

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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



260687 (EFCE6ISSDS)

Smart Steam Convection  
Oven Crosswise 6 GN 1/1,  
electric

### Short Form Specification

#### Item No. \_\_\_\_\_

Convection oven with direct steam. Main structure in stainless steel. Cooking chamber in 304 AISI stainless steel and side lighting. 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.

### 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

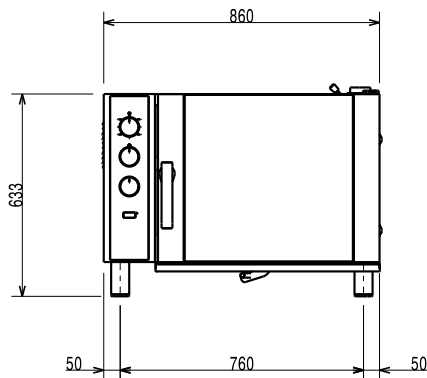
- Robust structure thanks to stainless steel construction.
- Cooking chamber in 304 AISI stainless steel.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Ergonomic door handle.
- Integrated drain outlet.
- 1 pair of 60 mm pitch runners is supplied as standard.
- IPx4 water protection.

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

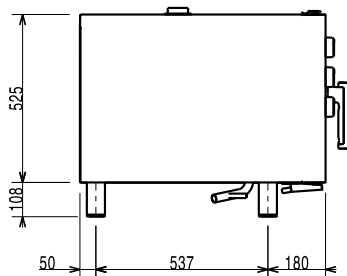
**Optional Accessories**

|   |            |                          |
|---|------------|--------------------------|
| • 12lt external manual water softener   | PNC 860412 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 921101 | <input type="checkbox"/> |
| • Support for 1/2GN pan (2pcs)  | PNC 921106 | <input type="checkbox"/> |
| • Guide kit for 1/1GN drain pan   | PNC 921713 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1                                     | PNC 922036 | <input type="checkbox"/> |
| • Open base for 6 GN 1/1 convection oven  | PNC 922101 | <input type="checkbox"/> |
| • Shelf guides for 6x1/1GN, ovens base  | PNC 922105 | <input type="checkbox"/> |
| • Retractable hose reel spray unit  | PNC 922170 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) | PNC 922171 | <input type="checkbox"/> |
| • Fat filter for 6x1/1GN  | PNC 922177 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> |
| • Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens                      | PNC 922325 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> |
| • Volcano Smoker for lengthwise and crosswise oven  | PNC 922338 | <input type="checkbox"/> |

Front

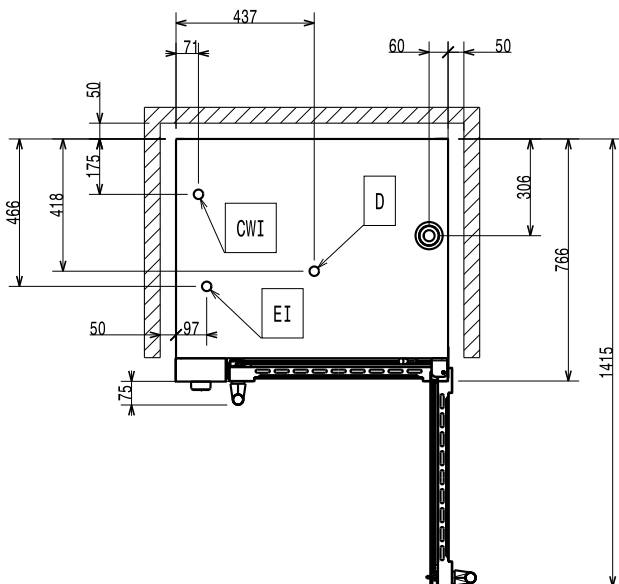


Side



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

Top



### Electric

|                        |                       |
|------------------------|-----------------------|
| Supply voltage:        | 380-400 V/3N ph/50 Hz |
| Electrical power, max: | 7.7 kW                |
| Total Watts:           | 7.7 kW                |

### Capacity:

|             |            |
|-------------|------------|
| Trays type: | 6 (GN 1/1) |
| Pitch:      | 60 mm      |

### Key Information:

|                              |         |
|------------------------------|---------|
| External dimensions, Width:  | 860 mm  |
| External dimensions, Depth:  | 767 mm  |
| External dimensions, Height: | 633 mm  |
| Net weight:                  | 79.5 kg |
| Convection:                  | X       |
| Meat probe:                  | X       |
| Internal dimensions, Width:  | 560 mm  |
| Internal dimensions, Depth:  | 370 mm  |
| Internal dimensions, Height: | 380 mm  |

### ISO Certificates

|                |   |
|----------------|---|
| ISO Standards: | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |
|----------------|---|