



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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air-o-convect

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269751 (AOS062GCP1)

air-o-convect Boilerless Combi Oven 62
120V/1ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-convect Boilerless Combi Oven (gas).

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.

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).
- Gas burner is certified by Gastec for high efficiency and low emissions.
- 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.

*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.



APPROVAL: _____

Electrolux Professional, Inc.

www.electroluxusa.com/professional

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Included Accessories

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

Optional Accessories

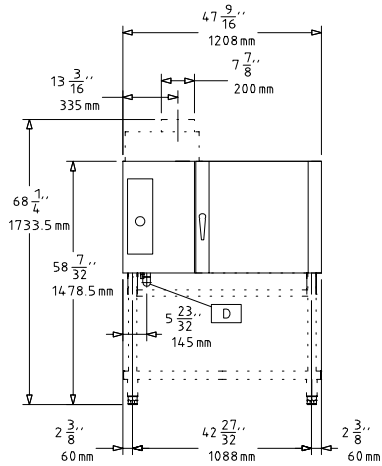
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Tray support, for 62 and 102 oven bases PNC 922041
- Trolley, for roll-in rack for 62 and 102 oven PNC 922042
- Slide-in rack support with handle for 62 and 102 oven PNC 922047
- Fat filter for 61 and 62 oven PNC 922177
- Open base with rack guides for 62 and 102 oven PNC 922198
- Control Panel filter for 62 and 102 oven PNC 922247
- Double-click closing catch for oven door PNC 922265
- Stacking kit: 62 on top of 62 or 102 Gas oven PNC 922268
- 6 rack cassette for 62 oven (standard pitch) PNC 922269
- 5 rack cassette for 62 oven (increased pitch) PNC 922270
- Heat Shield for 62 oven PNC 922271



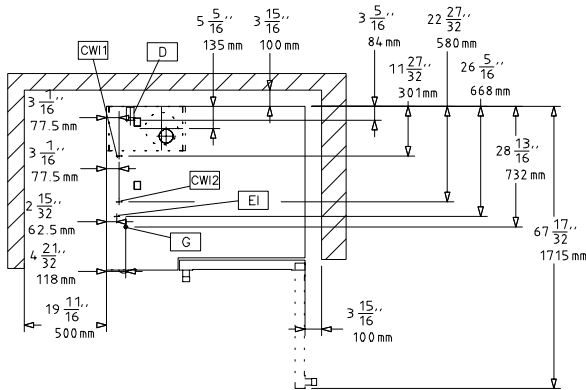
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Front

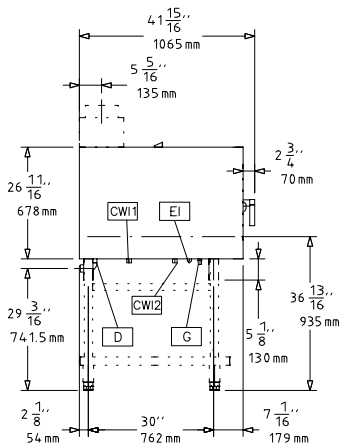


Top



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

Side



Electric

Supply voltage:

269751(AOS062GCP1)

120 V/1 ph/60 Hz

Amps:

7.5

Circuit breaker required

Gas

Gas Power:

78407 Btu/hr (23 kW)

Natural gas:

Steam generator:

0 kW

Heating elements:

78407 BTU (23 kW)

Total thermal load:

78407 BTU (23 kW)

Natural gas - Pressure:

7" w.c. (17.4 mbar)

LPG:

Steam generator:

0 BTU (0 kW)

Heating elements:

78407 BTU (23 kW)

Total thermal load:

78407 BTU (23 kW)

Pressure:

11" w.c. (27.4 mbar)

Water:

Water inlet "CW" connection:

3/4"

Water consumption (gal./hr.):

Min: 0.09 Max: 2.77

Total hardness:

5-50 ppm

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 - 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:

Net weight:

324 lbs (147 kg)

Shipping width:

50 3/8" (1180 mm)

Shipping depth:

46 7/16" (1280 mm)

Shipping height:

44 1/2" (1130 mm)

Shipping weight:

428 lbs (195 kg)

Shipping volume:

60.27 ft³ (1.71 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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