Electrolux

air-o-steam
air-o-steam TOUCHLINE
Electric Combi Oven 61

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267280 (AOS061ETM1)   El Combi TOUCHLINE Oven 61 – 208V/3ph/60Hz - 28A

267320 (AOS061ETV1)   El Combi TOUCHLINE Oven 61 – 480V/3ph/60Hz - 28A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. 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. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. 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.

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 212 °F / max 300 °C): ideal for low humidity cooking such as dehidration, baking and grilling.
  - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
  - Steam cycle (212 °F / 100 °C): ideal for traditionally steaming products such as seafood and vegetables.
  - High temperature steam (max. 266 °F / max. 130 °C): ideal for steaming frozen products and vegetables.
  - Combination cycle (max. 482 °F / max. 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss.

Possible to set up to 16-phases (steps).

- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- Automatic mode: by choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalized preset can be saved per family. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) PATENTED: ideal for large cuts of meat, to minimize weight loss and maximize food quality.
  - Regenerating cycle: efficient humidity management for fast and easy rethermalization, both on plate as well as on tray.
  - Proofing cycle: uses the air-o-clima™ function manages temperature and humidity to create the perfect proofing conditions.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).

APPROVAL: _____

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- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.
- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty
  - Start-up installation check
  - Equipment check-up after 12 months from installation.
- 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.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic cooking chamber with all rounded corners 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. PNC 640791 ❑
  It is mandatory to use the flue condenser
  (640413) on installation with gas ovens
- Exhaust hood with fan for 6&10x1/1 GN ovens. It PNC 640792 ❑
  is mandatory to use the flue condenser (640413)
  on installation with gas ovens
- Odourless hood for air-o-steam/air-o-convect PNC 640796 ❑
  6GN1/1 and 10GN1/1, electric (only for 267280)
- 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 PNC 922003 ❑
  bases
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ❑
- 6 rack cassette (wheel kit included) for 61 oven PNC 922005 ❑
  (standard pitch)
- 5 rack cassette (wheel kit included) for 61 oven PNC 922008 ❑
  (increased pitch)
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012 ❑
- Pair of half size oven racks, type 304 stainless PNC 922017 ❑
  steel
- Tray support for 61 and 101 oven bases PNC 922021 ❑
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ❑
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 PNC 922086 ❑
  chickens (only for 267280)
- Base support for air-o-system 6 GN 1/1 with hood PNC 922087 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922090 ❑
  with no-stick coating, 3/4" (20 mm) deep
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922091 ❑
  with no-stick coating, 1 1/2" (40 mm) deep
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922092 ❑
  with no-stick coating, 2 1/2" (65 mm) deep
- Kit to connect external rinse aid and detergent PNC 922169 ❑
  tank for 61, 62, 101, and 102 ovens
- External side spray unit (needs to be mounted PNC 922171 ❑
  outside and includes support for mounting to
  oven)
- Fat filter for 61 and 62 oven PNC 922177 ❑
- Baking tray, made of aluminium 16" x 24" (400 x PNC 922191 ❑
  600 mm)
- Open base with rack guides for 61 and 101 oven PNC 922195 ❑
- Basket for detergent tank (wall mounted) (only PNC 922209 ❑
  for 267320)
- Holder for detergent tank on open base PNC 922212 ❑
- GN 1/1 (12" x 20") frying griddle, made of PNC 922215 ❑
  aluminium alloy with no-stick coating
- Cupboard base and tray support for 61 and 101 PNC 922223 ❑
  oven (only for 267320)
- Hot cupboard base with humidifier for PNC 922227 ❑
  6&10x1/1GN ovens, with support for 1/1GN and
  600x400mm trays (only for 267320)
- 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 PNC 922266 ❑
  each)

- Electronic Board for HACCP through PC Network, PNC 922275 ❑
  for air-o-steam and air-o-convect Ovens
- USB Probe for sous-vide cooking (only for PNC 922281 ❑
  Touchline oven)
- Kit bakery rack for 61 oven for bakery trays PNC 922282 ❑
  600x400mm
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283 ❑
- Pastry runners (400x600 mm) for 6 &10 GN1/1 PNC 922286 ❑
  oven bases
- Trolley for grease collection with specific grease PNC 922287 ❑
  drip tray for 101 oven (should be ordered with 1
  each PNC 922099)
- Baguette tray (holds 4), made of perforated PNC 922288 ❑
  aluminium, silicon coated, GN1/1 (12" x 20")
- Oven grill made of aluminium alloy with no-stick PNC 922289 ❑
  coating
- GN 1/1 (12" x 20") egg fryer grid, made of PNC 922290 ❑
  aluminium alloy with no-stick coating. Fits 8 eggs
- GN 1/1 (12" x 20") baking sheet, made of PNC 922299 ❑
  aluminium alloy with no-stick coating
- GN 1/1 (12" x 20") potato baker grid (holds 28 PNC 922300 ❑
  potatoes)
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922308 ❑
  with no-stick coating, 3/4" (20 mm) deep
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922309 ❑
  with no-stick coating, 1 1/2" (40 mm) deep
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922310 ❑
  with no-stick coating, 2 1/2" (65 mm) deep
- 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 PNC 922324 ❑
  ovens (TANDOOR)
- 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 PNC 922330 ❑
  (10" height)
- Riser for stacked ovens (61 on 61 ovens) with PNC 922331 ❑
  wheels (10" height)
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ❑
- Wheels for stacked ovens (61 on 61 ovens, or 61 PNC 922333 ❑
  on 101 ovens)
- Smoker for ovens PNC 922338 ❑
- Water filter for ovens - 2 membranes PNC 922342 ❑
- External reverse osmosis filter for ovens - 2 PNC 922343 ❑
  membranes
- Kit check valve PNC 922347 ❑
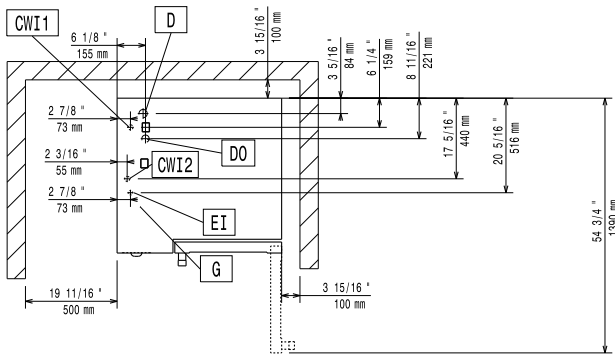
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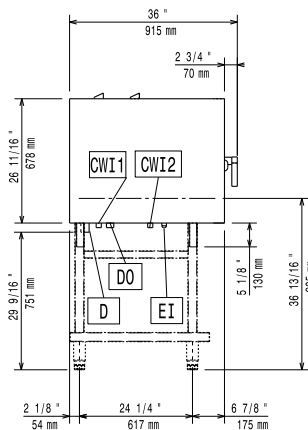# air-o-steam TOUCHLINE
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Front

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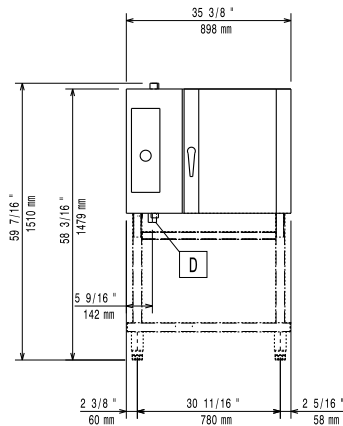
CWI
- **CWI** = Cold Water inlet
- **D** = Drain
- **EI** = Electrical connection

Side

Electric

Supply voltage:

267280 (AOS061ETM1)	208 V/3 ph/60 Hz
267320 (AOS061ETV1)	480 V/3 ph/60 Hz

Amps:

267280 (AOS061ETM1)	27
267320 (AOS061ETV1)	12

Connected load: 9.6 kW

Circuit breaker required

Water:

Water inlet "CW" connection:	3/4"
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Water consumption (gal./hr.):	Min: 2.25 Max: 11.89
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1"1/4
Conductivity:	(50-200 µs/cm)
Chlorides:	(must be less than 20 ppm)
PH:	(must be greater than 7)

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance:	2''rear and right hand sides
Suggested clearance for service access:	20''left hand side.

Capacity:

Steam pans:	6 - 12''x 20''
Half size sheet pans:	6 - 13''x 18''
Max load capacity:	66 lbs. (30 kg)

Key Information:

Net weight:	300 lbs (136 kg)
Shipping width:	37 5/8" (955 mm)
Shipping depth:	38 3/4" (985 mm)
Shipping height:	41 15/16" (1065 mm)
Shipping weight:	342 lbs (155 kg)
Shipping volume:	35.37 ft³ (1 m³)

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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