

Electrolux Convection Ovens

Conv. oven 20 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. The ovens detailed on this sheet are 1 oven 20 grids, manual, electrical and 1 oven 20 grids, manual, gas. Adapted for Gastronorm 2/1 containers.



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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.



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