

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

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

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

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

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

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


**260639 (ECF061GMSZ)**

 Gas Convection Oven  
 6x1/1GN, crosswise, Q Mark

### Short Form Specification

#### Item No. \_\_\_\_\_

Main structure in stainless steel, with seamless joints in the oven cavity. Single-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Semi-automatic cleaning cycle. Atmospheric burner.

Cooking cycles: air convection, convection/humidifier. Max. temperature of 300°C.

Functional level: base, manual.

"Cross-wise" pan rack, 60 mm pitch, suitable for 6x1/1GN.

Delivered with nozzles for G30-50 mbar.

### Main Features

- 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

- 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.
- IPx4 water protection.
- Q Mark model delivered with nozzles for G30-50 mbar.

### Optional Accessories

- Stacking kit for 6 GN 1/1 convection oven on 15&25 kg blast chiller/freezer crosswise PNC 881528
- Pair of 1/1GN AISI 304 stainless steel grids PNC 921101
- Support for 1/2GN pan (2pcs) PNC 921106
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- 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
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Open base for 6 GN 1/1 convection oven 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
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Pair of frying baskets PNC 922239
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266

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



**Electrolux**  
PROFESSIONAL

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

- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- Volcano Smoker for lengthwise and crosswise oven PNC 922338

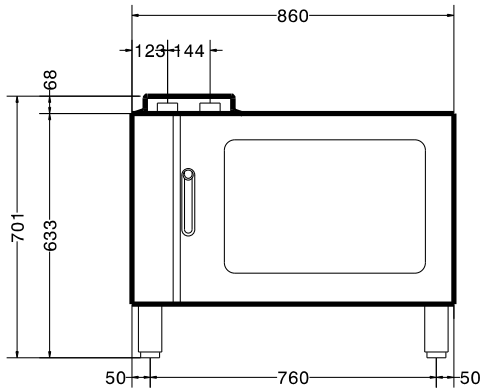


Crosswise Convection  
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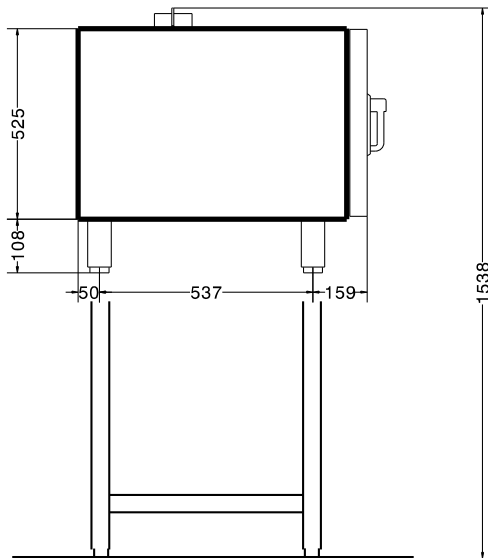
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2023.06.08

Front

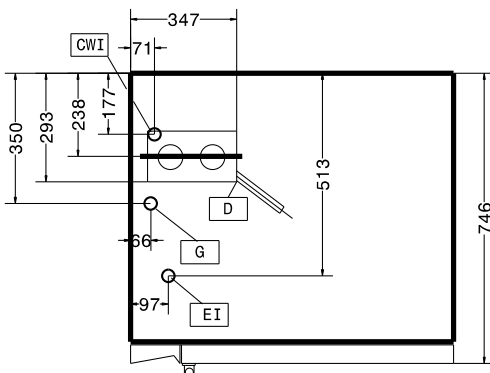


Side



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

Top



### Electric

**Supply voltage:**  
 260639 (ECF061GMSZ)      220-230 V/1 ph/60 Hz  
**Electrical power max.:**      0.35 kW

### Capacity:

**Shelf capacity:**      6

### Key Information:

**External dimensions, Width:**      860 mm  
**External dimensions, Depth:**      746 mm  
**External dimensions, Height:**      701 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.