



Electrolux

air-o-convect Touchline
air-o-convect Touchline Boilerless
Combi Oven 61 (electric)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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266320 (AOS061EKV1) air-o-convect boilerless Touchline combi oven, electric, half-size, (6) 12"x20" x2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions

Short Form Specification

Item No. _____

AOS061ECM1 Air-O-Convect® BoilerlessCombi Oven, Half-Size, electric, (6) 12"x20"x2-1/2" pan capacity rack, Touchline control panel, automatic moistener with 11 settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior & exterior, 480V/60/3-ph, 9.6 kw, 27.0 amps (New Model)



APPROVAL: _____

Main Features

- Dry hot convection cycle max 572°F (max 300°C) ideal for low humidity cooking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 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.
- HACCP data management
- 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.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 multitimers programs.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Simple sensor core temperature probe included.
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 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.



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Included Accessories

- 3 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

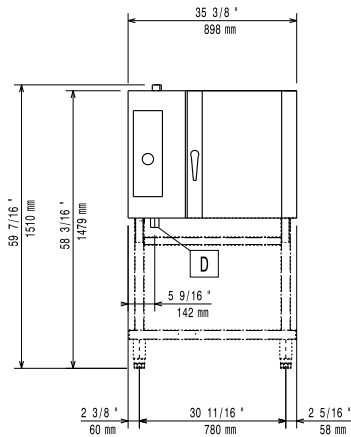
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791 ☐
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792 ☐
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796 ☐
- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003 ☐
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ☐
- 6 rack cassette (wheel kit included) for 61 oven (standard pitch) PNC 922005 ☐
- 5 rack cassette (wheel kit included) for 61 oven (Increased pitch) PNC 922008 ☐
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012 ☐
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ☐
- Tray support for 61 and 101 oven bases PNC 922021 ☐
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- (4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven PNC 922059 ☐
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ☐
- Slide-in rack support with handle for 61 and 101 oven PNC 922074 ☐
- Stainless steel 304 grids (GN ½) with spikes, fits 4PNC 922086 ☐ chickens
- BASE SUPPORT FOR 61 OVEN WITH HOOD PNC 922087 ☐
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090 ☐
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091 ☐
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092 ☐
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, and 102 ovens PNC 922169 ☐
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ☐
- Fat filter for 61 and 62 oven PNC 922177 ☐
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191 ☐
- Open base with rack guides for 61 and 101 oven PNC 922195 ☐
- Holder for detergent tank on open base PNC 922212 ☐
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215 ☐
- Cupboard base and tray support for 61 and 101 oven PNC 922223 ☐
- Pair of frying baskets PNC 922239 ☐
- Heat shield for 61 on top of 61 oven stacking kit PNC 922244 ☐
- Heat shield for 61 on top of 101 oven stacking kit PNC 922245 ☐
- Heat shield for 61 oven PNC 922250 ☐
- Double-click closing catch for oven door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275 ☐
- USB Probe for sous-vide cooking (only for Touchline oven) PNC 922281 ☐
- Kit bakery rack for 61 oven for bakery trays 600x400mm PNC 922282 ☐
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283 ☐
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286 ☐
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287 ☐
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288 ☐
- Oven grill made of aluminium alloy with no-stick coating PNC 922289 ☐
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs PNC 922290 ☐
- GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating PNC 922299 ☐
- GN 1/1 (12" x 20") potato baker grid (holds 28 potatoes) PNC 922300 ☐
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922308 ☐
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922309 ☐
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922310 ☐
- Stacking Kit: 61 on top of 61 or 101 electric ovens PNC 922319 ☐
- Kit flaged feet PNC 922320 ☐
- Fat collection tray PNC 922321 ☐
- Trolley for slide-in rack 10x1/1GN PNC 922323 ☐
- Kit universal skewer rack and 4 long skewers for ovens (TANDOOR) PNC 922324 ☐
- Universal skewer pan for ovens (TANDOOR) PNC 922326 ☐
- 4 long (24") skewers for ovens (TANDOOR) PNC 922327 ☐
- Fat collection tray for ovens (1.5") PNC 922329 ☐
- Riser for stacked ovens (61 on 61 ovens) with feet (10" height) PNC 922330 ☐
- Riser for stacked ovens (61 on 61 ovens) with wheels (10" height) PNC 922331 ☐
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ☐
- Wheels for stacked ovens (61 on 61 ovens, or 61 on 101 ovens) PNC 922333 ☐
- Smoker for ovens PNC 922338 ☐
- Water filter for ovens - 2 membranes PNC 922342 ☐
- External reverse osmosis filter for ovens - 2 membranes PNC 922343 ☐
- Kit check valve PNC 922347 ☐



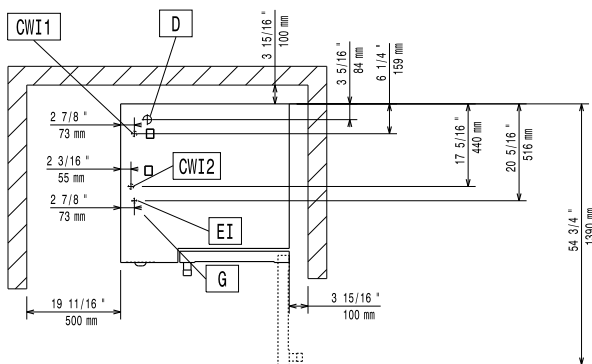
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Front

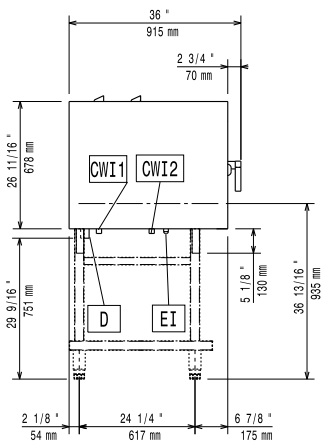


Top



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

Side



Electric

Supply voltage:

266320 (AOS061EKV1) 480 V/3 ph/60 Hz

Connected load:

9.6 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 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: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

External dimensions, Height: 808 mm

External dimensions, Width: 898 mm

External dimensions, Depth: 915 mm

Net weight: 136 kg

Shipping weight: 147 kg

Shipping volume: 0.99 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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