Electrolux PROFESSIONAL

Smart Steam Crosswise Ovens Electric Convection Oven, 6 GN1/1 smart steam



Convection oven with direct steam. Main structure in stainless steel. Cooking chamber in 304 AISI stainless steel and side lightning. Double glass door with double-step opening and drip trays under the cooking chamber and under the door. Heating via "Incoloy" armoured elements positioned on the convector unit. Electromechanical thermostat; temperature adjustable from 30°C to 300°C; visual display and thermometer. Single sensor probe. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control.

Supplied with n. 1 "cross-wise" tray rack composed by 2 side hangers, 60 mm pitch, for 6x1/1GN grids.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

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.
- Core temperature probe.
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid.
- Double step opening to avoid accidental heat release.
- Manual valve to adjust the position of steam evacuation flap.
- Capacity: 6 GN 1/1 trays.

Construction

- Robust structure thanks to stainless steel construction.
- Cooking chamber in 304 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.

APPROVAL:



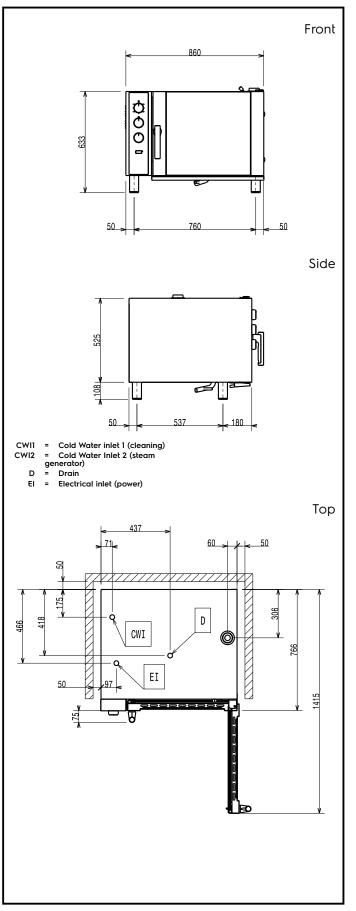
Optional Accessories

Optional Accessories		
12lt external manual water softener	PNC 860412	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 921101	
 Support for 1/2GN pan (2pcs) 	PNC 921106	
 Guide kit for 1/1GN drain pan 	PNC 921713	
 Pair of AISI 304 stainless steel grids, GN 1/1 	PNC 922017	
 Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 	PNC 922036	
 AISI 304 stainless steel grid, GN 1/1 	PNC 922062	
 Open base for 6 GN 1/1 convection oven 	PNC 922101	
 Shelf guides for 6x1/1GN, ovens base 	PNC 922105	
 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	
 Fat filter for 6x1/1GN 	PNC 922177	
 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	
 Drip tray for convection oven 6 GN 	PNC 922430	
 Mesh grilling grid, GN 1/1 	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	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Electric	
Supply voltage: Electrical power max: Total Watts:	380-400 V/3N ph/50 Hz 7.7 kW 7.7 kW
Capacity:	
Trays type: Pitch:	6 (GN 1/1) 60 mm
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Convection: Meat probe: Internal dimensions, Width: Internal dimensions, Depth: Internal dimensions, Height: ISO Certificates	860 mm 767 mm 633 mm 79.5 kg <i>X</i> <i>X</i> 560 mm 370 mm 380 mm
130 Certificates	
	ISO 9001; ISO 14001; ISO

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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