Electrolux

Crosswise Convection Electric Convection Oven, 10 GN1/1



Crosswise Convection

Electric Convection Oven, 10 GN1/1

260706 (FCE101)

Electric 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).

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- IPX4 water resistance certification.
- 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

- Height adjustable feet.
- 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.

Included Accessories

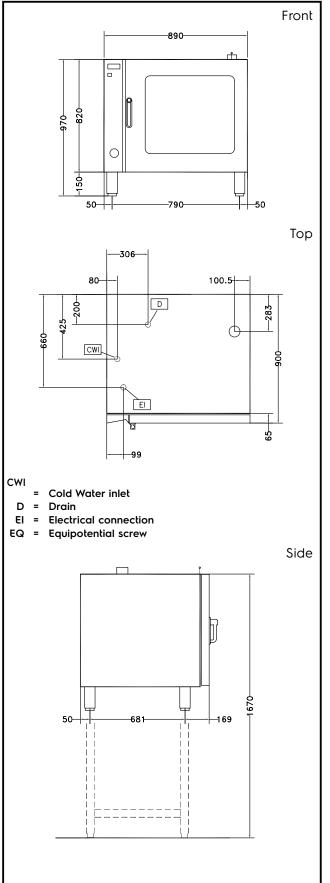
PNC 922121 • 1 of 60mm pitch side hangers 10x1/1GN electric oven (included with the oven)

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APPROVAL:

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Electric	
Supply voltage: 260706 (FCE101) Auxiliary: Electrical power:	400 V/3N ph/50 Hz 0.3 kW 17.3 kW
Capacity:	
Shelf capacity:	10
Key Information:	
External dimensions, Height: External dimensions, Width: External dimensions, Depth: Net weight: Functional level: Type of grids: Runners pitch: Cooking cycles - air- convection:	970 mm 890 mm 900 mm 121.2 kg Basic;Manual 1/1 Gastronorm 60 mm 300 °C 590 mm

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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.



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Optional Accessories		
 Pair of 1/1GN AISI 304 stainless steel grids 	PNC	921101
• Support for 1/2GN pan (2pcs)	PNC	921106
• Automatic water softener for ovens	PNC	921305
Resin sanitizer for water softener		921306
• Probe for ovens 6 and 10x1/1GN		921702
• Guide kit for 1/1GN drain pan		921713
 Couple of grids for whole chicken 1/1GN (8 per grid) Pase for even 10x1/1CN 		922036
Base for oven 10x1/1GN		922102
 Shelf guides for 10x1/1GN, ovens base 		922106
Cupboard stand for oven 10x1/1GN	PNC	922109
 Hot cupboard stand for convection oven 10x1/1GN 	PNC	922112
Base on castors for 10x1/1GN ovens	PNC	922114
 80mm pitch side hangers 10x1/1GN electric oven 	PNC	922115
 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) 	PNC D	922121
• 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
 Side external spray unit (needs to be mounted outside and includes support for mounting to oven) 	PNC D	922171
• Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric)	PNC D	922178
• Kit to convert to 10x1/1GN roll-in rack	PNC	922201
 2 frying baskets for ovens 	PNC	922239
 Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) 	PNC	922266
 Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens 	PNC D	922325
Universal skewer rack	PNC	922326
 Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood 	PNC	922338

chips are available on request

