

Crosswise Convection Gas Convection Oven, 10 GN2/1

| ITEM # | |
|---------|--|
| MODEL # | |
| NAME # | |
| SIS # | |
| AIA # | |



260825 (EFCG12CSAS)

* 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 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.

Included Accessories

 1 of 60mm pitch side hangers for PNC 922123 10x2/1GN oven (included with the oven)

Optional Accessories

- Pair of 1/1GN AISI 304 stainless
 PNC 921101
 steel grids
- Fat filter for gas 10 and 20 1/1 and PNC 921700
 2/1 GN ovens (2 filters are necessary for 20-grid ovens)
- Flue condenser for gas ovens PNC 921701 ☐ 10x1/1-2/1
- Probe for ovens 10x2/1GN PNC 921703 □
 Guide kit for 1/1GN drain pan PNC 921713 □
- Pair of AISI 304 stainless steel PNC 922017 ☐ grids, GN 1/1
- Pair of grids for whole chicken (8 PNC 922036 ☐ per grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN PNC 922062 ☐ 1/1

APPROVAL:





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| AISI 304 stainless steel grid, GN 2/1 Base for ovens 10x2/1GN Shelf guides for 10x2/1GN, oven base Cupboard stand for oven 10x2/1GN 80mm pitch side hangers for 10x2/1GN oven 60mm pitch side hangers for 10x2/1GN | PNC 922076 PNC 922103 PNC 922107 PNC 922110 PNC 922117 PNC 922123 | |
|---|--|---|
| 10x2/1ĠN oven (included with the oven) | | |
| Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN | PNC 922127 | |
| Trolley for 10x2/1GN roll-in rack Retractable hose reel spray unit External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922128 PNC 922170 PNC 922171 | 0 |
| | PNC 922173 | |
| Pair of baking tray support Pair of AISL 70/ absistance about prints | | |
| Pair of AISI 304 stainless steel grids, GN 2/1 | PNC 922175 | ш |
| Fat filter for 10 1/1 and 2/1 GN combisteamers (gas and electric) and convection ovens (electric) | PNC 922178 | |
| Kit to convert to 10x2/1GN roll-in rack | PNC 922202 | |
| Pair of frying baskets | PNC 922239 | |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | |
| Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC 922325 | |
| Universal skewer rack | PNC 922326 | |
| 6 short skewers | PNC 922328 | |
| Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) | PNC 922338 | |
| • - NOTTRANSLATED - | PNC 922431 | |
| Mesh grilling grid | PNC 922713 | |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | |
| 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 ribbed and one side smooth, GN 1/1 | PNC 925003 | |
| Aluminum grill, GN 1/1 | PNC 925004 | |
| Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | |





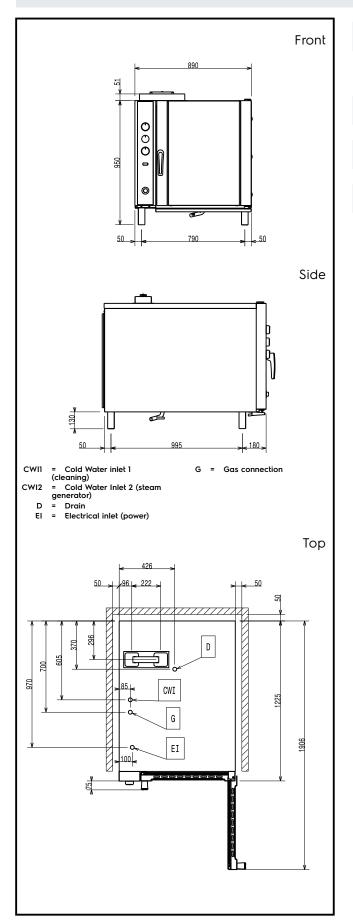








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Electric Supply voltage: 220-230 V/1 ph/50 Hz Auxiliary: 0.5 kW Electrical power max.: 0.5 kW Gas Gas Power: 25 kW

Capacity: Trays type: 10 (GN 2/1)

Key Information: External dimensions, Width: 890 mm External dimensions, Depth: 1215 mm 970 mm External dimensions, Height: 154 kg Net weight: 80/0 mm Height adjustment:

Functional level: Basic Cooking cycles - air-

300 °C convection:

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