

03/2020

# **Mod: SDET/XC-06**

**Production code: 228630**



# Combi Oven Natural Gas Combi Oven 6GN1/1

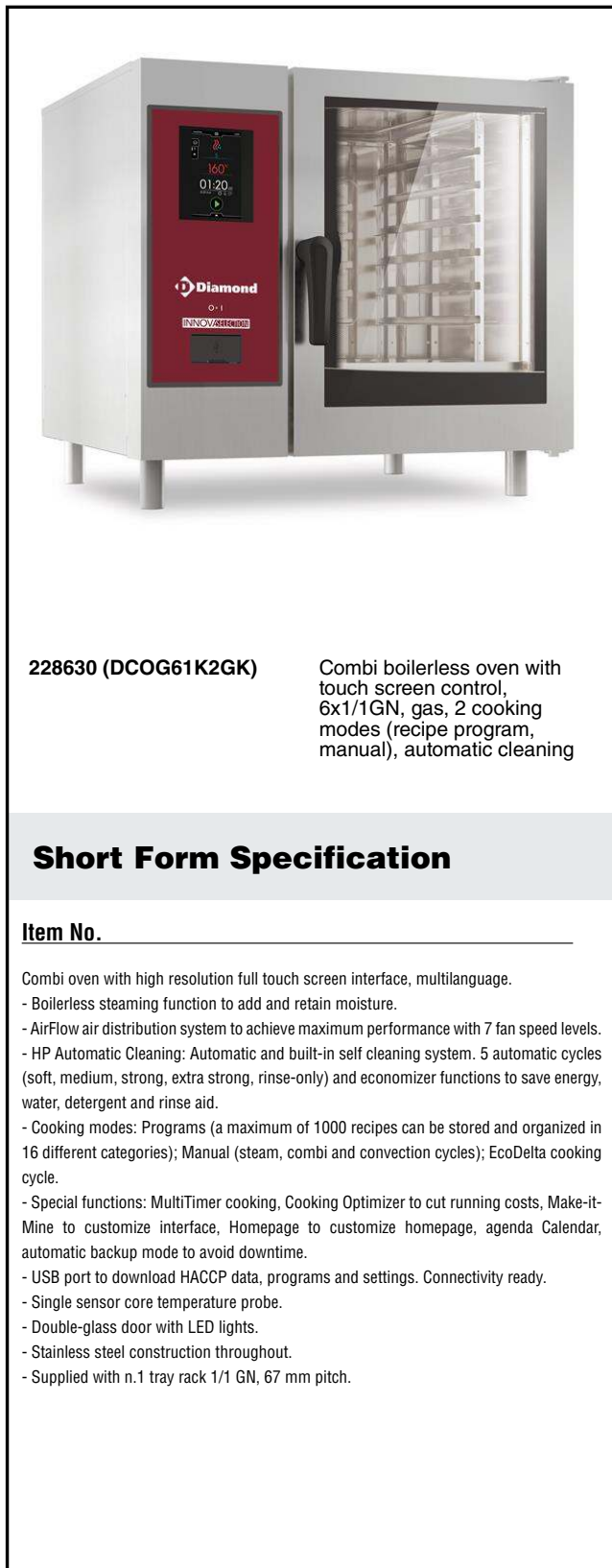
ITEM # \_\_\_\_\_

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

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

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

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



228630 (DCOG61K2GK)

Combi boilerless oven with touch screen control, 6x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning

## Short Form Specification

### Item No.

- Combi oven with high resolution full touch screen interface, multilanguage.
- Boilerless steaming function to add and retain moisture.
  - AirFlow air distribution system to achieve maximum performance with 7 fan speed levels.
  - HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only) and economizer functions to save energy, water, detergent and rinse aid.
  - Cooking modes: Programs (a maximum of 1000 recipes can be stored and organized in 16 different categories); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
  - Special functions: MultiTimer cooking, Cooking Optimizer to cut running costs, Make-it-Mine to customize interface, Homepage to customize homepage, agenda Calendar, automatic backup mode to avoid downtime.
  - USB port to download HACCP data, programs and settings. Connectivity ready.
  - Single sensor core temperature probe.
  - Double-glass door with LED lights.
  - Stainless steel construction throughout.
  - Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

## Main Features

- Grease Collector: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Calendar works as an agenda where the user can plan the daily work and receive personalized alerts for each task.
- AirFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber combined with high precision variable speed fan.
- Cooking Optimizer function organizes the cooking sequence of the chosen cycles optimizing the work in the kitchen from a time and energy efficiency point of view.
- Homepage lets the user group the favorite functions in the homepage for immediate access.
- 2 different chemical options available: solid and liquid (requires optional accessory).
- High resolution full touch screen interface (translated in more than 30 languages) - color-blind friendly panel.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- MultiTimer function to manage up to 20 different cooking cycles at the same time, improving flexibility and ensuring excellent cooking results. Can be saved up to 200 MultiTimer programs.
- Fan with 7 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Pictures upload for full customization of cooking cycles.
- Automatic fast cool down and pre-heat function.
- Reduced power function for customized slow cooking cycles.
- Make-it-mine feature to allow full personalization or locking of the user interface.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).
- Trainings and guidances supporting materials easily accessible by scanning QR-Code with any mobile device.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Automatic consumption visualization at the end of the cycle.

## Construction

- Double thermo-glazed door with open frame construction,

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

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.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

## Optional Accessories

- |   |            |                          |   |            |                          |
|---|------------|--------------------------|---|------------|--------------------------|
| • Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) | PNC 920002 | <input type="checkbox"/> | • Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)  | PNC 922600 | <input type="checkbox"/> |
| • Water softener with cartridge and flow meter (high steam usage)   | PNC 920003 | <input type="checkbox"/> | • Tray rack with wheels 5 GN 1/1, 80mm pitch  | PNC 922606 | <input type="checkbox"/> |
| • Water softener with salt for ovens with automatic regeneration of resin   | PNC 921305 | <input type="checkbox"/> | • Bakery/pastry tray rack with wheels holding 400x600mm grids for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) | PNC 922607 | <input type="checkbox"/> |
| • Resin sanitizer for water softener (921305)   | PNC 921306 | <input type="checkbox"/> | • Slide-in rack with handle for 6 & 10 GN 1/1 oven  | PNC 922610 | <input type="checkbox"/> |
| • Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)   | PNC 922003 | <input type="checkbox"/> | • Open base with tray support for 6 & 10 GN 1/1 oven  | PNC 922612 | <input type="checkbox"/> |
| • Pair of AISI 304 stainless steel grids, GN 1/1  | PNC 922017 | <input type="checkbox"/> | • Cupboard base with tray support for 6 & 10 GN 1/1 oven  | PNC 922614 | <input type="checkbox"/> |
| • Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1   | PNC 922036 | <input type="checkbox"/> | • Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm  | PNC 922615 | <input type="checkbox"/> |
| • AISI 304 stainless steel grid, GN 1/1   | PNC 922062 | <input type="checkbox"/> | • External connection kit for detergent and rinse aid   | PNC 922618 | <input type="checkbox"/> |
| • Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2  | PNC 922086 | <input type="checkbox"/> | • Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device and drain)                          | PNC 922619 | <input type="checkbox"/> |
| • External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)                             | PNC 922171 | <input type="checkbox"/> | • Stacking kit for gas 6 GN 1/1 oven placed on gas 6 GN 1/1 oven  | PNC 922622 | <input type="checkbox"/> |
| • Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm   | PNC 922189 | <input type="checkbox"/> | • Stacking kit for gas 6 GN 1/1 oven placed on gas 10 GN 1/1 oven   | PNC 922623 | <input type="checkbox"/> |
| • Baking tray with 4 edges in perforated aluminum, 400x600x20mm   | PNC 922190 | <input type="checkbox"/> | • Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer  | PNC 922626 | <input type="checkbox"/> |
| • Baking tray with 4 edges in aluminum, 400x600x20mm  | PNC 922191 | <input type="checkbox"/> | • Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser   | PNC 922628 | <input type="checkbox"/> |
| • Pair of frying baskets  | PNC 922239 | <input type="checkbox"/> | • Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens  | PNC 922630 | <input type="checkbox"/> |
| • AISI 304 stainless steel bakery/pastry grid 400x600mm   | PNC 922264 | <input type="checkbox"/> | • Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base   | PNC 922632 | <input type="checkbox"/> |
| • Double-step door opening kit  | PNC 922265 | <input type="checkbox"/> | • Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm  | PNC 922635 | <input type="checkbox"/> |
| • Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1  | PNC 922266 | <input type="checkbox"/> | • Stainless steel drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922636 | <input type="checkbox"/> |
| • USB probe for sous-vide cooking   | PNC 922281 | <input type="checkbox"/> | • Plastic drain kit for 6 & 10 GN oven, dia=50mm  | PNC 922637 | <input type="checkbox"/> |
| • Grease collection tray, GN 1/1, H=100 mm  | PNC 922321 | <input type="checkbox"/> | • Grease collection kit for open base (2 tanks, open/close device and drain)  | PNC 922639 | <input type="checkbox"/> |
| • Kit universal skewer rack and 4 long skewers for Lengthwise ovens   | PNC 922324 | <input type="checkbox"/> | • Wall support for 6 GN 1/1 oven  | PNC 922643 | <input type="checkbox"/> |
| • Universal skewer rack   | PNC 922326 | <input type="checkbox"/> | • Dehydration tray, GN 1/1, H=20mm  | PNC 922651 | <input type="checkbox"/> |
| • 4 long skewers  | PNC 922327 | <input type="checkbox"/> | • Flat dehydration tray, GN 1/1   | PNC 922652 | <input type="checkbox"/> |
| • Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)                                  | PNC 922338 | <input type="checkbox"/> | • Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382                        | PNC 922653 | <input type="checkbox"/> |
| • Water nanofilter for 6 & 10 GN 1/1 ovens  | PNC 922342 | <input type="checkbox"/> | • Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch  | PNC 922655 | <input type="checkbox"/> |
| • External reverse osmosis filter for 6 & 10 GN 1/1 ovens   | PNC 922343 | <input type="checkbox"/> | • Stacking kit for 6&10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer  | PNC 922657 | <input type="checkbox"/> |
| • Multipurpose hook   | PNC 922348 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1  | PNC 922660 | <input type="checkbox"/> |
| • 4 flanged feet for 6 & 10 GN , 2", 100-130mm  | PNC 922351 | <input type="checkbox"/> | • Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1   | PNC 922661 | <input type="checkbox"/> |
| • Grid for whole duck (8 per grid - 1,8kg each), GN 1/1   | PNC 922362 | <input type="checkbox"/> | • Heat shield for 6 GN 1/1 oven   | PNC 922662 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 disassembled open base   | PNC 922382 | <input type="checkbox"/> | • Kit to convert from natural gas to LPG  | PNC 922670 | <input type="checkbox"/> |
| • Wall mounted detergent tank holder  | PNC 922386 | <input type="checkbox"/> | • Kit to convert from LPG to natural gas  | PNC 922671 | <input type="checkbox"/> |
|   |            |                          | • Flue condenser for gas oven   | PNC 922678 | <input type="checkbox"/> |
|   |            |                          | • Fixed tray rack for 6 GN 1/1 and 400x600mm grids  | PNC 922684 | <input type="checkbox"/> |
|   |            |                          | • Kit to fix oven to the wall   | PNC 922687 | <input type="checkbox"/> |
|   |            |                          | • 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM   | PNC 922688 | <input type="checkbox"/> |
|   |            |                          | • Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one)   | PNC 922690 | <input type="checkbox"/> |
|   |            |                          | • WIFI BOARD (NIU)  | PNC 922695 | <input type="checkbox"/> |



## Combi Oven Natural Gas Combi Oven 6GN1/1

- Detergent tank holder for open base PNC 922699
- Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922702
- Wheels for stacked ovens PNC 922704
- CHIMNEY ADAPTOR PNC 922706
- Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens PNC 922709
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Exhaust hood with fan for 6 & 10 GN 1/1 ovens PNC 922728
- Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922732
- Exhaust hood without fan for 6&10 1/1GN ovens PNC 922733
- Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens PNC 922737
- Fixed tray rack, 5 GN 1/1, 85mm pitch PNC 922740
- 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm PNC 922745
- Tray for traditional static cooking, H=100mm PNC 922746
- Double-face griddle, one side ribbed and one side smooth, 400x600mm PNC 922747
- TROLLEY FOR GREASE COLLECTION KIT PNC 922752
- PRESSURE REDUCER PNC 922773
- 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
- Potato baker for 28 potatoes, GN 1/1 PNC 925008
- 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
- Wood chips: oak, 450gr PNC 930209
- Wood chips: hickory, 450gr PNC 930210
- Wood chips: maple, 450gr PNC 930211
- Wood chips: cherry, 450gr PNC 930212

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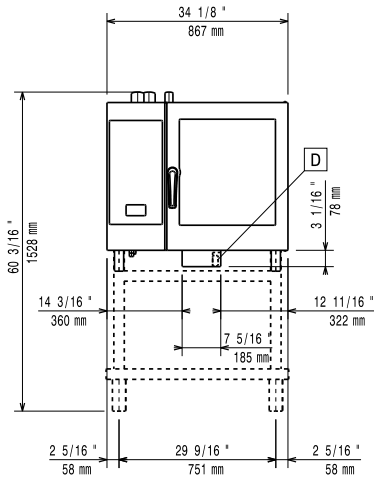
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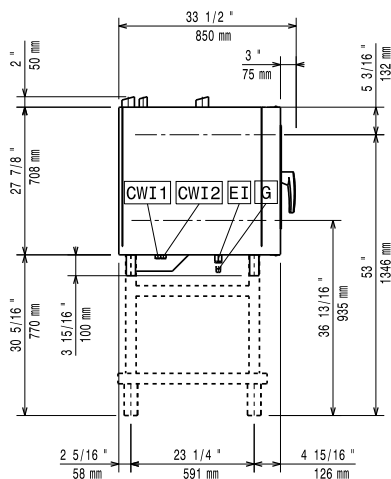


# Combi Oven Natural Gas Combi Oven 6GN1/1

**Front**

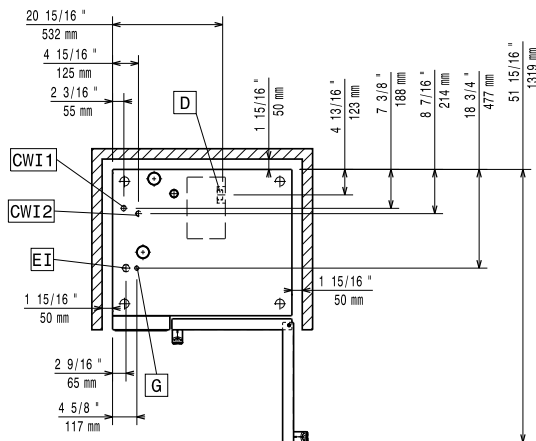


**Side**



- CWI1** = Cold Water inlet 1
- CWI2** = Cold Water Inlet 2
- EI** = Electrical inlet (power)
- G** = Gas connection
- D** = Drain
- DO** = Overflow drain pipe

**Top**



## Electric

Supply voltage:  
228630 (DCOG61K2GK) 220-240 V/1 ph/50 Hz  
Electrical power, default: 1.1 kW  
Circuit breaker required

## Gas

Gas Power: 12 kW  
Standard gas delivery: Natural Gas G20  
ISO 7/1 gas connection diameter: 1/2" MNPT  
LPG:  
Total thermal load: 48109 BTU (12 kW)

## Water:

Water inlet connections "CWI1-CWI2": 3/4"  
Pressure, bar min/max: 1-4.5 bar  
Drain "D": 50mm  
Max inlet water supply temperature: 30 °C  
Hardness: 5 °fH / 2.8 °dH  
Chlorides: <10 ppm  
Conductivity: >285 µS/cm  
*Electrolux 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: 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: 30 kg

## Key Information:

Door hinges: Right Side  
External dimensions, Width: 867 mm  
External dimensions, Height: 808 mm  
External dimensions, Depth: 775 mm  
Weight: 122.5 kg  
Net weight: 122.5 kg  
Shipping weight: 137.5 kg  
Shipping volume: 0.84 m<sup>3</sup>

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