



# Electrolux

## Crosswise Convection Gas Convection Oven, 6 GN1/1 - 60Hz

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



Crosswise Convection

Gas Convection Oven, 6 GN1/1 - 60Hz

260722 (FCG06160)

Gas convection oven  
6x1/1GN, crosswise

### Short Form Specification

#### Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. 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, 60 mm pitch, suitable for 6x1/1GN.

### 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.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

### Optional Accessories

- Kit for stacking 6x1/1GN convection oven and 15kg blast chillers and blast chiller&freezers ☐ PNC 881528
- 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
- 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
- Couple of grids for whole chicken 1/1GN (8 per grid) ☐ PNC 922036
- Base for oven 6x1/1GN ☐ PNC 922101
- Shelf guides for 6x1/1GN, ovens base ☐ PNC 922105
- Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN ☐ PNC 922127
- 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 6x1/1GN ☐ PNC 922177

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



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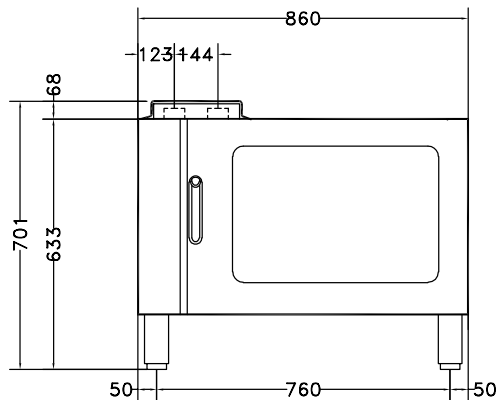
- 2 frying baskets for ovens ☐ PNC 922239
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) ☐ PNC 922266
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens ☐ PNC 922325
- Universal skewer rack ☐ PNC 922326
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request ☐ PNC 922338



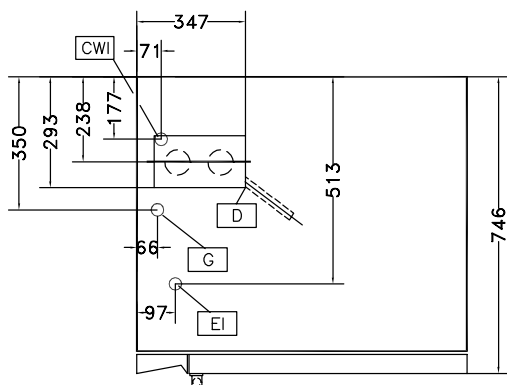
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Front

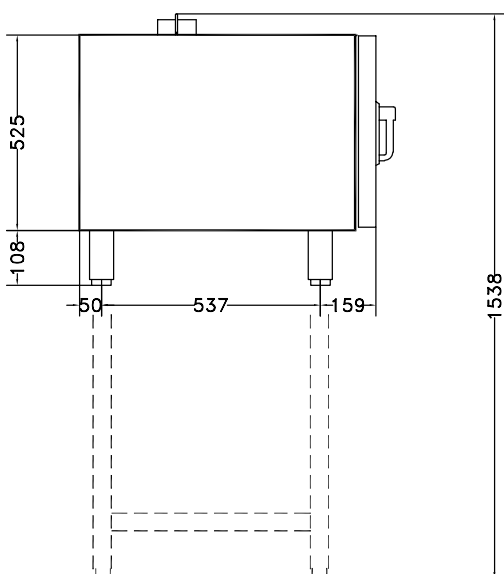


Top



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

Side



### Electric

Supply voltage:

260722 (FCG06160) 220-230 V/1N ph/60 Hz

Electrical power max.:

0.35 kW

### Capacity:

Shelf capacity: 6

### Key Information:

External dimensions, Height: 701 mm

External dimensions, Width: 860 mm

External dimensions, Depth: 746 mm

Net weight: 92.1 kg

Functional level: Basic

Type of grids: 1/1 Gastronorm

Runners pitch: 60 mm

Cooking cycles - air-convection: 300 °C

Heating-up time (hot air cycle): 215°C / 350s.



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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.

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