

Crosswise Convection Electric Convection Oven - 4 Grids



Crosswise Convection

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260275 (FCE043L)

Electric convection oven, 4 grids, crosswise

Short Form Specification

Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Cavity made from enamelled steel. Double-glazed door with tempered glass.Cavity lighting.

Cooking cycle: air convection. Max.temperature of 230°C. Functional level: base, manual.

"Cross-wise" pan rack, 60 mm pitch, suitable for 4 grids mm 422x370. Supplied with: n. 1 fat filter, n. 1 grid, n. 2 enamelled pans (mm20h and mm 35h)

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- IPX4 water resistance certification.
- Cavity lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- Racks can be easily removed without the need for special tools.
- Maximum temperature of 250°C.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Front panel provides easy access to the main components.

Construction

- Height adjustable feet.
- Enameled cooking chamber.
- Stainless steel oven cavity with rounded corners.
- Double-glazed door with tempered glass.

Optional Accessories

Enamelled tray (422x370x33) for 4	PNC 921056
grid oven	
Baking tray (422x370x20) for 4 grid oven	PNC 921057
	Baking tray (422x370x20) for 4 grid

• Grid (422x370) for ovens PNC 921058

Electrolux

APPROVAL:



Electrolux



CSQ

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Electric

ph/50/60	0 Hz
nual	
mm	
70s.	
70s	

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