



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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air-o-convect

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

269320 (AOS061ECV1)

air-o-convect Boilerless
Combi Oven 61 -
480V/3p/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 CSA 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.

Electrolux Professional, Inc.

www.electroluxusa.com/professional

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

air-o-convect



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
- Wheels and Hinges kit for 6 and 10 oven PNC 922073
- Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens PNC 922086
- 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
- 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



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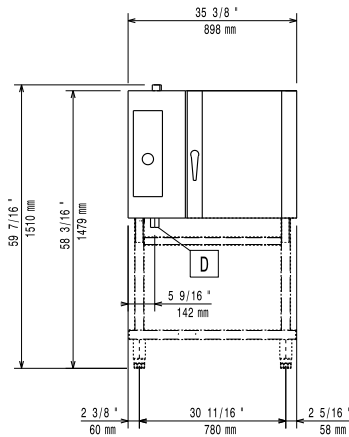
- Wheels for stacked ovens (61 on 61 ovens, or PNC 922333
61 on 101 ovens)
- Smoker for ovens PNC 922338
- Water filter for ovens - 2 membranes PNC 922342
- External reverse osmosis filter for ovens - 2 PNC 922343
membranes
- Kit check valve PNC 922347



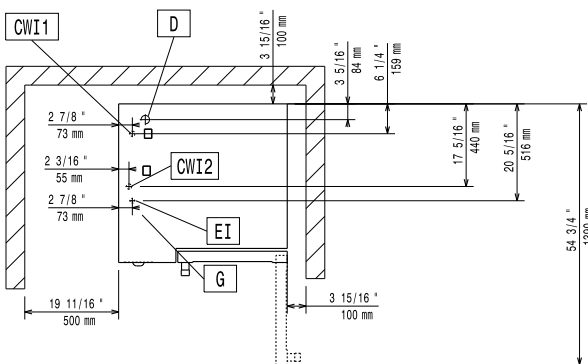
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Front



Top



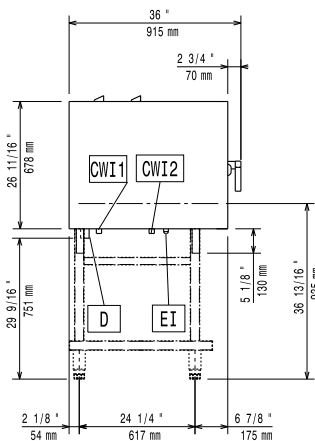
CWI

= Cold Water inlet

D = Drain

EI = Electrical connection

Side



Electric

Supply voltage:	480 V/3 ph/60 Hz
Amps:	12
Connected load:	9.6 kW
Circuit breaker required	
Total Watts:	9.6 kW

Gas

Gas Power:	0 Btu/hr (0 kW)
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Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Water consumption (gal./hr.):	Min: 0.09 Max: 2.77
Pressure:	22-65 psi (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

Incoming Cold Water line size:	3/4"
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Drain line size:	1"1/4
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Water cold/hot pipe size	3/4"
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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"
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Max load capacity:	106 lbs. (480 kg)
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Key Information:

Automatic cleaning system

269320 (AOS061ECV1)	X
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External dimensions, Width:	35 3/8" (898 mm)
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External dimensions, Depth:	36 1/32" (915 mm)
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External dimensions, Height:	31 13/16" (808 mm)
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Net weight:	300 lbs (136 kg)
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Shipping width:	37 5/8" (955 mm)
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Shipping depth:	38 3/4" (985 mm)
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Shipping height:	41 15/16" (1065 mm)
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Shipping weight:	342 lbs (155 kg)
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Shipping volume:	35.37 ft ³ (1 m ³)
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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.