

Electrolux Convection Ovens

Conv. oven 10 GN 2/1, Cross-wise

The Electrolux Convection oven range is designed to guarantee high performance and total cooking uniformity while reducing energy consumption. Coupled with its ease of use and robustness of materials used in manufacture, this gives a range second to none. With a choice of 22 different ovens available, and an extensive range of accessories, any installation can be tailored to meet the needs of today's professional caterer.



260707 with base

EASY TO INSTALL

- External access door for electrical connections.
- Height adjustable legs.
- All connections made on the left side below the oven.

EASY TO CLEAN

- 304 grade stainless steel exterior, with seamless joints in the oven cavity.
- IPX4 Water protection.
- Racks easily removed without the need for special tools.
- Integrated drain outlet.

EASY TO USE

- 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 viewing of cooking products.
- Unique air-flow channel system guarantees perfect distribution of heat throughout the oven cavity.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.

EASY TO MAINTAIN

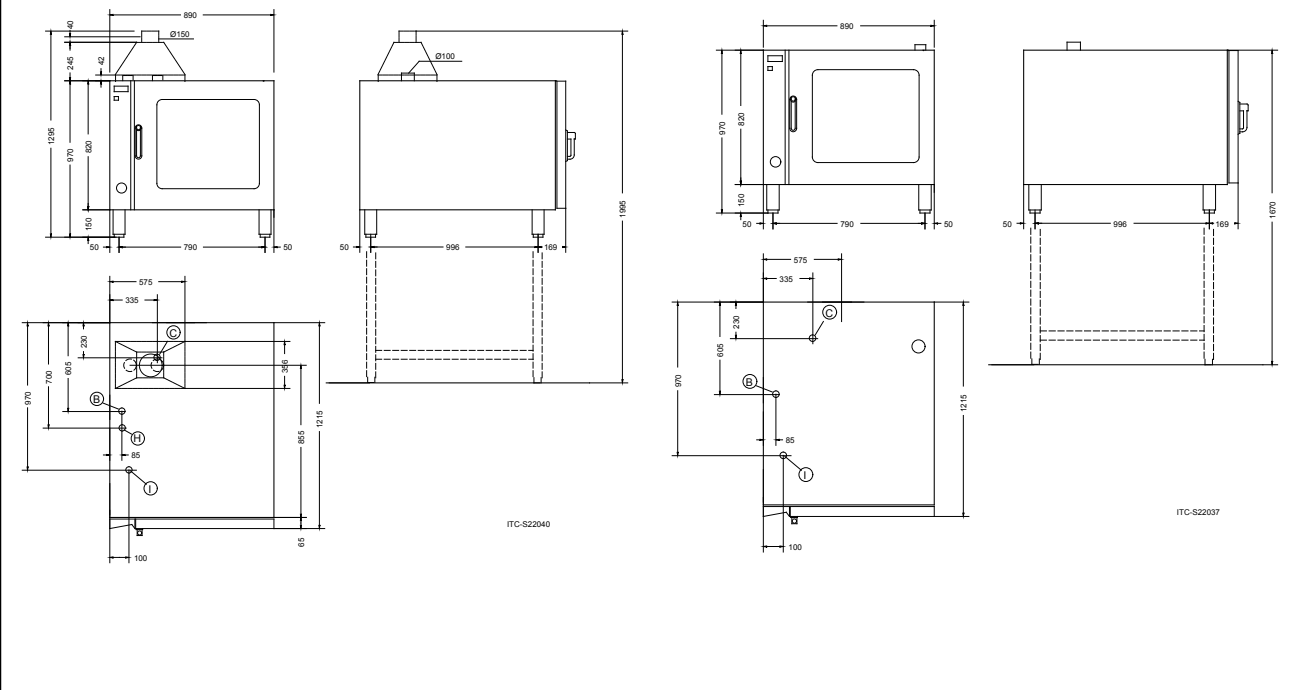
- Access to main components from the front panel.
- Meets the requirements of CE, VDE and DVGW for safety.
- Platinum probe in the oven gives maximum precision and control during cooking.

EASY ON THE ENVIRONMENT

- Double-glazed door on larger models, with heat-treated glass.
- 98% recyclable by weight.
- CFC free packaging.



Electrolux



	FCG102 260702	FCG10260 260724	FCE102 260707	FCE10260 260728
LEGEND				
B - Cold water inlet	3/4"	3/4"	3/4"	3/4"
C - Water drain	25mm	25mm	25mm	25mm
H - Gas connection	1/2"	1/2"		
I - Electrical connection	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
TECHNICAL DATA				
Power supply	Gas	Gas	Electric	Electric
Functional level	Base; Manual	Base; Manual	Base; Manual	Base; Manual
Type of grids	2/1 Gastronorm	2/1 Gastronorm	2/1 Gastronorm	2/1 Gastronorm
Shelf capacity	10	10	10	10
Runners pitch - mm	60	60	60	60
Cooking cycles - °C				
air-convection	300	300	300	300
External dimensions - mm				
WxDxH	890, 1215, 970	890, 1215, 970	890, 1215, 970	890, 1215, 970
height adjustment	80	80	80	80
Power - kW				
auxiliary	0.5	0.5	0.5	0.5
electric	0.5	0.5	24.5	24.5
gas	25	25		
Net weight - kg.	154	154	147	147
Supply voltage	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
INCLUDED ACCESSORIES				
60 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	1	1	1	1
ACCESSORIES				
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266
1/1GN DRAIN PAN GUIDE KIT	921713	921713	921713	921713
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036
60 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922123	922123	922123	922123
80 MM PITCH SIDE HANGERS FOR 10X2/1 OVEN	922117	922117	922117	922117
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BAKING TRAY SUPPORT	922173	922173	922173	922173
BASE FOR OVENS 10X2/1	922103	922103	922103	922103
CUPBOARD STAND 10X2/1 CONVECT STEAMER	922119	922119	922119	922119
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	921700		
FAT FILTER FOR OVENS 10X1/1-2/1			922178	922178
FEET FOR OVENS 10X1/1-2/1	922127	922127	922127	922127
FLUE CONDENSER FOR GAS OVENS 10X1/1-2/1	921701	921701		
HOTCUPBOARD STAND 10X2/1 CONVECT STEAMER	922125	922125	922125	922125
KIT TO CONVERT TO 10X2/1 ROLL-IN RACK	922202	922202	922202	922202
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175	922175	922175
PROBE FOR OVENS 10X2/1	921703	921703	921703	921703
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
RETRACTABLE HOSE REEL SPRAY UNIT	922170		922170	
SHELF GUIDES FOR 10X2/1-OVEN BASE	922107		922107	
SIDE EXTERNAL SPRAY UNIT	922171		922171	
THERMAL JACKET FOR SLIDE-IN RACK 10X2/1	922154	922154	922154	922154
TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK	922128		922128	
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186