# Crosswise Convection Gas Convection Oven, 10 GN1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



260701 (FCG101)

Gas Convection Oven 10x1/1GN, crosswise

# **Short Form Specification**

#### Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Double-glazed door with tempered glass. Cavity lighting. Unique airflow channel system.

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

Functional level: base, manual.

"Cross-wise" pan rack suitable for 10x1/1GN. The pan rack, fixed, can be converted into a roll-in rack by using an optional kit.

Supplied with n. 1 pan rack, 60mm pitch (made up of n. 2 side hangers).

## **Main Features**

- 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

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners
- Double-glazed door with tempered glass.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.
- IPx4 water protection.

#### **Included Accessories**

o 1 of 60mm pitch side hangers PNC 922122 10x1/1GN gas oven (included with the oven)

#### Ontional Accessories

Optional Accessories		
<ul> <li>Pair of 1/1GN AISI 304 stainless steel grids</li> </ul>	PNC	921101
• Support for 1/2GN pan (2pcs)	PNC	921106
Water softener with salt for ovens with automatic regeneration of resin		921305
<ul> <li>Resin sanitizer for water softener (921305)</li> </ul>	PNC	921306
<ul> <li>Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens)</li> </ul>	PNC	921700
<ul> <li>Flue condenser for gas ovens 10x1/1-2/1</li> </ul>	PNC □	921701
• Probe for ovens 6 and 10x1/1GN	PNC □	921702
Guide kit for 1/1GN drain pan	PNC	921713
<ul> <li>Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC □	922036
Base for oven 10x1/1GN	PNC	922102

#### APPROVAL:



Crosswise Convectior Gas Convection Oven, 10 GNI/



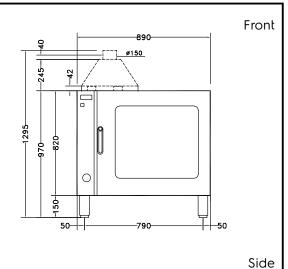
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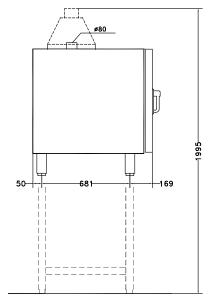
• Shelf guides for 10x1/1GN, ovens base	PNC	922106
• Cupboard stand for oven 10x1/1GN	PNC	922109
<ul> <li>Hot cupboard stand for convection oven 10x1/1GN</li> </ul>	PNC	922112 🗖
<ul> <li>Base on castors for 10x1/1GN ovens</li> <li>80mm pitch side hangers 10x1/1GN gas oven</li> </ul>		922114 🗖 922116 🗖
• 60mm pitch side hangers 10x1/1GN gas oven (included with the oven)	PNC	922122
<ul> <li>Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN</li> </ul>	PNC	922127 🗖
• Trolley for 10x1/1GN roll-in rack	PNC	922130
Retractable hose reel spray unit	PNC □	922170
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC	922171 🗖
Pair of frying baskets	PNC	922239
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC	922266
<ul> <li>Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens</li> </ul>	PNC	922325
Universal skewer rack	PNC	922326
<ul> <li>Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)</li> </ul>		922338





# **Crosswise Convection** Gas Convection Oven, 10 GN1/1



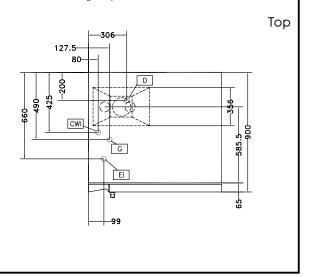


= Cold Water inlet 1 (cleaning) CWII CWI2

= Gas connection = Cold Water Inlet 2 (steam generator)

Drain

= Electrical inlet (power)



## Electric

Supply voltage:

260701 (FCG101) 220-230 V/1 ph/50 Hz

Auxiliary: 0.35 kW

Electrical power max.: 0.35 kW

Gas

Gas Power: 18.5 kW

Capacity:

Shelf capacity: 10

## **Key Information:**

External dimensions, Width: 890 mm External dimensions, Height: 970 mm External dimensions, Depth: 900 mm Net weight: 136 kg Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm

Cooking cycles - air-convection:

300 °C Internal dimensions, width: 590 mm 479 mm Internal dimensions, depth: Internal dimensions, height: 680 mm

