

260654 (ECD061WRT)
Compact electric oven, 6 GN1/1, touch control, direct steam and 21 humidity levels, automatic cleaning, right-hinged door

260652 (ECD061WLT)
Compact electric oven, 6 GN1/1, touch control, direct steam and 21 humidity levels, automatic cleaning, left-hinged door

Main Features

- 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.
- 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).
- USB connection: to download HACCP data, upload/download the recipes.
- Variable fan speed with 3 levels.
- Automatic Cooking Mode: includes 7 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert).
- MulTimer: Special feature to manage up to 10 different cooking cycles at the same time in the same cavity guaranteeing even cooking results.
- EasyService: Feature to have all the cooking programs come out at the same time. The oven tells you when to load the next product.
- One Touch: customizable homepage to allow the user to group their favorite functions for immediate access when operating.
- Electrolux Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- Delta cooking: the temperature inside the cooking chamber keeps the desired delta from the food core temperature, for more gentle cooking.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (21 levels) for boilerless steam generation:
  -0% = no additional moisture (browning, au gratin, baking, pre-cooked food)
  -10%-20% = low moisture (small portions of meat and fish)
  -30%-40% = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
  -50%-60% = medium moisture (roasted vegetable and first step of roasted meat & fish)
  -70%-80% = medium-high moisture (stewed vegetables)
  -90%-100% = high moisture (poached meat and jacket potatoes)
- Programmability: over 300 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 9-step cooking programs also available.
- Touchscreen: 5" high resolution interface screen with multiple languages .

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

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.

Optional Accessories

PNC Code	Description
Bases & base accessories	
922368	Base support for stacked compact ovens
922369	Open base for compact 6x1/1GN oven
922370	Tray support for compact 6x1/1GN oven - open base
Containers, trays and grids	
922017	Pair of AISI 304 stainless steel grids, GN 1/1
922086	Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2
922239	Pair of frying baskets
922266	Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1
925000	Non-stick universal pan, GN 1/1, H=20mm
925001	Non-stick universal pan, GN 1/ 1, H=40mm
925002	Non-stick universal pan, GN 1/1, H=60mm
925003	Double-face griddle, one side ribbed and one side smooth, GN 1/1
925004	Aluminum grill, GN 1/1
925005	Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1
925006	Flat baking tray with 2 edges, GN 1/1
925007	Baking tray for 4 baguettes, GN 1/1
925009	Non-stick universal pan, GN 1/2, H=20mm
925010	Non-stick universal pan, GN 1/2, H=40mm
925011	Non-stick universal pan, GN 1/2, H=60mm
Doors and drawers	
922377	Double-step door for opening compact 6x1/1GN oven
Spray units	
922372	External spray unit for compact 6x1/1GN oven
Stacking kits	
922371	Stacking kit for compact 6x1/1GN oven
Ventilation	
922379	Kit to front air filter for compact 6x1/1GN oven

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PNC Code	Description
Wall mounting kits	
922433	Wall support for compact ovens 6x1/1GN
Other accessories	
922441	1-sensor probe for compact oven 6x1/1GN
922442	4-sensor probe for compact oven 6x1/1GN

Recommended Detergents

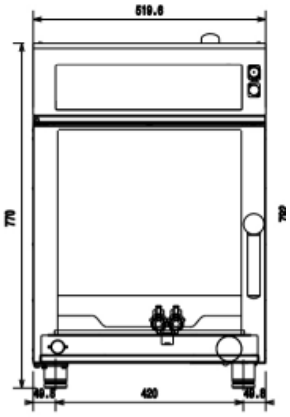
PNC Code	Description
0S2282	EXTRA STRONG DETERGENT FOR OVEN C20-2pzx5L
0S2283	EXTRA STRONG RINSE AID C21-2pzx5L

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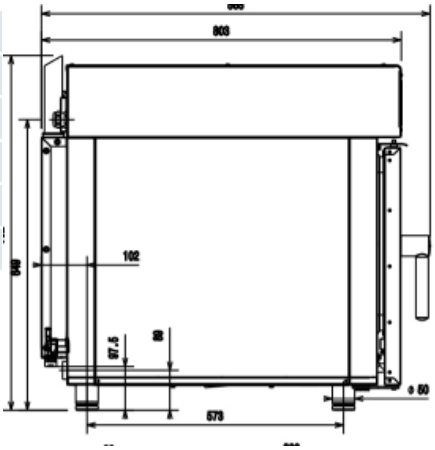
Technical specifications

	260654	260652
Electric		
Supply voltage:	400 V/3N ph/ 50/60 Hz	400 V/3N ph/ 50/60 Hz
Electrical power max.:	6.9 kW	6.9 kW
Water:		
Drain "D":	40mm	40mm
Water inlet "CW" connection:	3/4"	3/4"
Pressure, bar min/max:	1.5-3 bar	1.5-3 bar
Capacity:		
Trays type:	6 - GN 1/1	6 - GN 1/1
Key Information:		
External dimensions, Width:	519 mm	519 mm
External dimensions, Depth:	803 mm	803 mm
External dimensions, Height:	770 mm	770 mm
Net weight:	69 kg	69 kg
Shipping weight:	81 kg	81 kg
Shipping volume:	0.64 m³	0.66 m³

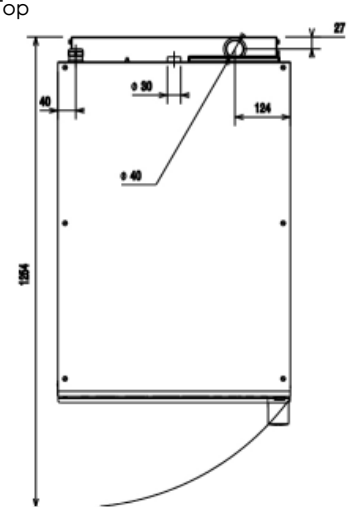
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
DO = Overflow drain pipe

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