

Electrolux Convection Ovens

Conv. oven 6 GN 1/1 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.



260700 with base

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

- Main structure in stainless steel, 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

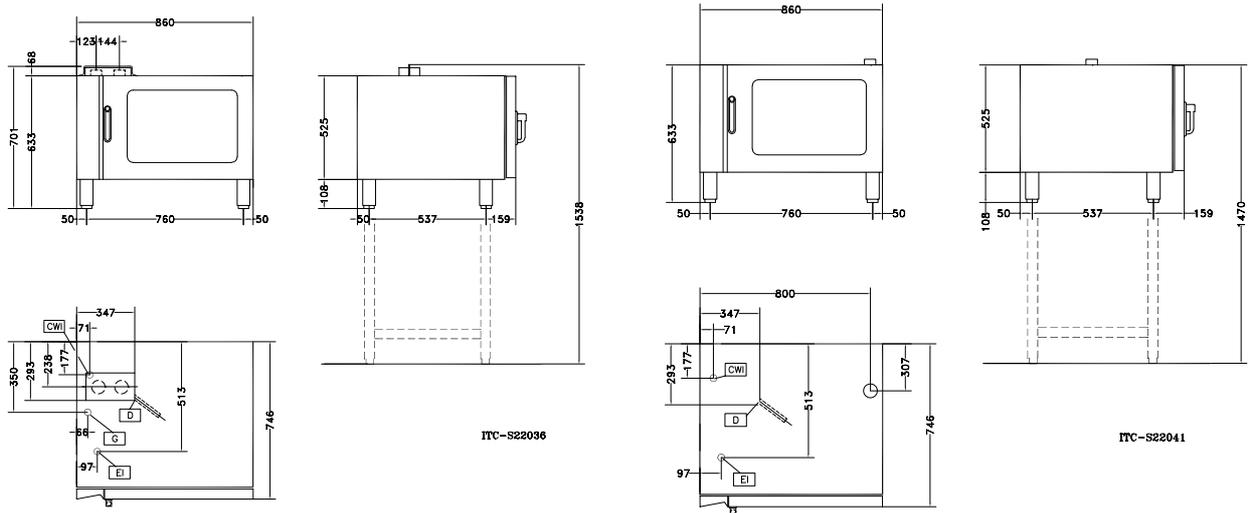
- Access to main components from the front panel.
- Meets the requirements of CE , VDE and DVGW for safety.

EASY ON THE ENVIRONMENT

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



Electrolux



	FCG061 260700	FCG06160 260722	FCE061 260705	FCE06160 260726
LEGEND				
CWI - Cold water inlet	3/4"	3/4"	3/4"	3/4"
D - Water drain	25mm	25mm	25mm	25mm
EI - Electrical connection	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
G - Gas connection	1/2"	1/2"		
TECHNICAL DATA				
Power supply	Gas	Gas	Electric	Electric
Type	B - 6 GRIDS	B - 6 GRIDS	B - 6 GRIDS	B - 6 GRIDS
Functional level	Base; Manual	Base; Manual	Base; Manual	Base; Manual
Type of grids	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm
Shelf capacity	6	6	6	6
Runners pitch - mm	60	60	60	60
Cooking cycles - °C				
air-convection	300	300	300	300
Convection	●	●	●	●
External dimensions - mm				
WxDxH	860, 746, 701	860, 746, 701	860, 746, 633	860, 746, 633
Internal dimensions - mm				
width	560	560	560	560
depth	370	370	370	370
height	380	380	380	380
Power - kW				
auxiliary	0.35	0.35	0.2	0.2
electric	0.35	0.35	7.7	7.7
gas	8.5	8.5		
Net weight - kg.	92.1	92.1	79.5	79.5
Supply voltage	220/230 V, 1N, 50	220/230 V, 1N, 60	400 V, 3N, 50	400 V, 3N, 60
ACCESSORIES				
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266	922266
1/1GN DRAIN PAN GUIDE KIT	921713	921713	921713	921713
2 FRYING BASKETS FOR OVENS	922239	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305
BASE FOR OVEN 6X1/1	922101	922101	922101	922101
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177	922177	922177
FEET FOR OVENS 6&10 GN1/1-10 GN2/1	922127	922127		922127
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215	922215
PAIR OF 1/1 GN AISI 304 S/S GRIDS	921101	921101	921101	921101
PAIR OF 1/2 GN PAN SUPPORT SHELVES	921106	921106	921106	921106
PROBE FOR OVENS 6-10X1/1	921702	921702	921702	921702
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306
RETRACTABLE HOSE REEL SPRAY UNIT	922170	922170	922170	922170
SHELF GUIDES FOR 6X1/1-OVEN BASE	922105	922105	922105	922105
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186	922186