

Crosswise Convection Gas Convection Oven, 20 GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



260860 (EFCG21CSAS)

Convection Oven Crosswise 20x1/1GN, 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 20x1/1GN 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: 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 roll-in rack for PNC 922203 20x1/1GN (included with the oven)

Optional Accessories

20x1/1GN

- Pair of AISI 304 stainless steel PNC 921101 🔲 grids, GN 1/1 PNC 921106 📮 • Support for 1/2GN pan (2pcs) Water softener with salt for ovens PNC 921305 🚨 with automatic regeneration of resin ullet Fat filter for gas 10 and 20 1/1 and PNC 921700 llot2/1 GN ovens (2 filters are
- necessary for 20-grid ovens)
- Probe for ovens 20x1/1 and PNC 921704 🗆 2/1GN Flue condenser for gas ovens PNC 921710 🗆
- Pair of AISI 304 stainless steel PNC 922017 🗆 grids, GN 1/1

APPROVAL:





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• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	
 AISI 304 stainless steel grid, GN 1/1 Trolley for 20x1/1GN roll-in rack Base for 20x1/1GN roll-in rack 	PNC 922062 PNC 922132 PNC 922141	
 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	
 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) 	PNC 922179	
 60mm pitch roll-in rack for 20x1/1GN (included with the oven) 	PNC 922203	
• 80mm pitch roll-in rack for 20x1/1GN	PNC 922205	
 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	
 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	





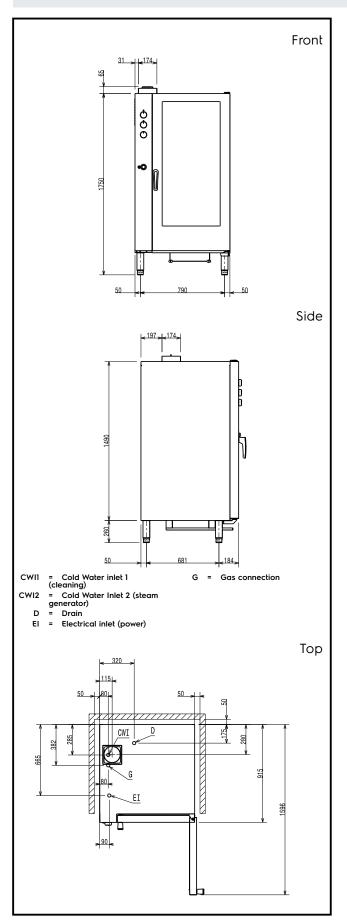








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Electric

Supply voltage:

260860 (EFCG21CSAS) 220-230 V/1 ph/50 Hz

Auxiliary: 1 kW

Electrical power max.: 0.5 kW

Capacity:

Trays type: 20 - 1/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm External dimensions, Depth: 900 mm External dimensions, Height: 1700 mm 220 kg Net weight: 80/0 mm Height adjustment: Functional level: Basic

Cooking cycles - air-

convection: 300 °C Internal dimensions, Width: 590 mm Internal dimensions, Depth: 503 mm Internal dimensions, Height: 1350 mm

ISO Certificates

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

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