

MOD : SDE/06S

Production code : 228905



Combi Oven Electric Combi Oven 6GN1/1

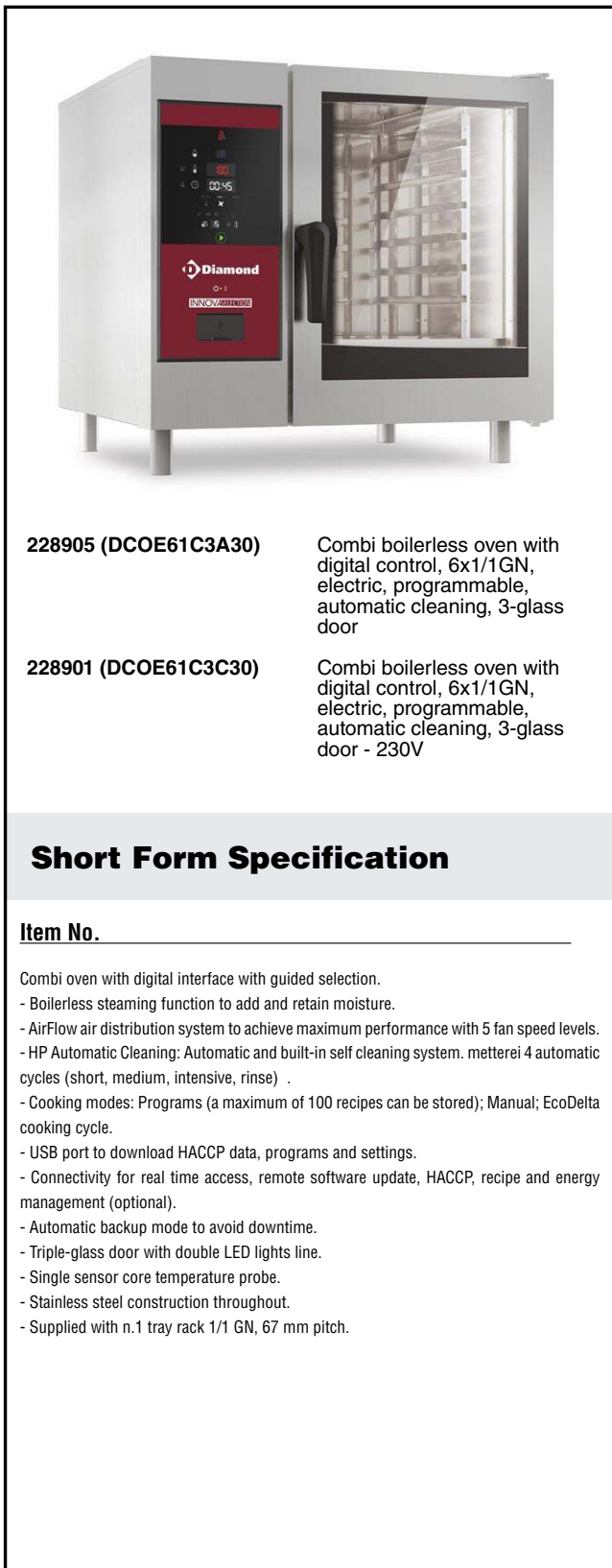
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



228905 (DCOE61C3A30)

Combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, 3-glass door

228901 (DCOE61C3C30)

Combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, 3-glass door - 230V

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. mettereit 4 automatic cycles (short, medium, intensive, rinse) .
 - Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
 - USB port to download HACCP data, programs and settings.
 - Connectivity for real time access, remote software update, HACCP, recipe and energy management (optional).
 - Automatic backup mode to avoid downtime.
 - Triple-glass door with double LED lights line.
 - Single sensor core temperature probe.
 - Stainless steel construction throughout.
 - Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

Main Features

- Single sensor core temperature probe included.
- Zanussi Professional recommends the use of treated water to guarantee optimal cooking results and extend the life of the appliance. Check local water condition to select the appropriate water filter. More info available on the website.
- SkyClean: Automatic and built-in self cleaning system with 4 automatic cycles (short, medium, intensive, rinse).
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- Automatic fast cool down and pre-heat function.
- 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.
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- 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.
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.
- Short cleaning cycle: optimized cleaning cycle with a duration of just 33 minutes, improving efficiency and reducing downtime.
- 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.

Construction

- 304 AISI stainless steel construction throughout.
- IPX5 spray water protection certification for easy cleaning.
- Hygienic internal chamber with all rounded corners for easy cleaning.
- Triple thermo-glazed door with 2 hinged inside panels for easy cleaning and double LED lights line.
- Front access to control board for easy service.

Sustainability

- Human centered design with 4-star certification for ergonomics and usability.
- C22 and C25 detergents are formulated without phosphates and phosphorus (C25 is also maleic acid-free), making them safe for both the environment and human health.
- The outer cardboard packaging is made from 70% recycled materials and FSC*-certified paper, printed with eco-friendly, water-based ink to support sustainability and environmental responsibility.

(*Forest Stewardship Council is the world's leading organization for sustainable forest management).

- Triple-glass door minimize your energy loss.*

*Approx. -10% of idle energy consumption in convection

APPROVAL: _____



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based on test in compliance with ASTM Standard F2861-20

- Save energy, water, detergent and rinse aid with green functions.

User Interface & Data Management

- USB port to download HACCP data, share cooking programs and configurations. USB port also allows to plug-in sous-vide probe (optional accessory).
- Digital interface with LED backlight buttons with guided selection.
- Connectivity for remote real time access, easy HACCP management, equipment uptime increase, consumption tracking and energy management (requires optional accessory).

Optional Accessories

- Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day) PNC 920004
- WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE PNC 920005
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- AISI 304 stainless steel grid, GN 1/1 PNC 922062
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Pair of frying baskets PNC 922239
- AISI 304 stainless steel bakery/pastry grid 400x600mm PNC 922264
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Multipurpose hook PNC 922348
- 4 flanged feet for 6 & 10 GN , 2", 100-130mm PNC 922351
- Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 PNC 922362
- Tray support for 6 & 10 GN 1/1 disassembled open base PNC 922382
- Wall mounted detergent tank holder PNC 922386

- IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process). PNC 922421
- Connectivity router (WiFi and LAN) PNC 922435
- Steam optimizer PNC 922440
- Tray rack with wheels, 6 GN 1/1, 65mm pitch (included) PNC 922600
- Tray rack with wheels 5 GN 1/1, 80mm pitch PNC 922606
- 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
- Slide-in rack with handle for 6 & 10 GN 1/1 oven PNC 922610
- Open base with tray support for 6 & 10 GN 1/1 oven PNC 922612
- Cupboard base with tray support for 6 & 10 GN 1/1 oven PNC 922614
- Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm PNC 922615
- External connection kit for detergent and rinse aid PNC 922618
- Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens PNC 922620
- Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer PNC 922626
- Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens PNC 922630
- Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base PNC 922632
- Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm PNC 922635
- Stainless steel drain kit for 6 & 10 GN oven, dia=50mm PNC 922636
- Plastic drain kit for 6 & 10 GN oven, dia=50mm PNC 922637
- Wall support for 6 GN 1/1 oven PNC 922643
- Dehydration tray, GN 1/1, H=20mm PNC 922651
- Flat dehydration tray, GN 1/1 PNC 922652
- Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 PNC 922653
- Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch PNC 922655
- Stacking kit for 6&10 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer PNC 922657
- Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 PNC 922660
- Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 PNC 922661
- Heat shield for 6 GN 1/1 oven PNC 922662
- Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven PNC 922679
- Fixed tray rack for 6 GN 1/1 and 400x600mm grids PNC 922684
- Kit to fix oven to the wall PNC 922687
- 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM PNC 922688
- Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) PNC 922690
- Detergent tank holder for open base PNC 922699

Combi Oven
Electric Combi Oven 6GN1/1



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Combi Oven Electric Combi Oven 6GN1/1

- 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
- Mesh grilling grid PNC 922713
- Probe holder for liquids PNC 922714
- Odourless hood with fan for 6 & 10 GN 1/1 electric ovens PNC 922718
- Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens PNC 922722
- Condensation hood with fan for 6 & 10 GN 1/1 electric oven PNC 922723
- Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens PNC 922727
- 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
- 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
- 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
- Kit of 6 non-stick universal pans, GN 1/1, H=20mm PNC 925012
- Kit of 6 non-stick universal pans, GN 1/1, H=40mm PNC 925013
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014

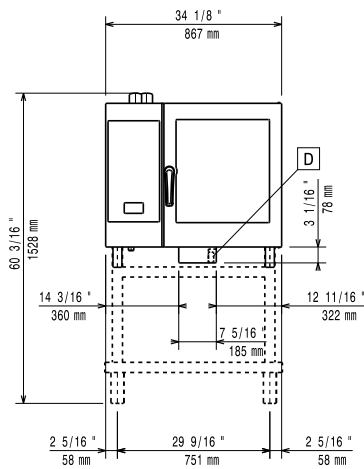
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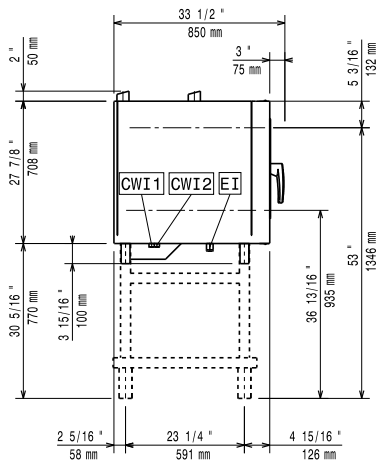


Combi Oven Electric Combi Oven 6GN1/1

Front

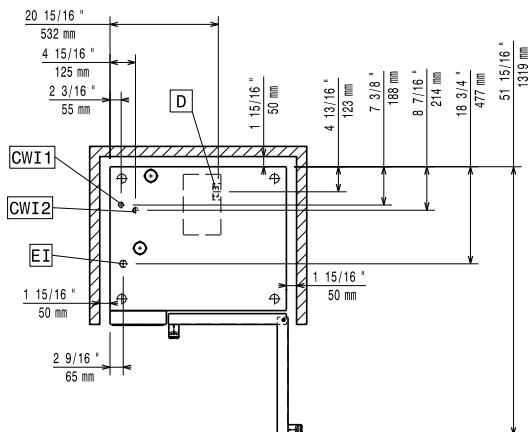


Side



- CWI1** = Cold Water inlet 1 (cleaning)
- CWI2** = Cold Water Inlet 2 (steam generator)
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical inlet (power)

Top



Electric

Supply voltage:

228905 (DCOE61C3A30)	380-415 V/3N ph/50-60 Hz
228901 (DCOE61C3C30)	220-240 V/3 ph/50-60 Hz

Electrical power, max:

11.8 kW

Electrical power, default:

11.1 kW

Water:

Inlet water temperature, max:

30 °C

Inlet water pipe size (CWI1, CWI2):

3/4"

Pressure, min-max:

1-6 bar

Chlorides:

<10 ppm

Conductivity:

0 µS/cm

Drain "D":

50mm

Capacity:

Trays type:

6 (GN 1/1)

Max load capacity:

30 kg

Key Information:

Door hinges:

Right Side

External dimensions, Width:

867 mm

External dimensions, Depth:

775 mm

External dimensions, Height:

808 mm

Weight:

124 kg

Net weight:

107 kg

Shipping weight:

124 kg

Shipping volume:

0.89 m³

ISO Certificates

ISO Standards:

ISO 9001; ISO 14001; ISO 45001;
ISO 50001



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Optional Accessories

• Water filter with cartridge and flow meter for low steam usage (less than 2 hours of full steam per day)	PNC 920004	<input type="checkbox"/>	• Tray rack with wheels, 6 GN 1/1, 65mm pitch (included)	PNC 922600	<input type="checkbox"/>
• WATER FILTER WITH CARTRIDGE AND FLOW METER FOR MEDIUM STEAM USAGE	PNC 920005	<input type="checkbox"/>	• Tray rack with wheels 5 GN 1/1, 80mm pitch	PNC 922606	<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"/>	• 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"/>
• Pair of AISI 304 stainless steel grids, GN 1/1	PNC 922017	<input type="checkbox"/>	• Slide-in rack with handle for 6 & 10 GN 1/1 oven	PNC 922610	<input type="checkbox"/>
• Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922036	<input type="checkbox"/>	• Open base with tray support for 6 & 10 GN 1/1 oven	PNC 922612	<input type="checkbox"/>
• AISI 304 stainless steel grid, GN 1/1	PNC 922062	<input type="checkbox"/>	• Cupboard base with tray support for 6 & 10 GN 1/1 oven	PNC 922614	<input type="checkbox"/>
• Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2	PNC 922086	<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"/>
• External side spray unit (needs to be mounted outside and includes support to be mounted on the oven)	PNC 922171	<input type="checkbox"/>	• External connection kit for detergent and rinse aid	PNC 922618	<input type="checkbox"/>
• Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm	PNC 922189	<input type="checkbox"/>	• Stacking kit for electric 6+6 GN 1/1 ovens or electric 6+10 GN 1/1 GN ovens	PNC 922620	<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 6 GN 1/1 on 6 or 10 GN 1/1 ovens	PNC 922630	<input type="checkbox"/>
• Pair of frying baskets	PNC 922239	<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"/>
• AISI 304 stainless steel bakery/pastry grid 400x600mm	PNC 922264	<input type="checkbox"/>	• Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm	PNC 922635	<input type="checkbox"/>
• Double-step door opening kit	PNC 922265	<input type="checkbox"/>	• Stainless steel drain kit for 6 & 10 GN oven, dia=50mm	PNC 922636	<input type="checkbox"/>
• Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1	PNC 922266	<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"/>	• Wall support for 6 GN 1/1 oven	PNC 922643	<input type="checkbox"/>
• Kit universal skewer rack and 4 long skewers for Lengthwise ovens	PNC 922324	<input type="checkbox"/>	• Dehydration tray, GN 1/1, H=20mm	PNC 922651	<input type="checkbox"/>
• Universal skewer rack	PNC 922326	<input type="checkbox"/>	• Flat dehydration tray, GN 1/1	PNC 922652	<input type="checkbox"/>
• 4 long skewers	PNC 922327	<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"/>
• Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request)	PNC 922338	<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"/>
• Multipurpose hook	PNC 922348	<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"/>
• 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 6 GN 1/1	PNC 922660	<input type="checkbox"/>
• Grid for whole duck (8 per grid - 1,8kg each), GN 1/1	PNC 922362	<input type="checkbox"/>	• Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1	PNC 922661	<input type="checkbox"/>
• Tray support for 6 & 10 GN 1/1 disassembled open base	PNC 922382	<input type="checkbox"/>	• Heat shield for 6 GN 1/1 oven	PNC 922662	<input type="checkbox"/>
• Wall mounted detergent tank holder	PNC 922386	<input type="checkbox"/>	• Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven	PNC 922679	<input type="checkbox"/>
• IoT module for OnE Connected and Match (one IoT board per appliance - to connect oven to the blast chiller for Cook&Chill process).	PNC 922421	<input type="checkbox"/>	• Fixed tray rack for 6 GN 1/1 and 400x600mm grids	PNC 922684	<input type="checkbox"/>
• Connectivity router (WiFi and LAN)	PNC 922435	<input type="checkbox"/>	• Kit to fix oven to the wall	PNC 922687	<input type="checkbox"/>
• Steam optimizer	PNC 922440	<input type="checkbox"/>			

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Electric Combi Oven 6GN1/1**

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2026.01.13



Combi Oven Electric Combi Oven 6GN1/1

- | | | | | | |
|--|------------|--------------------------|---|------------|--------------------------|
| • 4 high adjustable feet for 6 & 10 GN ovens, 100-130MM | PNC 922688 | <input type="checkbox"/> | • Kit of 6 non-stick universal pans, GN 1/1, H=40mm | PNC 925013 | <input type="checkbox"/> |
| • Tray support for 6 & 10 GN 1/1 oven base (not for the disassembled one) | PNC 922690 | <input type="checkbox"/> | • Kit of 6 non-stick universal pan GN 1/1, H=60mm | PNC 925014 | <input type="checkbox"/> |
| • Detergent tank holder for open base | PNC 922699 | <input type="checkbox"/> | | | |
| • Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base (not for the disassembled one) | PNC 922702 | <input type="checkbox"/> | | | |
| • Wheels for stacked ovens | PNC 922704 | <input type="checkbox"/> | | | |
| • Mesh grilling grid | PNC 922713 | <input type="checkbox"/> | | | |
| • Probe holder for liquids | PNC 922714 | <input type="checkbox"/> | | | |
| • Odourless hood with fan for 6 & 10 GN 1/1 electric ovens | PNC 922718 | <input type="checkbox"/> | | | |
| • Odourless hood with fan for 6+6 or 6+10 GN 1/1 electric ovens | PNC 922722 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for 6 & 10 GN 1/1 electric oven | PNC 922723 | <input type="checkbox"/> | | | |
| • Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens | PNC 922727 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for 6 & 10 GN 1/1 ovens | PNC 922728 | <input type="checkbox"/> | | | |
| • Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922732 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for 6&10 1/1GN ovens | PNC 922733 | <input type="checkbox"/> | | | |
| • Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens | PNC 922737 | <input type="checkbox"/> | | | |
| • 4 high adjustable feet for 6 & 10 GN ovens, 230-290mm | PNC 922745 | <input type="checkbox"/> | | | |
| • Tray for traditional static cooking, H=100mm | PNC 922746 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed and one side smooth, 400x600mm | PNC 922747 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1, H=20mm | PNC 925000 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1, H=40mm | PNC 925001 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/1, H=60mm | PNC 925002 | <input type="checkbox"/> | | | |
| • Double-face griddle, one side ribbed and one side smooth, GN 1/1 | PNC 925003 | <input type="checkbox"/> | | | |
| • Aluminum grill, GN 1/1 | PNC 925004 | <input type="checkbox"/> | | | |
| • Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 | PNC 925005 | <input type="checkbox"/> | | | |
| • Flat baking tray with 2 edges, GN 1/1 | PNC 925006 | <input type="checkbox"/> | | | |
| • Baking tray for 4 baguettes, GN 1/1 | PNC 925007 | <input type="checkbox"/> | | | |
| • Potato baker for 28 potatoes, GN 1/1 | PNC 925008 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/2, H=20mm | PNC 925009 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/2, H=40mm | PNC 925010 | <input type="checkbox"/> | | | |
| • Non-stick universal pan, GN 1/2, H=60mm | PNC 925011 | <input type="checkbox"/> | | | |
| • Kit of 6 non-stick universal pans, GN 1/1, H=20mm | PNC 925012 | <input type="checkbox"/> | | | |



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