

## 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 20x1/1GN (included with the oven) PNC 922203

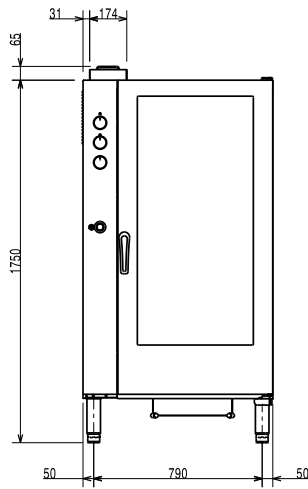
### Optional Accessories

- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 921101 ☐
- Support for 1/2GN pan (2pcs) PNC 921106 ☐
- Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) PNC 921700 ☐
- Probe for ovens 20x1/1 and 2/1GN PNC 921704 ☐
- Flue condenser for gas ovens 20x1/1GN PNC 921710 ☐
- 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 ☐
- AISI 304 stainless steel grid, GN 1/1 PNC 922062 ☐

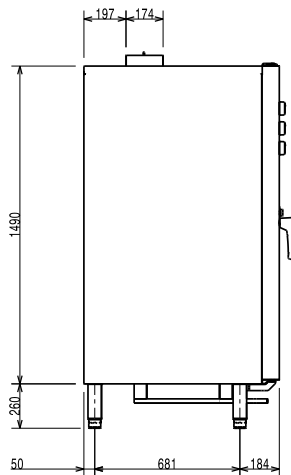
**APPROVAL:** \_\_\_\_\_

- Trolley for 20x1/1GN roll-in rack PNC 922132 ☐
- Base for 20x1/1GN roll-in rack PNC 922141 ☐
- Retractable hose reel spray unit PNC 922170 ☐
- External side spray unit (needs to be PNC 922171 ☐  
 mounted outside and includes  
 support to be mounted on the oven)
- 2 fat filters for 20 1/1 and 2/1 GN PNC 922179 ☐  
 combi steamers (gas and electric)  
 and convection ovens (electric)
- 60mm pitch roll-in rack for 20x1/1GN PNC 922203 ☐  
 (included with the oven)
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205 ☐
- Pair of frying baskets PNC 922239 ☐
- Grid for whole chicken (8 per grid - PNC 922266 ☐  
 1,2kg each), GN 1/1
- Kit universal skewer rack and 6 short PNC 922325 ☐  
 skewers for Lengthwise and  
 Crosswise ovens
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Volcano Smoker for lengthwise and PNC 922338 ☐  
 crosswise oven
- Mesh grilling grid, GN 1/1 PNC 922713 ☐
- Non-stick universal pan, GN 1/1, PNC 925000 ☐  
 H=20mm
- Non-stick universal pan, GN 1/1, PNC 925001 ☐  
 H=40mm
- Non-stick universal pan, GN 1/1, PNC 925002 ☐  
 H=60mm
- Double-face griddle, one side PNC 925003 ☐  
 ribbed and one side smooth, GN 1/1
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, PNC 925005 ☐  
 hamburgers, GN 1/1

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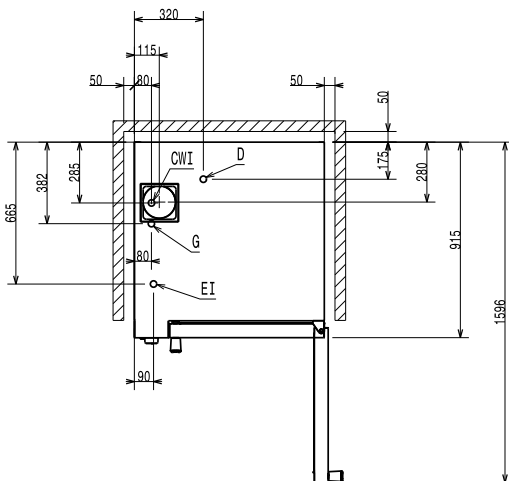


Front



Side

CWI1 = Cold Water inlet 1 (cleaning)                      G = Gas connection  
CWI2 = Cold Water Inlet 2 (steam generator)  
D = Drain  
EI = Electrical inlet (power)



Top

## Electric

|                        |                      |
|------------------------|----------------------|
| Supply voltage:        | 220-230 V/1 ph/50 Hz |
| Auxiliary:             | 1 kW                 |
| Electrical power, max: | 0.5 kW               |

**Capacity:**

| Trays type: | 20 (GN 1/1) |

### Key Information:

|                                         |         |
|-----------------------------------------|---------|
| <b>External dimensions, Width:</b>      | 890 mm  |
| <b>External dimensions, Depth:</b>      | 900 mm  |
| <b>External dimensions, Height:</b>     | 1700 mm |
| <b>Net weight:</b>                      | 220 kg  |
| <b>Height adjustment:</b>               | 80/0 mm |
| <b>Functional level:</b>                | Basic   |
| <b>Cooking cycles - air-convection:</b> | 300 °C  |
| <b>Internal dimensions, Width:</b>      | 590 mm  |
| <b>Internal dimensions, Depth:</b>      | 503 mm  |
| <b>Internal dimensions, Height:</b>     | 1350 mm |

## ISO Certificates

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

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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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