



MultiSlim Compact touch electric oven 6GN 1/1 with cleaning system



260654 (ECD061WRT)

Compact electric oven, 6 GN1/1, touch control, direct steam and 21 humidity levels, automatic cleaning, right-hinged door

260652 (ECD061WLT)

Compact electric oven, 6 GN1/1, touch control, direct steam and 21 humidity levels, automatic cleaning, left-hinged door

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 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.

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (21 levels) for boilerless steam generation:
 - 0% = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 10%-20% = low moisture (small portions of meat and fish)
 - 30%-40% = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 50%-60% = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 70%-80% = medium-high moisture (stewed vegetables)
 - 90%-100% = high moisture (poached meat and jacket potatoes)
- Automatic cleaning system: 3 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons).
- Delta cooking: the temperature inside the cooking chamber keeps the desired delta from the food core temperature, for more gentle cooking.
- 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.
- Variable fan speed with 3 levels.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Automatic Cooking Mode: includes 7 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert).
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Programmability: over 300 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 9-step cooking programs also available.
- USB connection: to download HACCP data, upload/download the recipes.
- Touchscreen: 5" high resolution interface screen with multiple languages.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Food probe for accurate measure of core temperature (optional accessories: 1-sensor probe or 4-sensor 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

APPROVAL: _____



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for easy cleaning.

- Swing hinged front panel for easy service access to main components.
- Water consumption during steaming cycle is 2.6 litres per hour.
- IPx4 water protection.

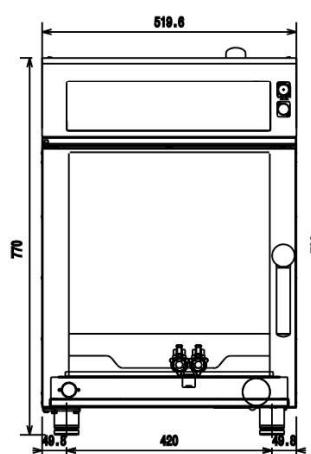
Optional Accessories

- 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
- Double-step door for opening compact 6x1/1GN oven PNC 922377
- Kit to front air filter for compact 6x1/1GN oven PNC 922379
- 1-sensor probe for compact oven 6x1/1GN PNC 922441
- 4-sensor probe for compact oven 6x1/1GN PNC 922442
- 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

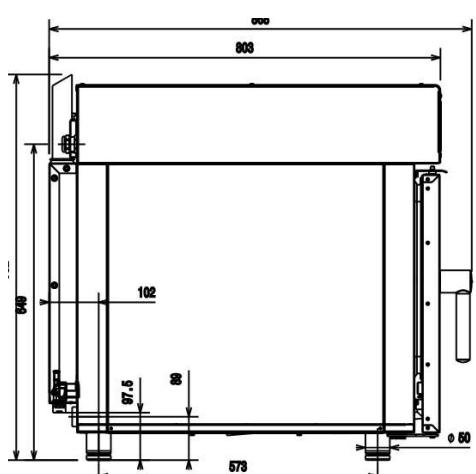
Recommended Detergents

- EXTRA STRONG DETERGENT FOR OVEN C20-2pxz5L PNC 0S2282

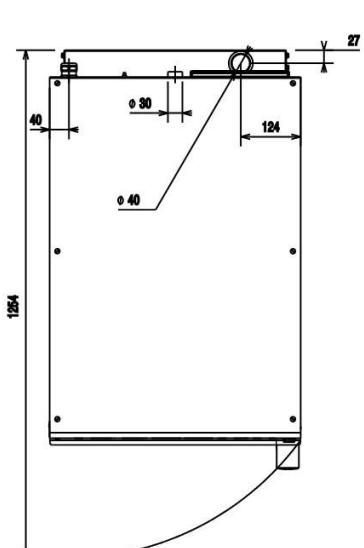




Front



Side



Top

Electric
Supply voltage: 400 V/3N ph/50/60 Hz

230V 3ph 50/60Hz;

230V 50/60Hz

6.9 kW

Predisposed for:**Electrical power, max:****Circuit breaker required**
Water:
Total hardness: 5-50 ppm

1.5-3 bar

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: 69 kg

Shipping weight: 81 kg

Shipping volume:
260654 (ECD061WRT) 0.64 m³260652 (ECD061WLT) 0.66 m³

CWI1 = Cold Water inlet 1 (cleaning)

CWI2 = Cold Water Inlet 2 (steam generator)

D = Drain

EI = Electrical inlet (power)



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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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