

Crosswise Convection Electric Convection Oven, 10 GN2/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



260697 (EFCE12CSDS)

Convection Oven Crosswise 10x2/1GN, electric

Short Form Specification

Item No.

Convection oven with direct steam. Main structure in stainless steel. Cooking chamber with side lightning and drip tray. Double glass door. Heating via "Incoloy" armoured elements positioned on the convector unit. Electromechanical thermostat; temperature adjustable from 30° C to 300°C; visual display and thermometer. Timer from 0 to 120 minutes with acoustic alarm. 5-level humidity control.

Supplied with n.1 "cross-wise" tray rack composed by 2 side hangers, 60 mm pitch, for 10x2/1GN grids.

Main Features

- 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).
- Rapid cooling of oven cavity.
- 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.
- Maximum temperature of 300°C.
- Perfect evenness: guarantees perfect distribution of heat throughout the oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Food temperature probe (available as accessory).
- Drip tray to collect residual cooking juices and fat.
- Drip tray under the door to collect condensed liquid available as accessory.
- Manual valve to adjust the position of steam evacuation flap.
- Capacity: 10 GN 2/1 or 20 GN 1/1 trays.

Construction

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

Included Accessories

 1 of 60mm pitch side hangers for PNC 922123 10x2/1GN oven (included with the oven)

Optional Accessories

- Pair of AISI 304 stainless steel PNC 921101
 grids, GN 1/1
- Water softener with salt for ovens PNC 921305 with automatic regeneration of resin
- Probe for ovens 10x2/1GN PNC 921703
 Guide kit for 1/1GN drain pan PNC 921713
- Pair of AISI 304 stainless steel PNC 922017
 grids, GN 1/1
- Pair of grids for whole chicken (8 PNC 922036 ☐ per grid 1,2kg each), GN 1/1
- AISI 304 stainless steel grid, GN PNC 922062 ☐ 1/1

APPROVAL:





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AISI 304 stainless steel grid, GN 2/1Open base for 10 GN 2/1 convection		922076 922103	
 Shelf guides for 10x2/1GN, oven base Cupboard base for 10 GN 2/1 convection oven 		922107 922110	
80mm pitch side hangers for 10x2/1GN oven	PNC	922117	
60mm pitch side hangers for 10x2/1GN oven (included with the oven)	PNC	922123	
• Feet for convection ovens 10 GN1/1 & 10 GN2/1	PNC	922127	
Trolley for 10x1/1GN and 10x2/1GN roll-in rack	PNC	922128	
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)		922171	_
Pair of baking tray support	PNC	922173	
 Pair of AISI 304 stainless steel grids, GN 2/1 	PNC	922175	
Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC	922178	
Kit to convert to 10x2/1GN roll-in rack	PNC	922202	
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	
 6 short skewers 	PNC	922328	
Volcano Smoker for lengthwise and crosswise oven	PNC	922338	
 Drip tray for convection oven 10 GN1/1 & 2/1 	PNC	922431	
 Mesh grilling grid, GN 1/1 	PNC	922713	
• Non-stick universal pan, GN 1/1, H=20mm	PNC	925000	
 Non-stick universal pan, GN 1/1, H=40mm 	PNC	925001	
 Non-stick universal pan, GN 1/1, H=60mm 	PNC	925002	
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC	925003	
Aluminum grill, GN 1/1	PNC	925004	
 Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 	PNC	925005	



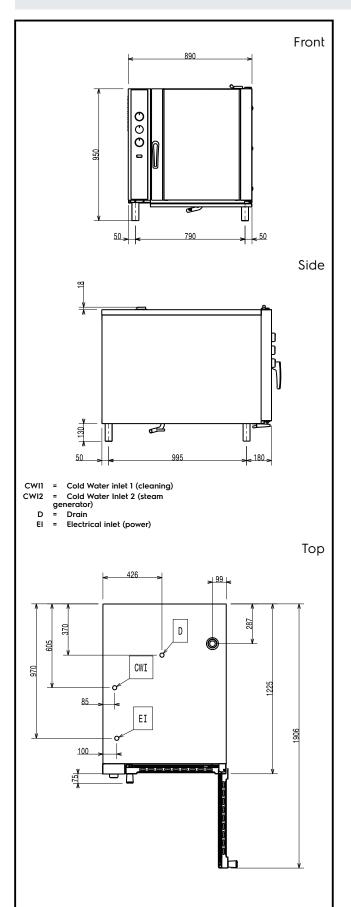








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Electric Supply voltage:

260697 (EFCE12CSDS) 380-400 V/3N ph/50 Hz

0.5 kW **Auxiliary**: Electrical power max.: 24.5 kW

Capacity:

Trays type: 10 - 2/1 Gastronorm

Key Information:

External dimensions, Width: 890 mm External dimensions, Depth: 1215 mm External dimensions, Height: 970 mm Net weight: 147 kg Height adjustment: 80/0 mm Functional level: Basic Cooking cycles - air-convection: 300 °C

ISO Certificates

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

Crosswise Convection Electric Convection Oven, 10 GN2/1 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.







