

Crosswise Convection Electric Convection Oven, 20 GN2/1

ITEM #	
MODEL #	
NAME #	
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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 PNC 922204 20x2/1GN

Optional Accessories

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

APPROVAL:





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• 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 mounted outside and includes support to be mounted on the oven)	PNC 922171	
Pair of baking tray support	PNC 922173	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC 922175	
2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC 922179	
• 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 - 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	
6 short skewers	PNC 922328	
Volcano Smoker for lengthwise and crosswise oven	PNC 922338	
 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	





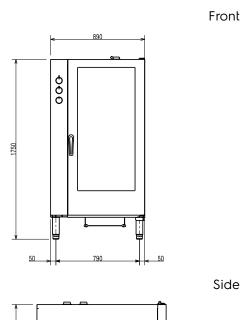








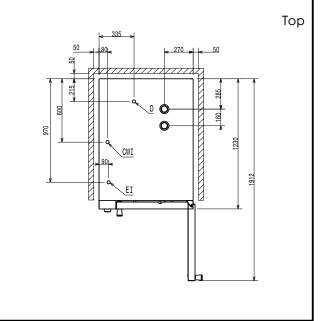
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Cold Water inlet 1 (cleaning) CWII Cold Water Inlet 2 (steam CWI2 generator)

Drain

Electrical inlet (power)



Electric

Supply voltage:

260699 (EFCE22CSDS) 380-400 V/3N ph/50 Hz

Auxiliary: 1 kW

Electrical power max.: 48.9 kW

Capacity:

Trays type: 20 - 2/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm External dimensions, Depth: 1215 mm External dimensions, Height: 1700 mm Net weight: 271.4 kg 80/0 mm Height adjustment: Functional level: Basic

Cooking cycles - air-

convection: 300 °C Internal dimensions, Width: 590 mm Internal dimensions, Depth: 760 mm Internal dimensions, Height: 1350 mm

ISO Certificates

ISO 9001; ISO 14001; ISO ISO Standards:

45001; ISO 50001

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