

MultiSlim Electric Compact Touch Oven 6GN 1/1 with Cleaning System

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260650 (ECT061WL)

 Compact electric Oven,
 6x1/1GN, touch control,
 direct steam and 21 humidity
 levels, automatic cleaning,
 left-hinged door, 208V

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 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.
- 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.
- Variable fan speed with 3 levels.
- 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.

APPROVAL: _____

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.

Optional Accessories

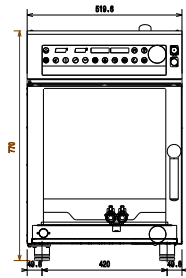
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086 ☐
- Pair of frying baskets PNC 922239 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ☐
- Base support for stacked compact ovens PNC 922368 ☐
- Open 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 ☐
- Kit simulator panel for compact 6x1/1GN oven, US PNC 922414 ☐
- Stacking kit for compact 6x1/1GN oven, US PNC 922415 ☐
- Kit heating elements for compact 6x1/1GN oven, US PNC 922416 ☐
- Kit single point food probe with support for compact 6x1/1GN oven, US PNC 922417 ☐
- Non-stick universal pan, GN 1/1, H=20mm PNC 925000 ☐
- Non-stick universal pan, GN 1/1, H=40mm PNC 925001 ☐
- Non-stick universal pan, GN 1/1, H=60mm PNC 925002 ☐
- Double-face griddle, one side ribbed and one side smooth, GN 1/1 PNC 925003 ☐
- Aluminum grill, GN 1/1 PNC 925004 ☐
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 PNC 925005 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 925006 ☐
- Baking tray for 4 baguettes, GN 1/1 PNC 925007 ☐
- Non-stick universal pan, GN 1/2, H=20mm PNC 925009 ☐
- Non-stick universal pan, GN 1/2, H=40mm PNC 925010 ☐
- Non-stick universal pan, GN 1/2, H=60mm PNC 925011 ☐



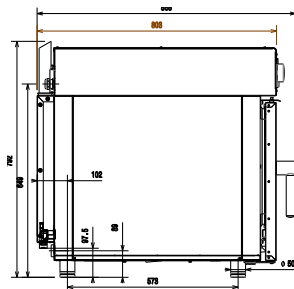
Electrolux
PROFESSIONAL

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Front

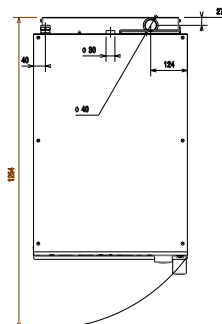


Side



- CW11 = Cold Water inlet 1 (cleaning) EI = Electrical inlet (power)
CW12 = Cold Water Inlet 2 (steam generator)
D = Drain
DO = Overflow drain pipe

Top



Electric

Supply voltage: 208 V/3 ph/60 Hz
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: 1.5-4.5 bar
Drain "D": 1"1/2
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: 124 kg
Shipping volume: 0.74 m³



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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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