

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, left-hinged door

240009 (ZCD061R)

Compact Eazy, electric, 6x1/1GN, convection oven with direct steam and 11 humidity level settings, without 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.
- 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.
- Variable fan speed with 3 levels.

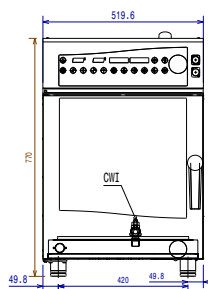
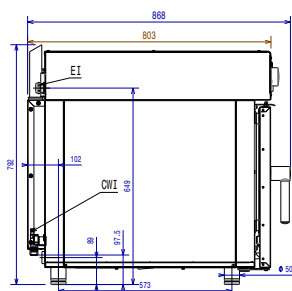
Construction

- Seamless hygienic internal 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.
- IPx4 water protection.

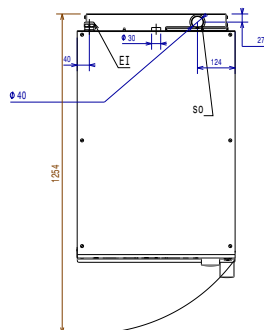
APPROVAL: _____

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 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, 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	☐

Front

Side


- CW11** = Cold Water inlet 1 (cleaning)
CW12 = Cold Water Inlet 2 (steam generator)
D = Drain
EI = Electrical inlet (power)

Top


Electric

Supply voltage:

240007 (ZCD061L)	400 V/3N ph/50/60 Hz
240009 (ZCD061R)	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:

240007 (ZCD061L) 85 kg

240009 (ZCD061R) 82 kg

Shipping volume: 0.66 m³