

Crosswise Convection Electric Convection Oven, 10 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



260693 (EFCE11CSDS) Convection Oven Crosswise
10x1/1GN, electric

260695 (EFCE11CSCS) Convection Oven Crosswise
10x1/1GN, 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 10x1/1GN 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: 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)

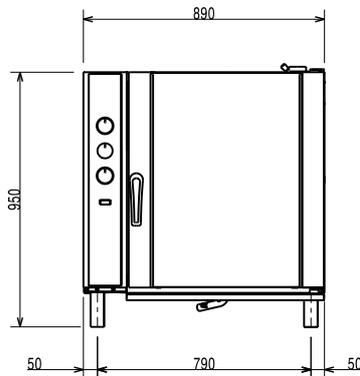
Optional Accessories

- Pair of AISI 304 stainless steel 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 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

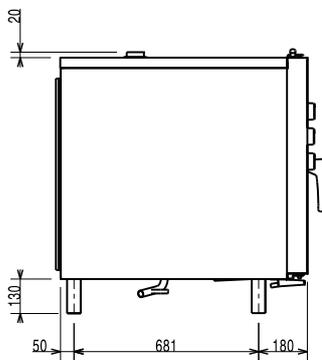
APPROVAL: _____

- 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 roll-in rack PNC 922130
- 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 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 PNC 922201
- 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

Front

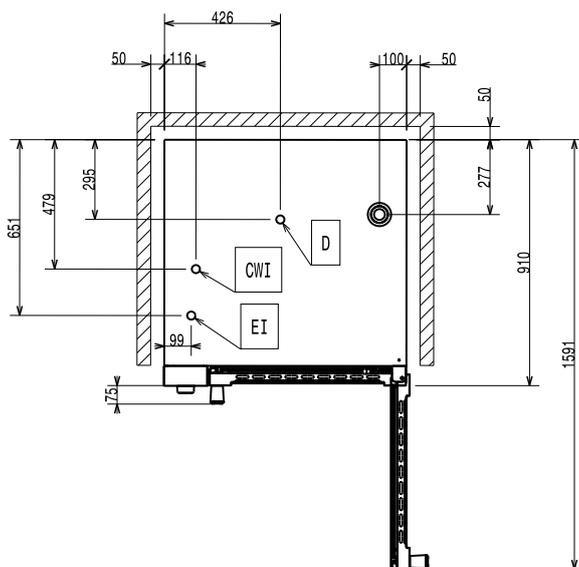


Side



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

Top



Electric

Supply voltage:

260693 (EFCE11CSDS) 380-400 V/3N ph/50 Hz
 260695 (EFCE11CSCS) 230 V/3 ph/50 Hz

Auxiliary:

0.3 kW

Electrical power, max:

17.3 kW

Capacity:

Trays type: 10 (GN 1/1)

Key Information:

External dimensions, Width: 890 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 970 mm

Net weight: 121.2 kg

Functional level: Basic

Cooking cycles - air-convection: 300 °C

Internal dimensions, Width: 590 mm

Internal dimensions, Depth: 503 mm

Internal dimensions, Height: 680 mm

Heating-up time (hot air cycle): 215°C / 290s.

ISO Certificates

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