



CFE 706 CT.

Convection electric oven,
5 GN 1/1 levels (65 mm spacing).

- Stainless steel finish, frame and oven cavity.
- Interior dimensions: W 530 - D 410 - H 420 mm.
- Removable shelving system.
- Oven door with double-glazed window - inside lighting.
- Power of the heating elements: 6 kW.
- Thermostat.
- Electric supply: 230 V single phase / three-phase 400 V + N + E.
- Optional: 400 V with N phase - Additional cost.
- Supplied with 1 oven rack, 1 pastry plate.
- Hinges on the right hand side; option for left hinges. Additional cost.
- Optional: sequential humidifier.
- Optional: top grill.



CFE 706 CT

W 750 - D 650 - H 600

ES 706.

Warming cabinet for oven **CFE 706 CT.**

- Supplied either separately or together with oven CFE 706 CT.
- Stainless steel legs with 150/175 mm feet.
- 30/110°C thermostat.
- 8 levels with 58 mm spacing.
- Heating elements: 1.8 kW.
- Electric supply: 230V single phase.



ES 706

W 750 - D 650 - H 900

SF 706.

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 shelves to take 8 trays.



SF 706

W 750 - D 650 - H 900

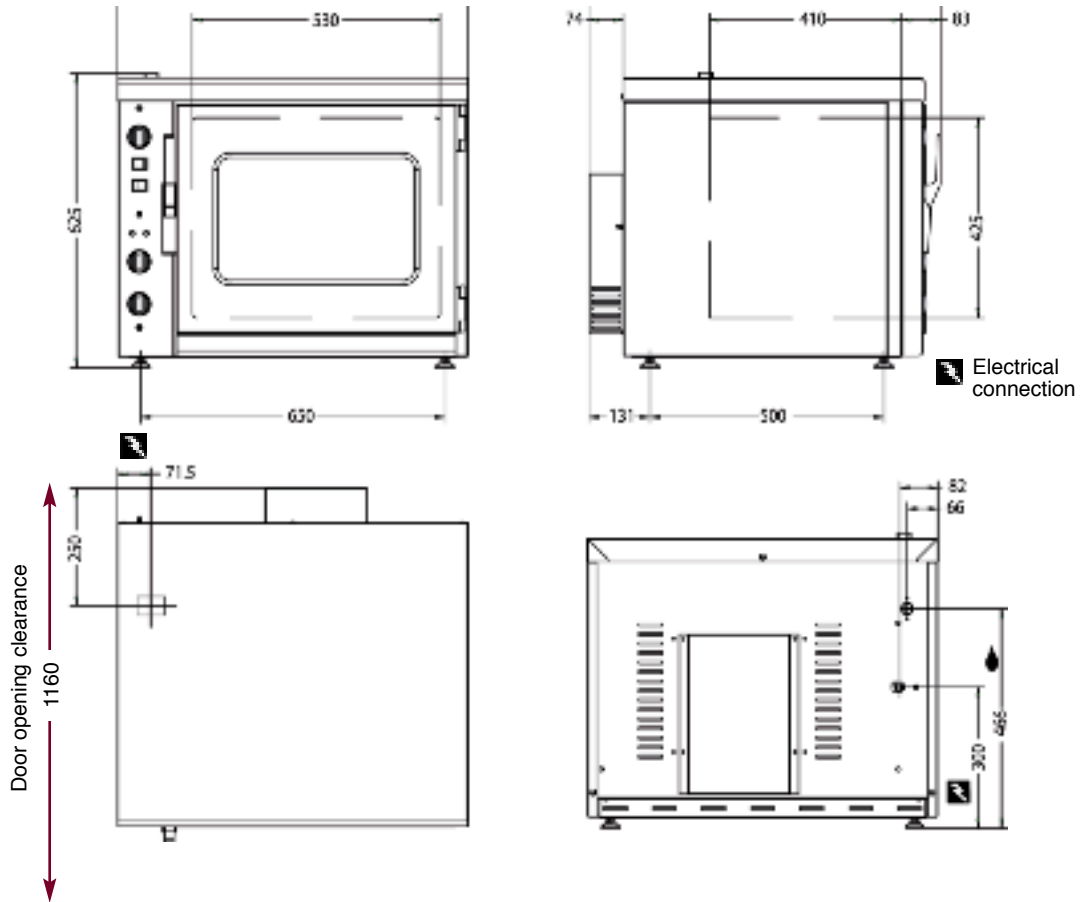
ECH 700. Shelving system for oven support.
8 levels with 65 mm spacing.



N° 136 - 1

The Chef's Choice.

Convection electric oven, 5 GN 1/1 levels (65 mm spacing) CFE 706 CT



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 706 CT, a safety control ensures that the heating and air circulation 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 706 CT	Thermostat °C	For each cooking per piece (kg) or portions	Load per shelf	Number of shelves
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
Chickent 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 Chef's Choice.