



**Convection Oven**  
**MULTISLIM COMPACT COMBI OVEN 61**  
**TOUCH-ELECTRIC 208V - BOILERLESS**

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

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

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

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

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



260650 (ECT061WL)

MultiSlim electric compact combi oven, 6 HALF SHEET pans, boilerless with 11 humidity level settings, and automatic cleaning

### Short Form Specification

**Item No.** \_\_\_\_\_

Combi oven with high resolution full touch screen interface, multilanguage, IPX5, ETL,  
- BOILERLESS  
- Air Flow Management: air distribution system with 3 fan speed levels  
- Automatic and built-in self cleaning system  
- 3 Cooking modes: Automatic, Programs, Manual  
- Special functions: MultiTimer cooking, EasyService, One Touch  
- USB port to download HACCP data, programs and settings.  
- Detachable 1-single point probe  
- Double-glass door

### Main Features

- Dry, hot convection cycle (77 °F - 575 ° F/25°C - 300 °C): ideal for convection cooking.
- Programmability: a maximum of 99 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 9-step cooking programs also available.
- Airflow Management: Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- EcoDelta: Cooking with the difference between the food probe core temperature of the food and the cooking cavity temperature
- Automatic cool-down: To cool the high cavity temperatures to lower temperatures
- USB port: to download HACCP data, share cooking programs and configurations.
- High Speed Fan: With 3 speed levels from low to high
- Touchscreen: 5" high resolution interface screen with multiple languages including Spanish and French
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener.
- Combi cycle (77 °F - 575 °F/25 °C - 300 °C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (77 °F - 266°F/25 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Automatic Cooking Mode: includes 7 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 9-step cooking programs also available.
- Multitimer: Special feature to manage up to 10 different cooking cycles at the same time in the same cavity guaranteeing even cooking results.
- EasyService: Feature to have all the cooking programs come out at the same

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



time. The oven tells you when to load the next product

- One Touch: customizable homepage to allow the user to group their favorite functions for immediate access when operating.
- Multilevel rack: 10 positions to cook with multiple trays depending on the tray depth
- Modular Construction: For easy serviceability
- Detachable 1- single point probe

### Construction

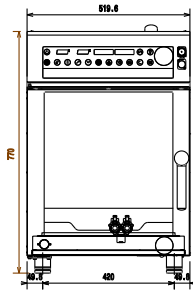
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- IPx4 water protection.

### Optional Accessories

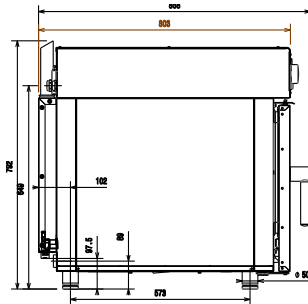
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086
- Pair of frying baskets PNC 922239
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) PNC 922266
- Base support for stacked compact ovens PNC 922368
- Open base for compact 6x1/1GN oven PNC 922369
- Tray support for compact 6x1/1GN oven - open base PNC 922370
- Stacking kit for compact 6x1/1GN oven PNC 922371
- External spray unit for compact 6x1/1GN oven PNC 922372
- 1-sensor core probe for compact 6x1/1GN oven PNC 922373
- Right-hinged door for compact 6x1/1GN oven PNC 922374
- Double-step door for opening compact 6x1/1GN oven PNC 922377
- Kit to front air filter for compact 6x1/1GN oven PNC 922379
- Non-stick universal pan (12" x 20" x 3/4") PNC 925000
- Non-stick universal pan (12" x 20" x 1 1/2") PNC 925001
- Non-stick universal pan (12" x 20" x 2 1/2") PNC 925002

- Frying griddle double sided (ribbed/smooth) 12" x 20" PNC 925003
- Aluminum combi oven grill (12" x 20") PNC 925004
- Egg fryer for 8 eggs (12" X 20") PNC 925005
- Flat baking tray with 2 edges (12" x 20") PNC 925006
- Baking tray for (4) baguettes (12" x 20") PNC 925007
- Non-stick U-pan (12" x 10" x 3/4") PNC 925009
- Non-stick U-pan (12" x 10" x 1 1/2") PNC 925010
- Non-stick U-pan (12" x 10" x 2 1/2") PNC 925011

Front

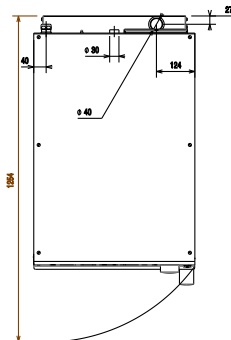


Side



CW11 = Cold Water inlet  
 CW12 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe  
 EI = Electrical connection

Top



## Electric

|                        |                  |
|------------------------|------------------|
| <b>Supply voltage:</b> |                  |
| 260650 (ECT061WL)      | 208 V/3 ph/60 Hz |
| <b>Rated amps:</b>     | 19.8 A           |
| <b>Supply voltage:</b> | 208 V/1/60Hz     |
| <b>Rated amps:</b>     | 33.5 amps        |

## Water:

|                                     |                         |
|-------------------------------------|-------------------------|
| <b>Water inlet "CW" connection:</b> | 3/4"                    |
| <b>Total hardness:</b>              | 5-50 ppm                |
| <b>Pressure:</b>                    | 22-65 psi (1.5-4.5 bar) |
| <b>Drain "D":</b>                   | 1 1/2"                  |

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

## Installation:

|  |                                  |
|--|----------------------------------|
| <b>Clearance:</b>                              | 2 in. rear and right hand sides. |
| <b>Suggested clearance for service access:</b> | 2 in. left hand side.            |

## Capacity:

|                               |                    |
|-------------------------------|--------------------|
| <b>GN:</b>                    | 6 - 1/1 Gastronorm |
| <b>Max load capacity:</b>     | 30 lbs             |
| <b>Hotel pans:</b>            | 6-12" x 20"        |
| <b>Half-Sized Sheet Pans:</b> | 6-13" x 18"        |
| <b>Shelf capacity:</b>        | 6                  |

## Key Information:

|                                     |                    |
|-------------------------------------|--------------------|
| <b>External dimensions, Width:</b>  | 20 7/16" (519 mm)  |
| <b>External dimensions, Depth:</b>  | 31 5/8" (803 mm)   |
| <b>External dimensions, Height:</b> | 30 5/16" (770 mm)  |
| <b>Net weight:</b>                  | 159 lbs (72 kg)    |
| <b>Shipping width:</b>              | 25 3/16" (640 mm)  |
| <b>Shipping depth:</b>              | 40 3/16" (1020 mm) |
| <b>Shipping height:</b>             | 44 7/8" (1140 mm)  |
| <b>Shipping weight:</b>             | 273 lbs (124 kg)   |