



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



air-o-convect

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

269280 (AOS061ECM1) air-o-convect Boilerless
Combi Oven 61
208V/3ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux 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 to 300°C) ideal for low humidity baking.
- Automatic moisture settings (11 settings) for boilerless 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)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- 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 and 1 semi-automatic cycles).
- 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.
- IPX5 (NEMA 4) – 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 GSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.

Construction

- 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.

*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.



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Electrolux Professional, Inc.

www.electroluxusa.com/professional

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



Included Accessories

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

Optional Accessories

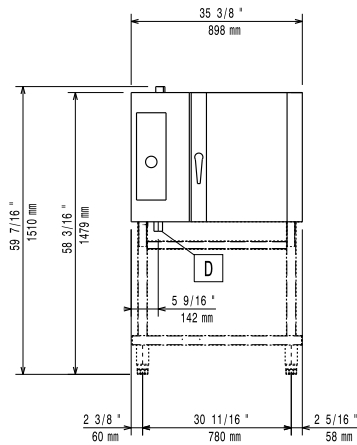
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 6 rack cassette for 61 oven (standard pitch) PNC 922005
- 5 rack cassette for 61 oven (increased pitch) PNC 922008
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Tray support, for 61 and 101 oven bases PNC 922021
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036
- 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
- Fat filter for 61 and 62 oven PNC 922177
- Open base with rack guides for 61 and 101 oven PNC 922195
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215
- 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
- Kit Bakery Rack for 61 oven PNC 922282
- 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, 2 1/2" (65 mm) deep PNC 922310
- Stacking Kit: 61 on top of 61 or 101 Electric ovens PNC 922319



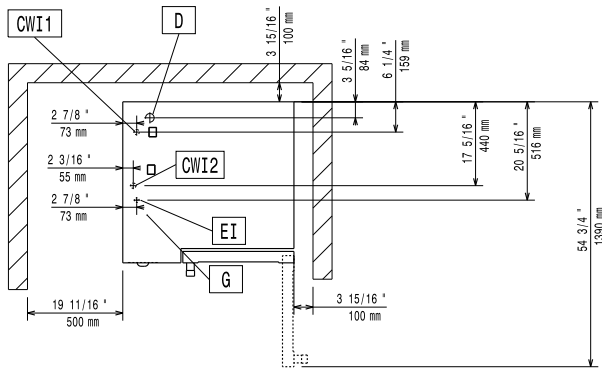
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Front

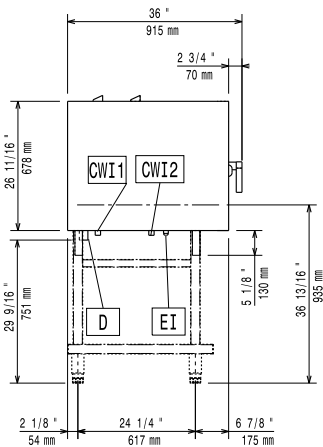


Top



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

Side



Electric

Supply voltage:

269280(AOS061ECM1) 208 V/3 ph/60 Hz

Amps:

27

Connected load:

9.6 kW

Circuit breaker required

Water:

Water inlet "CW" connection:

3/4"

Total hardness:

5-50 ppm

Water consumption (gal./hr.):

Min: 0.09 Max: 2.77

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:

2" (5 cm) rear and right hand sides

Suggested clearance for service access:

20" (50 cm) left hand side

Capacity:

Sheet pans:

6 - 12" x 20"

Max load capacity:

106 lbs. (480 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)

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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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