

## **Convection Oven Electric Compact Digital Oven** 6GN 1/1

ITEM #	
MODEL #	
NAME #	
<u>SIS</u> #	
AIA #	



#### 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-alass 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
- 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
- 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
- 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.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy
- 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**

Optional Accessories		
Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	
<ul> <li>Grid for whole chicken (4 per grid - l,2kg each), GN 1/2</li> </ul>	PNC 922086	
Pair of frying baskets	PNC 922239	
<ul> <li>Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1</li> </ul>	PNC 922266	
Base support for stacked compact ovens	PNC 922368	
<ul> <li>Open base for compact 6x1/1GN oven</li> </ul>	PNC 922369	
<ul> <li>Tray support for compact 6x1/1GN oven - open base</li> </ul>	PNC 922370	
<ul> <li>Stacking kit for compact 6x1/1GN oven</li> </ul>	PNC 922371	
<ul> <li>External spray unit for compact 6x1/1GN oven</li> </ul>	PNC 922372	
<ul> <li>1-sensor core probe for compact 6x1/1GN oven</li> </ul>	PNC 922373	
<ul> <li>Right-hinged door for compact 6x1/1GN oven (only for 260635)</li> </ul>	PNC 922374	
<ul> <li>Double-step door for opening compact 6x1/IGN oven</li> </ul>	PNC 922377	
<ul> <li>Kit to front air filter for compact 6x1/1GN oven</li> </ul>	PNC 922379	
<ul> <li>Non-stick universal pan, GN 1/1, H=20mm</li> </ul>	PNC 925000	
<ul> <li>Non-stick universal pan, GN 1/ 1, H=40mm</li> </ul>	PNC 925001	
<ul> <li>Non-stick universal pan, GN 1/1, H=60mm</li> </ul>	PNC 925002	
• Double-face griddle, one side ribbed and one side smooth, GN 1/1	PNC 925003	
<ul> <li>Aluminum grill, GN 1/1</li> </ul>	PNC 925004	
<ul> <li>Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1</li> </ul>	PNC 925005	
• Flat baking tray with 2 edges, GN 1/1	PNC 925006	
<ul> <li>Baking tray for 4 baguettes, GN 1/1</li> </ul>	PNC 925007	
<ul> <li>Non-stick universal pan, GN 1/2, H=20mm</li> </ul>	PNC 925009	
<ul> <li>Non-stick universal pan, GN 1/2, H=40mm</li> </ul>	PNC 925010	
<ul> <li>Non-stick universal pan, GN 1/2, H=60mm</li> </ul>	PNC 925011	

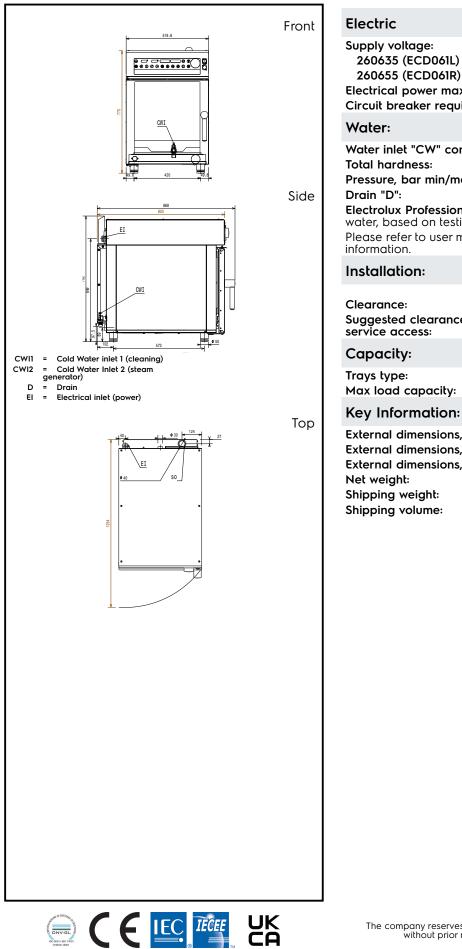


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# **Electrolux PROFESSIONAL**

# **Convection Oven** Electric Compact Digital Oven 6GN

1/1



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		
<b>Electrolux Professional</b> recommends the use of treated water, based on testing of specific water conditions.			
Please refer to user manual for information.	detailed water quality		
Installation:			
Clearance:	5 cm rear and right hand sides.		
Suggested clearance for service access:	50 cm left hand side.		
Capacity			

#### Capacity:

Trays type:	6 - 1/1 Gastronorm
Max load capacity:	12 kg

External dimensions, Width:	519
External dimensions, Depth:	803
External dimensions, Height:	770
Net weight:	72 I
Shipping weight:	83
Shipping volume:	0.60

7 mm 3 mm 0 mm kg kg 56 m³



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