

## Crosswise Convection Electric Convection Oven, 20 GN2/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**260699 (EFCE22CSDS)**

 Convection Oven Crosswise  
 20x2/1GN, 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 20x2/1GN 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 2/1 or 40 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 20x2/1GN PNC 922204

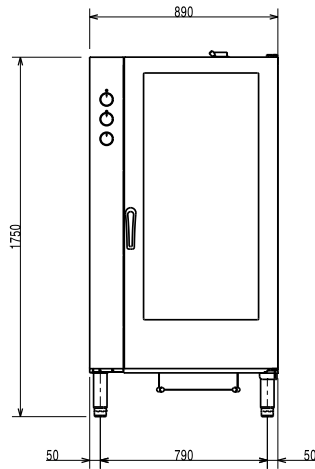
### Optional Accessories

- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 921101
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Probe for ovens 20x1/1 and 2/1GN PNC 921704
- 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
- AISI 304 stainless steel grid, GN 2/1 PNC 922076

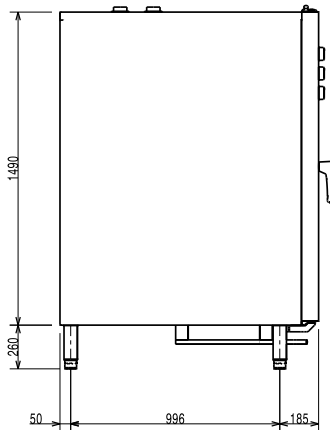
**APPROVAL:** \_\_\_\_\_

- Trolley for 20x2/1GN roll-in rack PNC 922134
- Base for 20x2/1GN roll-in rack PNC 922142
- Retractable hose reel spray unit PNC 922170
- External side spray unit (needs to be PNC 922171   
 mounted outside and includes  
 support to be mounted on the oven)
- Pair of baking tray support PNC 922173
- Pair of AISI 304 stainless steel grids, PNC 922175   
 GN 2/1
- 2 fat filters for 20 1/1 and 2/1 GN PNC 922179   
 combi steamers (gas and electric)  
 and convection ovens (electric)
- 60mm pitch roll-in rack for 20x2/1GN PNC 922204
- 80mm pitch roll-in rack for 20x2/1GN PNC 922206
- Pair of frying baskets PNC 922239
- Grid for whole chicken (8 per grid - PNC 922266   
 1,2kg each), GN 1/1
- Kit universal skewer rack and 6 short PNC 922325   
 skewers for Lengthwise and  
 Crosswise ovens
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- Volcano Smoker for lengthwise and PNC 922338   
 crosswise oven
- Mesh grilling grid, GN 1/1 PNC 922713
- Non-stick universal pan, GN 1/1, PNC 925000   
 H=20mm
- Non-stick universal pan, GN 1/ 1, PNC 925001   
 H=40mm
- Non-stick universal pan, GN 1/1, PNC 925002   
 H=60mm
- Double-face griddle, one side PNC 925003   
 ribbed and one side smooth, GN 1/1
- Aluminum grill, GN 1/1 PNC 925004
- Frying pan for 8 eggs, pancakes, PNC 925005   
 hamburgers, GN 1/1

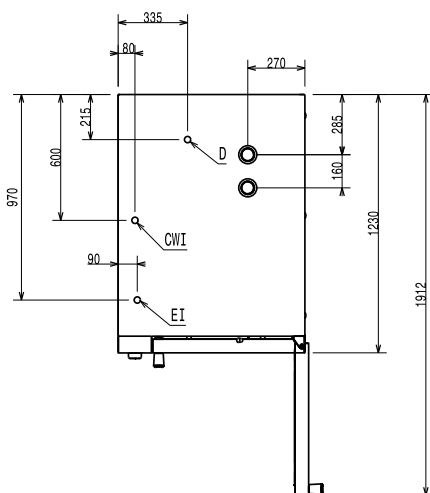
Front



Side



Top



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

## Electric

|                               |                       |
|-------------------------------|-----------------------|
| <b>Supply voltage:</b>        |                       |
| 260699 (EFCE22CSDS)           | 380-400 V/3N ph/50 Hz |
| <b>Auxiliary:</b>             | 1 kW                  |
| <b>Electrical power max.:</b> | 48.9 kW               |

## Capacity:

|                    |                     |
|--------------------|---------------------|
| <b>Trays type:</b> | 20 - 2/1 Gastronorm |
|--------------------|---------------------|

## Key Information:

|   |          |
|---|----------|
| <b>External dimensions, Width:</b>      | 890 mm   |
| <b>External dimensions, Depth:</b>      | 1215 mm  |
| <b>External dimensions, Height:</b>     | 1700 mm  |
| <b>Net weight:</b>                      | 271.4 kg |
| <b>Height adjustment:</b>               | 80/0 mm  |
| <b>Functional level:</b>                | Basic    |
| <b>Cooking cycles - air-convection:</b> | 300 °C   |
| <b>Internal dimensions, Width:</b>      | 590 mm   |
| <b>Internal dimensions, Depth:</b>      | 760 mm   |
| <b>Internal dimensions, Height:</b>     | 1350 mm  |

## ISO Certificates

|                       |   |
|-----------------------|---|
| <b>ISO Standards:</b> | ISO 9001; ISO 14001; ISO 45001; ISO 50001 |
|-----------------------|---|