260698 (EFCE21CSDS)
Convection Oven Crosswise 20x1/1GN, electric

Main Features

- Drip tray to collect residual cooking juices and fat.
- 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.
- 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).
- 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.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Capacity: 20 GN 1/1 trays.
- Drip tray under the door to collect condensed liquid available as accessory.
- Manual valve to adjust the position of steam evacuation flap.

Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPx4 water protection.
- Integrated drain outlet.
- 1 pair of 60 mm pitch runners is supplied as standard.
- Robust structure thanks to stainless steel construction.
- Ergonomic door handle.
- Cooking chamber in 430 AISI stainless steel.

Included Accessories

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

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Optional Accessories

PNC Code	Description
Containers, trays and grids	
921101	Pair of AISI 304 stainless steel grids, GN 1/1
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922036	Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1
922062	AISI 304 stainless steel grid, GN 1/1
922239	Pair of frying baskets
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
922325	Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens
922713	Mesh grilling grid, GN 1/1
925000	Non-stick universal pan, GN 1/1, H=20mm
925001	Non-stick universal pan, GN 1/ 1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
Food probes	
921704	Probe for ovens 20x1/1 and 2/1GN
Grease/oil management	
922179	2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)
Handling - gastronorm	
922132	Trolley for 20x1/1GN roll-in rack
922141	Base for 20x1/1GN roll-in rack
922203	60mm pitch roll-in rack for 20x1/1GN (included with the oven)
922205	80mm pitch roll-in rack for 20x1/1GN
Other accessories	
922338	Volcano Smoker for lengthwise and crosswise oven
Spray units	
922170	Retractable hose reel spray unit
922171	External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)
Other accessories	
921106	Support for 1/2GN pan (2pcs)

Recommended Detergents

PNC Code	Description
0S2282	C20 - Extra strong detergent for ovens, 2pcs, 5L
0S2283	C21 - Extra strong rinse aid, 2pcs, 5L

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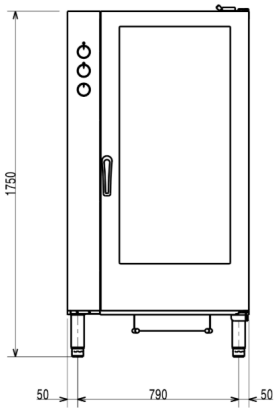
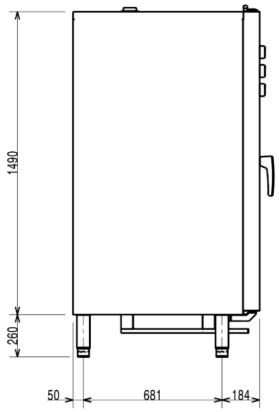
Technical specifications

Electric	
Supply voltage:	380-400 V/3N ph/50 Hz
Auxiliary:	1 kW
Capacity:	
Trays type:	20 - GN 1/1
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
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

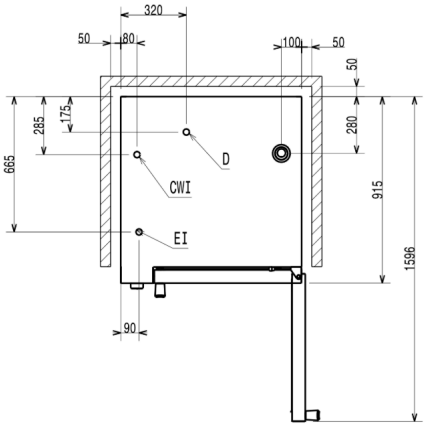
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
DO = Overflow drain pipe

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