

Electric oven



CE

CFE 606 CT - Electric forced convection oven, 6 tiers 450 x 400, 68mm apart

- Stainless steel side panels, frame and waterproof oven muffle.
- Interior dimensions: L 450 - D 400 - H 420 mm.
- Sides with bosses.
- Double-glazed porthole door.
- Right-hinged door (optional left-hinged door, with supplement)
- Power setting of heating elements: 4.8 kW.
- Thermostat.
- Indicator lamp - Timer.
- Supplied with 2 wire racks, 1 baking tray.
- Power supply: single-phase 230 V or three-phase 400 V + N + E.

CFE 606 CT

L 650 - D 650 - H 600

CES 606 - Hot cupboard for oven CFE 606 CT.

- Supplied either separately or as a support for oven CFE 606 CT.
- 8 tiers, 58mm apart.
- Stainless steel legs with adjustable feet H: 150 mm
- Power setting of heating elements: 1.8 kW.
- Thermostat 30/110°.
- Power supply: single-phase 230 V.
- Interior dimensions: 450 x 400 mm.
- Right-hinged door.
- The door opening direction can be reversed (with supplement).

CSE 606

L 650 - D 650 - H 900

SF 606 - Support for oven CFE 606 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 606

L 650 - D 650 - H 900

ECH 606 - Runners for support.

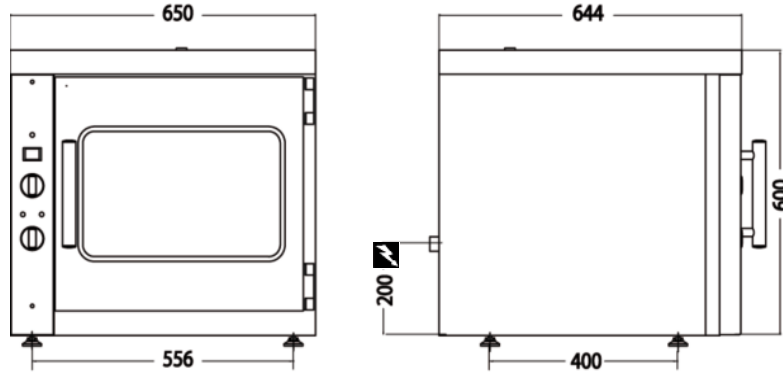
- 8 tiers, 65mm apart.


AMBASSADE
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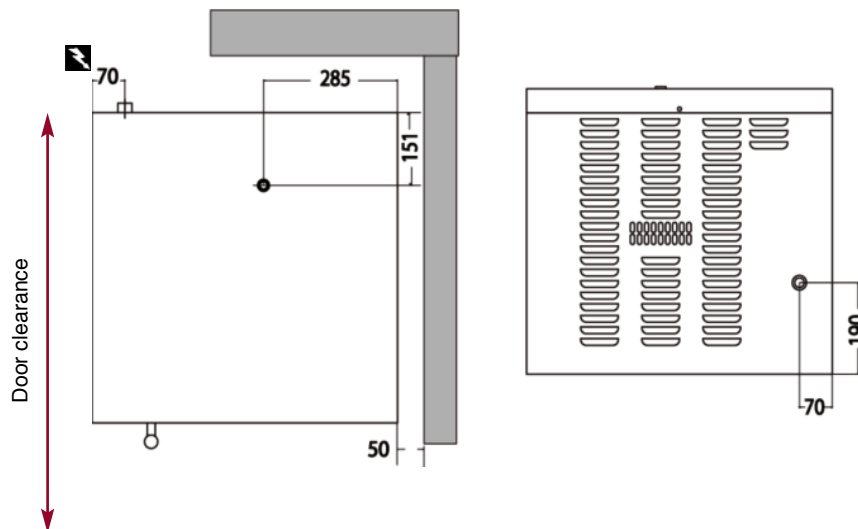
The Chief's Choice

Electric forced convection oven

CFE 606 CT



 Power connection



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 606 CT	Thermostat °C	For each cooking per piece (kg) or portions	Load per level	Number of levels
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
Chicken 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 Chief's Choice