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.



260704

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 (6, VDE and DVGW for safety.
- Platinum probe in the oven gives maximum precision and control during cooking.

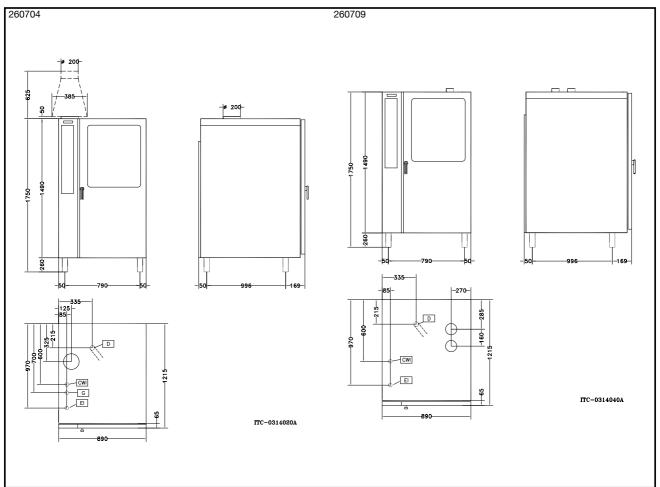
EASY ON THE ENVIRONMENT

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









	FCG202 260704	FCE202 260709
LEGEND		
CWI - Cold water inlet	3/4"	3/4"
D - Water drain	25mm	25mm
El - Electrical connection	220/230 V. 1N. 50	400 V. 3N. 50
G - Gas connection	1/2"	,,
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TECHNICAL DATA		
Power supply	Gas	Electric
Functional level	Base; Manual	Base; Manual
Type of grids	2/1 Gastronorm	2/1 Gastronorm
Shelf capacity	20	20
Runners pitch - mm	60	60
Cooking cycles - °C		
air-convection	300	300
External dimensions - mm		
WxDxH	890, 1215, 1700	890, 1215, 1700
height adjustment	80	80
Internal dimensions - mm		
width	590	590
depth	760	760
height	1350	1350
Power - kW		
auxiliary	1	1
electric	1	48.9
gas	50	
Net weight - kg.	311.8	271.4
Supply voltage	220/230 V, 1N, 50	400 V, 3N, 50
INCLUDED ACCESSORIES		
60 MM PITCH ROLL-IN RACK FOR 20X2/1	1	1
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ACCESSORIES		
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN		922179
60 MM PITCH ROLL-IN RACK FOR 20X2/1	922204	922204
80MM PITCH ROLL-IN RACK 14X2/1GN	922206	922206
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305
BAKING TRAY SUPPORT	922173	922173
BASE FOR 20X2/1 ROLL-IN RACK	922142	922142
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR GAS OVENS 10&20X1/1-2/1	921700	
FLUE CONDENSER FOR GAS OVEN 20X2/1	921712	
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175
PROBE FOR OVENS 20X1/1-2/1	921704	921704
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
THERMAL JACKET FOR SLIDE-IN RACK 20X2/1	922162	922162
TROLLEY FOR 20X2/1 ROLL-IN RACK	922134	922134