

air-o-convect Touchline air-o-convect TOUCHLINE Boilerless Combi Oven 61 (electric)

ITEM #		
MODEL #		
NAME #		
SIS #		



air-o-convect Touchline

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266380 (AOS061EKV1)

EL.COMBI OVEN BOILERLESS(TOUCH) 61_US

Short Form Specification

Item No.

Unit to be Electrolux TOUCHLINE 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

AIA#

- 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, precooked 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)
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Possible to save up to 70 MultiTimers Programs.
- 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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Buil-in HACCP management to record cooking procedure and to specify level of Pasteurization.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- 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.
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- 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.



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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.

Included Accessories

•	3 of Single 304 stainless steel grid (12" x 20")	PNC 922062
•	1 of Control Panel Filter, for 61 and 101 oven	PNC 922246

Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. PNC 640791 □
 It is mandatory to use the flue condenser
 (640413) on installation with gas ovens
- Exhaust hood with fan for 6&10x1/1 GN ovens. It PNC 640792 □ is mandatory to use the flue condenser (640413) on installation with gas ovens
- Water softener with cartridge C500 for 6 1/1 and PNC 920002
 10 1/1 ovens (low-medium steam usage less than 2hrs per day full steam)

•	Water softener with cartridge STEAM 1200	PNC 920003 🗆
•	Automatic water softener for ovens	PNC 921305 🗅
•	Resin sanitizer for water softener	PNC 921306 🗆
•	Caster kit for base for 61, 62, 101 and 102 oven bases only	PNC 922003 □
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•	Trolley for roll-in rack for 61 and 101 oven	PNC 922004 🗆
•	6 rack cassette for 61 oven (standard pitch)	PNC 922005 🗆
•	5 rack cassette for 61 oven (increased pitch)	PNC 922008 🗆
•	(4) Adjustable feet for countertop models 61,62,	PNC 922012 🗆

- 101 & 102 ovens-adjustable height: 5-15/16" 7-7/8" (150-200mm)

 Pair of half size oven racks, type 304 stainless PNC 922017 □
- Tray support, for 61 and 101 oven bases PNC 922021 □
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036

 (1) chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036
- (4) adjustable feet for air-o-steam 61, 62, 101 and PNC 922059
 102 oven
- Wheels and Hinges kit for 6 and 10 oven
 Roll-in rack support with handle for 61 and 101 oven
 PNC 922073 □
 PNC 922074 □
- Stainless steel 304 grids (GN ½) with spikes, fits 4PNC 922086 □ chickens
- EKIS Electrolux Intelligent Kitchen System
 PNC 922166 □
 Kit to connect external rinse aid & detergent tank
 PNC 922169 □
- (61, 62, 101 and 102 ovens)

 Retractable hose reel spray unit

 External side spray unit

 PNC 922171 □
- Fat Filter, for 61 and 62 oven
 Baking tray, made of aluminium 16" x 24" (400 x
 PNC 922177 □
 PNC 922191 □
- Open base with rack guides, for 61 and 101 ovens PNC 922195
- Basket for hanging detergent tank on open base
 PNC 922212 □
- Cupboard base and tray support, for 61 and 101 PNC 922223 □ ovens
- 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 ovens) 	PNC 922281 □
 Kit bakery rack for 61 oven 	PNC 922282 □
 Bakery tray support to be installed on 61 & 101 bases - bakery trays are 15.75" x 24" (400mm x 600mm) 	PNC 922286 □
 Grease collection kit (tray and trolley) for 61 and 101 ovens 	PNC 922287 □
 Potato Baker for 28 Potatoes (12" x 20") 	PNC 922300 □
 Stacking kit: 61 on 61 or 61 on 101 electric oven 	PNC 922319 □
 Kit flanged feet for 6&10 1/1GN ovens 	PNC 922320 □
 Grease collection tray (4") 	PNC 922321 □
 Trolley for bottom oven on stacked solution for 61 & 101 ovens 	PNC 922323 □
 Kit universal skewer rack & (4) long skewer ovens (TANDOOR) 	PNC 922324 □
 Universal skewer pan for ovens (TANDOOR) 	PNC 922326 □
 Skewers for ovens, (4) 24" long (TANDOOR) 	PNC 922327 □
 Grease collection tray (1 1/2") 	PNC 922329 □
 Riser on feet for stacked ovens 61 on 61 	PNC 922330 □
 Riser on casters for stacked ovens 61 on 61 	PNC 922331 □
 (NPT) Adaptor, 1-1/4 gas for ovens 	PNC 922332 □
Casters for stacked ovens 61 on 61 on and 61 on 101	PNC 922333 □
 Smoker for ovens 	PNC 922338 □
 Water filter for ovens - 2 membranes 	PNC 922342 □

External reverse osmosis filter for ovens - 2

Non-stick universal pan 12" x 20" x 3/4"

Non-stick universal pan 12" x 20" x 1 1/2"

Non-stick universal pan 12" x 20" x 2 1/2"

Flat baking tray with 2 edges 12" x 20" (300 x

Non-stick U-pan 12" x 10" x 3/4" (305 x 254 x

Non-stick U-pan 12" x 10" x 1 1/2" (305 x 254 x

Aluminum combi oven grill 12" x 20"

Non-stick U-pan 12" x 10" x 2 1/2"

6 NON-STICK U-PAN 12"X20"X3/4"

6 NON-STICK U-PAN 12"X20"X1 1/2"

Frying griddle double sided (ribbed/smooth) 12" x PNC 925003 □

membranes
• Kit check valve

500mm)

19mm)

38mm)

Multipurpose hook

PNC 922343 🗆

PNC 922347 🗅

PNC 922348 🗆

PNC 925000 🗆

PNC 925001

PNC 925002

PNC 925004

PNC 925006

PNC 925009

PNC 925010 🗆

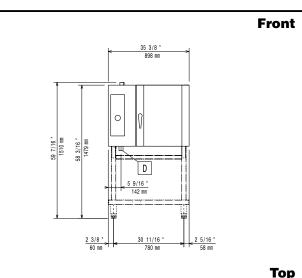
PNC 925011 🗅

PNC 925012 -

PNC 925013 🗅



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CWI1

Cold Water inlet

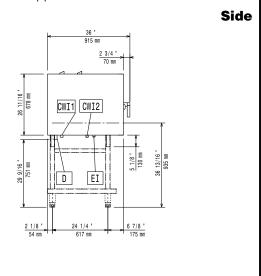
EI = Electrical connection

CWI2

= Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe



Electric

Supply voltage:

266380 (A0S061EKV1) 480 V/3 ph/60 Hz

Electrical power, max: 9.6 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure, bar min/max: 1.5-4.5 bar

Drain "D": 1"1/4 NPT

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: 5 cm rear and right hand sides.

Suggested clearance for service

access: 50 cm left hand side.

Capacity:

GN: 6 - 1/1 Gastronorm

Max load capacity: 30 kg

Key Information:

External dimensions, Height: 808 mm
External dimensions, Width: 898 mm
External dimensions, Depth: 915 mm
Net weight: 124.95 kg
Shipping weight: 147 kg
Shipping volume: 0.99 m³