Electrolux PROFESSIONAL

**ITEM #**

**MODEL #**

**NAME #**

**SIS #**

**AIA #**

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




**260650 (ECT061WL)**

MultiSlim Electric Boilerless Compact Oven, 6 Half Sheet Pans, 11 Humidity Level Settings and Automatic Cleaning

## Short Form Specification

**Item No.**

Compact oven with instant steam generation and 5" touch user interface.
Cooking cycles: hot air (50°C-300°C), steam and mixed with 21 different humidity levels (0%-100%, with 5% increment). Variable fan speed with 3 levels.
Recipe book with 100 pre-loaded programs organized into 7 food categories.
Programmability: over 300 free recipes with 9-steps cooking.
Multitimer to cook multiple trays with different timings.
Double-glass door with LED lights and drip tray with drain to collect excess condensation.
USB for recipe and HACCP management. Optional core sensor probe.
Door, front panel and interior in AISI 304 stainless steel.
Supplied with n.1 tray rack GN 1/1, 11 levels with 1 1/2 inches pitch.

**APPROVAL:**

## 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.
- MulTimer: 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

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

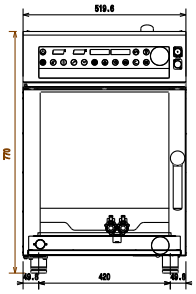
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 ❑
- Pair of frying baskets PNC 922239 ❑
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) PNC 922266 ❑
- Base support for stacked compact ovens PNC 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 ❑
- 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 ❑


The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

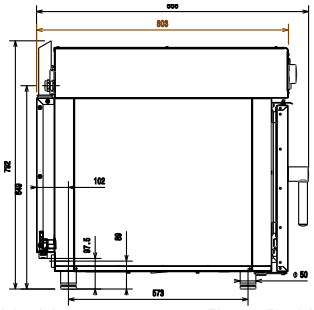
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Front

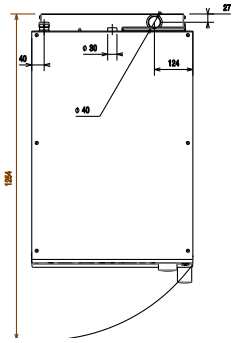


Side



CWI1 = Cold Water inlet
CWI2 = Cold Water Inlet 2
D = Drain
DO = Overflow drain pipe
EI = Electrical connection

Top



## Electric

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

## Water:

| | |
|---|---|
| **Total hardness:** | 5-50 ppm |

**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.

| | |
|---|---|
| **Pressure:** | 22-65 psi (1.5-4.5 bar) |
| **Drain "D":** | 1"1/2 |
| **Water inlet "CW" connection:** | 3/4" |

## Installation:

| | |
|---|---|
| **Clearance:** | 2 in. rear and right hand sides. |
| **Suggested clearance for service access:** | 2 in. left hand side. |

## Capacity:

| | |
|---|---|
| **Max load capacity:** | 30 lbs |
| **Hotel pans:** | 6-12" x 20" |
| **Half-Sized Sheet Pans:** | 6-13" x 18" |
| **GN:** | 6 (GN 1/1) |
| **Shelf capacity:** | 6 Grids |

## Key Information:

| | |
|---|---|
| **External dimensions, Width:** | 20 7/16" (519 mm) |
| **External dimensions, Depth:** | 31 5/8" (803 mm) |
| **External dimensions, Height:** | 30 5/16" (770 mm) |
| **Net weight:** | 152 lbs (69 kg) |
| **Shipping width:** | 25 3/16" (640 mm) |
| **Shipping depth:** | 40 3/16" (1020 mm) |
| **Shipping height:** | 44 7/8" (1140 mm) |
| **Shipping weight:** | 265 lbs (120 kg) |


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