

Crosswise Convection Gas Convection Oven, 20 GN2/1 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260864 (EFCG22CSBS)

 Convection Oven Crosswise
 20x2/1GN, 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 20x2/1GN 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 2/1 or 40 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 20x2/1GN PNC 922204

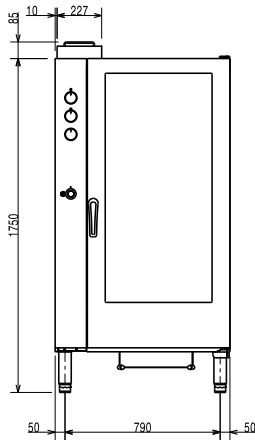
Optional Accessories

- 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
- Probe for ovens 20x1/1 and 2/1GN PNC 921704
- Flue condenser for gas ovens 20x2/1GN PNC 921712
- 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

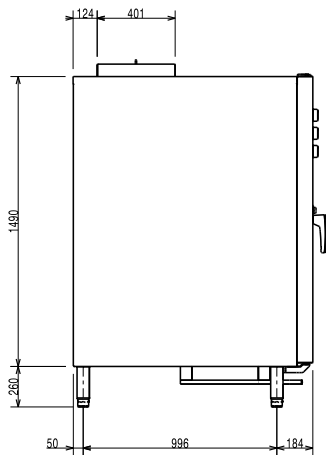
APPROVAL: _____

- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- AISI 304 stainless steel grid, GN 2/1 PNC 922076
- Trolley for 20x2/1GN roll-in rack PNC 922134
- Base for 20x2/1GN roll-in rack PNC 922142
- 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)
- Pair of baking tray support PNC 922173
- Pair of AISI 304 stainless steel grids, PNC 922175
 GN 2/1
- 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 20x2/1GN PNC 922204
- 80mm pitch roll-in rack for 20x2/1GN PNC 922206
- 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

Front

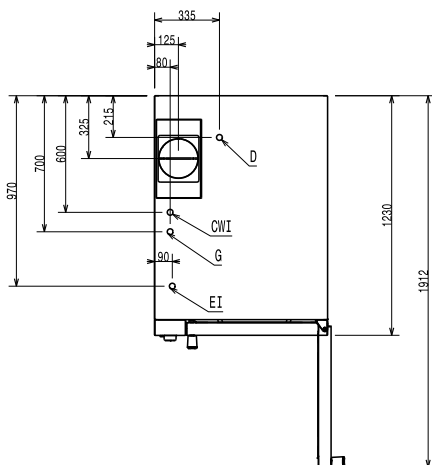


Side



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

Top



Electric

Supply voltage:

260864 (EFCG22CSBS) 220-230 V/1 ph/60 Hz

Auxiliary: 1 kW

Electrical power max.: 1 kW

Gas

Gas Power: 50 kW

Capacity:

Trays type: 20 - 2/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm

External dimensions, Depth: 1215 mm

External dimensions, Height: 1700 mm

Net weight: 311.8 kg

Height adjustment: 80/0 mm

Functional level: Basic

Cooking cycles - air-convection: 300 °C

Internal dimensions, Width: 590 mm

Internal dimensions, Depth: 760 mm

Internal dimensions, Height: 1350 mm

ISO Certificates

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