

## Crosswise Convection Gas Convection Oven, 10 GN1/1 - 60Hz

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**260723 (FCG10160)**

 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 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

- 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

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

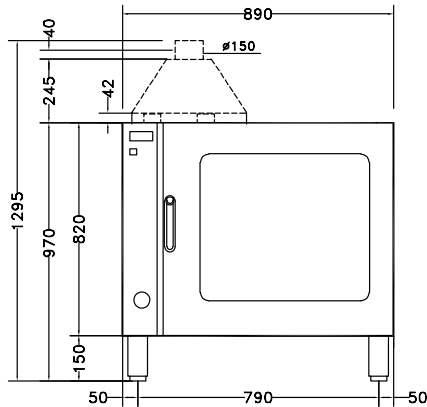
### Optional Accessories

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

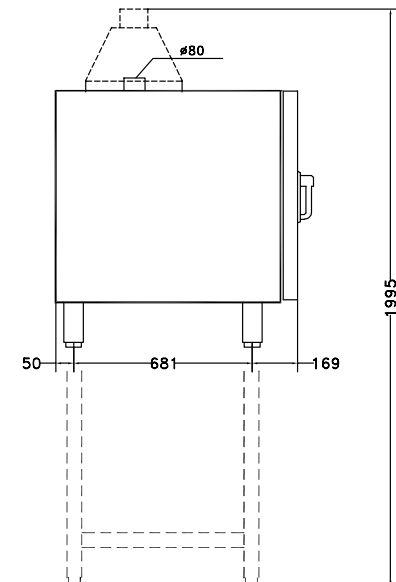
APPROVAL: \_\_\_\_\_

- 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
- Base on castors for 10x1/1GN ovens  PNC 922114
- 80mm pitch side hangers 10x1/1GN gas oven  PNC 922116
- 60mm pitch side hangers 10x1/1GN gas oven (included with the oven)  PNC 922122
- 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
- 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
- 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 oven (4 kinds of smoker wood chips are available on request)  PNC 922338

Front

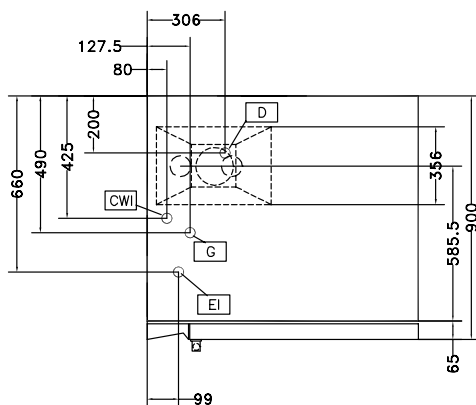


Side



CWI1 = Cold Water inlet 1                      G = Gas connection  
 CWI2 = Cold Water Inlet 2  
 D = Drain  
 EI = Electrical inlet (power)

Top



### Electric

**Supply voltage:**  
 260723 (FCG10160)                      220-230 V/1 ph/60 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  
**Internal dimensions, depth:**                      479 mm  
**Internal dimensions, height:**                      680 mm