Electrolux PROFESSIONAL

Crosswise Convection Electric Convection Oven, 10 GN1/1



Convection Oven Crosswise 10x1/1GN, electric

Short Form Specification

260695 (EFCE11CSCS)

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 10x1/1GN grids.

APPROVAL:

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.
- 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: 10 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.

Included Accessories

• 1 of 60mm pitch side hangers PNC 922121 10x1/1GN electric oven (included with the oven)

Optional Accessories

- Pair of AISI 304 stainless steel PNC 921101 grids, GN 1/1
- Support for 1/2GN pan (2pcs) PNC 921106
- Water softener with salt for ovens PNC 921305 with automatic regeneration of resin
- Probe for ovens 6 and 10x1/1GN PNC 921702
- Guide kit for 1/1GN drain pan PNC 921713
- Pair of AISI 304 stainless steel PNC 922017 grids, GN 1/1
- Pair of grids for whole chicken (8 PNC 922036 □ per grid - 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN PNC 922062 □ 1/1

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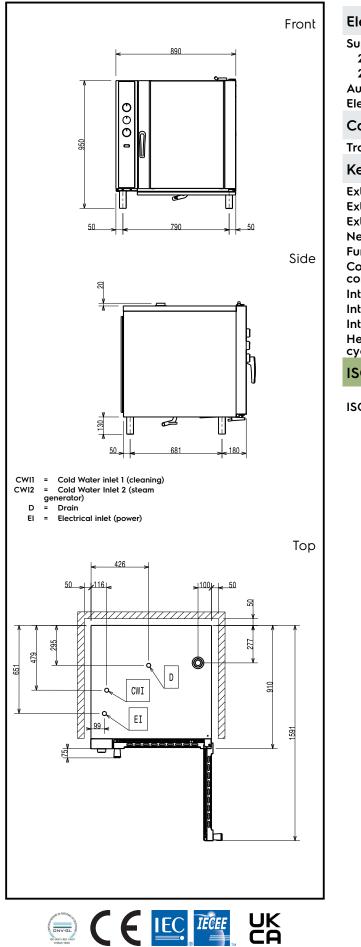
•	Open base for 10 GN 1/1 convection oven	PNC 922102	
•	Shelf guides for 10x1/1GN, ovens base	PNC 922106	
•	Cupboard base for 10 GN 1/1 convection oven	PNC 922109	
•	Open base on castors for 10 GN 1/1 convection oven	PNC 922114	
•	80mm pitch side hangers 10x1/1GN electric oven	PNC 922115	
•	60mm pitch side hangers 10x1/1GN electric oven (included with the oven)	PNC 922121	
•	Feet for convection ovens 10 GN1/1 & 10 GN2/1	PNC 922127	
•	Trolley for 10x1/1GN and 10x2/1GN roll-in rack	PNC 922128	
•	Trolley for 10x1/1GN roll-in rack Retractable hose reel spray unit External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922130 PNC 922170 PNC 922171	
•	Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC 922178	
•	Kit to convert to 10x1/1GN roll-in rack		
٠	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	
٠	Universal skewer rack	PNC 922326	
٠	6 short skewers	PNC 922328	
•	Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
•	Drip tray for convection oven 10 GN1/1 & 2/1	PNC 922431	
	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: 260693 (EFCE11CSDS) 260695 (EFCE11CSCS) Auxiliary: Electrical power max.:	380-400 V/3N ph/50 Hz 230 V/3 ph/50 Hz 0.3 kW 17.3 kW
Capacity:	
Trays type:	10 - 1/1 Gastronorm
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Functional level: Cooking cycles - air- convection: Internal dimensions, Width: Internal dimensions, Depth: Internal dimensions, Height: Heating-up time (hot air cycle):	890 mm 900 mm 970 mm 121.2 kg Basic 300 °C 590 mm 503 mm 680 mm 215°C / 290s.
ISO Certificates	
ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001

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