

Eazy Electric Convection Oven 6GN 1/1 with Cleaning System

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



240008 (ZCD061WL)

Compact Eazy, electric, 6x1/1GN, convection oven with direct steam and 11 humidity level settings, with automatic cleaning, left-hinged door

240010 (ZCD061WR)

Compact Eazy, electric, 6x1/1GN, convection oven with direct steam and 11 humidity level settings, with 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.
- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.
- 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).
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- USB connection: to download HACCP data, upload/download the recipes.
- Variable fan speed with 3 levels.

Construction

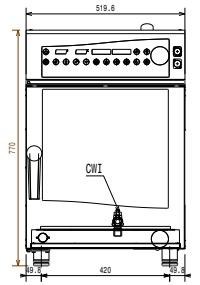
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- IPx4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

APPROVAL: _____

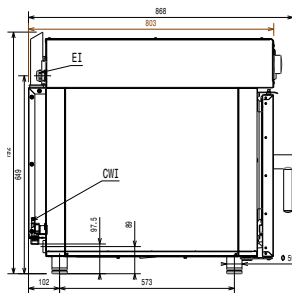
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Pair of AISI 304 stainless steel grids, GN 1/1 | PNC 922017 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 | PNC 922086 | <input type="checkbox"/> |
| • Pair of frying baskets | PNC 922239 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 | PNC 922266 | <input type="checkbox"/> |
| • Base support for stacked compact ovens | PNC 922368 | <input type="checkbox"/> |
| • Open base for compact 6x1/1GN oven | PNC 922369 | <input type="checkbox"/> |
| • Tray support for compact 6x1/1GN oven - open base | PNC 922370 | <input type="checkbox"/> |
| • Stacking kit for compact 6x1/1GN oven | PNC 922371 | <input type="checkbox"/> |
| • External spray unit for compact 6x1/1GN oven | PNC 922372 | <input type="checkbox"/> |
| • 1-sensor core probe for compact 6x1/1GN oven | PNC 922373 | <input type="checkbox"/> |
| • Right-hinged door for compact 6x1/1GN oven (only for 240008) | PNC 922376 | <input type="checkbox"/> |
| • Double-step door for opening compact 6x1/1GN oven | PNC 922377 | <input type="checkbox"/> |
| • Kit to front air filter for compact 6x1/1GN oven | PNC 922379 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> |
| • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> |
| • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> |
| • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> |

Front

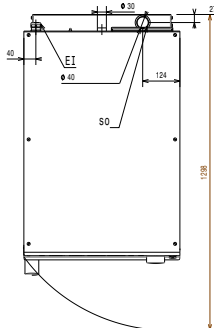


Side



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

Top



Electric

Supply voltage:

240008 (ZCD061WL)	380-415 V/3N ph/50/60 Hz
240010 (ZCD061WR)	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:

240008 (ZCD061WL) 72 kg

240010 (ZCD061WR) 85 kg

Shipping weight:

240008 (ZCD061WL) 85 kg

240010 (ZCD061WR) 83 kg

Shipping volume: 0.66 m³