Electrolux PROFESSIONAL

Crosswise Convection Electric Convection Oven, 6 GN1/1

Southern Contracts
Efficient • Reliable • Proud

190036 (ECF061E5MV)	Electric convection oven 6x1/1GN, crosswise (Marine)
260730 (ECF061E5M)	Electric Convection Oven 6x1/1GN, crosswise (Marine)

Short Form Specification

Item No.

Main structure in stainless steel, with seamless joints in the oven cavity. Single-glazed door with tempered glass. Cavity lighting. Unique air-flow channel system. Semi-automatic cleaning cycle.
Cooking cycles: air convection, convection/humidifier. Max. temperature of 300°C.
Functional level: base, manual.
"Cross-wise" pan rack, 60 mm pitch, suitable for 6x1/1GN.

Main Features

- Racks can be easily removed without the need for special tools.
- Unique air-flow system guarantees perfect distribution of heat throughout the oven cavity.
- Maximum temperature of 300°C.
- Food temperature probe available as accessory.
- Rapid cooling of oven cavity.
- Halogen lighting and "crosswise" pan supports allow clear and unobstructed view of the products being cooked.
- 5 Stage humidification control, to ensure perfect pastries and succulent roasts.
- Meets the requirements of CE, VDE and DVGW for safety.

Construction

- Access to all components from the front.
- Stainless steel oven cavity with rounded corners.
- IPx4 water protection.
- External access door for electrical connections.
- All connections made on the left side below the oven.
- Integrated drain outlet.

APPROVAL:

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Optional Accessories

• Pair of 1/1GN AISI 304 stainless steel grids (only for 260730)	PNC 921101	❑
• Support for 1/2GN pan (2pcs) (only for 260730)	PNC 921106	❑
• Water softener with salt for ovens with automatic regeneration of resin (only for 260730)	PNC 921305	❑
• Probe for ovens 6 and 10x1/1GN (only for 260730)	PNC 921702	❑
• Guide kit for 1/1GN drain pan (only for 260730)	PNC 921713	❑
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 260730)	PNC 922036	❑
• Base for oven 6x1/1GN (only for 260730)	PNC 922101	❑
• Shelf guides for 6x1/1GN, ovens base (only for 260730)	PNC 922105	❑
• Feet for ovens 6x1/1GN, 10x1/1 and 2/1GN (only for 260730)	PNC 922127	❑
• Retractable hose reel spray unit (only for 260730)	PNC 922170	❑
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) (only for 260730)	PNC 922171	❑
• Pair of frying baskets (only for 260730)	PNC 922239	❑
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 (only for 260730)	PNC 922266	❑
• Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens (only for 260730)	PNC 922325	❑
• Universal skewer rack (only for 260730)	PNC 922326	❑
• Volcano Smoker for lengthwise and crosswise oven (only for 260730)	PNC 922338	❑

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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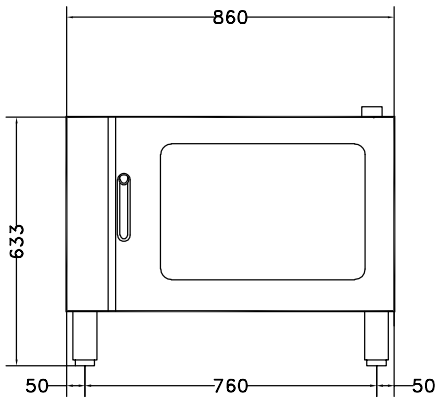
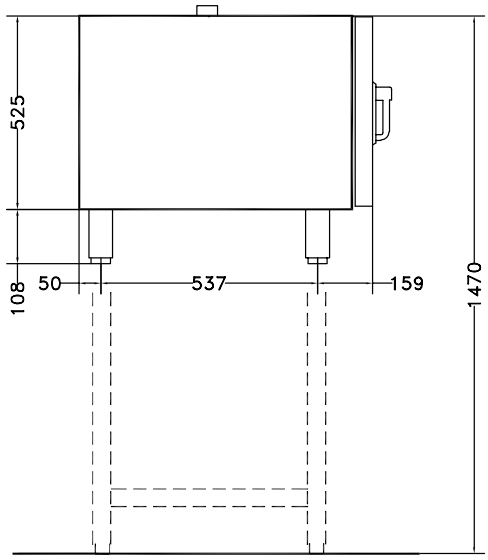
Front

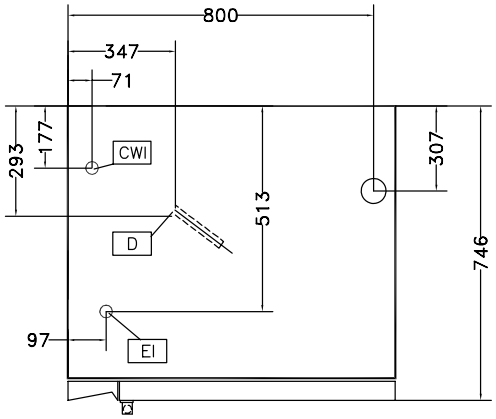


Side



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

Top



Electric

Supply voltage:	
190036 (ECF061E5MV)	230 V/3 ph/60 Hz
260730 (ECF061E5M)	440 V/3 ph/60 Hz
Electrical power max.:	7.7 kW

Capacity:

Shelf capacity:	6

Key Information:

External dimensions, Width:	860 mm
External dimensions, Depth:	746 mm
External dimensions, Height:	633 mm
Net weight:	79.5 kg
Functional level:	Basic
Type of grids:	1/1 Gastronorm
Runners pitch:	60 mm
Cooking cycles - air-convection:	300 °C
Heating-up time (hot air cycle):	215°C / 300s.

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