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 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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.
Convection Oven
Electric Compact Digital Oven 6GN
1/1

Electric
Supply voltage:
26063S (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

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 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, Height: 770 mm
External dimensions, Depth: 803 mm
Net weight: 72 kg
Shipping weight: 85 kg
Shipping volume: 0.66 m³