

## air-o-steam Touchline Electric Combi Oven 61

air-o-steam		Electrolux
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## air-o-steam

## **Touchline Electric Combi Oven 61**

267200 (AOS061ETA1)

267220 (AOS061ETN1)

El Combi Touchline Oven 61 – 400V/3ph/50-60Hz

El Combi Touchline Oven 61 – 230V/3ph/50-60Hz

# **Short Form Specification**

#### Item No.

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

## Supplied with n.1 tray rack 1/1GN, 65mm pitch.

## **Main Features**

ITEM #

SIS #

AIA #

<u>model #</u> Name #

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:<br/>br />-Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.<br/>br />-Reheating cycle: efficient humidity management to quickly reheat.<br/>br />-Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- Programs mode: a maximum of 1000 recepes can be stored in the oven's memory, to recreate the exact same recepe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 300  $^\circ\text{C}\textsc{):}$  ideal for low humidity baking.
  - Low temperature Steam cycle (max. 100 °C): ideal for sousvide (vacuum packed) re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables.
  - High temperature steam (max. 130 °C).
- Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean<sup>™</sup> automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- air-o-flow: fresh air from the outside is directed to the bifunctional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.

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#### APPROVAL:

#### Electrolux Professional www.electrolux.com/foodservice foodservice@electrolux.com



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	<ul> <li>Baking tray with 5 rows (baguette), perforated aluminium with cilicon coating (400x600x20)</li> </ul>	PNC 922189 🗅
asy cleaning. ut.	<ul> <li>aluminium with silicon coating (400x600x38)</li> <li>Baking tray with 4 edges, perforated aluminium (400x600x20)</li> </ul>	PNC 922190 🗅
ounded corners for	<ul> <li>Baking tray with 4 edges, aluminium (400x600x20)</li> </ul>	PNC 922191 🗅
nstruction, for cool nner glass on door	<ul> <li>Standard open base with tray support for 6&amp;10x1/1GN</li> </ul>	PNC 922195 🗅
access to main	<ul> <li>Basket for detergent tank - wall mounted</li> </ul>	PNC 922209 🗅
	<ul> <li>Holder for detergent tank, to mount on open base</li> </ul>	PNC 922212 🗅
e aid.	<ul> <li>Frying griddle GN 1/1</li> </ul>	PNC 922215 🗅
	<ul> <li>Cupboard base and tray support for 6&amp;10x1/1GN ovens</li> </ul>	PNC 922223 🗅
PNC 640791 🗅	<ul> <li>Hot cupboard base with humidifier for 6&amp;10x1/1GN ovens, with support for 1/1GN and 600x400mm trays</li> </ul>	PNC 922227 🗅
	<ul> <li>2 frying baskets for ovens</li> </ul>	PNC 922239 🗅
PNC 640792 🗅	<ul> <li>Heat shield for stacked ovens 6x1/1GN on 6x1/1GN</li> </ul>	PNC 922244 🗅
	<ul> <li>Heat shield for stacked ovens 6x1/1GN on 10x1/1GN</li> </ul>	PNC 922245 🗅
PNC 640796 🗅	<ul> <li>Control panel filter for 6&amp;10xGN1/1 ovens</li> </ul>	PNC 922246 🗅
	<ul> <li>Heat shield for 6x1/1GN</li> </ul>	PNC 922250 🗅
PNC 921305	<ul> <li>Double-click closing catch for door</li> </ul>	PNC 922265 🗅
PNC 921306 🗅 PNC 922003 🗅	<ul> <li>Grid for whole chicken 1/1GN (8 per grid - 1,2kg each)</li> </ul>	PNC 922266 🗅
	<ul> <li>Kit integrated HACCP for ovens</li> </ul>	PNC 922275 🗅
PNC 922004 🗅 PNC 922005 🗅	<ul> <li>USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10</li> </ul>	PNC 922281 🗅
PNC 922008 🗅	<ul> <li>Bakery rack kit for 6 GN1/1 ovens</li> </ul>	PNC 922282 🗅
PNC 922012 🗖	<ul> <li>Drain kit (diam. 50 mm) for 6 &amp; 10 GN 1/1 and 10 GN 2/1 ovens</li> </ul>	PNC 922283 🗅
PNC 922017 🗅	<ul> <li>Pastry runners (400x600 mm) for 6 &amp;10</li> </ul>	PNC 922286 🗅
PNC 922021 🗅	GN1/1 oven bases	
	<ul> <li>Grease collection kit including tray and trolley</li> </ul>	PNC 922287 🗅
3 PNC 922036 🗅	<ul> <li>Baking tray for baguette 1/1GN</li> </ul>	PNC 922288 🗅
	<ul> <li>Aluminium oven grill GN 1/1</li> </ul>	PNC 922289 🗅
PNC 922065 🗅	<ul> <li>Egg fryer for 8 eggs 1/1GN</li> </ul>	PNC 922290 🗅
	<ul> <li>Flat baking tray with 2 edges, GN 1/1</li> </ul>	PNC 922299 🗅
PNC 922074 🗅	<ul> <li>Potato baker GN 1/1 for 28 potatoes</li> </ul>	PNC 922300 🗅
PNC 922086 🗅	<ul> <li>Non-stick universal pan GN 1/2, H=20mm</li> </ul>	PNC 922308 🗅
	<ul> <li>Non-stick universal pan GN 1/2, H=40mm</li> </ul>	PNC 922309 🗅
PNC 922087 🗅	<ul> <li>Non-stick universal pan GN 1/2, H=60mm</li> </ul>	PNC 922310 🗅
	<ul> <li>External reverse osmosis filter for ovens</li> </ul>	PNC 922316 🗅
PNC 922090	• Stacking kit for electric 6x1/1 GN oven placed	PNC 922319 🗅
PNC 922091	on electric 6&10x1/1 GN oven including kit pipes and external connection of detergent and	
PNC 922092 🗅	rinse aid	
PNC 922169 🗅	KIT 1 UNIV. SKEWER PAN+4 LONG SKEWERS- LW	PNC 922324 🗅
PNC 922171		

## Construction

- IPX 5 spray water protection certification for easy cleaning
- 304 AISI stainless steel construction throughout.
- 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.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.

# **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-oconvect 6GN1/1 and 10GN1/1, electric
- Automatic water softener for ovens
- Resin sanitizer for water softener
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens
- Trolley for 6&10x1/1GN ovens and bcf
- Tray rack with wheels for 6x1/1GN ovens and bcf, 65mm pitch (std)
- Tray rack with wheels for 5x1/1GN ovens PNC 92. and bcf, 80mm pitch
- Kit 4 adjustable feet for 6&10 GN
- Pair of 1/1 GN AISI 304 grids
- Tray support for air-o-steam 6&10x1/1GN PNC 92202 open base
- Couple of grids for whole chicken 1/1GN (8 PNC 922036 per grid)
- Pastry tray rack with wheels, for 6x1/1GN, PNC 922065 80mm pitch (5 runners). Suitable for 400x600mm pastry trays
- Slide-in rack and handle for 6&10x1/1GN PNC 922074
- Grid for whole chicken 1/2GN (4 per grid PNC 922086 1,2kg each)
- Base support for air-o-system 6 GN 1/1 PNC 92208
   with hood
- Non-stick universal pan 1/1GN H=20mm PNC 92
- Non-stick universal pan 1/1GN H=40mm PNC 92
- Non-stick universal pan 1/1GN H=60mm PNC 92
- External connection kit for detergent and PNC 92. rinse aid
- Side external spray unit
- Fat filter for 6x1/1GN
- Water filter for ovens



PNC 922171 🗅

PNC 922177 D

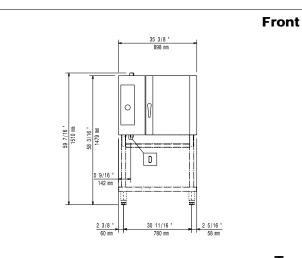
PNC 922186 🗅

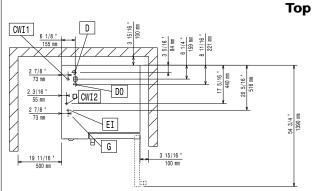
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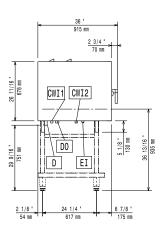
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CWI

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



Side

Electric

Supply	voltage:
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267200(AOS061ETA1)	
267220(AOS061ETN1)	
Connected load:	
Circuit breaker required	

400 V/3N ph/50/60 Hz 230 V/3 ph/50/60 Hz 10.1 kW

## Water:

Water inlet "CW" connection:	3/4"	
Water inlet "FCW" connection:	3/4"	
Total hardness:	5-50 ppm	
Pressure:	1.5-4.5 bar	
Drain "D":	1"1/4	
<i>Electrolux</i> 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: Suggested clearance for service	Clearance: 5 cm rear and right hand sides.
access:	50 cm left hand side.
Capacity:	
GN:	6 - 1/1 Gastronorm
Max load capacity:	30 kg
	co ng
Key Information:	
Net weight:	132 kg
Shipping weight:	-
267200(AOS061ETA1)	143 kg
267220(AOS061ETN1)	151 kg
Shipping height:	5
267200(AOS061ETA1)	1060 mm
267220(AOS061ETN1)	1065 mm
Shipping width:	
267200(AOS061ETA1)	950 mm
267220(AOS061ETN1)	955 mm
Shipping depth:	
267200(AOS061ETA1)	990 mm
267220(AOS061ETN1)	985 mm
Shipping volume:	1 m³



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