



Electrolux

Crosswise Convection Electric Convection Oven, 10 GN1/1 - 60Hz

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



Crosswise Convection

Electric Convection Oven, 10 GN1/1 - 60Hz

260727 (FCE10160)

Electric 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 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 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

- 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.
- 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.

Included Accessories

- 1 of 60mm pitch side hangers PNC 922121
- 10x1/1GN electric oven (included with the oven)

Optional Accessories

- 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 PNC 921702
- Guide kit for 1/1GN drain pan PNC 921713
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Base for oven 10x1/1GN PNC 922102
- Shelf guides for 10x1/1GN, ovens base PNC 922106
- Cupboard stand for oven 10x1/1GN PNC 922109
- Hot cupboard stand for convection oven 10x1/1GN PNC 922112

APPROVAL: _____



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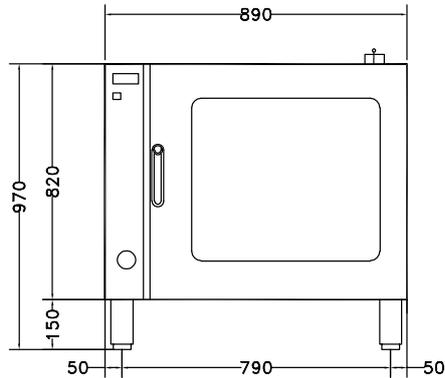
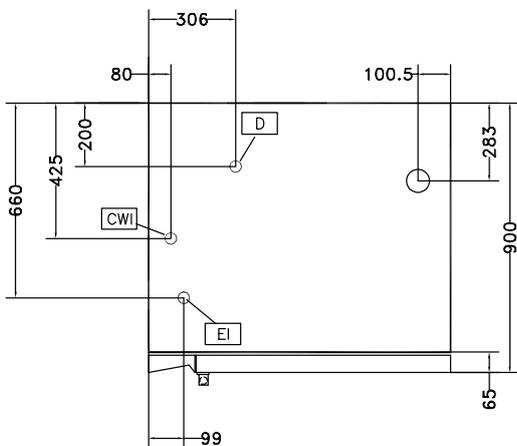
- Base on castors for 10x1/1GN ovens PNC 922114
- 80mm pitch side hangers 10x1/1GN electric oven PNC 922115
- 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) PNC 922121
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127
- Trolley for 10x1/1GN roll-in rack PNC 922130
- Retractable 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 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- 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



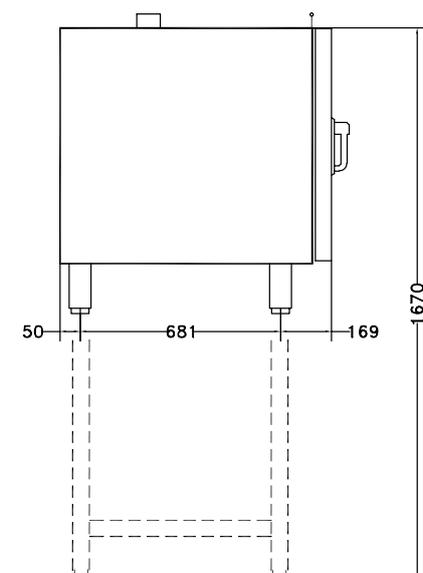
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2016.09.30

Front

Top


CWI1 = Cold Water inlet 1
 CWI2 = Cold Water Inlet 2
 D = Drain
 EI = Electrical connection

Side


Electric

Supply voltage:

260727 (FCE10160) 400 V/3N ph/60 Hz

Auxiliary:

0.3 kW

Electrical power max.:

17.3 kW

Capacity:

Shelf capacity:

10

Key Information:

External dimensions, Height: 970 mm

External dimensions, Width: 890 mm

External dimensions, Depth: 900 mm

Net weight: 121.2 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

Internal dimensions, depth: 503 mm

Internal dimensions, height: 680 mm