



# Electrolux

## Crosswise Convection Gas Convection Oven, 10 GN2/1 - 60Hz

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



Electrolux



Crosswise Convection

Gas Convection Oven, 10 GN2/1 - 60Hz

260724 (FCG10260)

Gas convection oven  
10x2/1GN, 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 10x2/1GN or 20x1/1GN. 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 for 10x2/1GN oven (included with the oven) PNC 922123

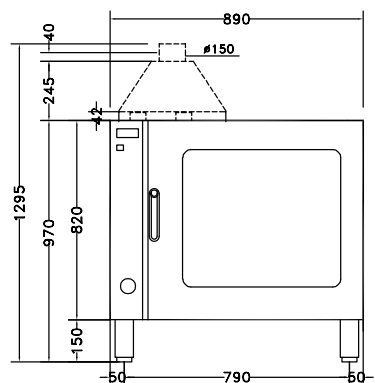
### Optional Accessories

- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener ☐ 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 10x2/1GN ☐ PNC 921703
- Guide kit for 1/1GN drain pan ☐ PNC 921713
- Couple of grids for whole chicken 1/1GN (8 per grid) ☐ PNC 922036
- Base for ovens 10x2/1GN ☐ PNC 922103
- Shelf guides for 10x2/1GN, oven base ☐ PNC 922107
- Cupboard stand for oven 10x2/1GN ☐ PNC 922110

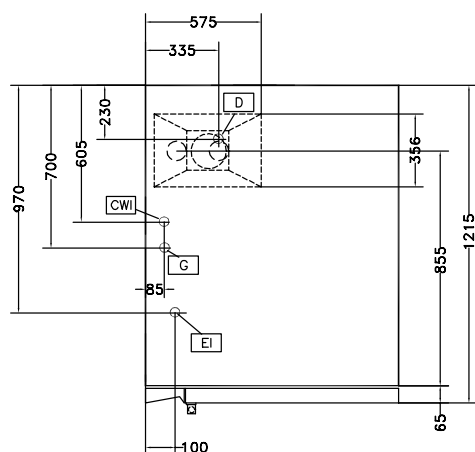
APPROVAL: \_\_\_\_\_

- Hot cupboard stand for convection oven 10x2/1GN PNC 922113 ☐
- 80mm pitch side hangers for 10x2/1GN oven PNC 922117 ☐
- 60mm pitch side hangers for 10x2/1GN oven (included with the oven) PNC 922123 ☐
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN PNC 922127 ☐
- Trolley for 10x1/1GN and 10x2/1GN roll-in rack PNC 922128 ☐
- 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 ☐
- Pair of baking tray support PNC 922173 ☐
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175 ☐
- Kit to convert to 10x2/1GN roll-in rack PNC 922202 ☐
- 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 ☐
- 6 short skewers PNC 922328 ☐
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338 ☐

Front



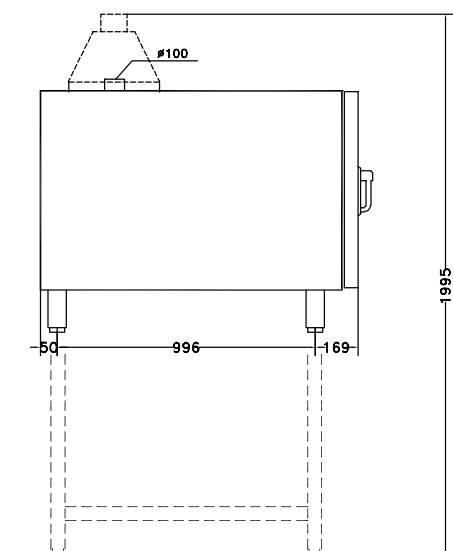
Top



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

G = Gas connection

Side



## Electric

Supply voltage:  
260724 (FCG10260) 220/230 V/1N ph/60 Hz  
Auxiliary: 0.5 kW  
Electrical power: 0.5 kW

## Gas

Gas Power: 85225 Btu/hr (25 kW)

## Capacity:

Shelf capacity: 10

## Key Information:

External dimensions, Height: 970 mm  
External dimensions, Width: 890 mm  
External dimensions, Depth: 1215 mm  
Net weight: 154 kg  
Height adjustment: 80/0 mm  
Functional level: Basic  
Type of grids: 2/1 Gastronorm  
Runners pitch: 60 mm  
Cooking cycles - air-convection: 300 °C