Electrolux PROFESSIONAL

Crosswise Convection Gas Convection Oven, 10 GN1/1



260819 (EFCG11CSAS)

Convection Oven Crosswise 10x1/1GN, gas

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 atmospheric burners with flame failure device. Main burner with pilot light and piezoelectric ignition. Electromechanical thermostat; temperature adjustable from 30°C to 300°C. 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.

APPROVAL:

IEM #
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IAME #
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IA #

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.
- 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 922122 10x1/1GN gas oven (included with the oven)

Optional Accessories

- Pair of AISI 304 stainless steel PNC 921101 grids, GN 1/1
- Support for 1/2GN pan (2pcs) PNC 921106
- Fat filter for gas 10 and 20 1/1 and PNC 921700 □ 2/1 GN ovens (2 filters are necessary for 20-grid ovens)
- Flue condenser for gas ovens PNC 921701
- Probe for ovens 6 and 10x1/1GN PNC 921702
- Guide kit for 1/1GN drain pan PNC 921713
- 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





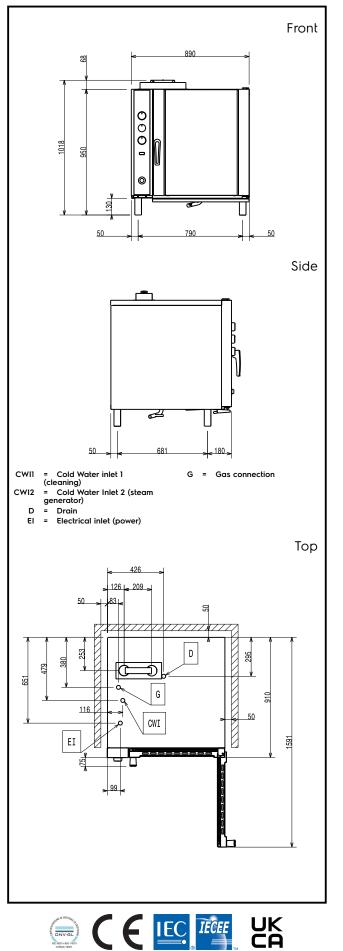
Open base for 10 GN 1/1 convection oven	PNC 922102	
 Shelf guides for 10x1/1GN, ovens base 	PNC 922106	
 Cupboard base for 10 GN 1/1 convection oven 	PNC 922109	
 Open base on castors for 10 GN 1/1 convection oven 	PNC 922114	
 80mm pitch side hangers 10x1/1GN gas oven 	PNC 922116	
• 60mm pitch side hangers 10x1/1GN gas oven (included with the oven)	PNC 922122	
 Feet for convection ovens 10 GN1/1 & 10 GN2/1 	PNC 922127	
 Trolley for 10x1/1GN and 10x2/1GN roll-in rack 	PNC 922128	
 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 -	PNC 922266	
 Ona for whole chicken (6 per gha - 1,2kg each), GN 1/1 Kit universal skewer rack and 6 short 	PNC 922325	
skewers for Lengthwise and Crosswise ovens	FINC 722323	
 Universal skewer rack 	PNC 922326	
 6 short skewers 	PNC 922328	
 Volcano Smoker for lengthwise and crosswise oven 	PNC 922338	
 Drip tray for convection oven 10 GN1/1 & 2/1 	PNC 922431	
 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	



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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Electric	
Supply voltage: 260819 (EFCG11CSAS) Auxiliary: Electrical power max.:	220-230 V/1 ph/50 Hz 0.35 kW 0.35 kW
Gas	
Gas Power:	18.5 kW
Capacity:	
Trays type:	10 - 1/1 Gastronorm
Key Information:	
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Functional level: Cooking cycles - air- convection: Internal dimensions, Width: Internal dimensions, Depth: Internal dimensions, Height:	890 mm 900 mm 970 mm 136 kg Basic 300 °C 590 mm 479 mm 680 mm
ISO Certificates	
	ISO 9001: ISO 14001: ISO

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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