



**Crosswise Convection
Electric Convection Oven, 6
GN1/1 - 60Hz**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



260726 (FCE06160)

Electric Convection Oven
6x1/1GN, crosswise

Short Form Specification

Item No. _____

Main structure in stainless steel, with seamless joints in the oven cavity. Door with tempered glass. Cavity lighting. Unique air-flow channel system.

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

Functional level: base, manual.

"Cross-wise" pan rack, 60 mm pitch, suitable for 6x1/1GN.

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.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPx4 water protection.

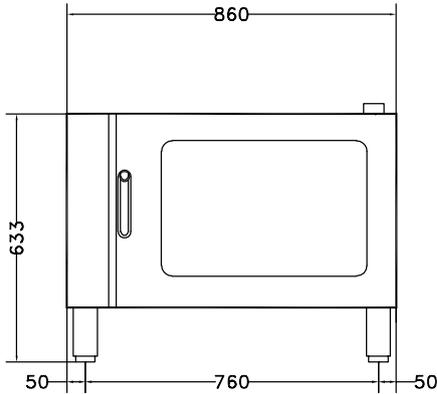
APPROVAL: _____



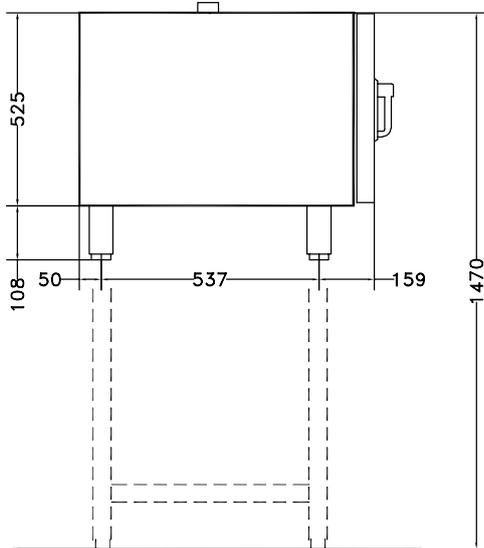
Optional Accessories

- Stacking kit for 6 GN 1/1 convection oven on 15&25 kg blast chiller/freezer crosswise PNC 881528
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Support for 1/2GN pan (2pcs) PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Probe for ovens 6 and 10x1/1GN PNC 921702
- Guide kit for 1/1GN drain pan PNC 921713
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Open base for 6 GN 1/1 convection oven PNC 922101
- Shelf guides for 6x1/1GN, ovens base PNC 922105
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- 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

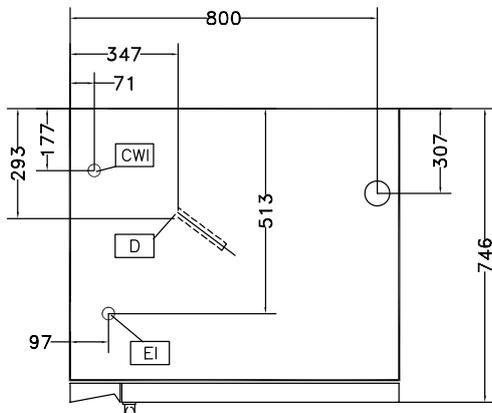
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 EI = Electrical inlet (power)

Electric

Supply voltage:
 260726 (FCE06160) 380-400 V/3N ph/60 Hz
Electrical power max.: 7.7 kW

Capacity:

Shelf capacity: 6

Key Information:

External dimensions, Width: 860 mm
External dimensions, Depth: 746 mm
External dimensions, Height: 633 mm
Net weight: 79.5 kg
Functional level: Basic
Type of grids: 1/1 Gastronorm
Runners pitch: 60 mm
Cooking cycles - air-convection: 300 °C
Heating-up time (hot air cycle): 215°C / 300s.