



Electrolux

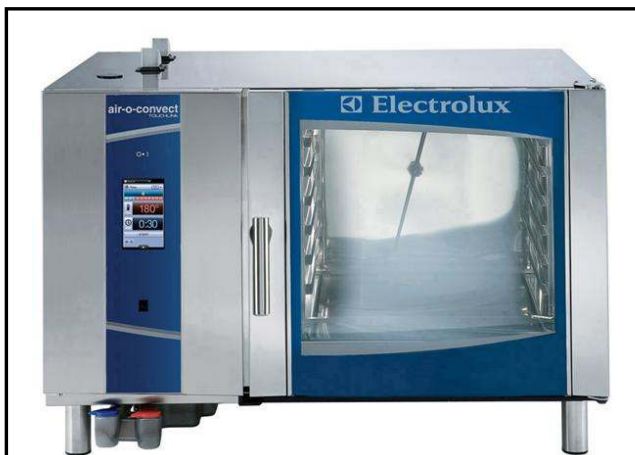
**air-o-convect Touchline
air-o-convect TOUCHLINE
Boilerless Combi Oven 62 (electric)**

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Electrolux

air-o-convect TOUCHLINE Boilerless Combi Oven 62 (electric)



air-o-convect Touchline

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266281 (AOS062EKM1)

air-o-convect Touchline
Boilerless Combi Oven 62
208V/3ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux TOUCHLINE air-o-convect Boilerless Combi Oven (electric).
air-o-convect performs all of the functions of a convection oven and has a boilerless steaming capabilities to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle 77 °F-572 °F (25°C-300°C) with an automatic moisture control function with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. All 304 stainless steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. IPX5 (NEMA 4) spray water protection certification.
air-o-clean™ automatic and built-in self cleaning system.

Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.



APPROVAL: _____

Main Features

- Dry hot convection cycle 77 °F-572 °F (25°C-300°C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (air frying, dehydrating, baking, browning)
 - 1-2 = low moisture (roasting, grilling, searing, baking, cookies, cakes, grill cheese)
 - 3-4 = medium low moisture (au gratin vegetables, roasted meat and fish)
 - 5-6 = medium moisture (roasting small portions poultry, meet and fish, casserole, pizza)
 - 7-8 = medium-high moisture (Roasting and backing, large portions of meat, whole: chicken, turkey, ham)
 - 9-10 = high moisture (proofing, low temperature steaming, steam vegetables, rice, pasta, fish, shell fish, bagged product, sous vide, re-thermalization, baking)
- Programmability: up to 1000 recipes can be stored in the oven's memory to replicate the same recipe at all times. Includes also 16-step cooking programs.
- Core temperature probe.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with eGreenèfunctions to save energy, water and rinse aid.
- HACCP data management
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- USB connection.
- IPX5 – Water Jets protected (Water projected by a nozzle (6.3 mm) against enclosure from any direction shall have no harmful effects.).
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.

Construction

- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking 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.

*Electrolux recommends a certified service agent perform equipment install and start-up, and an Electrolux certified chef be hired to train kitchen staff on equipment operation and maintenance.

Included Accessories

Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



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- 3 of Single 304 stainless steel full-size grid (21
"x26") PNC 922076

Optional Accessories

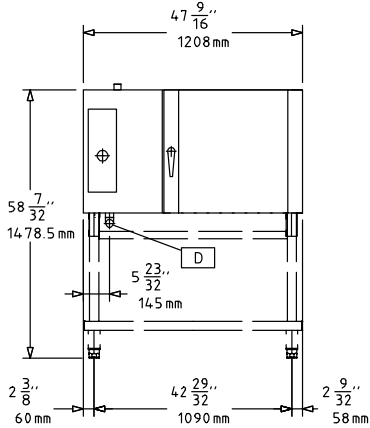
- Wheel kit for base for 61, 62, 101 and 102 oven
bases PNC 922003
- Tray support, for 62 and 102 oven bases PNC 922041
- Trolley, for roll-in rack for 62 and 102 oven PNC 922042
- Slide-in rack support with handle for 62 and 102
oven PNC 922047
- Fat filter for 61 and 62 oven PNC 922177
- Open base with rack guides for 62 and 102 oven PNC 922198
- Control Panel filter for 62 and 102 oven PNC 922247
- Double-click closing catch for oven door PNC 922265
- Stacking kit: 62 on top of 62 or 102 Electric oven PNC 922267
- 6 rack cassette for 62 oven (standard pitch) PNC 922269
- 5 rack cassette for 62 oven (increased pitch) PNC 922270
- Heat Shield for 62 oven PNC 922271



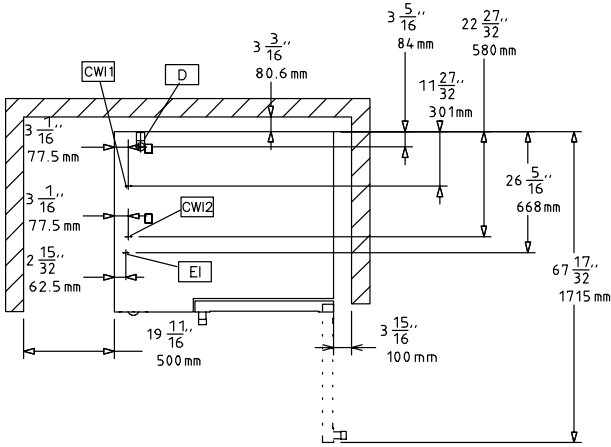
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Front

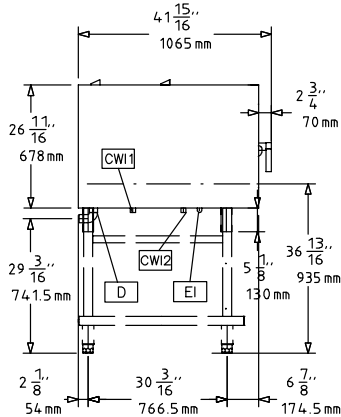


Top



CWI = Cold Water inlet
D = Drain
EI = Electrical connection

Side



Electric

Supply voltage: 266281(AOS062EKM1) 208 V/3 ph/60 Hz
Amps: 58
Total Watts: 21 kW
Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"
Total hardness: 5-50 ppm
Pressure: 22-65 psi (1.5-4.5 bar)
Drain "D": 1"1/4

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: 2" (5cm) rear and right hand sides.
Suggested clearance for service access: 20" (50cm) left hand side.

Capacity:

Sheet pans: 6 - 18" x 26"
Steam pans: 12 - 12" x 20"
Half size sheet pans: 12 - 13" x 18"
Max load capacity: 106 lbs. (48 kg)

Key Information:

Net weight: 353 lbs (160 kg)
Shipping width: 46 7/8" (1190 mm)
Shipping depth: 50 13/16" (1290 mm)
Shipping height: 44 1/2" (1130 mm)
Shipping weight: 406 lbs (184 kg)
Shipping volume: 61.25 ft³ (1.73 m³)

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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