

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



260650 (ECT061WL)

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





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.
- Multitlimer: 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.





Non-stick universal pan, GN 1/2,

H=40mm

H=60mm

• Non-stick universal pan, GN 1/2, PNC 925010 🚨

PNC 925011

# **Optional Accessories**

- Pair of AISI 304 stainless steel PNC 922017 ☐ grids, GN 1/1
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2
- Pair of frying baskets
   PNC 922239 □
- Grid for whole chicken (8 per PNC 922266 ☐ grid 1,2kg each), GN 1/1
- Base support for stacked PNC 922368 ☐ compact ovens
- Open base for compact PNC 922369 ☐ 6x1/1GN oven
- Tray support for compact 6x1/1GN oven - open base

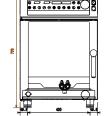
  PNC 922370 □
- Stacking kit for compact PNC 922371 ☐ 6x1/1GN oven
- External spray unit for compact 6x1/1GN oven
- 1-sensor core probe for compact 6x1/1GN oven PNC 922373 ☐
- Right-hinged door for compact 6x1/1GN oven
   PNC 922374 □
- Double-step door for opening PNC 922377 ☐ compact 6x1/1GN oven
- Kit to front air filter for compact 6x1/1GN oven
- Kit simulator panel for PNC 922414 accompact 6x1/1GN oven, US
- Stacking kit for compact 6x1/1GN oven, US
   PNC 922415 □
- Kit heating elements for compact 6x1/1GN oven, US

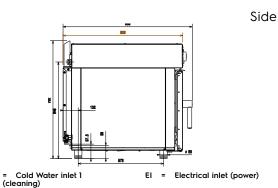
  PNC 922416 □
- Kit single point food probe with support for compact
- 6x1/1GN oven, US
  Non-stick universal pan, GN PNC 925000 □ 1/1, H=20mm
- Non-stick universal pan, GN 1/ PNC 925001 ☐
   1 H=/.0mm
- 1, H=40mm • Non-stick universal pan, GN PNC 925002 □
- 1/1, H=60mm
- Double-face griddle, one side PNC 925003 ☐ ribbed and one side smooth, GN 1/1
- Aluminum grill, GN 1/1 PNC 925004 □
- Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
- Flat baking tray with 2 edges, PNC 925006 ☐ GN 1/1
- Baking tray for 4 baguettes, PNC 925007 ☐ GN 1/1
- Non-stick universal pan, GN PNC 925009 ☐ 1/2, H=20mm





# Front



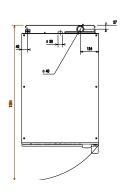


= Cold Water Inlet 2 (steam generator) CWI2

Drain

CWII

DO Overflow drain pipe



## Electric

Supply voltage:

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

6.9 kW Electrical power max.:

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":

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:

5 cm rear and right hand Clearance:

sides.

Suggested clearance for

50 cm left hand side. service access:

#### Capacity:

Top

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 m<sup>3</sup>







