



**Electrolux**  
PROFESSIONAL

## Convection Oven Electric Compact Digital Oven 6GN 1/1 with Cleaning System

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

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

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

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

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



**260638 (ECD061WL)**

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

**260658 (ECD061WR)**

Compact electric Convection Oven, 6x1/1GN, 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.
- 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.
- 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.
- USB connection: to download HACCP data, upload/download the recipes.
- Variable fan speed with 3 levels.

### 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.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- IPx4 water protection.
- Water consumption during steaming cycle is 2.6 litres per hour.

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



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### Optional Accessories

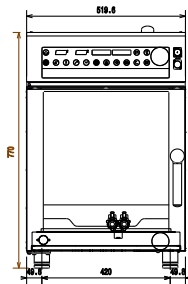
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017 ☐
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086 ☐
- Pair of frying baskets PNC 922239 ☐
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266 ☐
- Base support for stacked compact ovens PNC 922368 ☐
- Open 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 260638) 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 ☐



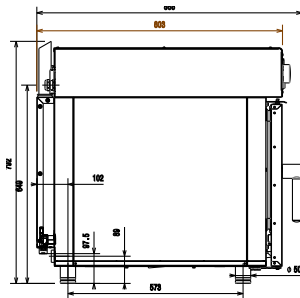
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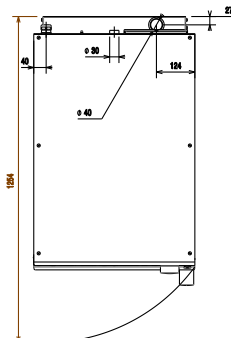
Front



Side



Top



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

### Electric

#### Supply voltage:

260638 (ECD061WL) 400 V/3N ph/50/60 Hz

260658 (ECD061WR) 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: 72 kg

#### Shipping weight:

260638 (ECD061WL) 84 kg

260658 (ECD061WR) 86 kg

#### Shipping volume:

260638 (ECD061WL) 0.66 m<sup>3</sup>

260658 (ECD061WR) 0.53 m<sup>3</sup>



Convection Oven  
Electric Compact Digital Oven 6GN 1/1 with Cleaning System

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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