

MultiSlim Electric Compact Digital Oven 6GN 1/1

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



260635 (ECD061L)

Compact electric Oven,
6x1/1GN, with direct steam
and 11 humidity level
settings, without automatic
cleaning, left-hinged door

260655 (ECD061R)

Compact electric Oven,
6x1/1GN, with direct steam
and 11 humidity level
settings, without automatic
cleaning, right-hinged door

Short Form Specification

Item No. _____

Convection oven with direct steam: 90% steam saturation.
 Cooking cycles: hot air (max 280 °C) combined with 11 different
 humidity settings, ranging from browning to baking and par-steaming.
 Programmability: 99 free recipes with 9-step cooking. Variable fan
 speed with 3 levels. Double-glass door with book-like opening
 maintains a cool external temperature and incorporates a drip pan
 to collect excess condensation avoiding wet floors. Halogen lighting
 in the cooking chamber. Door, front panel and interior in AISI 304
 stainless steel.
 Supplied with n.1 tray rack 1/1GN, 30mm pitch.

Main Features

- Dry hot convection cycle (max 280 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- 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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.
- Variable fan speed with 3 levels.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- USB connection: to download HACCP data, upload/download the recipes.

Construction

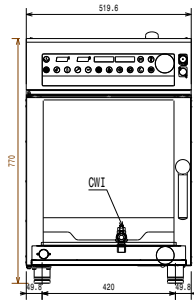
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- IPx4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

APPROVAL: _____

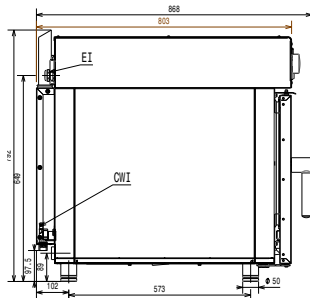
Included Accessories

- 1 of Water inlet pressure reducer (only for 260655) PNC 922773

Front

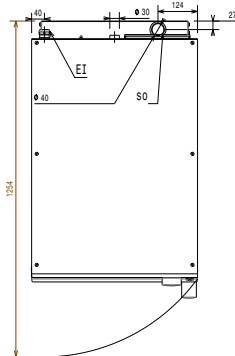


Side



CWI1 = Cold Water inlet 1 (cleaning)
 CWI2 = Cold Water Inlet 2 (steam generator)
 D = Drain
 EI = Electrical inlet (power)

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 230V 3ph 50/60Hz;
Predisposed for: 230V 50/60Hz
Electrical power, max: 6.9 kW
Circuit breaker required

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, min-max: 1.5-3 bar
Drain "D": 40mm
Water inlet "CW" connection: 3/4"

Installation:

Clearance: 5 cm rear and right hand sides.
Suggested clearance for service access: 50 cm left hand side.

Capacity:

Max load capacity: 12 kg
Trays type: 6 (GN 1/1)

Key Information:

External dimensions, Width: 519 mm
External dimensions, Depth: 803 mm
External dimensions, Height: 770 mm
Net weight: 72 kg
Shipping weight: 83 kg
Shipping volume: 0.66 m³