



Electrolux

**air-o-convect Touchline
air-o-convect Touchline
Boilerless Combi Oven 61 (gas)**

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



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266750 (AOS061GKP1) air-o-convect Touchline
Boilerless Combi Oven 61
120V/1ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-convect TOUCHLINE Boilerless Combi Oven (gas).
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#174; Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

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 "Green" functions 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

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



APPROVAL: _____

Electrolux Professional, Inc.

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Optional Accessories

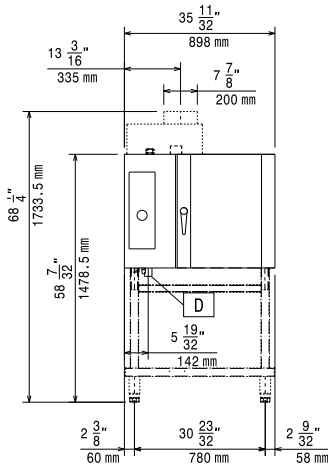
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 6 rack cassette for 61 oven (standard pitch) PNC 922005
- 5 rack cassette for 61 oven (increased pitch) PNC 922008
- Tray support, for 61 and 101 oven bases PNC 922021
- Wheels and Hinges kit for 61 and 101 oven PNC 922073
- Fat filter for 61 and 62 oven PNC 922177
- Open base with rack guides for 61 and 101 oven PNC 922195
- 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
- Kit Bakery Rack for 61 oven PNC 922282



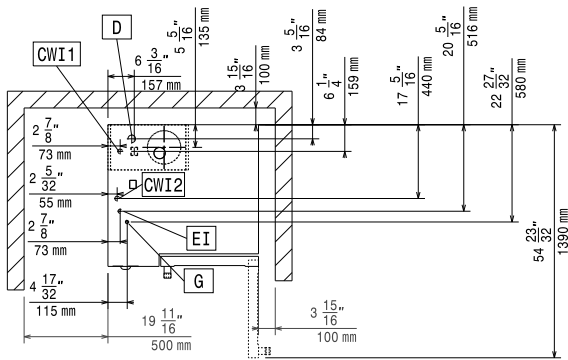
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Front

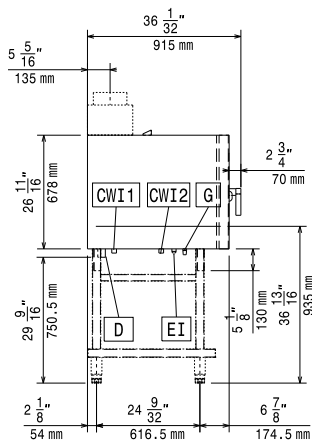


Top



- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection
- G = Gas connection

Side



Electric

Supply voltage:

266750(AOS061GKP1) 120 V/1N ph/60 Hz

Amps:

3.8

Circuit breaker required

Gas

Gas Power:

40908 Btu/hr (12 kW)

ISO 7/1 gas connection diameter:

1/2" MNPT

Max rated thermal load:

Natural gas:

Total thermal load:

40908 BTU (12 kW)

LPG:

Total thermal load:

40908 BTU (12 kW)

Water:

Water inlet "CW" connection:

3/4"

Total hardness:

5-50 ppm

Pressure:

15-36 psi (1-2.5 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 - 12" x 20"

Max load capacity:

106 lbs. (48 kg)

Key Information:

Net weight:

331 lbs (150 kg)

Shipping width:

37 5/8" (955 mm)

Shipping depth:

38 3/4" (985 mm)

Shipping height:

41 15/16" (1065 mm)

Shipping weight:

373 lbs (169 kg)

Shipping volume:

35.37 ft³ (1 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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