![Electrolux Professional logo]

Crosswise Convection
Electric Convection Oven, 6 GN1/1

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.

APPROVAL:

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.

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 grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 — PNC 922036 ❑
- 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 ❑
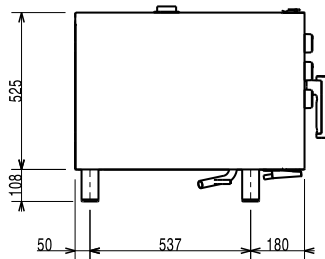- Volcano Smoker for lengthwise and crosswise oven — PNC 922338 ❑
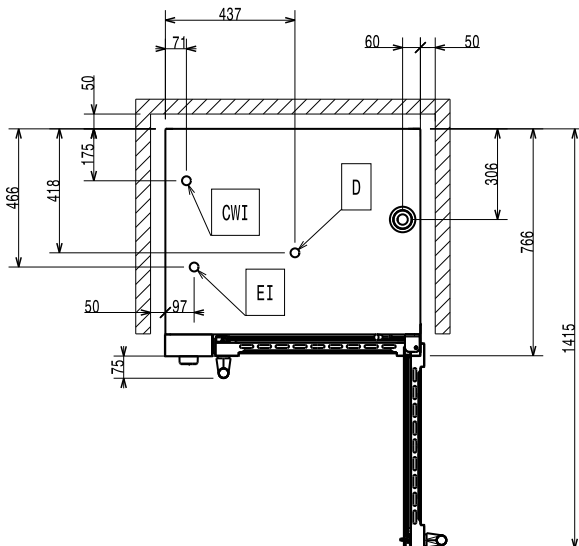
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Front

860

633

50 760 50

Side

525

1108

50 537 180
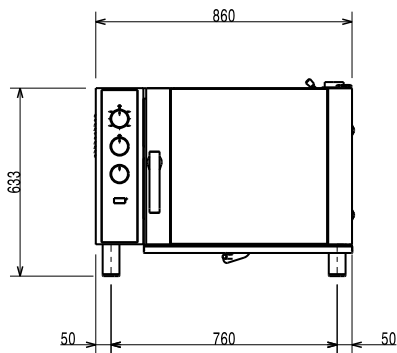
CWI1 = Cold Water inlet 1 (cleaning)
CWI2 = Cold Water Inlet 2 (steam generator)
D = Drain
EI = Electrical inlet (power)

Top

437

71

60 50

50

175

466 418

306

CWI

D

766

EI

50 97

75

1415

Electric

Supply voltage:	
260688 (EFCE61CSDS)	380-400 V/3N ph/50 Hz
260689 (EFCE61CSCS)	230 V/3 ph/50 Hz
Auxiliary:	0.2 kW
Electrical power, max:	7.7 kW

Capacity:

Trays type:	6 (GN 1/1)

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 - air-convection:	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 Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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