

Crosswise Convection Electric Convection Oven, 20 GN2/1

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



260709 (FCE202)

Convection Oven Crosswise
20x2/1GN, electric

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 20x2/1GN or 40x1/1GN.

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 20x2/1GN PNC 922204

Optional Accessories

- 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 20x2/1GN roll-in rack PNC 922134 ☐
- Base for 20x2/1GN roll-in rack PNC 922142 ☐
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171 ☐
- Pair of baking tray support PNC 922173 ☐
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175 ☐
- 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 20x2/1GN PNC 922204 ☐
- 80mm pitch roll-in rack for 20x2/1GN PNC 922206 ☐
- Pair of frying baskets PNC 922239 ☐

APPROVAL: _____

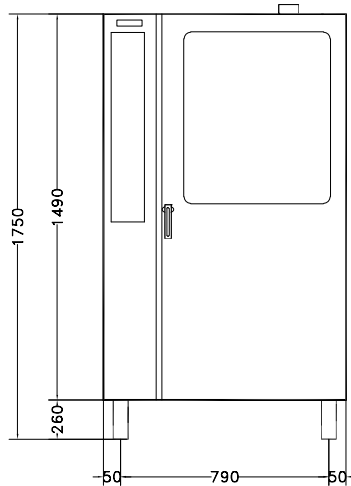
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325 ☐
- Universal skewer rack PNC 922326 ☐
- 6 short skewers PNC 922328 ☐
- Volcano Smoker for lengthwise and crosswise oven PNC 922338 ☐



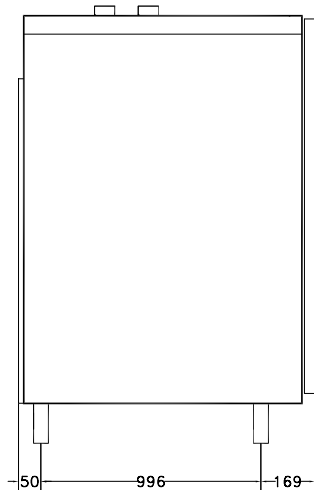
Electrolux
PROFESSIONAL

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Front

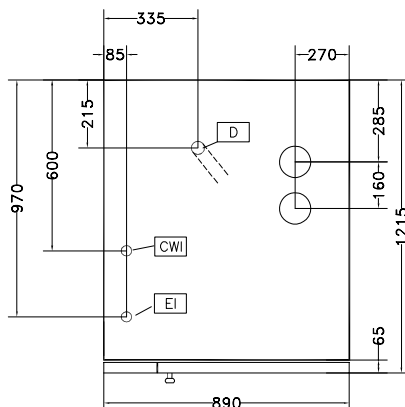


Side



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

Top



Electric

Supply voltage:	
260709 (FCE202)	380-400 V/3N ph/50 Hz
Auxiliary:	1 kW
Electrical power max.:	48.9 kW

Capacity:

Shelf capacity:	ISO 9001; ISO 14001
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Key Information:

External dimensions, Width:	890 mm
External dimensions, Depth:	1215 mm
External dimensions, Height:	1700 mm
Net weight:	271.4 kg
Height adjustment:	80/0 mm
Functional level:	Basic
Type of grids:	2/1 Gastronorm
Runners pitch:	60 mm
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
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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.

2024.04.08