

Crosswise Convection Gas Convection Oven, 20 GN1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



260703 (FCG201)

Convection Oven Crosswise
20x1/1GN, gas

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 ☐
- 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 ☐
- 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 ☐
- 60mm pitch roll-in rack for 20x1/1GN (included with the oven) PNC 922203 ☐

APPROVAL: _____

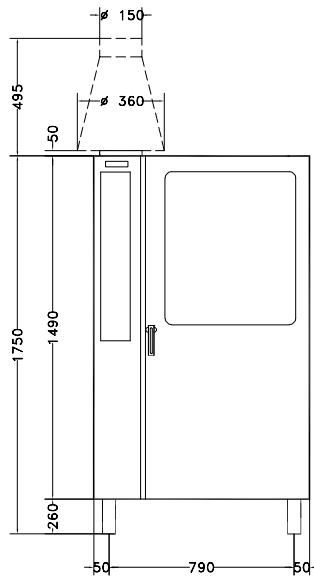
- 80mm pitch roll-in rack for 20x1/1GN PNC 922205 ☐
- Pair of frying baskets PNC 922239 ☐
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325 ☐
- Universal skewer rack PNC 922326 ☐
- Volcano Smoker for lengthwise and crosswise oven PNC 922338 ☐



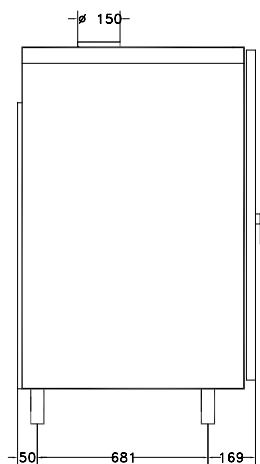
Electrolux
PROFESSIONAL

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Front



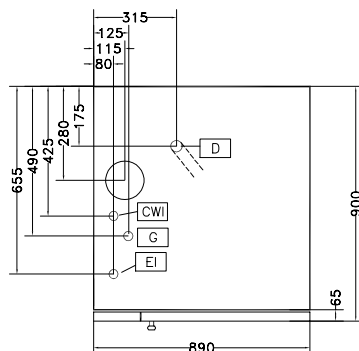
Side



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:
260703 (FCG201) 220-230 V/1 ph/50 Hz
Auxiliary: 1 kW
Electrical power max.: 0.5 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: 220 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

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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.

2024.04.16

