ø 70	180	100	20	5
Sponge cake	170	5	1	5
Chicken 4/4	180	15	5	3
Roast beef	240	24 kg	8 kg	3
Roast pork or veal	180	24 kg	8 kg	3
Stuffed tomatoes	180	75	25	3



The Chief's Choice