

# Eazy Electric Convection Oven 6GN 1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**240007 (ZCD061L)**

Compact Eazy, electric, 6x1/1GN, convection oven with direct steam and 11 humidity level settings, without automatic cleaning, right-hinged door

**240009 (ZCD061R)**

Compact Eazy, electric, 6x1/1GN, convection oven with direct steam and 11 humidity level settings, without automatic cleaning

## 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 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.
- IPX4 water resistance certification.
- Variable fan speed with 3 levels.

## Construction

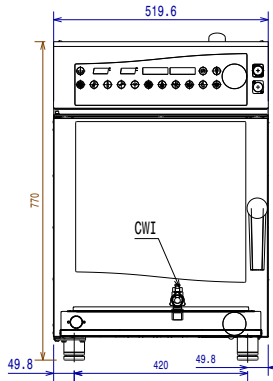
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

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

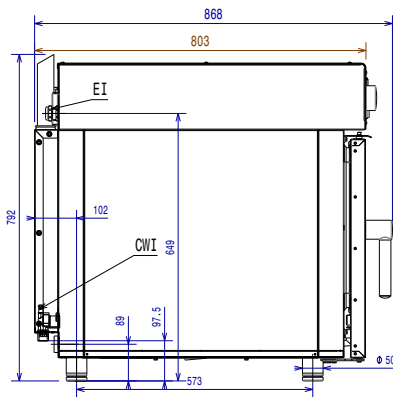
**Optional Accessories**

- Pair of 1/1 GN AISI 304 grids PNC 922017
- Grid GN 1/1 for 4 whole chickens (1,2 kg each) PNC 922086
- 2 frying baskets for ovens PNC 922239
- Grid GN 1/1 for 8 whole chickens (1,2 kg each) 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 240007) PNC 922376
- 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 1/1GN H=20 mm PNC 925000
- Non-stick universal pan GN 1/1, H=40 mm PNC 925001
- Non-stick universal pan GN 1/1, H=60 mm PNC 925002
- Frying griddle GN 1/1 for ovens PNC 925003
- Aluminium oven grill GN 1/1 PNC 925004
- Egg fryer for 8 eggs 1/1GN PNC 925005
- Flat baking tray with 2 edges - 1/1 GN PNC 925006
- Baking tray for baguette 1/1GN 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**

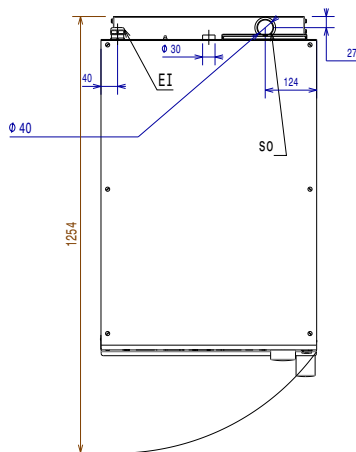


**Side**



**D** = Drain  
**EI** = Electrical inlet (power)

**Top**



**Electric**

**Supply voltage:**

240007 (ZCD061L)	380-415 V/3N ph/50/60 Hz
240009 (ZCD061R)	380-415 V/3N ph/50/60 Hz

**Electrical power max.:**

6.9 kW

**Circuit breaker required**

**Water:**

**Water inlet "CW" connection:**

<b>Total hardness:</b>	5-50 ppm
<b>Pressure, bar min/max:</b>	1.5-4.5 bar
<b>Drain "D":</b>	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:**

<b>Clearance:</b>	5 cm rear and right hand sides.
<b>Suggested clearance for service access:</b>	50 cm left hand side.

**Capacity:**

<b>GN:</b>	6 - 1/1 Gastronorm
<b>Max load capacity:</b>	12 kg

**Key Information:**

<b>External dimensions, Width:</b>	519 mm
<b>External dimensions, Height:</b>	770 mm
<b>External dimensions, Depth:</b>	803 mm
<b>Shipping weight:</b>	85 kg
<b>Shipping volume:</b>	0.66 m <sup>3</sup>