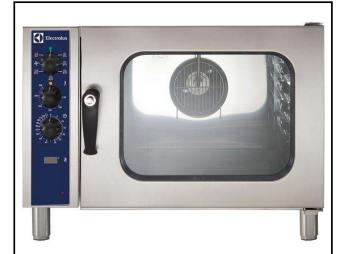
Crosswise Convection Electric Convection Oven, 6 GN1/1

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| | | |
| SIS # | | |
| AIA # | | |



260705 (FCE061)

Electric convection oven 6x1/1GN, crosswise

Short Form Specification

Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Door with tempered glass. Cavity lighting. Unique air-flow channel system.

Cooking cycles: air convection, convection with 5 stage humidification. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack, 60 mm pitch, suitable for 6x1/1GN.

Main Features

- IPX4 water resistance certification.
- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- 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 view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- Height adjustable feet.
- Access to all components from the front.
- Stainless steel oven cavity with rounded corners
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

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| Convection | Cro |
| ion | Crosswise (|
| Oven, 6 GN | () |
| 7,60 | onvection |
| SZ. | CE |



Crosswise Convection Electric Convection Oven, 6 GN1/1

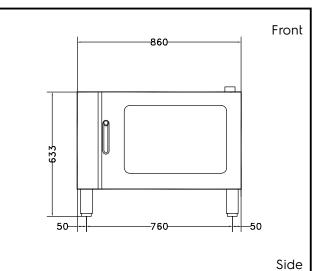
Optional Accessories

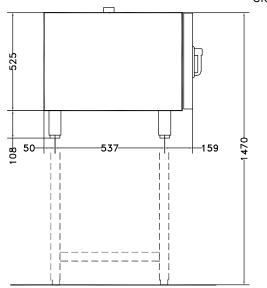
| Kit for stacking 6x1/1GN convection oven and 15kg blast chillers and blast chiller&freezers | PNC | 881528 |
|---|----------|----------|
| Pair of 1/1GN AISI 304 stainless steel grids | PNC | 921101 🗖 |
| • Support for 1/2GN pan (2pcs) | PNC | 921106 🗖 |
| Automatic water softener for ovens | PNC | 921305 |
| Resin sanitizer for water softener | PNC □ | 921306 |
| • Probe for ovens 6 and 10x1/1GN | | 921702 |
| Guide kit for 1/1GN drain pan | | 921713 🗖 |
| Couple of grids for whole chicken 1/1GN (8 per grid) | PNC | 922036 |
| Base for oven 6x1/1GN | | 922101 🗖 |
| Shelf guides for 6x1/1GN, ovens base | | 922105 |
| Retractable hose reel spray unit | PNC □ | 922170 |
| Side external spray unit (needs to be mounted outside and includes support for mounting to oven) | PNC | 922171 🗖 |
| Fat filter for 6x1/1GN | PNC □ | 922177 |
| • 2 frying baskets for ovens | PNC □ | 922239 |
| • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC □ | 922266 |
| Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens | PNC | 922325 |
| Universal skewer rack | PNC | 922326 |
| Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request | PNC | 922338 |





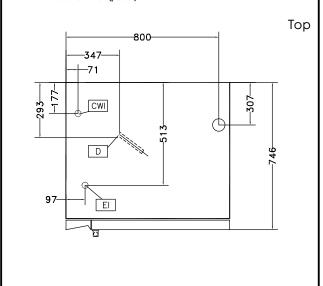
Crosswise Convection Electric Convection Oven, 6 GN1/1





Cold Water inlet 1 CWI2 Cold Water Inlet 2 D Drain

Electrical inlet (power)



Electric

Supply voltage:

260705 (FCE061) 380-400V/3N ph/50 Hz

Electrical power max.: 7.7 kW

Capacity:

Shelf capacity:

Key Information:

External dimensions, Width: 860 mm External dimensions, Height: 633 mm External dimensions, Depth: 746 mm Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm

Cooking cycles - air-convection:

300 °C

Heating-up time (hot air cycle):

215°C / 300s.



Crosswise Convection Electric Convection Oven, 6 GN1/1