

Crosswise Convection Electric Convection Oven, 10 GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



260693 (EFCE11CSDS)

- * NOT TRANSLATED *
- 260695 (EFCE11CSCS)
- * NOT TRANSLATED *

Main Features

- Main switch/Cooking mode selector which can be used to set: ON/OFF, hot air without humidification and hot air with humidification (choice of 5 different humidity levels).
- Rapid cooling of oven cavity.
- Timer to set the cooking time, adjustable up to 120 minutes or for continuous operation with an acoustic alarm to show the cycle has finished. At the end of the set cooking time the heat and the fan are automatically switched off.
- Maximum temperature of 300°C.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Food temperature probe available as accessory.
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- Manual valve to adjust the position of steam evacuation flap.
- Capacity: 10 GN 1/1 trays.

Construction

- Robust structure thanks to stainless steel construction.
- Cooking chamber in 430 AISI stainless steel.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Ergonomic door handle.
- Integrated drain outlet.
- 1 pair of 60 mm pitch runners is supplied as standard.
- IPX4 water resistance certification.

Included Accessories

 1 of 60mm pitch side hangers 10x1/1GN electric oven (included with the oven)

Optional Accessories

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 Pair of 1/1GN AISI 304 stainless steel grids 	PNC 921101	
• Support for 1/2GN pan (2pcs)	PNC 921106	
• Probe for ovens 6 and 10x1/1GN	PNC 921702	
• Guide kit for 1/1GN drain pan	PNC 921713	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	
 Base for oven 10x1/1GN 	PNC 922102	
• Shelf guides for 10x1/1GN, ovens base	PNC 922106	

APPROVAL:



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• Cupboard stand for oven 10x1/1GN	PNC 922109	
Base on castors for 10x1/1GN ovens	PNC 922114	
• 80mm pitch side hangers 10x1/1GN	PNC 922115	
electric oven		
60mm pitch side hangers 10x1/1GN	PNC 922121	
electric oven (included with the oven)		
• Feet for ovens 6x1/1GN, 10x1/1 and	PNC 922127	
2/IGN	1110 /2212/	_
Trolley for 10x2/1GN roll-in rack	PNC 922128	
Trolley for 10x1/1GN roll-in rack	PNC 922130	
Retractable hose reel spray unit	PNC 922170	
• External side spray unit (needs to be	PNC 922171	
mounted outside and includes		
support to be mounted on the oven)	D. I C C C C T T C	
 Fat filter for 10 1/1 and 2/1 GN combisteamers (gas and electric) and 	PNC 922178	
convection ovens (electric)		
Kit to convert to 10x1/1GN roll-in rack	PNC 922201	
 Pair of frying baskets 	PNC 922239	
• Grid for whole chicken (8 per grid -	PNC 922266	
1,2kg each), GN 1/1		
• Kit universal skewer rack and 6 short	PNC 922325	
skewers for Lengthwise and		
Crosswise ovens Universal skewer rack	PNC 922326	
6 short skewers	PNC 922328	
 Smoker for lengthwise and crosswise 	PNC 922338	
oven (4 kinds of smoker wood chips	FINC 722330	_
are available on request)		
- NOTTRANSLATED -	PNC 922431	
 Mesh grilling grid 	PNC 922713	
 Non-stick universal pan, GN 1/1, 	PNC 925000	
H=20mm		_
 Non-stick universal pan, GN 1/1, H=40mm 	PNC 925001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC 925002	
Double-face griddle, one side	PNC 925003	
ribbed and one side smooth, GN 1/1		
 Aluminum grill, GN 1/1 	PNC 925004	
• Frying pan for 8 eggs, pancakes,	PNC 925005	
hamburgers, GN 1/1		













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Front 890 O 50 Side 681 CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2 Drain Electrical inlet (power) Top 116 ط100لـ 55 D CWI ΕI 159

Electric

Supply voltage:

260693 (EFCE11CSDS) 380-400 V/3N ph/50 Hz

260695 (EFCE11CSCS) 230 V/3 ph/50 Hz

0.3 kW Auxiliary: Electrical power max.: 17.3 kW

Capacity:

Trays type: 10 - 1/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm External dimensions, Depth: 900 mm 970 mm External dimensions, Height: Net weight: 121.2 kg Functional level: Basic

Cooking cycles - air-

convection: 300 °C Internal dimensions, Width: 590 mm Internal dimensions, Depth: 503 mm Internal dimensions, Height: 680 mm

Heating-up time (hot air cycle):

215°C / 290s.









