

Crosswise Convection Electric Convection Oven, 10 GN2/1

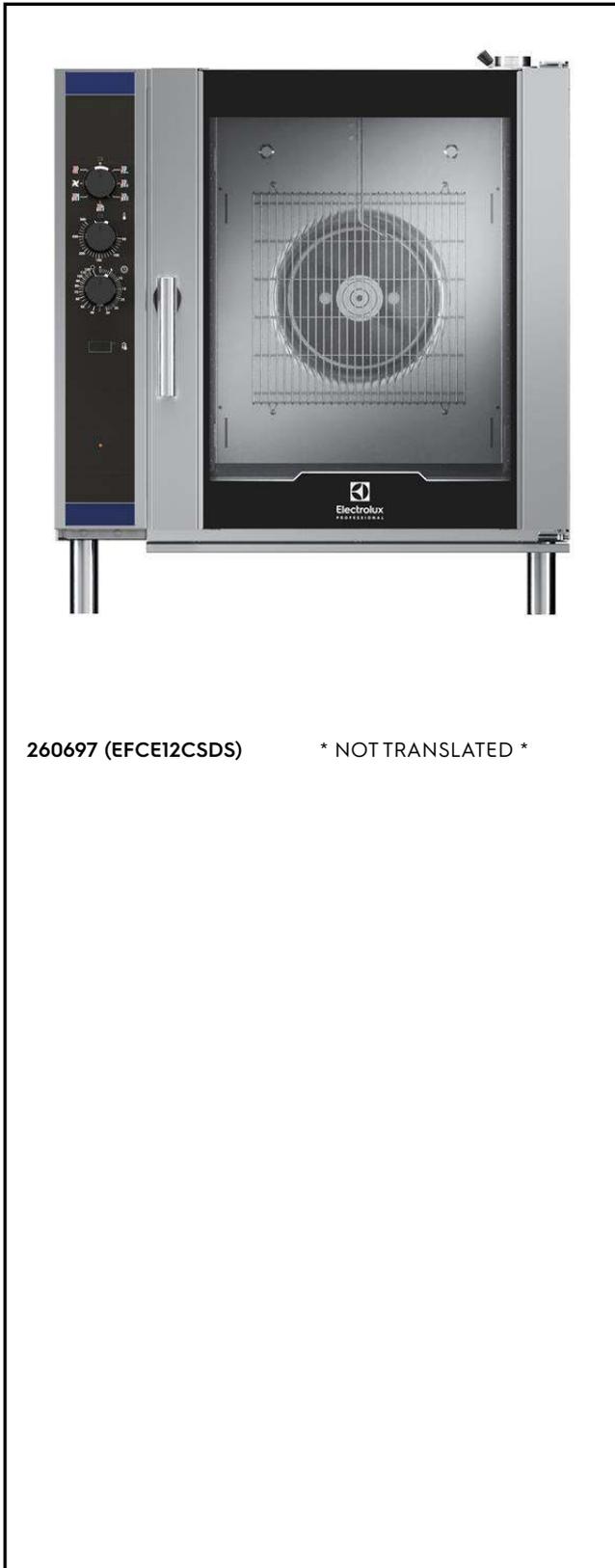
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



260697 (EFCE12CSDS)

* 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 2/1 or 20 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 protection.

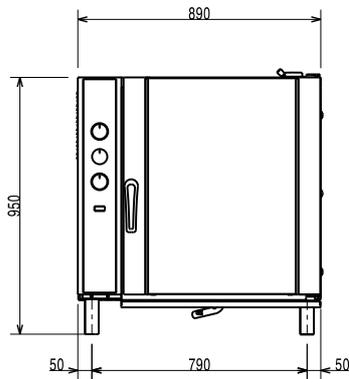
Optional Accessories

- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Probe for ovens 10x2/1GN PNC 921703
- 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
- AISI 304 stainless steel grid, GN 2/1 PNC 922076
- Base for ovens 10x2/1GN PNC 922103
- Shelf guides for 10x2/1GN, oven base PNC 922107
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Trolley for 10x2/1GN roll-in rack PNC 922128

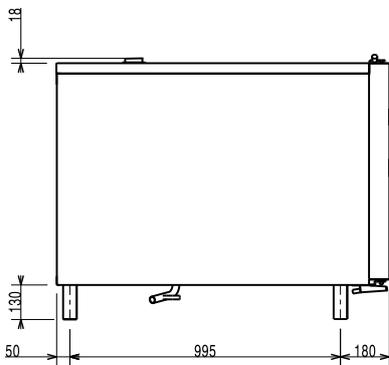
APPROVAL: _____

- 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)
- Pair of baking tray support PNC 922173
- Pair of AISI 304 stainless steel grids, PNC 922175
 GN 2/1
- Fat filter for 10 1/1 and 2/1 GN combi PNC 922178
 steamers (gas and electric) and
 convection ovens (electric)
- 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
 are available on request)
- Mesh grilling grid PNC 922713
- Non-stick universal pan, GN 1/1, PNC 925000
 H=20mm
- Non-stick universal pan, GN 1/ 1, PNC 925001
 H=40mm
- Non-stick universal pan, GN 1/1, PNC 925002
 H=60mm
- 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

Front

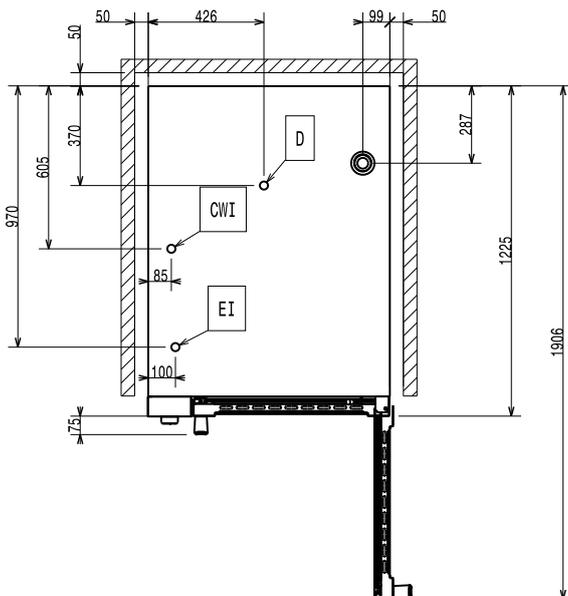


Side



CWI1 = Cold Water inlet 1 (cleaning)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 EI = Electrical inlet (power)

Top



Electric

Supply voltage: 380-400 V/3N ph/50 Hz
Auxiliary: 0.5 kW
Electrical power max.: 24.5 kW

Capacity:

Trays type: 10 (GN 2/1)

Key Information:

External dimensions, Width: 890 mm
External dimensions, Depth: 1215 mm
External dimensions, Height: 970 mm
Net weight: 147 kg
Height adjustment: 80/0 mm
Functional level: Basic
Cooking cycles - air-convection: 300 °C