

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

- Probe for ovens 20x1/1 and 2/1GN PNC 921704 ☐
- Trolley for 20x2/1GN roll-in rack PNC 922134 ☐
- Base for 20x2/1GN roll-in rack PNC 922142 ☐
- 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 ☐

APPROVAL: _____



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- 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 ☐
- 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 ☐



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

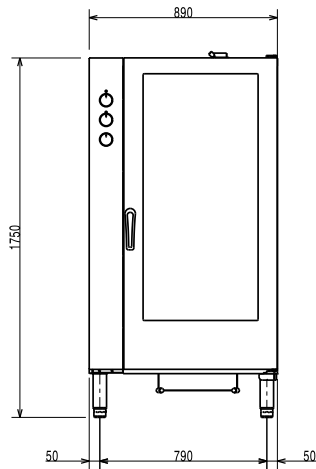
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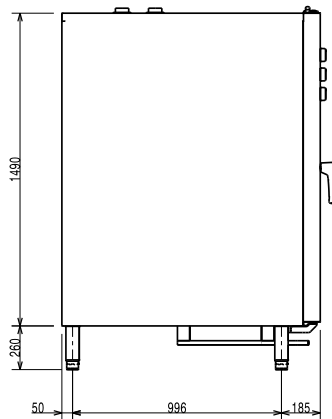
Electrolux
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Front

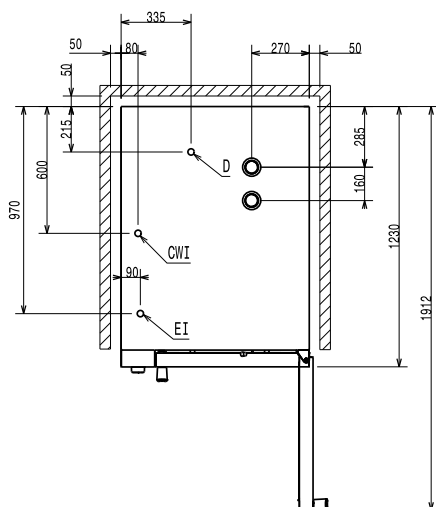


Side



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

Top



Electric

Supply voltage: 380-400 V/3N ph/50 Hz
Auxiliary: 1 kW
Electrical power, max: 48.9 kW

Capacity:

Trays type: 20 (GN 2/1)

Key Information:

External dimensions, Width: 890 mm
External dimensions, Depth: 1215 mm
External dimensions, Height: 1700 mm
Net weight: 271.4 kg
Height adjustment: 80/0 mm
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 Standards: ISO 9001; ISO 14001; ISO 45001; ISO 50001



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