

## Crosswise Convection Electric Convection Oven, 20 GN1/1 - 60Hz

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**260729 (FCE20160)**

 Convection Oven Crosswise  
 20x1/1GN, electric - 60Hz

### Short Form Specification

**Item No.** \_\_\_\_\_

Main structure in stainless steel, with seamless joints in the oven cavity. Double-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Atmospheric burner.

Cooking cycles: air convection, convection with 5 stage humidification. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack suitable for 20x1/1GN.

Supplied with n. 1 roll-in rack, 60mm pitch, and n. 2 roll-in rack slides.

### Main Features

- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Maximum temperature of 300°C.
- Food temperature probe (available as accessory).
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

### Construction

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- 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
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Probe for ovens 20x1/1 and 2/1GN PNC 921704
- Trolley for 20x1/1GN roll-in rack PNC 922132
- Base for 20x1/1GN roll-in rack PNC 922141
- 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

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



**Electrolux**  
PROFESSIONAL

## Crosswise Convection Electric Convection Oven, 20 GN1/1 - 60Hz

- 80mm pitch roll-in rack for 20x1/1GN PNC 922205
- Pair of frying baskets PNC 922239
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Volcano Smoker for lengthwise and crosswise oven PNC 922338

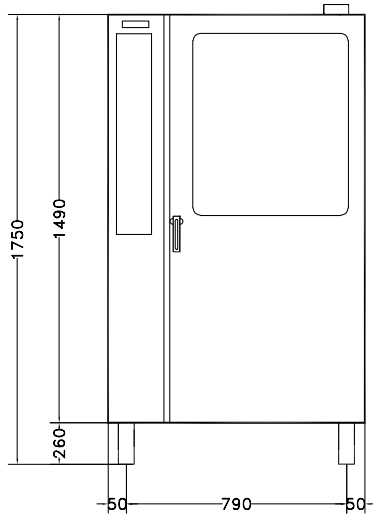


Crosswise Convection  
Electric Convection Oven, 20 GN1/1 - 60Hz

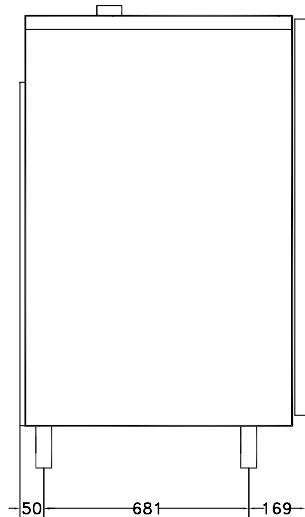
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2024.04.16

Front

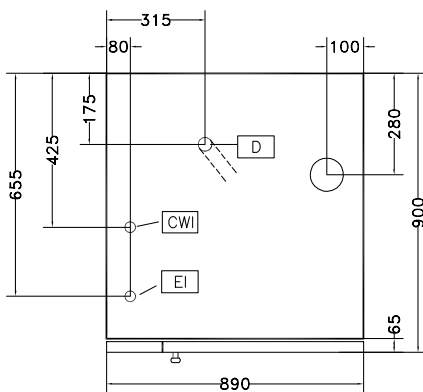


Side



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

Top



## Electric

### Supply voltage:

260729 (FCE20160) 380-400 V/3N ph/60 Hz

### Auxiliary:

1 kW

### Electrical power max.:

34.5 kW

## Capacity:

### Shelf capacity:

ISO 9001; ISO 14001

## Key Information:

External dimensions, Width: 890 mm

External dimensions, Depth: 900 mm

External dimensions, Height: 1700 mm

Net weight: 215.5 kg

Height adjustment: 80/0 mm

Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm

Cooking cycles - air-convection: 300 °C

Internal dimensions, Width: 590 mm

Internal dimensions, Depth: 503 mm

Internal dimensions, Height: 1350 mm

## ISO Certificates

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