

## **Crosswise Convection** Electric Convection Oven, 20

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



260698 (EFCE21CSDS)

Convection Oven Crosswise 20x1/1GN, 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 20x1/1GN 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: 20 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 roll-in rack for PNC 922203 20x1/1GN (included with the oven)

Optional Accessories	
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 921101 🚨
<ul> <li>Support for 1/2GN pan (2pcs)</li> </ul>	PNC 921106 📮
<ul> <li>Probe for ovens 20x1/1 and 2/1GN</li> </ul>	PNC 921704 🚨
<ul> <li>Pair of AISI 304 stainless steel grids, GN 1/1</li> </ul>	PNC 922017 □
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922036 □
• AISI 304 stainless steel grid, GN 1/1	PNC 922062 □
<ul> <li>Trolley for 20x1/1GN roll-in rack</li> </ul>	PNC 922132 🚨
<ul> <li>Base for 20x1/1GN roll-in rack</li> </ul>	PNC 922141 🔲
• Retractable hose reel spray unit	PNC 922170 🚨

### APPROVAL:





## **Crosswise Convection** Electric Convection Oven, 20 GN1/1

PNC 922171 PNC 922179	<u> </u>
PNC 922203	
PNC 922205 PNC 922239 PNC 922266	0
PNC 922325	
PNC 922326 PNC 922328 PNC 922338	_ _ _
PNC 922713 PNC 925000	<u> </u>
PNC 925001	
PNC 925002	
PNC 925003	
PNC 925004 PNC 925005	
	PNC 922203 PNC 922205 PNC 922239 PNC 922266 PNC 922325 PNC 922328 PNC 922328 PNC 922338 PNC 922338 PNC 9225000 PNC 925000 PNC 925001 PNC 925002 PNC 925003 PNC 925004



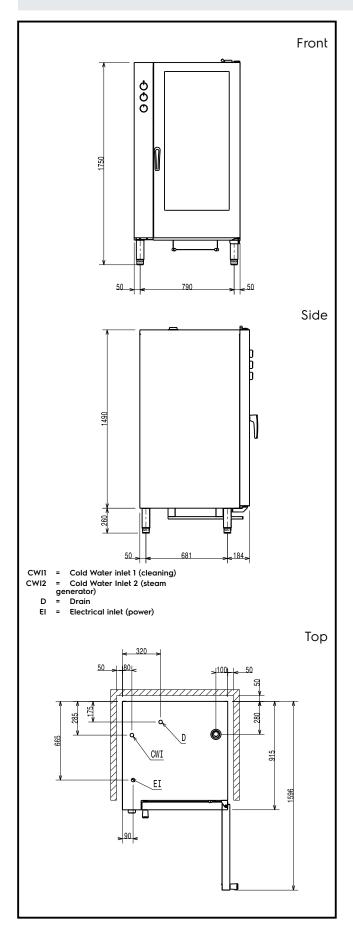








# Crosswise Convection Electric Convection Oven, 20 GN1/1



C E EC TECHE UK

**Electric** Supply voltage: 380-400 V/3N ph/50 Hz Auxiliary: 1 kW Electrical power, max: 34.5 kW Capacity: Trays type: 20 (GN 1/1) **Key Information:** External dimensions, Width: 890 mm External dimensions, Depth: 900 mm External dimensions, Height: 1700 mm Net weight: 215.5 kg Height adjustment: 80/0 mm Functional level: Basic Cooking cycles - air-

## **ISO Certificates**

Internal dimensions, Width:

Internal dimensions, Depth:

Internal dimensions, Height:

convection:

ISO 9001; ISO 14001; ISO 15001; ISO 15001; ISO 15001

300 °C

590 mm

503 mm

1350 mm

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