

Convection Oven Electric Compact Digital Oven 6GN 1/1

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



260635 (ECD061L)

Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, without automatic cleaning, left-hinged door

260655 (ECD061R)

Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, without automatic cleaning, right-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.
- Variable fan speed with 3 levels.
- 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.

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
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- IPx4 water protection.

APPROVAL:





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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 (only for 260635) 	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	
 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	





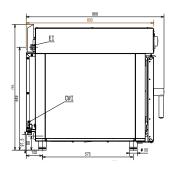






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Front

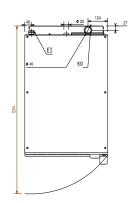


CWII Cold Water inlet 1 (cleaning) = Cold Water Inlet 2 (steam generator) CWI2

Drain

D

Electrical inlet (power)



Electric

Supply voltage:

260635 (ECD061L) 400 V/3N ph/50/60 Hz 260655 (ECD061R) 400 V/3N ph/50/60 Hz

6.9 kW Electrical power max.:

Circuit breaker required

Water:

Side

Top

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:

Trays type: 6 - 1/1 Gastronorm

Max load capacity: 12 kg

Key Information:

External dimensions, Width: 519 mm External dimensions, Depth: 803 mm 770 mm External dimensions, Height: Net weight: 72 kg Shipping weight: 83 kg Shipping volume: 0.66 m³









