

## 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 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 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)

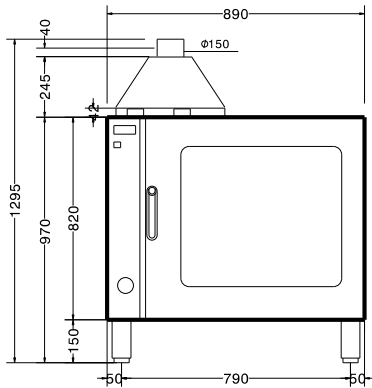
### Optional Accessories

- 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 PNC 921701  10x1/1-2/1
- Probe for ovens 10x2/1GN PNC 921703
- 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 ovens 10x2/1GN PNC 922103
- Shelf guides for 10x2/1GN, oven base PNC 922107
- Cupboard stand for oven PNC 922110  10x2/1GN
- Hot cupboard stand for convection oven 10x2/1GN PNC 922113

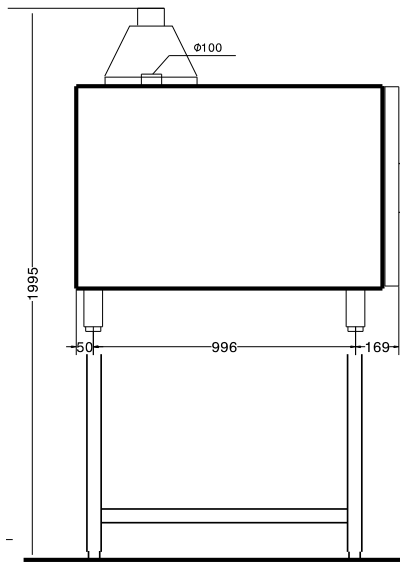
APPROVAL: \_\_\_\_\_

- 80mm pitch side hangers for 10x2/1GN oven PNC 922117
- 60mm pitch side hangers for 10x2/1GN oven (included with the oven) PNC 922123
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128
- 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 baking tray support PNC 922173
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175
- 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
- Volcano Smoker for lengthwise and crosswise oven PNC 922338

Front

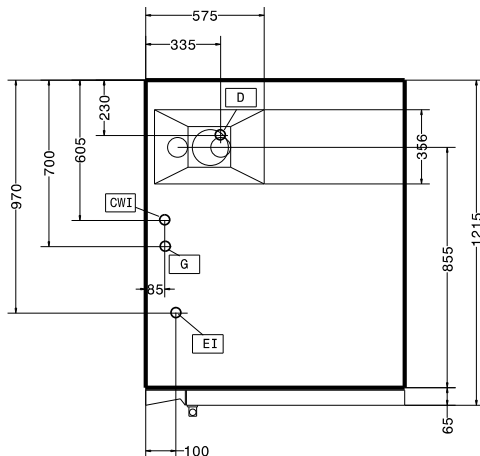


Side



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

Top



## Electric

<b>Supply voltage:</b>	
260683 (ECF102GMSZ)	220-230 V/1 ph/60 Hz
<b>Auxiliary:</b>	0.5 kW
<b>Electrical power max.:</b>	0.5 kW

## Gas

<b>Gas Power:</b>	25 kW
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## Capacity:

<b>Shelf capacity:</b>	10
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## Key Information:

<b>External dimensions, Width:</b>	890 mm
<b>External dimensions, Depth:</b>	1215 mm
<b>External dimensions, Height:</b>	970 mm
<b>Net weight:</b>	154 kg
<b>Height adjustment:</b>	80/0 mm
<b>Functional level:</b>	Basic
<b>Type of grids:</b>	2/1 Gastronorm
<b>Runners pitch:</b>	60 mm
<b>Cooking cycles - air-convection:</b>	300 °C