

Crosswise Convection Electric Convection Oven, 10 GN1/1 - 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260727 (FCE10160)

 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 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 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).

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 side hangers PNC 922121
 10x1/1GN electric oven (included with the oven)

Optional Accessories

- 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 10 GN 1/1 convection oven PNC 922102
- Shelf guides for 10x1/1GN, ovens base PNC 922106
- Cupboard base for 10 GN 1/1 convection oven PNC 922109
- Hot cupboard stand for convection oven 10x1/1GN PNC 922112
- Open base on castors for 10 GN 1/1 convection oven PNC 922114
- 80mm pitch side hangers 10x1/1GN electric oven PNC 922115

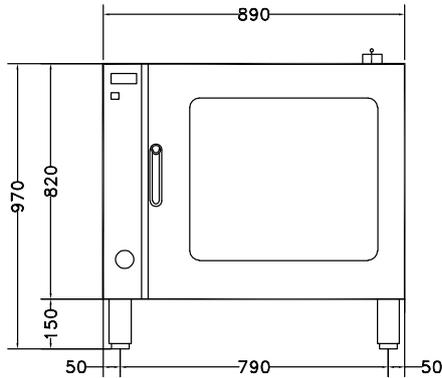
APPROVAL: _____



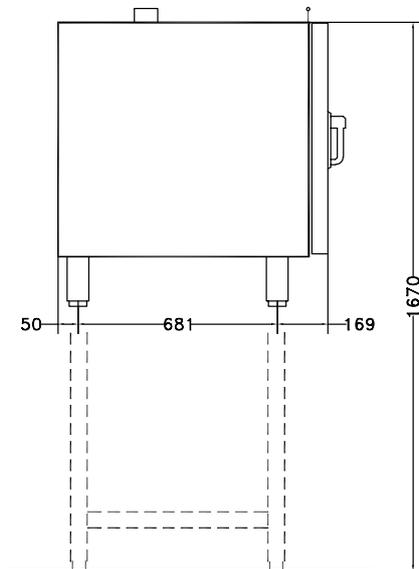
- 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) PNC 922121
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Trolley for 10x1/1GN roll-in rack PNC 922130
- Retractable hose reel spray unit PNC 922170
- External side spray unit (needs to be mounted outside and includes 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

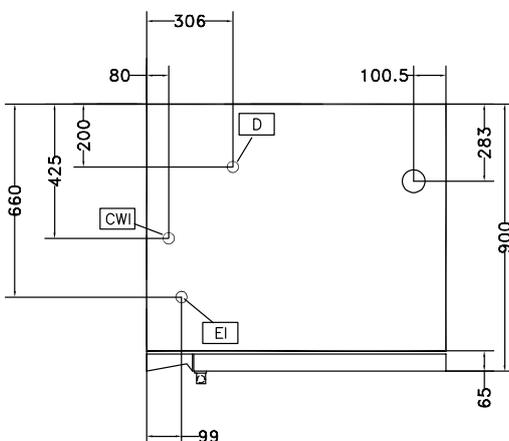


Side



CW11 = Cold Water inlet 1 (cleaning)
 CW12 = Cold Water Inlet 2 (steam generator)
 D = Drain
 EI = Electrical inlet (power)

Top



Electric

Supply voltage:
 260727 (FCE10160) 380-400 V/3N ph/60 Hz
Auxiliary: 0.3 kW
Electrical power max.: 17.3 kW

Capacity:

Shelf capacity: 10

Key Information:

External dimensions, Width: 890 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 970 mm
Net weight: 121.2 kg
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: 680 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.