

# Crosswise Convection Gas Convection Oven, 10 GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



260819 (EFCG11CSAS)

\* 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.
- 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 protection.

### **Optional Accessories**

<ul> <li>Pair of 1/1GN AISI 304 stainless steel grids</li> </ul>	PNC 921101	
<ul> <li>Support for 1/2GN pan (2pcs)</li> </ul>	PNC 921106	
<ul> <li>Flue condenser for gas ovens 10x1/1-2/1</li> </ul>	PNC 921701	
<ul> <li>Probe for ovens 6 and 10x1/1GN</li> </ul>	PNC 921702	
<ul> <li>Guide kit for 1/1GN drain pan</li> </ul>	PNC 921713	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017	
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	
<ul> <li>AISI 304 stainless steel grid, GN 1/1</li> </ul>	PNC 922062	
<ul> <li>Base for oven 10x1/1GN</li> </ul>	PNC 922102	
• Shelf guides for 10x1/1GN, ovens base	PNC 922106	
<ul> <li>Base on castors for 10x1/1GN ovens</li> </ul>	PNC 922114	
<ul> <li>Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN</li> </ul>	PNC 922127	

APPROVAL:





## **Crosswise Convection** Gas Convection Oven, 10 GN1/1

PNC 922128	
PNC 922130	
PNC 922170	
PNC 922171	
1110 /221/1	
PNC 922178	
C PNC 922201	
PNC 922239	
PNC 922266	
PNC 922325	
PNC 922326	
PNC 922328	
PNC 922338	
PNC 922713	
PNC 925000	
PNC 925001	
PNC 925002	
	_
PNC 925003	
DVIO 00500 /	
PNC 925005	
	PNC 922130 PNC 922170 PNC 922171 PNC 922171 PNC 922201 PNC 922239 PNC 922266 PNC 922325 PNC 922328 PNC 922338 PNC 922713





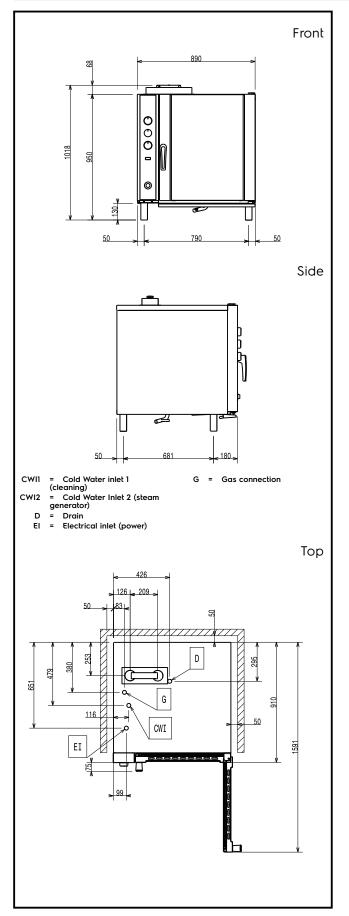








## **Crosswise Convection** Gas Convection Oven, 10 GN1/1



Electric Supply voltage: 220-230 V/1 ph/50 Hz 0.35 kW **Auxiliary**: Electrical power max.: 0.35 kW Gas Gas Power: 18.5 kW Capacity: Trays type: 10 (GN 1/1)

**Key Information:** 

External dimensions, Width: 890 mm External dimensions, Depth: 900 mm 970 mm External dimensions, Height: Net weight: 136 kg Functional level: Basic Cooking cycles - air-convection: 300 °C

Internal dimensions, Width: 590 mm Internal dimensions, Depth: 479 mm Internal dimensions, Height: 680 mm

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