air-o-convect
air-o-convect Manual Boilerless Combi Oven 62 (electric)

ITEM #

MODEL #

NAME #

SIS #

AIA #

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269321 (AOS062ECV1)   air-o-convect Boilerless Combi Oven 62 - 480V/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.

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

- Dry hot convection cycle 77 °F-572 °F (25°C to 300°C) ideal for low humidity baking.
- Automatic moistener (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 – 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.

APPROVAL:

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*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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Included Accessories

- 3 of Single 304 stainless steel full-size grid (21"x26") PNC 922076

Optional Accessories

- 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 ❑
- 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 ❑
- Tray support for 62 and 102 oven bases PNC 922041 ❑
- Trolley for roll-in rack for 62 and 102 oven PNC 922042 ❑
- Slide-in rack support with handle for 62 and 102 oven PNC 922047 ❑
- Open base with rack guides for air-o-steam 102 PNC 922063 ❑
- Single 304 stainless steel full-size grid (21 "x26") PNC 922076 ❑
- 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 ❑
- Single 304 stainless steel full-size grid (21 "x26") PNC 922175 ❑
- Fat filter for 61 and 62 oven PNC 922177 ❑
- Open base with rack guides for 62 and 102 oven PNC 922198 ❑
- Basket for detergent tank (wall mounted) PNC 922209 ❑
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215 ❑
- Pair of frying baskets PNC 922239 ❑
- Control panel filter for 62 and 102 oven PNC 922247 ❑
- Double-click closing catch for oven door PNC 922265 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Stacking kit: 62 on top of 62 or 102 electric oven PNC 922267 ❑
- 6 rack cassette (wheel kit not included) for 62 oven (standard pitch) PNC 922269 ❑
- 5 rack cassette (wheel kit not included) for 62 oven (increased pitch) PNC 922270 ❑

- Heat shield for 62 oven PNC 922271 ❑
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275 ❑
- Kit flaged feet PNC 922320 ❑
- Kit universal skewer rack and 6 short skewers for ovens (TANDOOR) PNC 922325 ❑
- Universal skewer pan for ovens (TANDOOR) PNC 922326 ❑
- 6 short (14") skewers for ovens (TANDOOR) PNC 922328 ❑
- Fat collection tray for ovens (1.5") PNC 922329 ❑
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ❑
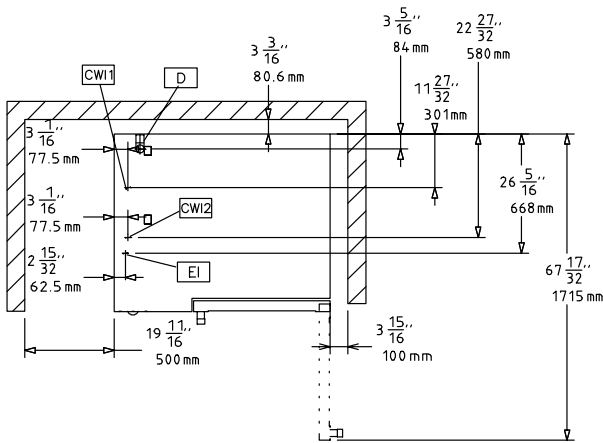- Smoker for ovens PNC 922338 ❑
- Kit check valve PNC 922347 ❑

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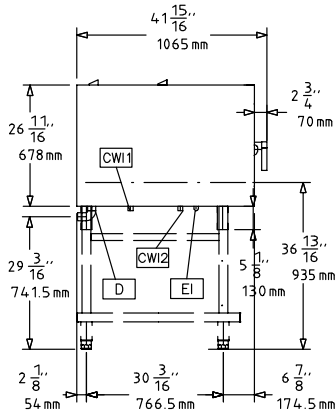**air-o-convect Manual Boilerless**
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Front
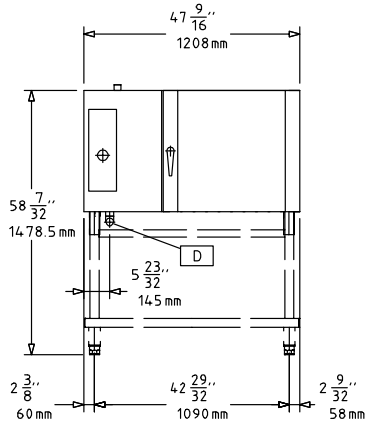
Top

CWI = Cold Water inlet

D = Drain

EI = Electrical connection

Side

Electric

Supply voltage:	480 V/3 ph/60 Hz
Amps:	25
Circuit breaker required	
Total Watts:	21 kW

Gas

Gas Power:	0 Btu/hr (0 kW)

Water:

Water inlet "CW" connection:	3/4"
Water consumption (gal./hr.):	Min: 0.09 Max: 2.77
Total hardness:	5-50 ppm
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"
Drain line size:	1"1/4
Water cold/hot pipe size	3/4"

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 - 18''x 26''
Steam pans:	12 - 12''x 20''
Half size sheet pans:	12 - 13''x 18''
Max load capacity:	106 lbs. (48 kg)

Key Information:

Automatic cleaning system 269321 (AOS062ECV1)	✗
External dimensions, Width:	47 9/16" (1208 mm)
External dimensions, Depth:	41 15/16" (1065 mm)
External dimensions, Height:	31 13/16" (808 mm)
Net weight:	313 lbs (142 kg)
Shipping width:	49 13/16" (1265 mm)
Shipping depth:	44 11/16" (1135 mm)
Shipping height:	41 15/16" (1065 mm)
Shipping weight:	406 lbs (184 kg)
Shipping volume:	53.99 ft³ (1.53 m³)