

# Electrolux Convection Ovens

## Conv. oven 20 GN 1/1, 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.



260708

### 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

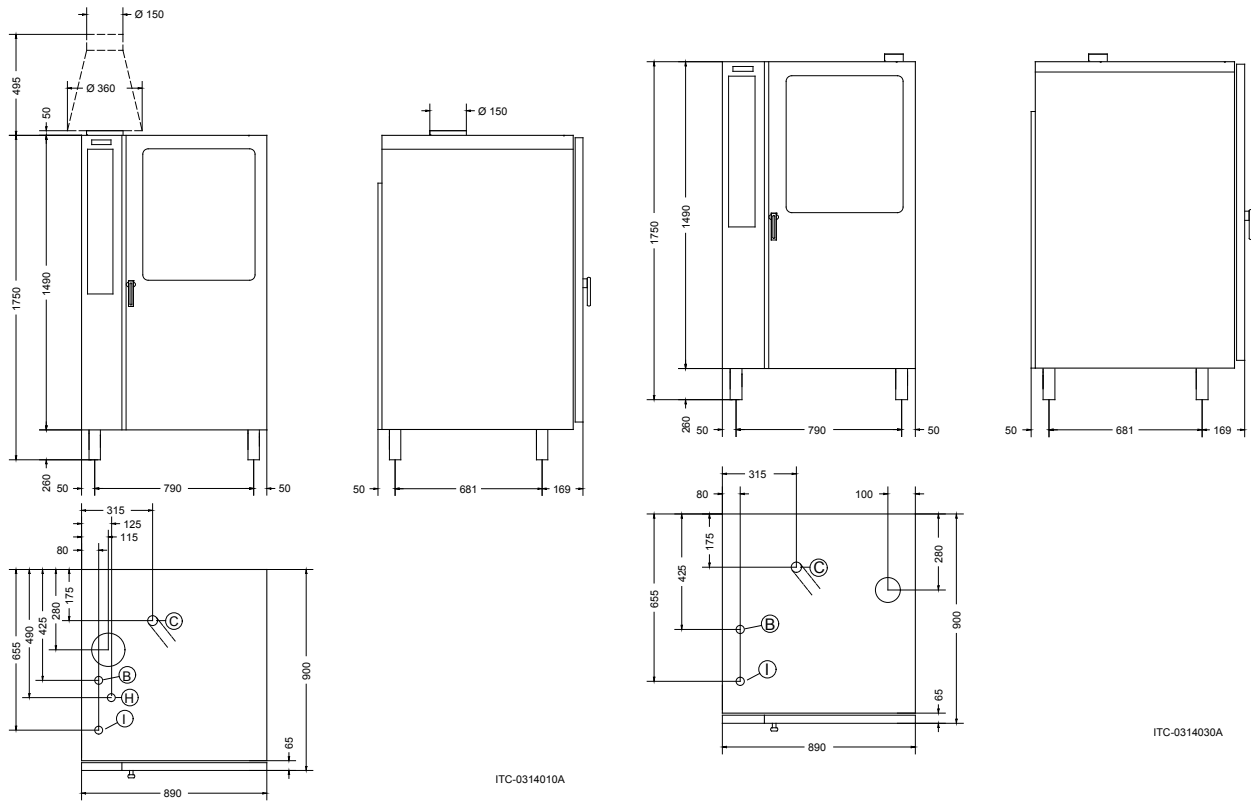
- Double-glazed door on larger models, with heat-treated glass.
- 98% recyclable by weight.
- CFC free packaging.



**Electrolux**

260703, 260725

260708, 260729



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EAA040

2008-04-03

Subject to change without notice

	FCG201 260703	FCG20160 260725	FCE201 260708	FCE20160 260729
<b>LEGEND</b>				
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
<b>TECHNICAL DATA</b>				
Power supply	Gas	Gas	Electric	Electric
Functional level	Base; Manual	Base; Manual	Base; Manual	Base; Manual
Type of grids	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm
Shelf capacity	20	20	20	20
Runners pitch - mm	60	60	60	60
Cooking cycles - °C				
air-convection	300	300	300	300
External dimensions - mm				
WxDxH	890, 900, 1700	890, 900, 1700	890, 900, 1700	890, 900, 1700
height adjustment	80	80	80	80
Internal dimensions - mm				
width	590	590	590	590
depth	503	503	503	503
height	1350	1350	1350	1350
Power - kW				
auxiliary	1	1	1	1
electric	1	1	34.5	34.5
gas	35	35		
Net weight - kg.	246.2	246.2	215.5	215.5
Supply voltage	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
<b>INCLUDED ACCESSORIES</b>				
60-MM PITCH ROLL-IN RACK FOR 20X1/1	1	1	1	1
<b>ACCESSORIES</b>				
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN			922179	922179
60-MM PITCH ROLL-IN RACK FOR 20X1/1	922203	922203	922203	922203
80MM PITCH ROLL-IN RACK 14X1/1GN	922205	922205	922205	922205
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BANQUET SYSTEM RACK FOR 60 PLATES 300	922147	922147	922147	922147
BANQUET TROLLEY FOR COMBI 20 1/1	922148	922148	922148	922148
BASE FOR 20X1/1 ROLL-IN RACK	922141	922141	922141	922141
DRAUGHT DIVERTER FOR GAS OVEN 20X1/1	921710	921710		
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	921700		
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215	922215
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101
PAIR OF 1/2 GN PAN SUPPORT SHELVES	921106	921106	921106	921106
PROBE FOR OVENS 20X1/1-2/1	921704	921704	921704	921704
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
SIDE EXTERNAL SPRAY UNIT	922171		922171	
THERMAL BLANKET F.HOLDING STATION 201/1	922149	922149	922149	922149
THERMAL JACKET FOR SLIDE-IN RACK 20X1/1	922158	922158	922158	922158
TROLLEY FOR 20X1/1 ROLL-IN RACK	922132	922132	922132	922132
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186