

Crosswise Convection Gas Convection Oven, 6 GN1/1 - 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260639 (ECF061GMSZ)

 Gas Convection Oven
 6x1/1GN, crosswise, Q Mark

Short Form Specification

Item No. _____

Main structure in stainless steel, with seamless joints in the oven cavity. Single-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Semi-automatic cleaning cycle. Atmospheric burner.

Cooking cycles: air convection, convection/humidifier. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack, 60 mm pitch, suitable for 6x1/1GN.

Delivered with nozzles for G30-50 mbar.

Main Features

- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPx4 water protection.
- Q Mark model delivered with nozzles for G30-50 mbar.

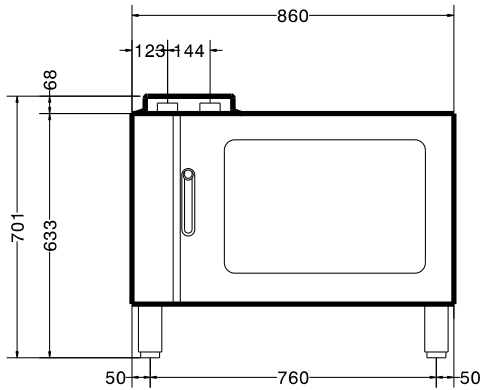
Optional Accessories

- Kit for stacking 6x1/1GN convection oven and 15kg blast chillers and blast chiller&freezers PNC 881528
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Support for 1/2GN pan (2pcs) PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Flue condenser for gas ovens 10x1/1-2/1 PNC 921701
- Probe for ovens 6 and 10x1/1GN PNC 921702
- Guide kit for 1/1GN drain pan PNC 921713
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Base for oven 6x1/1GN PNC 922101
- Shelf guides for 6x1/1GN, ovens base PNC 922105
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Retractable hose reel spray unit PNC 922170
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Pair of frying baskets PNC 922239
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266

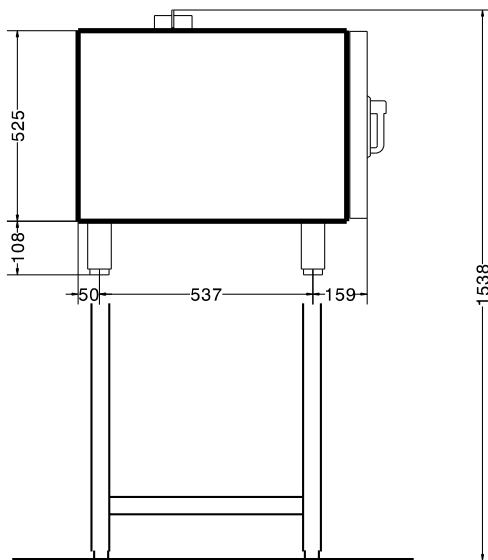
APPROVAL: _____

- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Volcano Smoker for lengthwise and crosswise oven PNC 922338

Front

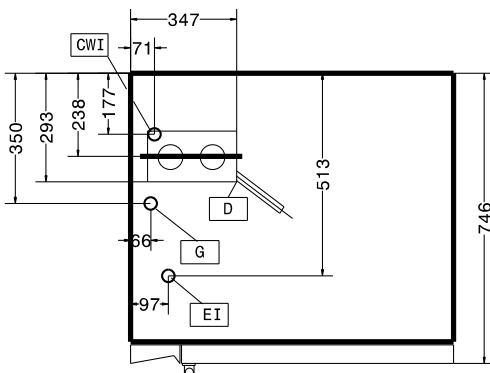


Side



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

Top



Electric

Supply voltage:
 260639 (ECF061GMSZ) 220-230 V/1 ph/60 Hz
Electrical power max.: 0.35 kW

Capacity:

Shelf capacity: 6

Key Information:

External dimensions, Width: 860 mm
External dimensions, Depth: 746 mm
External dimensions, Height: 701 mm
Net weight: 92.1 kg
Functional level: Basic
Type of grids: 1/1 Gastronorm
Runners pitch: 60 mm
Cooking cycles - air-convection: 300 °C
Heating-up time (hot air cycle): 215°C / 350s.