



Convection electric oven



CFE 605 CT.

Convection electric oven, 5 levels,
450 x 400 (68 mm spacing).

- Stainless steel finish, frame and oven cavity.
- Interior dimensions: W 450 – D 400 – H 420 mm.
- Pressed oven walls with height positions.
- Oven door with double-glazed window.
- Eclairage intérieur.
- Hinges on the right hand side (left hinges on request). Additional cost.
- Heating elements: 4.8 kW.
- Thermostat.
- Control light - Timer.
- Supplied with 2 oven racks, 1 pastry plate.
- Electric supply: 230 V single phase or three-phase 400V + N + E.



CFE 605 CT

W 650 - D 650 - H 600

ES 605.

Warming cabinet for oven **CFE 605 CT**.

- Supplied either separately or together with oven CFE 605 CT.
- 8 levels with 58 mm spacing.
- Stainless steel legs with 150 mm feet.
- Heating elements: 1.8 kW.
- 30/110°C thermostat.
- Electric supply: 230 V single phase.
- Interior dimensions: 450 x 400 mm.



ES 605

W 650 - D 650 - H 900

SF 605.

Support for oven **CFE 605 CT**.

Made from tubular stainless steel 40 x 40 with adjustable feet. As an option, it can be fitted with shelves to take 8 trays.



SF 605

W 650 - D 650 - H 900

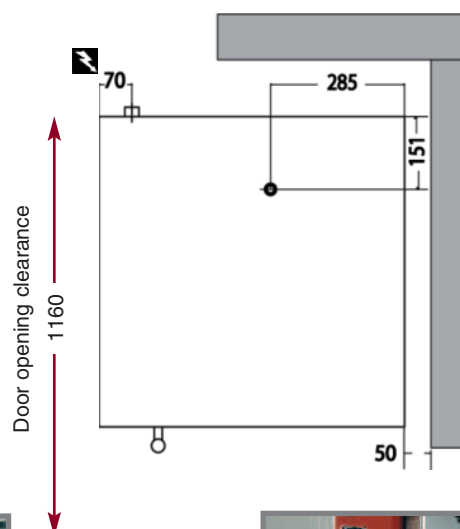
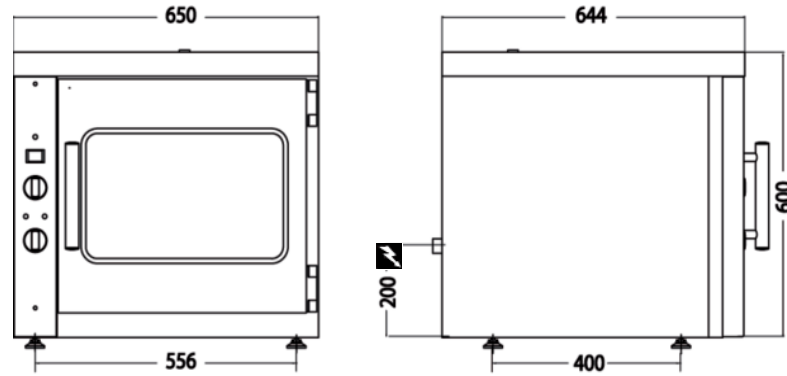
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ECH 600. Shelving system for oven support.
8 levels with 65mm spacing.

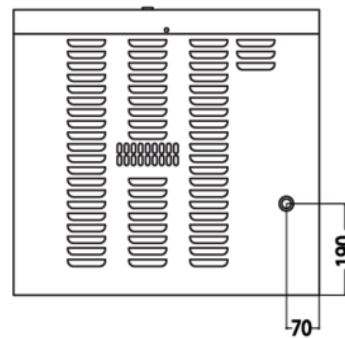


The Chef's Choice.

Convection electric oven, 5 levels, 450 x 400 (68 mm spacing). CFE 605 CT



 Electrical connection



Oven cavity made of stainless steel with rounded corners which ensuring an excellent air circulation, an even temperature throughout the oven as well as an easy maintenance.

Watertight oven cavity.



Control lights, user-friendly control panel, easy programming.



On CFE 605 and 705 CT, a safety control ensures that the heating and air circulation stop when the door is open.

stop when the door is open.

Convection electric ovens.

Convection electric ovens are particularly efficient to cook simultaneously several dishes on several levels.

- The cooking is achieved by the circulation of hot air produced inside the oven by a fan surrounded with a heating element.
- This cooking technique has many advantages: it is quick to reach high temperatures and consumes less energy (than a static electric oven). It also enables the temperature to be even on several levels.
- Fitted with double-glazed doors, an ergonomic control panel with function light indicator and benefiting from a high thermal insulation, the convection electric ovens are both robust and efficient.

Production rate

CFE 605 CT	Thermostat °C	For each cooking per piece (kg) or rations	Load per shelf	Number of shelves
Tartlet base Ø 70	180	120	24	5
Croissants	200	36	12	3
Vol au Vent Ø 70	200	75	25	3
Quiche Ø 70	180	66	22	3
Sponge cake	170	3	1	3
Chickent 4/4	180	12	4	3
Roast beef	240	15 kg	5 kg	3
Roast pork or veal	180	15 kg	5 kg	3
Stuffed tomatoes	180	45	15	3



The Chef's Choice.