

## 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

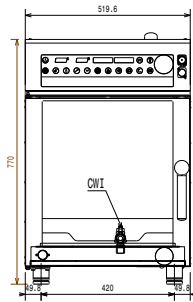
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.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

**APPROVAL:** \_\_\_\_\_

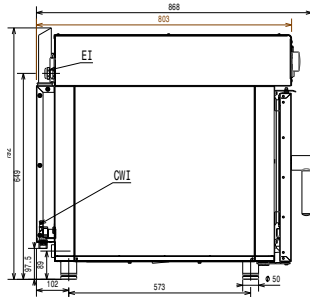
**Optional Accessories**

- 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

Front

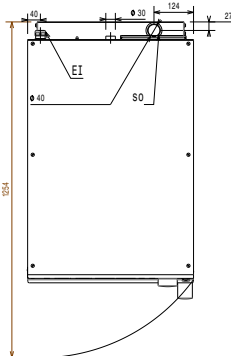


Side



CWI1 = Cold Water inlet 1 (cleaning)  
 CWI2 = Cold Water Inlet 2 (steam generator)  
 D = Drain  
 EI = Electrical inlet (power)

Top



### Electric

#### Supply voltage:

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

40mm

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:** 83 kg

**Shipping volume:** 0.66 m<sup>3</sup>