

03/2020

Mod: SDG/XC-06

Production code: 228930



Combi Oven Natural Gas Combi Oven 6GN1/1

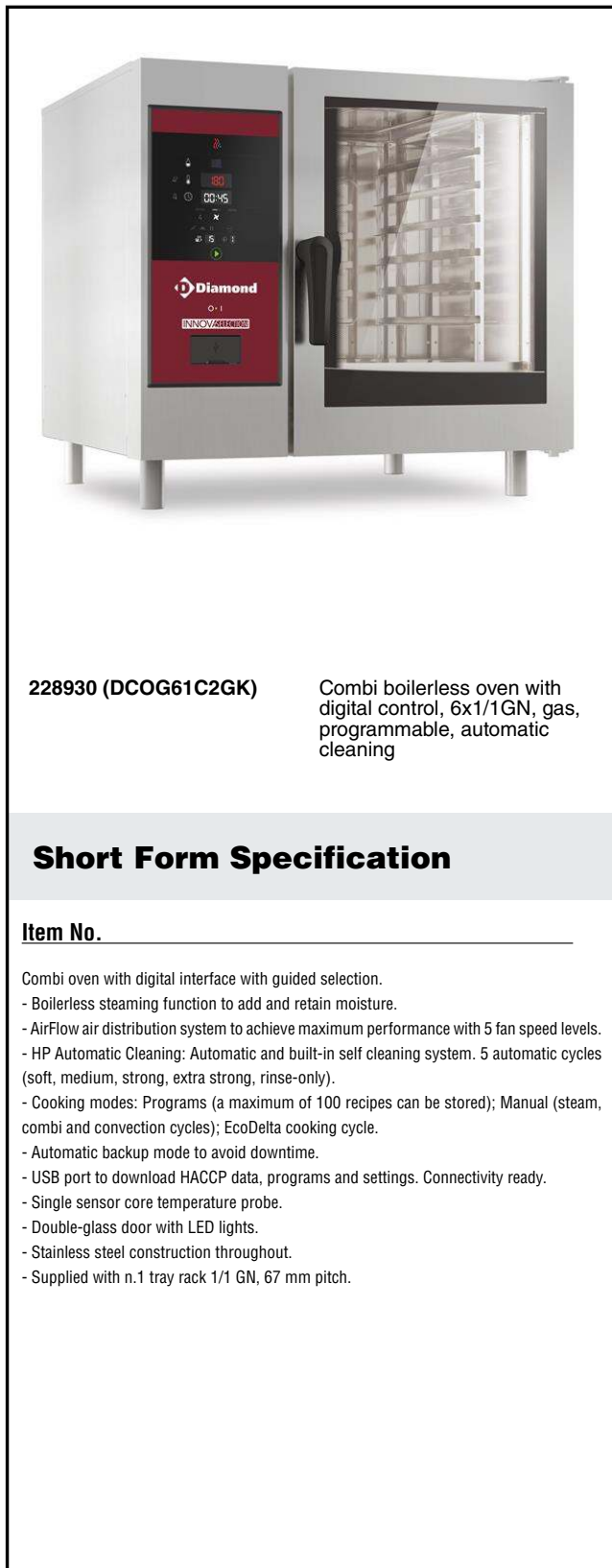
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



228930 (DCOG61C2GK)

Combi boilerless oven with digital control, 6x1/1 GN, gas, programmable, automatic cleaning

Short Form Specification

Item No. _____

- Combi oven with digital interface with guided selection.
- Boilerless steaming function to add and retain moisture.
- AirFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- HP Automatic Cleaning: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual (steam, combi and convection cycles); EcoDelta cooking cycle.
- 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

- Digital interface with LED backlight buttons with guided selection.
- 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 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 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.
- Automatic fast cool down and pre-heat function.
- 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).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- 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).

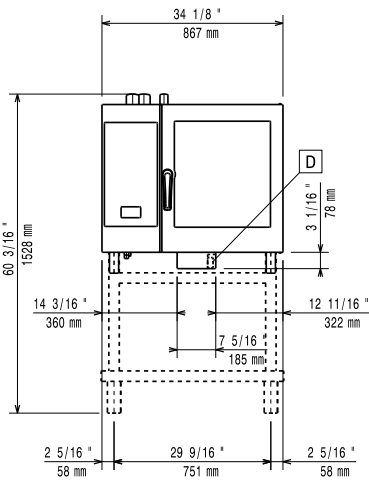
Construction

- 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.
- 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.

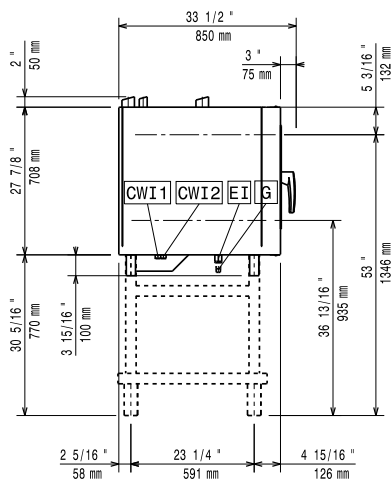
Optional Accessories

APPROVAL: _____

Front

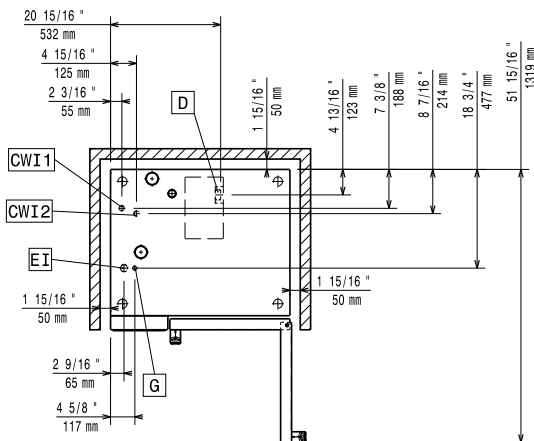


Side



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

Top



Electric

Supply voltage:
228930 (DCOG61C2GK) 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 m³