

Crosswise Convection Gas Convection Oven, 10 GN2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260825 (EFCG12CSAS)

 Convection Oven Crosswise
 10x2/1GN, 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 10x2/1GN 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 2/1 or 20 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 for PNC 922123 10x2/1GN oven (included with the oven)

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 ☐
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700 ☐
- Flue condenser for gas ovens 10x1/1-2/1 PNC 921701 ☐
- Probe for ovens 10x2/1GN PNC 921703 ☐
- Guide kit for 1/1GN drain pan PNC 921713 ☐
- 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 ☐

APPROVAL: _____

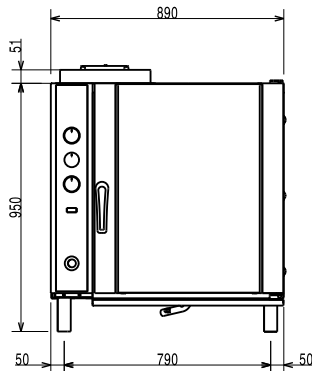
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐
- AISI 304 stainless steel grid, GN 2/1 PNC 922076 ☐
- Open base for 10 GN 2/1 convection oven PNC 922103 ☐
- Shelf guides for 10x2/1GN, oven base PNC 922107 ☐
- Cupboard base for 10 GN 2/1 convection oven PNC 922110 ☐
- 80mm pitch side hangers for 10x2/1GN oven PNC 922117 ☐
- 60mm pitch side hangers for 10x2/1GN oven (included with the oven) PNC 922123 ☐
- Feet for convection ovens 10 GN1/1 & 10 GN2/1 PNC 922127 ☐
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128 ☐
- 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 ☐
- 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 10x2/1GN roll-in rack PNC 922202 ☐
- 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 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐



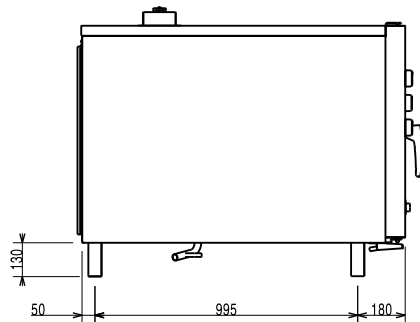
Electrolux
PROFESSIONAL

Crosswise Convection Gas Convection Oven, 10 GN2/1

Front

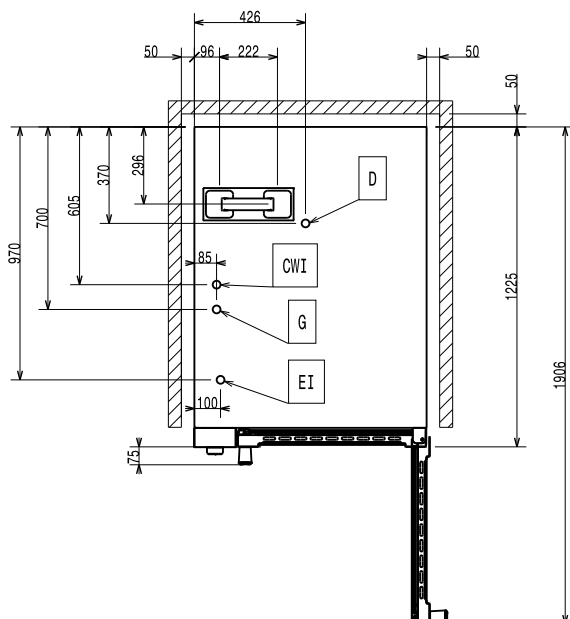


Side



CW11 = Cold Water inlet 1 (cleaning) G = Gas connection
CW12 = Cold Water Inlet 2 (steam generator)
D = Drain
EI = Electrical inlet (power)

Top



Electric

Supply voltage:
260825 (EFCG12CSAS) 220-230 V/1 ph/50 Hz
Auxiliary: 0.5 kW
Electrical power max.: 0.5 kW

Gas

Gas Power: 25 kW

Capacity:

Trays type: 10 - 2/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm
External dimensions, Depth: 1215 mm
External dimensions, Height: 970 mm
Net weight: 154 kg
Height adjustment: 80/0 mm
Functional level: Basic
Cooking cycles - air-convection: 300 °C

ISO Certificates

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



Crosswise Convection
Gas Convection Oven, 10 GN2/1

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

2024.10.08