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 vegetable)
  - 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.

- IPX4 water resistance certification.

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.

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.


Supplied with n.1 tray rack 1/1GN, 30mm pitch.
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
**Convection Oven**

**Electric Compact Digital Oven 6GN**

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**Electric**

Supply voltage:
- 260635 (ECD061L) 380-415 V/3N ph/50/60 Hz
- 260655 (ECD061R) 380-415 V/3N ph/50/60 Hz

Electrical power max.: 6.9 kW

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**Water:**

Water inlet "CW" connection:
Total hardness: 5-50 ppm
Pressure, bar min/max: 1.5-4.5 bar

Drain "D": 40mm

*Electrolux* recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

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**Installation:**

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

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**Capacity:**

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

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**Key Information:**

External dimensions, Width: 519 mm
External dimensions, Height: 770 mm
External dimensions, Depth: 803 mm

Net weight: 72 kg
Shipping weight: 85 kg
Shipping volume: 0.66 m³

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These dimensions are valid at time of printing.

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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.