



Electrolux
PROFESSIONAL

The power of simplicity

Convection Ovens Crosswise

Convection Ovens



You talk...

We are looking for value for money solution at the right cost - an oven that delivers outstanding cooking performance, while also being effortless to operate and maintain. We need a balance of performance and durability that streamlines our kitchen workflow.



...we listen

Electrolux Professional has developed a Convection Oven Crosswise with humidification function that is the perfect choice for operators who want a combination of durability and effortless performance. It has been designed to deliver great cooking results with maximum simplicity.



Cooking Quality

Cook recipes perfectly with precise temperature control



Built to last

Durable design, built to last even under heavy usage



Maximum simplicity

Enhanced usability and ergonomic design with easy controls



Even and precise cooking results



Our range of professional Convection Ovens Crosswise provides excellent value for money, giving you peace of mind and assurance. With their sturdy design and reliable performance, achieving consistent, easy, and even cooking results has never been easier.



Perfectly Tender

Enjoy perfectly cooked meals every time with our humidifier technology. The humidifier system keeps your dishes tender and consistent, resulting in reduced weight variation.

Cooking Evenness

Experience consistent cooking results with ease, no matter the load! The crosswise configuration with fan on the back, maximises the air circulation in the cooking chamber so that every tray receives the same amount of heat. This guarantees productivity and cooking quality.

Enhanced steam generation with Smart Steam version

Elevate your cooking with richer flavors and textures, in our version with increased steam generation that will take your culinary creations to new heights.



Built for simplicity and durability

Experience flawless cooking with consistent results, service after service, with our Convection Oven. Our simple interface enables you to effortlessly set the program of your favorite recipes. Crafted with high-graded materials, our oven is built to last, even under heavy usage, delivering unparalleled reliability that you can always count on.



Modernized simplicity, enhanced ergonomics with optimal visibility

Our ovens feature user-friendly control panels with ergonomic knobs that fit comfortably in your hand, allowing for instant and easy adjustment of cooking parameters.



Seamless enhancement

Experience effortless movement and excellent visibility with our crosswise configuration of the cooking chamber featured with side lighting, designed with ergonomics in mind.



Safe Door Design

Ensure maximum safety and convenience with our updated door design. The double step opening of the door prevents accidental heat release*, while double glass door configuration makes cleaning easy and uncomplicated.



Precision monitoring

Keep the temperature of the food under control at each cooking stage with the core temperature probe.*

* included with Smart Steam version. Can be requested as an optional accessory with the standard version.

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Built to last

Our oven's key manufacturing components are made of durable stainless steel. Additionally, our oven has IPX4 water protection to ensure reliable performance in various environments.



Versatile range, efficient cooking

Our range of Convection Ovens Crosswise offers efficient cooking and delivers delicious, consistent dishes to your customers. With excellent value for money, our range is the perfect investment for any food service establishment looking to optimize their operations.



6 GN1/1
External dimensions (wxdxh)
860x766x633 mm
Electrical power - 7.7 kW
Gas power - 8.5 kW + 0.35 kW (electric)



10 GN1/1
External dimensions (wxdxh)
890 x 910 x 950 mm
Electrical power - 17.3 kW
Gas power - 18.5 kW + 0.35 (electric)



10 GN2/1
External dimensions (wxdxh)
890 x 1,225 x 950 mm
Electrical power - 24.5 kW
Gas power - 25 kW + 0.5 kW (electric)



20 GN1/1
External dimensions (wxdxh)
890 x 915 x 1,750 mm
Electrical power - 34.5 kW
Gas power - 35 kW + 0.5 kW (electric)



20 GN2/1
External dimensions (wxdxh)
890 x 1,230 x 1,750 mm
Electrical power - 48.9 kW
Gas Power - 50 kW + 1 kW (electric)

Smart Steam version



6 GN1/1 Smart Steam version
External dimensions (wxdxh)
860 x 766 x 633 mm
Electrical power - 7.7 kW



10 GN1/1 Smart Steam version
External dimensions (wxdxh)
890 x 910 x 950 mm
Electrical power - 17.3 kW



Whether you run a full-service restaurant, quick service restaurant, deli, or butcher shop, this reliable and sturdy appliance is sure to meet your needs.

We understand the importance of having a reliable appliance that can handle the demands of a busy kitchen environment. That's why we offer a range of durable and versatile Convection Ovens Crosswise that are built to last and deliver consistent results every time.

The OnE brand, The OnE partner

Electrolux Professional is **The OnE trusted partner** making your work-life easier, more profitable – and truly sustainable every day.

With **sustainability** at heart, we are leading the way in designing full and integrated solutions that deliver **productivity and lowest life cycle costs**.

Complete your solutions adapted to your business.
Electrolux Professional offers a 360° look at your business,
which includes solutions, products, and services



ecostore^{HP} Refrigerator
More capacity and
best in class in energy
efficiency



**Blast Chiller/Freezer
Crosswise**
Save money by
pre-preparing greater
quantities and extend
shelf-life



900XP Fryers^{HP}
Fryers to boost your
business. Faster, easier,
crispier. Batch after
batch

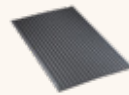


Trinity Pro
Slice, dice, shred,
cut, blend and
emulsify

You can rely on original **Accessories & Consumables**, rigorously tested by Electrolux Professional experts to ensure efficiency and durability of your equipment, together with the safety of the users.



Scan the QR code
to discover our
accessories and
consumables



Frying griddle with
smooth and ribbed side



Grid 4 or 8 chickens
(1,2 kg each)



Spray unit



Core temperature
probe



Volcano smoker



Essentia Teamed to serve you

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **110 countries**, and over **170,000 managed spare parts**.

Service network available

We stand ready and committed to support you with a **service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.



You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch
the video**
and find out more



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant
- ▶ Our products are 100% quality tested by experts

