

Crosswise Convection Electric Convection Oven, 6 GN1/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



260688 (EFCE61CSDS)

Convection Oven Crosswise 6x1/1GN, electric

260689 (EFCE61CSCS)

Convection Oven Crosswise 6x1/1GN, electric

Short Form Specification

Item No.

Convection oven with direct steam. Main structure in stainless steel. Cooking chamber with side lightning and drip tray. Double glass 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. 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.
- Food temperature probe (available as accessory).
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- 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 430 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:





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Optional Accessories

Optional Accessories		
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 921101	
 Support for 1/2GN pan (2pcs) 	PNC 921106	
 Probe for ovens 6 and 10x1/1GN 	PNC 921702	
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	PNC 922171	
support to be mounted on the oven)		_
• 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	





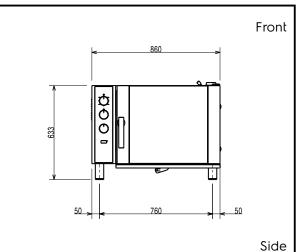


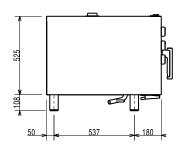






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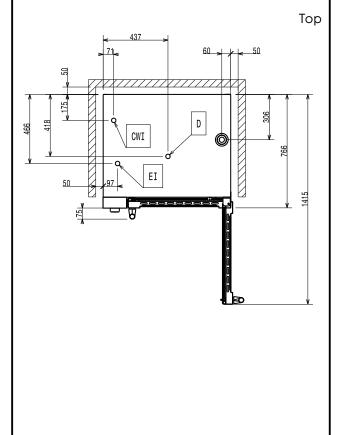




Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2

generator) Drain

Electrical inlet (power)



Electric

Supply voltage:

260688 (EFCE61CSDS) 380-400 V/3N ph/50 Hz

260689 (EFCE61CSCS) 230 V/3 ph/50 Hz

0.2 kW **Auxiliary**: 7.7 kW Electrical power max.:

Capacity:

Trays type: 6 - 1/1 Gastronorm

Key Information:

External dimensions, Width: 860 mm External dimensions, Depth: 767 mm External dimensions, Height: 633 mm Net weight: 79.5 kg Functional level: Basic

Cooking cycles - airconvection: 300 °C Internal dimensions, Width: 560 mm Internal dimensions, Depth: 370 mm Internal dimensions, Height: 380 mm

Heating-up time (hot air cycle):

215°C / 300s.

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001









