

Crosswise Convection Gas Convection Oven, 10 GN1/1 -60Hz

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



260723 (FCG10160)

Gas Convection Oven 10x1/1GN, crosswise

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 airflow channel system.

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

Functional level: base, manual.

"Cross-wise" pan rack suitable for 10x1/1GN. The pan rack, fixed, can be converted into a roll-in rack by using an optional kit.

Supplied with n. 1 pan rack, 60mm pitch (made up of n. 2 side hangers).

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 side hangers PNC 922121 10x1/1GN electric oven (included with the oven)

Optional Accessories

- Pair of 1/1GN AISI 304 stainless steel grids
 Support for 1/2GN pan (2pcs)
 Water softener with salt for ovens with automatic regeneration of resin
 Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens)
- Flue condenser for gas ovens PNC 921701 □ 10x1/1-2/1
- Probe for ovens 6 and 10x1/1GN
 PNC 921702 □
- Guide kit for 1/1GN drain pan PNC 921713 □
- Pair of grids for whole chicken PNC 922036 ☐
 (8 per grid 1,2kg each), GN
- Open base for 10 GN 1/1 PNC 922102 ☐ convection oven

APPROVAL:





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• Shelf guides for 10x1/1GN, ovens base	PNC	922106	
Cupboard base for 10 GN 1/1 convection oven	PNC	922109	
Hot cupboard stand for convection oven 10x1/1GN	PNC	922112	
• Open base on castors for 10 GN 1/1 convection oven	PNC	922114	
 80mm pitch side hangers 10x1/1GN gas oven 	PNC	922116	
• 60mm pitch side hangers 10x1/1GN gas oven (included with the oven)	PNC	922122	
 Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN 	PNC	922127	
• Trolley for 10x1/1GN roll-in rack	PNC	922130	
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	
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	
 Volcano Smoker for lengthwise and crosswise oven 	PNC	922338	





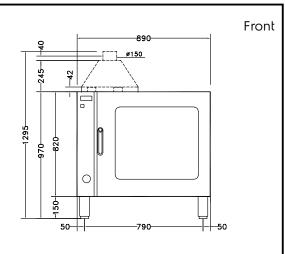


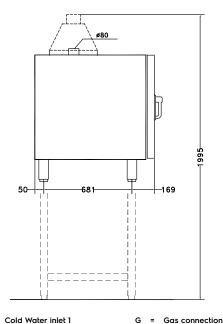






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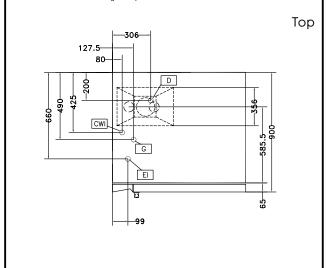


= Cold Water inlet 1 (cleaning) CWII

= Cold Water Inlet 2 (steam generator) CWI2

Drain

= Electrical inlet (power)



Electric

Supply voltage:

260723 (FCG10160) 220-230 V/1 ph/60 Hz

Auxiliary: 0.35 kW

0.35 kW Electrical power max.:

Gas

Side

Gas Power: 18.5 kW

Capacity:

Shelf capacity: 10

Key Information:

External dimensions, Width: 890 mm 900 mm External dimensions, Depth: 970 mm External dimensions, Height: Net weight: 136 kg Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm

Cooking cycles - air-

300 °C convection: Internal dimensions, Width: 590 mm 479 mm Internal dimensions, Depth: Internal dimensions, Height: 680 mm







