

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

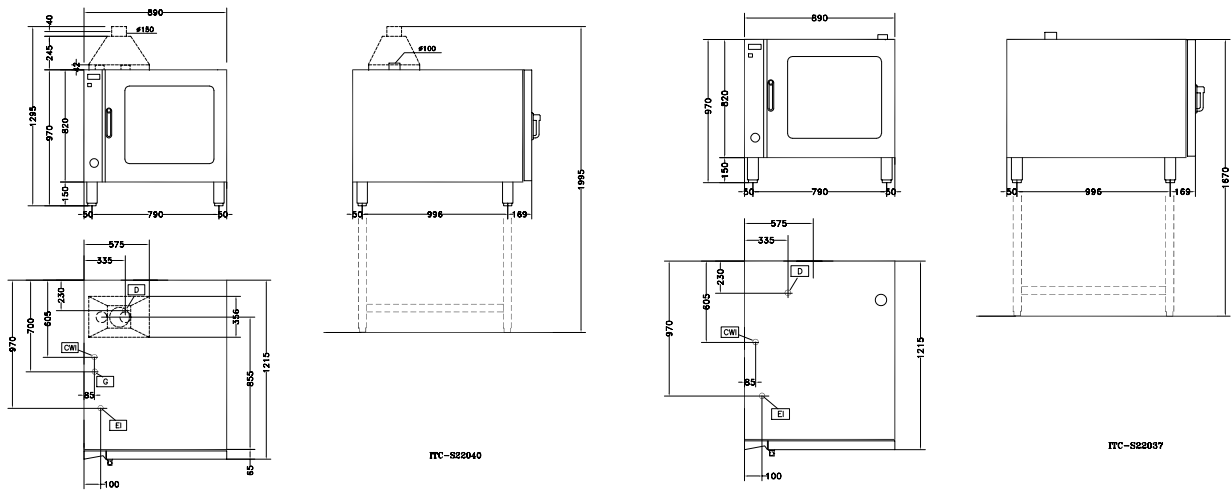
- Access to main components from the front panel.
- Meets the requirements of CE, VDE and DVGW for safety.
- Platinum probe in the oven gives maximum precision and control during cooking.

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 | | | | |
| CWI - Cold water inlet | 3/4" | 3/4" | 3/4" | 3/4" |
| D - Water drain | 25mm | 25mm | 25mm | 25mm |
| EI - Electrical connection | 220/230 V, 1N, 50 | 220/230 V, 1N, 60 | 400 V, 3N, 50 | 400 V, 3N, 60 |
| G - Gas connection | 1/2" | 1/2" | | |
| 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 FOR OVEN | 922110 | 922110 | 922110 | 922110 |
| EXTERNAL SIDE SPRAY UNIT | 922171 | 922171 | 922171 | 922171 |
| 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 6&10 GN1/1-10 GN2/1 | 922127 | 922127 | 922127 | 922127 |
| FLUE CONDENSER FOR GAS OVENS 10X1/1-2/1 | 921701 | 921701 | | |
| HOTCUPBOARD STAND 10X2/1 CONVECT.STEAMER | 922113 | 922113 | 922113 | 922113 |
| 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 | 922170 | 922170 |
| SHELF GUIDES FOR 10X2/1-OVEN BASE | 922107 | 922107 | 922107 | 922107 |
| THERMAL JACKET FOR SLIDE-IN RACK 10X2/1 | 922154 | 922154 | 922154 | 922154 |
| TROLLEY FOR 10X1/1 & 2/1 ROLL IN RACK | 922128 | 922128 | 922128 | 922128 |
| WATER FILTER FOR OVENS 0.8 L/MIN. | 922186 | 922186 | 922186 | 922186 |