

Crosswise Convection Gas Convection Oven, 10 GN1/1 -60Hz

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



260821 (EFCG11CSBS)

Convection Oven Crosswise 10x1/1GN, gas - 60Hz

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. 60Hz version.

Supplied with n. 1 "cross-wise" tray rack composed by 2 side hangers, 60 mm pitch, for 10x1/1GN 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.
- 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 922121 10x1/1GN electric 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 □
- Water softener with salt for ovens with automatic regeneration of resin

 PNC 921305 □
- Fat filter for gas 10 and 20 1/1 PNC 921700 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens)
- Flue condenser for gas ovens PNC 921701 □ 10x1/1-2/1
- Probe for ovens 6 and PNC 921702
 10x1/1GN

APPROVAL:





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	Guide kit for 1/1GN drain pan Pair of AISI 304 stainless steel	PNC 921713 PNC 922017	Aluminum grill, GN 1/1Frying pan for 8 eggs, pancakes,	PNC 925004 PNC 925005	
	grids, GN 1/1		hamburgers, GN 1/1	1110 723003	_
	per griď - 1,2kg each), GN 1/1	PNC 922036			
•	AISI 304 stainless steel grid, GN 1/1	PNC 922062			
•	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)				
•	Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC 922178			
•		PNC 922201			
•	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			
•	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			





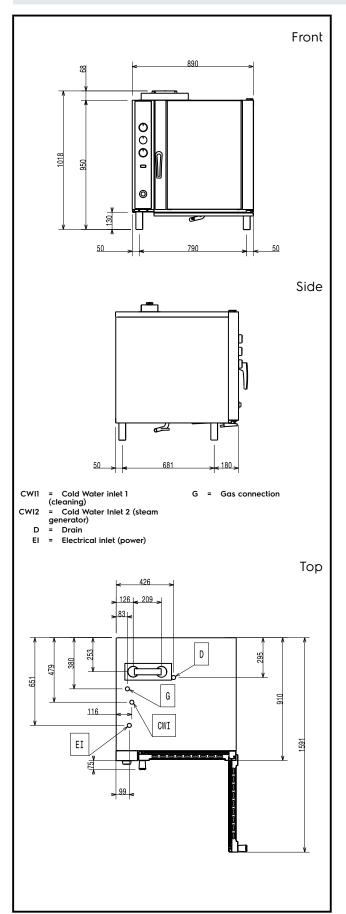








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Electric Supply voltage: 260821 (EFCG11CSBS) 220-230 V/1 ph/60 Hz **Auxiliary**: 0.35 kW 0.35 kW Electrical power max.: Gas Gas Power: 18.5 kW Capacity: Trays type: 10 - 1/1 Gastronorm **Key Information:** External dimensions, Width: 890 mm 900 mm External dimensions, Depth: 970 mm External dimensions, Height: Net weight: 136 kg Functional level: Basic Cooking cycles - air-

ISO Certificates

Internal dimensions, Width:

Internal dimensions, Depth: Internal dimensions, Height:

convection:

ISO 9001; ISO 14001; ISO ISO Standards: 45001; ISO 50001

300 °C

590 mm 479 mm

680 mm











