ITEM #: DOUBLE COMBI OVEN  
Quantity: One (1)  
Manufacturer: Electrolux  
Model No.: 219780 (ECOG61T3O0) / 219782 (ECOG101T3O0)  
Pertinent Data: Double Stacked, Mobile  
Utilities Req’d: 120V/1PH; 9.1A; 1/2” Gas @ 76,429 BTU’s (Top Unit); 120V/1PH, 9.1A;   
 1/2” Gas @ 84,543 BTU‘s (Bottom Unit); (2) 3/4 CW, (2) 1/2” CW; 2” IW  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide unit with four (4) heavy-duty, non-marking polyurethane casters, two (2) with brakes (922704).  
3. Provide unit with double thermos-glazed door with open frame construction for cool outside door panel.  
4. Provide stacking kit (922623) as provided by Electrolux Corporation.  
5. Provide Touchscreen: High resolution interface (translated into more than 30 languages including Spanish and French) colorblind friendly panel.  
6. Provide Lambda Sensor for real humidity control of +1% for automatic quantity and size of food recognition to guarantee consistent cooking results.  
7. Provide 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.  
8. Provide MultiTimer: Special feature to manage up to 20 different cooking cycles at the same time in the same cavity guaranteeing even cooking results. Up to 200 MultiTimer available programs.  
9. Provide OptiFlow: air flow management system to achieve maximum performance in cooking evenness and temperature control thanks to the special design of the cooking chamber, the high precision variable speed fan and the venting valve.  
10. Provide reversible Fan: 7 speed fan levels from 300 to 1500 RPM with reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.  
11. Provide Picture Management: upload full customized images of cooking cycles or food items.  
12. Provide Reduced Power Feature: To consume less energy during customized slow cooking cycles.  
13. Provide six-point multi sensor core temperature probe.  
14. Provide SkyClean fully integrated and automatic self-cleaning system.  
15. Provide unit with external side spray unit (922171).  
16. Equip unit with Double click closing catch for oven door (922265).  
17. Unit shall be equipped with a USB Probe for sous vide cooking (only for Touchline ovens) (922281).  
18. Provide a probe holder for liquids (922714).  
19. Provide Tray for traditional static cooking, H’100mm (922746), Nonstick universal pan 305mm x 508mm x 20mm (925000), Nonstick universal pan 305mm x 508mm x 38mm (925001), and Nonstick universal pan 305mm x 508mm x 63.5mm (925002).  
20. Provide Chicken racks, pair (2) (fits 8 chickens per rack) (922036).  
21. Provide stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens (922086).  
22. Equip unit with external side spray unit (922171).  
23. Provide a pair of frying baskets (922239).  
24. Equip unit with grid for whole chicken 1/1GN (8 per grid 1,2kg each) (922266).  
26. Provide a grease collection tray (4”) for 61 and 101 ovens (922321).  
27. Unit shall be supplied with a Kit universal skewer rack & (4) long skewer ovens (TANDOOR) (922324).  
28. Equip unit with universal skewer pan for ovens (TANDOOR) (922326).  
29. Provide multipurpose hook (922348).  
30. Provide unit with a grid for 8 whole ducks (1.8KG, 4LBS) GN 1/1 (922362).  
31. Equip unit with a Potato baker GN 1/1 for 28 potatoes (305mm x 508mm) (925008).  
32. Provide USB port: to download HACCP data, share cooking programs and configurations. USB port also allows to plugin sous vide probe (922281).  
33. Provide unit with fat filter, and stainless steel grid.  
34. Supply equipment with “Starting Kit 2”, RO System (9R011B), RO System Tank (9R001D), Cleaning Powder (100 Bag Bucket 0S2392), Rinse and Descaling tablets (50 Count bucket 0S2394).   
35. Provide PosiSet.  
36. KEC shall coordinate with owner and operator, scheduling of Electrolux Chef Training.  
37. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.