



CDA COMPACT RANGE

MANUAL OF INSTRUCTIONS FOR USE AND INSTALLATION



Description:


Professional oven suitable to bake roast, grill, gratin, brown, glaze, boil, stew, steam; cook at low temperature; holding of already cooked food.

Capacity: **20 x I/I GN**





Control panel: **Electromechanical**

Indicative quantity of meals: **300**

Cooking chamber heating: **Electric**

Steam generation: **Direct system**

Cooking modes and functioning:

	Convection cooking	Temperature range between 50°C and 270°C
	Steam cooking	Temperature range between 50°C and 100°C
	Convection-steam cooking	Temperature range between 50°C and 270°C
	Cool down	Quick cooling down of the cooking chamber, with open door, through the cooking chamber fan.

Safety at work:

The oven has been designed to work without any supervision.
Compulsory use of apposite protection gloves for the manual introduction/removal of trays holding food to be cooked or already cooked.

Safety equipment:

- Safety fuses against short-circuits;
- Thermal protection for motor;
- Safety thermostat for cooking chamber;
- Cooling fan for motor and control components compartment;
- Cooking chamber safety thermostat;
- Micro-switch for automatic stop of the oven when door open.

Controls and automatisms:

- Control panel with clear symbology and readable letters from any angle;
- Rotating knob for working cycle selection with predetermined positions; temperature and time knobs with loose rotation within the available range;
- Electromechanical control of the cooking parameters (time, chamber temperature and humidity);
- Acoustic signal for cooking cycle end;
- Selecting temperature in °C (centigrade).

Standard devices, systems and equipments:

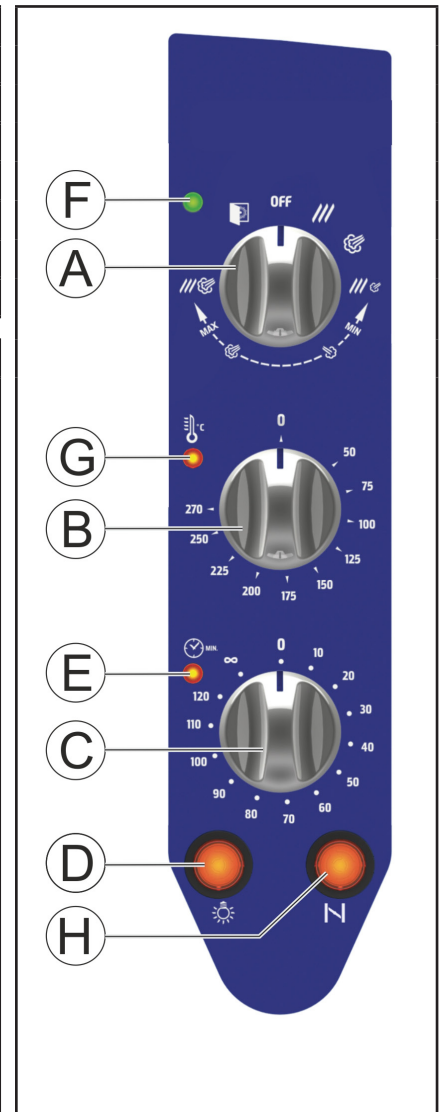
- The heating system is located in the back side of the cooking chamber; protection panel made of AISI 304, that can be dismantled for an easy maintenance and cleaning of the fan and heating elements;
- Ventilation and flowing system of forced hot air by means of the fan positioned on the back side of the cooking chamber; the hot air flow is conveyed by means of apposite deflectors located on the sides of the cooking chamber.
- Automatic system to drop-down the fumes and steam at the cooking chamber discharge;
- Venting and safety device to evacuate the exceeding humidity and overpressures in the cooking chamber;
- Cooling system for electric and electronic components, situated in the control components compartment;
- Motor-fan with suitable air flow, single ventilation speed
- Chamber lighting by means of halogen lamps, located on the oven door for a perfect vision of the product to cook inside the cooking chamber;

COMPONENT DESCRIPTION ON THE ANALOGIC CONTROL PANEL

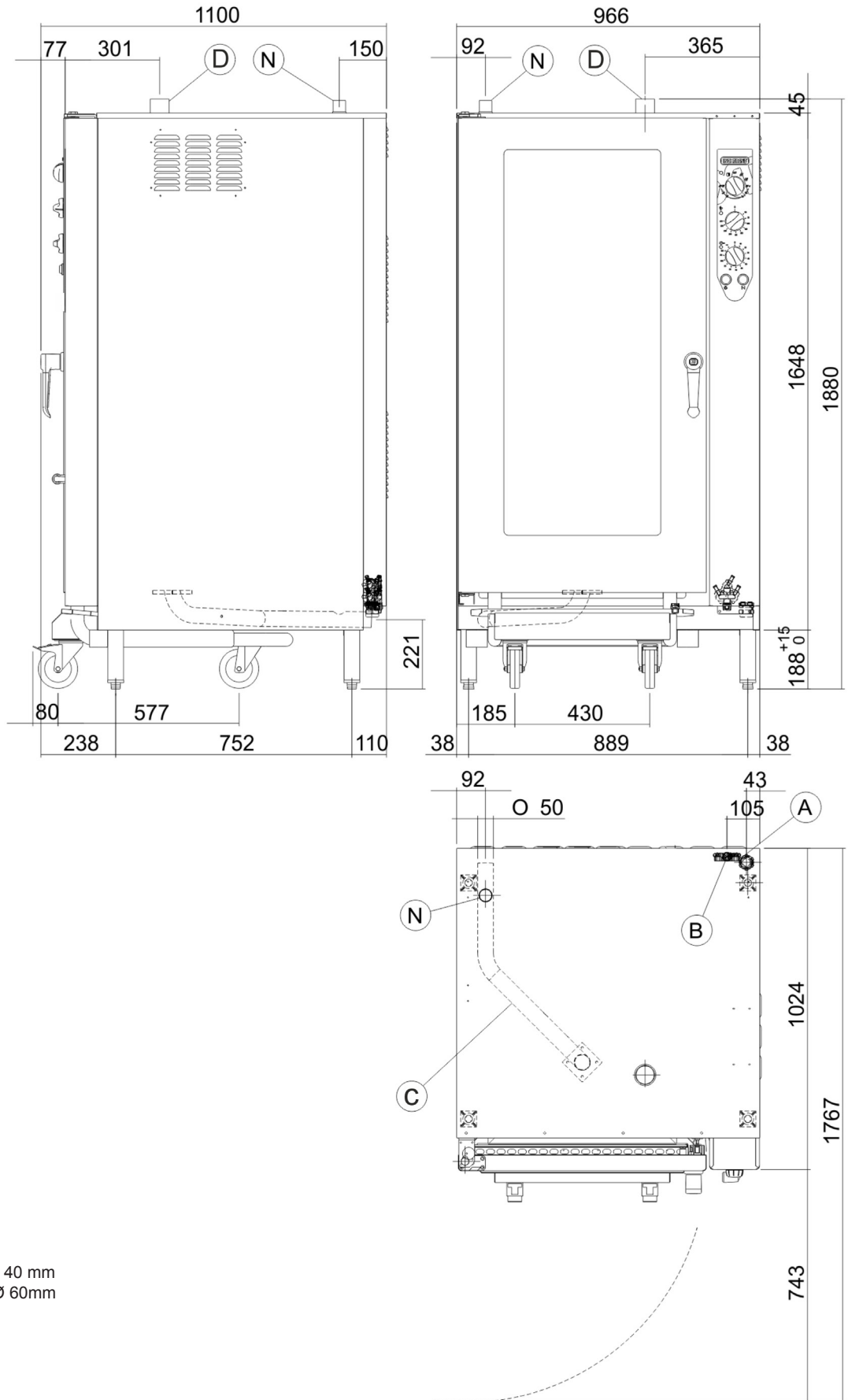
A	Cycle selector-switch
B	Cooking chamber thermostat
C	Timer
D	Cooking chamber light on/off push button
E	Timer ON pilot light
F	Oven power supply ON pilot light.
G	Heating cooking chamber ON pilot light
H	Release valve ON-OFF button

Manufacturing features

- Height adjustable feet made of plastic material;
- Base chassis made of sheet steel AISI 430;
- Waterproof cooking chamber with rounded edges of stainless steel AISI 304 ; bottom with moulded storage to contain cooking liquids; deflector panels made of stainless steel AISI 304;
- Trolley holding racks with U-form guides (without welding) entirely built in stainless steel AISI 304;
- Trolley holding racks with 4 wheels, 2 with brake, with guides for inclusion U (without welding) entirely built in stainless steel AISI 304;
- Removable drip tray at the bottom of the cart for collection of liquids
- Stainless steel door AISI 304 with 2 tempered glasses and air circulation system between them.
- Door handle left-right opening with closing and locking.
- Door hinges in AISI 304 with a thickness of 8 mm, with adjustable fixing system to guarantee steam proof as above specified
- Heating element made of stainless steel incoloy 800 for cooking chamber heating and steam production;
- Cooking chamber fan made of stainless steel AISI 316;
- Door gasket (built-in type on the front side of the cooking chamber) made of silicone rubber food type, suitable to withstand high temperatures;
- Thermal insulation of the cooking chamber in glass fiber;
- Internal door condensation gatherer with automatic discharge system
- Cooking chamber drops gatherer of AISI 304 with automatic discharge to the oven drain pipe
- External top panel of AISI 304 , side and back covering panels of AISI 430


Optional accessories

Code	Description
PC-I20C	Right hinged door (to be requested upon order)
DLE	Hand shower
DCF-20	Water softener
FT-I20C	Fat filter
SH-I20TC	Suction hood
SHC-I20TC	Suction hood with steam condensation system
CR20T-I20TC	Mobile oven rack
CR52P-I20TC	Plate rack trolley
MT-I20TC	Heat retaining hood



- A Electrical cables connection
- B Water inlet Ø 3/4" gas
- C Cooking chamber drainage Øe 40 mm
- D Cooking chamber relief valve Ø 60mm

Dimensions

Capacity	20 x 1/1 GN	
Pitch (distance between the trays)	65 mm	
	Oven	Package
Width	966 mm	1070 mm
Depth (with door handle)	1100 mm	1180 mm
Height	1880 mm	1980 mm
Weight	335 kg	400 kg

Water supply

Water supply coupling	Ø ¾ gas
Water pressure	1.5 - 2 bar
Water hardness	8-12 °f (French degrees)
Water conductivity	50 e 2000 µS/cm
Chlorine concentration Cl2	< 0.2 mg/litre
Chloride concentration	< 150 mg/litre
Water drain coupling	Øe 40 mm

Power supply

threephase

Power loading	30 kW
Cooking chamber power	28 kW
Power of the motors	n° 2 x 750 W
Max. power loading	30 kW
Voltage	400V+3N ~ 50Hz
Absorbed current	44 A
Feed cable section	n° 5 x 10 mm²

