

**Convection Oven
 MULTISLIM COMPACT COMBI OVEN 61
 TOUCH-ELECTRIC 208V – BOILERLESS**

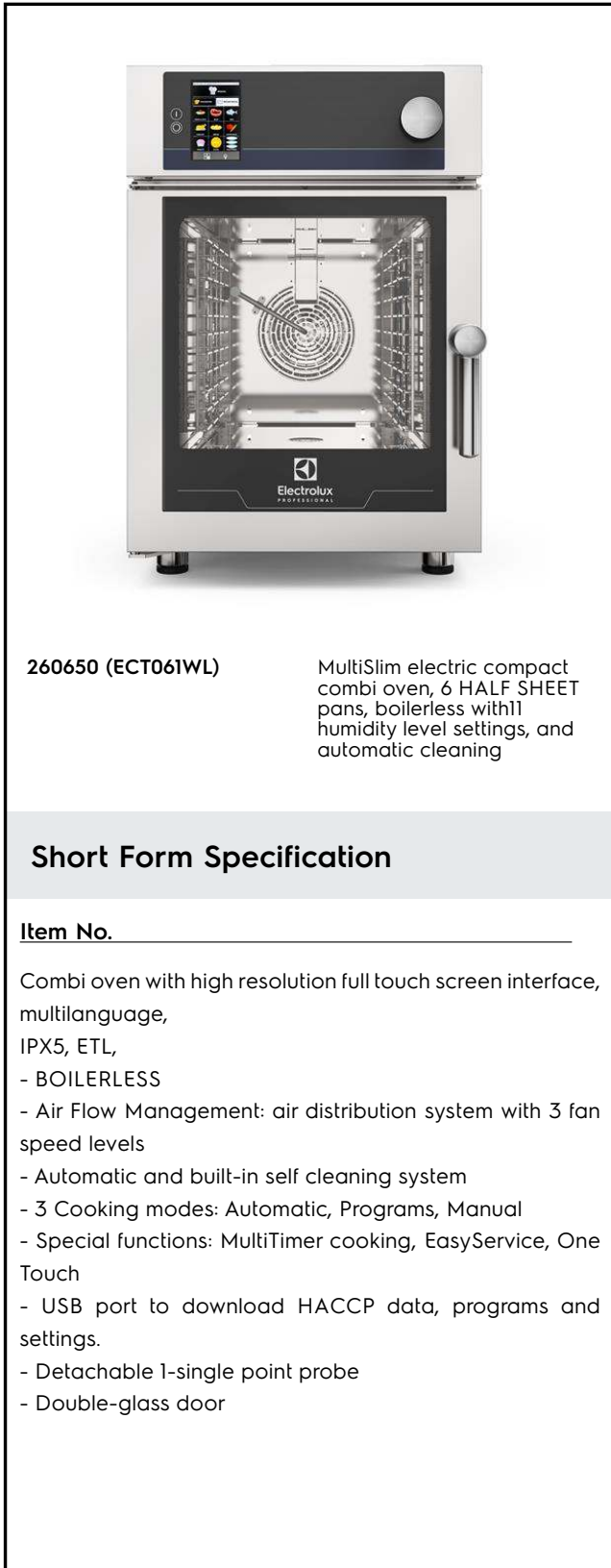
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


260650 (ECT061WL)

MultiSlim electric compact combi oven, 6 HALF SHEET pans, boilerless with 11 humidity level settings, and automatic cleaning

Short Form Specification

Item No. _____

- Combi oven with high resolution full touch screen interface, multilanguage,
 IPX5, ETL,
 - BOILERLESS
 - Air Flow Management: air distribution system with 3 fan speed levels
 - Automatic and built-in self cleaning system
 - 3 Cooking modes: Automatic, Programs, Manual
 - Special functions: MultiTimer cooking, EasyService, One Touch
 - USB port to download HACCP data, programs and settings.
 - Detachable 1-single point probe
 - Double-glass door

Main Features

- Dry, hot convection cycle (77 °F - 575 ° F/25°C - 300 °C): ideal for convection cooking.
- 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.
- Airflow Management: Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- EcoDelta: Cooking with the difference between the food probe core temperature of the food and the cooking cavity temperature
- Automatic cool-down: To cool the high cavity temperatures to lower temperatures
- USB port: to download HACCP data, share cooking programs and configurations.
- IPx4 water protection.
- High Speed Fan: With 3 speed levels from low to high
- Touchscreen: 5" high resolution interface screen with multiple languages including Spanish and French
- Instant steam generator: Boilerless steaming function to add and retain moisture for high quality, consistent cooking results. Automatic moistener.
- Combi cycle (77 °F - 575 °F/25 °C - 300 ° C): The combination of hot air and steam creating a humidity controlled cooking environment, to reduce the cooking process times and food weight loss.
- Steam cycle (77 °F - 266°F/25 °C - 130°C): Ideal for sous vide, re-thermalization, and Low Steaming of food and vegetables
- Automatic Cooking Mode: includes 7 food families (meat, poultry, fish, vegetables, pasta/rice, eggs, pastries and sweet bakery, bread, dessert).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 9-step cooking programs also available.
- Multitimer: 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

APPROVAL: _____

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.
- Multilevel rack: 10 positions to cook with multiple trays depending on the tray depth
- Modular Construction: For easy serviceability
- Detachable 1- single point probe

Construction

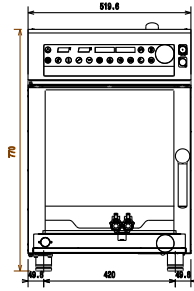
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

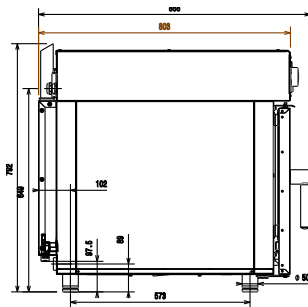
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086
- Pair of frying baskets PNC 922239
- Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) PNC 922266
- Base support for stacked compact ovens PNC 922368
- 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 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 (12" x 20" x 3/4") PNC 925000
- Non-stick universal pan (12" x 20" x 1 1/2") PNC 925001
- Non-stick universal pan (12" x 20" x 2 1/2") PNC 925002

- Frying griddle double sided (ribbed/smooth) 12" x 20" PNC 925003
- Aluminum combi oven grill (12" x 20") PNC 925004
- Egg fryer for 8 eggs (12" X 20") PNC 925005
- Flat baking tray with 2 edges (12" x 20") PNC 925006
- Baking tray for (4) baguettes (12" x 20") PNC 925007
- Non-stick U-pan (12" x 10" x 3/4") PNC 925009
- Non-stick U-pan (12" x 10" x 1 1/2") PNC 925010
- Non-stick U-pan (12" x 10" x 2 1/2") PNC 925011

Front

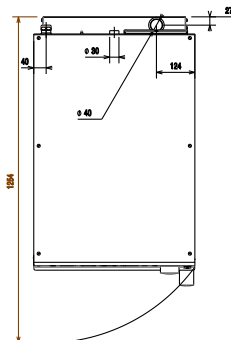


Side



CW11 = Cold Water inlet EI = Electrical connection
 CW12 = Cold Water Inlet 2
 D = Drain
 DO = Overflow drain pipe

Top



Electric

Supply voltage:		
260650 (ECT061WL)	208 V/3 ph/60 Hz	
Rated amps:	21.5 amps	
Supply voltage:	208 V/1/60Hz	
Rated amps:	33.5 amps	

Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	22-65 psi (1.5-4.5 bar)
Drain "D":	1 1/2"

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:	2 in. rear and right hand sides.
Suggested clearance for service access:	2 in. left hand side.

Capacity:

GN:	6 - 1/1 Gastronorm
Max load capacity:	30 lbs
Hotel pans:	6-12" x 20"
Half-Sized Sheet Pans:	6-13" x 18"
Shelf capacity:	6

Key Information:

External dimensions, Width:	20 7/16" (519 mm)
External dimensions, Depth:	31 5/8" (803 mm)
External dimensions, Height:	30 5/16" (770 mm)
Net weight:	159 lbs (72 kg)
Shipping width:	24 7/16" (620 mm)
Shipping depth:	43 5/16" (1100 mm)
Shipping height:	39 3/8" (1000 mm)
Shipping weight:	289 lbs (131 kg)