



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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



260650 (ECT061WL)

Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, with automatic cleaning, left-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.
- 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,

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

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 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.

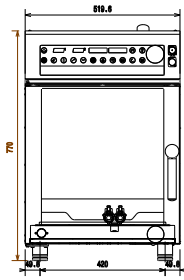
Construction

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

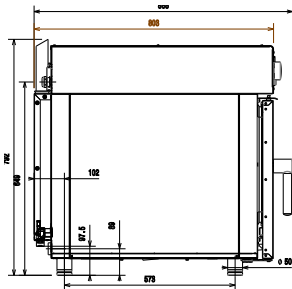
Optional Accessories

- 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

Front

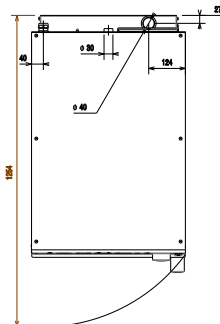


Side



- 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:

260650 (ECT061WL) 208 V/3 ph/60 Hz

Electrical power max.:

6.9 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure, bar min/max: 1.5-4.5 bar

Drain "D": 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:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 6 - 1/1 Gastronorm

Max load capacity: 12 kg

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