



**air-o-steam®
TOUCHLINE
Natural Gas Combi Oven 61**

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



**air-o-steam®
TOUCHLINE Natural Gas Combi Oven 61**

267750 (AOS061GTP1) Natural Gas Combi
TOUCHLINE Oven 61 -
120V/1ph/60Hz - 4A

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

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss.
 - Re-heating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 572 °F/300 °C).
 - Low temperature steam cycle (max. 212 °F/100 °C).
 - Steam cycle (max. 212 °F/100 °C).
 - High temperature steam (max. 266 °F/130 °C).
 - Combination cycle (max. 482 °F/250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- 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.
- Integrated spray hose included.

Included Accessories

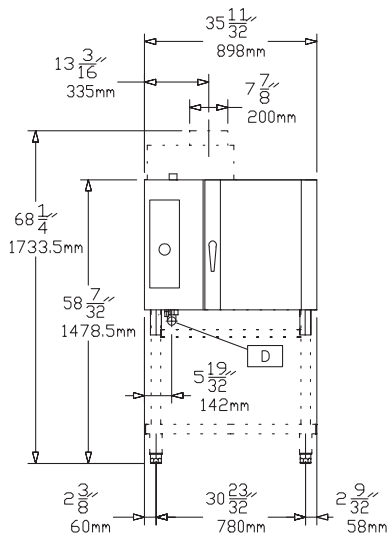
- 3 of single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

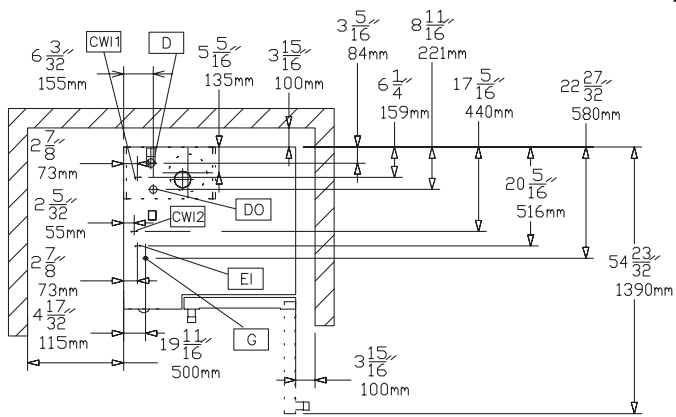
- Wheel kit for base for 6&10x1/1GN PNC 922003
- 5 rack cassette for air-o-steam 61 (increased pitch) PNC 922008
- Kit 4 adjustable feet PNC 922012
- Single 304 stainless steel grid (12"x20") PNC 922017
- Pair of chicken racks (8 x 2.7 lbs chickens per rack) PNC 922036
- Non-stick universal pan (12"x20"x3/4") PNC 922090
- Non-stick universal pan (12"x20"x1 1/2") PNC 922091
- Non-stick universal pan (12"x20"x2 1/2") PNC 922092
- Side external spray unit PNC 922171
- Fat filter for air-o-steam 61 PNC 922177
- Open base with rack guides for air-o-steam 61 and 101 PNC 922195
- Frying griddle PNC 922215

Approval: _____

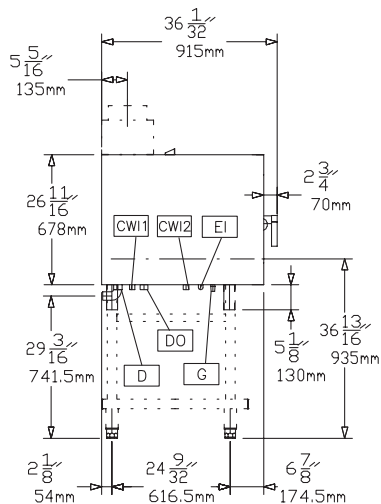
Front



Top



Side



- CWI** = Cold Water inlet
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical connection
- G** = Gas connection
- WIC** = Cooling water inlet

Electric

Supply voltage: 267750 (AOS061GTP1) 120 V/1 ph/60 Hz
Amps: 4
 Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT
Natural gas
Steam generator: 12 kW
Heating elements: 40908 BTU (12 kW)
Total thermal load: 68180 BTU (20 kW)
Natural gas - pressure: 7" w.c. (17.4 mbar)
LPG
Steam generator: 40908 BTU (12 kW)
Heating elements: 40908 BTU (12 kW)
Total thermal load: 68180 BTU (20 kW)
Pressure: 11" w.c. (27.4 mbar)

Water

Water inlet "CW" connection 3/4" unfiltered drinking water
Water consumption (gal./hr.): Min: 2.25 Max: 11.89
Water inlet "FCW" connection: 3/4"
Hardness: 5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/queching - front connection)
Pressure: 22-36 psi (1.5-2.5 bar)
Drain "D": 1 1/4" connection
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"
GN: 6 - 1/1 gastronorm
Max load capacity: 66 lbs. (30 kg)

Key Information

Net weight: 331 lbs (150 kg)
Shipping width: 37 5/8" (955 mm)
Shipping depth: 38 3/4" (985 kg)
Shipping height: 41 15/16" (1065 mm)
Shipping weight: 373 lbs (169 kg)
Shipping volume: 35.37 ft³ (1 m³)