



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 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 max 572°F (max 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 max 572°F (max 300°C) ideal for low humidity cooking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking to set two different phases.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- Core temperature probe.
- 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.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- Supplied with n.1 tray rack 1/1GN, 2 1/2" 65 mm 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.

Electrolux Professional, Inc.

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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. 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 ½) with spikes, fits 4 chickens PNC 922086 ☐
- 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 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 ☐

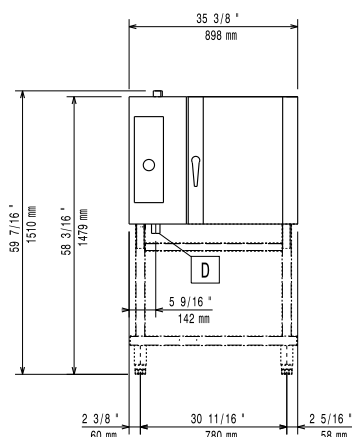
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286 ☐
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287 ☐
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288 ☐
- 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 flanged 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 ☐
- Wheels for stacked ovens (61 on 61 ovens, or 61 on 101 ovens) PNC 922333 ☐
- Smoker for ovens PNC 922338 ☐
- Water filter for ovens - 2 membranes PNC 922342 ☐
- External reverse osmosis filter for ovens - 2 membranes PNC 922343 ☐
- Kit check valve PNC 922347 ☐



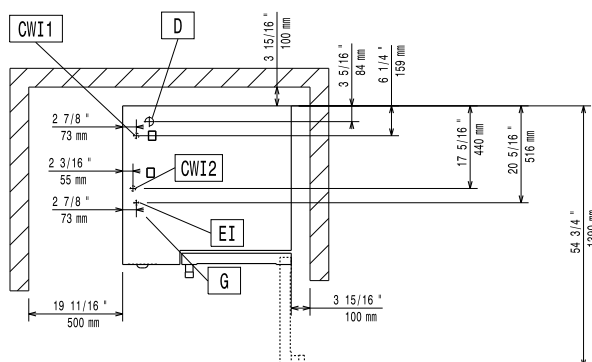
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Front

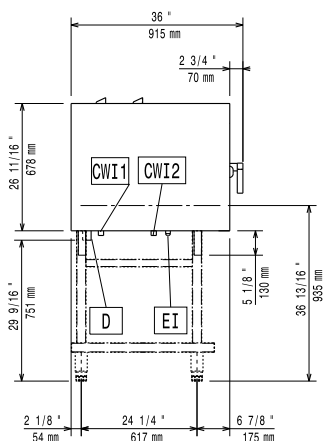


Top



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

Side



Electric

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

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"
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 - 12"x 20"
Max load capacity:	106 lbs. (480 kg)

Key Information:

Automatic cleaning system

269320 (AOS061ECV1) **X**

External dimensions, Width:	35 3/8" (898 mm)
External dimensions, Depth:	36 1/32" (915 mm)
External dimensions, Height:	31 13/16" (808 mm)
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 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.

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