Electrolux PROFESSIONAL

Crosswise Convection Gas Convection Oven, 10 GN2/1



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.

ITEM # MODEL # NAME # SIS # AIA

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 PNC 921101 grids, GN 1/1
- Water softener with salt for ovens PNC 921305 with automatic regeneration of resin
- 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 10x2/1GN PNC 921703
- 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

APPROVAL:





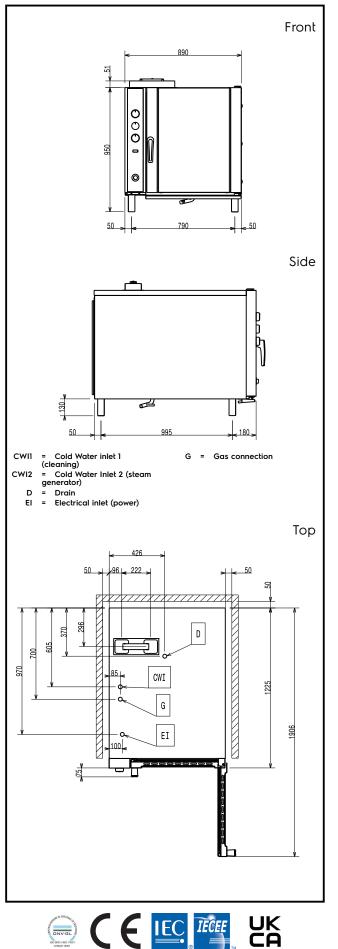
•	AISI 304 stainless steel grid, GN 1/1 AISI 304 stainless steel grid, GN 2/1 Open base for 10 GN 2/1 convection oven	PNC 922062 PNC 922076 PNC 922103	
	Shelf guides for 10x2/1GN, oven base Cupboard base for 10 GN 2/1 convection oven	PNC 922107 PNC 922110	
•	80mm pitch side hangers for 10x2/1GN oven	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 External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922170 PNC 922171	
	Pair of baking tray support Pair of AISI 304 stainless steel grids, GN 2/1	PNC 922173 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 Grid for whole chicken (8 per grid -	PNC 922239 PNC 922266	
	1,2kg each), GN 1/1		-
•	Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens		
٠	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 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1	PNC 925004 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: 260825 (EFCG12CSAS) Auxiliary: Electrical power max.:	220-230 V/1 ph/50 Hz 0.5 kW 0.5 kW		
Gas			
Gas Power:	25 kW		
Capacity:			
Trays type:	10 - 2/1 Gastronorm		
Key Information:			
External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Height adjustment: Functional level: Cooking cycles - air- convection:	890 mm 1215 mm 970 mm 154 kg 80/0 mm Basic 300 °C		
ISO Certificates			
	ISO 9001; ISO 14001; ISO		

ISO Standards:

ISO 9001; ISO 14001; ISO 45001; ISO 50001

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