

# Crosswise Convection Gas Convection Oven, 10 GN2/1 -60Hz

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



260683 (ECF102GMSZ)

Gas Convection Oven 10x2/1GN, crosswise, Q Mark

# **Short Form Specification**

## Item No.

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

Cooking cycles: air convection, convection/humidifier. Max. temperature of  $300^{\circ}\text{C}$ .

Functional level: base, manual.

"Cross-wise" pan rack suitable for 10x2/1GN or 20x1/1GN.The pan rack, fixed, can be converted into a roll-in rack by using an optional kit. Supplied with n. 1 pan rack, 60mm pitch (made up of n. 2 side hangers). 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.
- Double-glazed door with tempered glass.
- 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.

#### **Included Accessories**

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

### **Optional Accessories**

- Water softener with salt for ovens PNC 921305 with automatic regeneration of resin
- 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 10x1/1-2/1
   PNC 921701 □
- Probe for ovens 10x2/1GN
  Guide kit for 1/1GN drain pan
  PNC 921703 □
  PNC 921713 □
- Pair of grids for whole chicken (8 PNC 922036 ☐ per grid 1,2kg each), GN 1/1
- Open base for 10 GN 2/1 PNC 922103 ☐ convection oven
- Shelf guides for 10x2/1GN, oven PNC 922107 □ base
- Cupboard base for 10 GN 2/1 PNC 922110 ☐ convection oven
- Hot cupboard stand for convection oven 10x2/1GN
   PNC 922113 

  Output

#### APPROVAL:





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• 80mm pitch side hangers for 10x2/1GN oven	PNC 922117	
60mm pitch side hangers for 10x2/1GN oven (included with the oven)	PNC 922123	
<ul> <li>Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN</li> </ul>	PNC 922127	
<ul> <li>Trolley for 10x1/1GN and 10x2/1GN roll-in rack</li> </ul>	PNC 922128	
Retractable hose reel spray unit	PNC 922170	
<ul> <li>External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)</li> </ul>	PNC 922171	
<ul> <li>Pair of baking tray support</li> </ul>	PNC 922173	
• Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922175	
<ul> <li>Kit to convert to 10x2/1GN roll-in rack</li> </ul>	PNC 922202	
<ul> <li>Pair of frying baskets</li> </ul>	PNC 922239	
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC 922325	
Universal skewer rack	PNC 922326	
6 short skewers	PNC 922328	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	





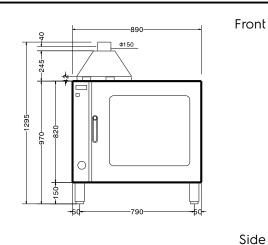


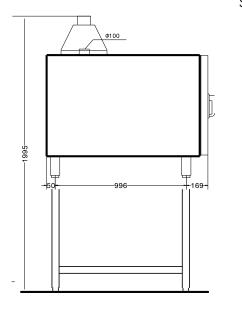






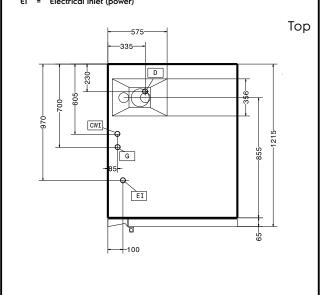
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= Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWII CWI2

Drain Electrical inlet (power)





Supply voltage:

260683 (ECF102GMSZ) 220-230 V/1 ph/60 Hz

Auxiliary: 0.5 kW

Electrical power max.: 0.5 kW

Gas

Gas Power: 25 kW

Capacity:

Shelf capacity: 10

**Key Information:** 

External dimensions, Width: 890 mm 1215 mm External dimensions, Depth: 970 mm External dimensions, Height: Net weight: 154 kg 80/0 mm Height adjustment: Functional level: Basic

2/1 Gastronorm Type of grids:

Runners pitch: 60 mm

Cooking cycles - air-

300 °C convection:









G = Gas connection

