

ITEM #		
MODEL #		
NAME #		
SIS #		



air-o-convect Touchline

air-o-convect TOUCHLINE Boilerless Combi Oven 61 (gas)

266760 (AOS061GKPX)

GAS.COMBI OVEN
BOILERLESS(TOUCH)61_US

Short Form Specification

Item No.

Unit to be Electrolux air-o-convect TOUCHLINE 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.





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

Automatic moistener (11 settings) for boiler-less steam generation.

-0 = no additional moisture (browning, au gratin, baking, pre-cooked food)

-1-2 = low moisturé (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 bifunctional 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. Builin 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.
- Gas burner is certified by Gastec for high efficiency and low emissions.



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 PNC 922062 20")
- 1 of Control Panel Filter, for 61 and 101 oven PNC 922246

Optional Accessories

- Flue condenser for hood for 6 GN 1/1 and PNC 640413 10 GN 1/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640791 - 640792)
- Exhaust hood without fan for 6&10 1/1GN PNC 640791 Dovens. It is mandatory to use the flue condenser (640413) on installation with agas ovens
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens
- 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	PNC 922003 🗖
oven bases only	

PNC 922004 🗆

6 rack cassette for 61 oven (standard pitch)
 5 rack cassette for 61 oven (increased PNC 922008 □

Trolley for roll-in rack for 61 and 101 oven

- pitch)
 (4) Adjustable feet for countertop models PNC 922012
 61,62, 101 & 102 ovens-adjustable height: 5-15/16" 7-7/8" (150-200mm)
- Pair of half size oven racks, type 304
 PNC 922017 □ stainless steel
- Tray support, for 61 and 101 oven bases
 PNC 922021 □
 Chicken racks, pair (2) (fits 8 chickens per rack)
- Pastry rack (400mm x 600mm) for 6 hotel PNC 922065 □ or steam pans air-o-system
- Wheels and Hinges kit for 6 and 10 oven
 Stainless steel 304 grids (GN ½) with
 PNC 922073 □
 PNC 922086 □
- spikes, fits 4 chickens
 EKIS Electrolux Intelligent Kitchen SystemPNC 922166 □
 Wit to connect external rinse gid fit
- Kit to connect external rinse aid & PNC 922169 Dadetergent tank (61, 62, 101 and 102 ovens)
- Retractable hose reel spray unit
 External side spray unit
 PNC 922170 □
 PNC 922171 □
- Fat Filter, for 61 and 62 oven
 Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" (400 x

600mm)

- Perforated baking tray, made of perforated aluminum, 16" x 24" (400 x 600mm)
- Baking tray, made of aluminium 16" x 24" PNC 922191 ☐ (400 x 600mm)
- Open base with rack guides, for 61 and 101 PNC 922195
 ovens
- Basket for hanging detergent tank on open base
 PNC 922212 □
- Flue condensor for gas ovens
 Pair of frying baskets
 PNC 922235 □
 PNC 922239 □
- Heat Shield, for 61 on top of 61 oven stacking kit
 Heat Shield, for 61 on top of 101 oven
 PNC 922244 □
 PNC 922245 □
- stacking kit

 Control Panel Filter, for 61 and 101 oven PNC 922246 □
- Heat Shield, for 61 oven
 Grid for whole chicken 1/1GN (8 per grid PNC 922266 □ 1,2kg each)
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-
- convect Ovens

 Kit to convert from natural gas to LPG PNC 922277 □
- USB Probe for sous-vide cooking (only for PNC 922281 ☐ Touchline ovens)
- Kit bakery rack for 61 oven PNC 922282

 PNC 922282

 PNC 922282

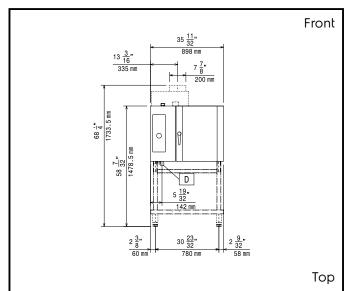
 PNC 922282
- Drain kit, T-Shape 2" diameter (50mm)
 PNC 922283 □
 Rakery tray support to be installed on 61 & PNC 92286 □
- Bakery tray support to be installed on 61 & PNC 922286 ☐ 101 bases bakery trays are 15.75" x 24" (400mm x 600mm)
- Grease collection kit (tray and trolley) for PNC 922287 ☐ 61 and 101 ovens
- Conversion Kit, from Natural Gas to LP, for PNC 922293 ☐ 61 oven
- Kit flanged feet for 6&10 1/1GN ovens
 Grease collection tray (4")
 Trolley for bottom oven on stacked
 PNC 922321 □
 PNC 922323 □
- solution for 61 & 101 ovens

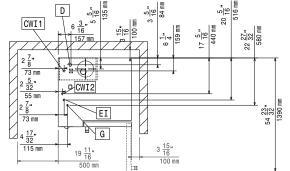
 Kit universal skewer rack & (4) long skewer PNC 922324
- ovens (TANDOOR)

 Universal skewer pan for ovens PNC 922326 ☐ (TANDOOR)
- Skewers for ovens, (4) 24" long PNC 922327 (TANDOOR)
- Grease collection tray (1 1/2")
 Riser on feet for stacked ovens 61 on 61
 PNC 922329 □
 PNC 922330 □
- 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 PNC 922333 □
- Casters for stacked ovens 61 on 61 on and PNC 922333 L 61 on 101
- Smoker for ovens
 PNC 922338 □
 Water filter for ovens 2 membranes
 PNC 922342 □
- External reverse osmosis filter for ovens 2 PNC 922343
 □
 membranes
- Chimney adaptor
 Kit check valve
 PNC 922346 □
 PNC 922347 □
- Multipurpose hook
 PNC 922348 □
 Flat baking tray with 2 edges 12" x 20" (300PNC 925006 □ x 500mm)



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CWI1

Cold Water inlet

Electrical connection

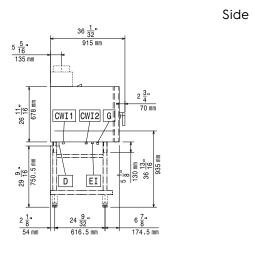
CWI2

Cold Water Inlet 2

Gas connection

D Drain

Overflow drain pipe



lec	

Supply voltage:

266760 (AOS061GKPX) 120 V/1 ph/60 Hz

Amps:

Circuit breaker required

Gas Power: 40982 Btu/hr (12 kW)

ISO 7/1 gas connection

1/2" MNPT diameter:

Max rated thermal load:

Natural gas:

Total thermal load: 40982 BTU/h (12 kW)

LPG:

Total thermal load: 40982 BTU (12 kW)

Water:

Water inlet "CW"

connection: 3/4" **Total hardness:** 5-50 ppm

Pressure: 15-36 psi (1-2.5 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:

2" (5cm) rear and right Clearance:

hand sides.

Suggested clearance for

service access: 20" (50cm) left hand side.

Capacity:

Sheet pans: 6 - 12"x 20"

Max load capacity: 106 lbs. (48 kg)

Key Information:

Net weight: 331 lbs (150 kg) 37 5/8" (955 mm) Shipping width: Shipping depth: 38 3/4" (985 mm) 41 15/16" (1065 mm) Shipping height: Shipping weight: 373 lbs (169 kg) Shipping volume: 35.37 ft³ (1 m³)