

air-o-steam
air-o-steam TOUCHLINE Electric
Combi Oven 61

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



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 Oven 61

267370 (AOS061ETMU)

EL.COMBI OVEN(TOUCH)6
 GN 1/1-208V-US

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes - Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. 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. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards.

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 572 °F / 300 °C): ideal for low humidity cooking such as dehydration, baking and grilling.
 - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
 - Steam cycle (212 °F / 100 °C): ideal for traditionally steaming products such as seafood and vegetables.
 - High temperature steam (max. 266 °F / 130 °C): ideal for steaming frozen products and vegetables.
 - Combination cycle (max. 482 °F / 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss. Possible to set up to 16-phases (steps).
- 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.
- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- 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).
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy,

APPROVAL: _____



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water and rinse aid.

- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- Supplied with n.1 tray rack, 2 1/2" 65mm 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.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Built-in HACCP management to record cooking procedure and to specify level of Pasteurization.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- 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.

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.



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. 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 ☐
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002 ☐
- 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 PNC 922003 ☐
- Trolley for rack cassette 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, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm) 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 ☐
- Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) PNC 922169 ☐
- External side spray unit PNC 922171 ☐
- Fat Filter, for 61 and 62 oven PNC 922177 ☐
- Baking tray, made of aluminium 16" x 24" (400 x 600mm) PNC 922191 ☐
- Open base with rack guides, for 61 and 101 ovens PNC 922195 ☐
- Basket for hanging detergent tank on open base PNC 922212 ☐
- 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 ☐

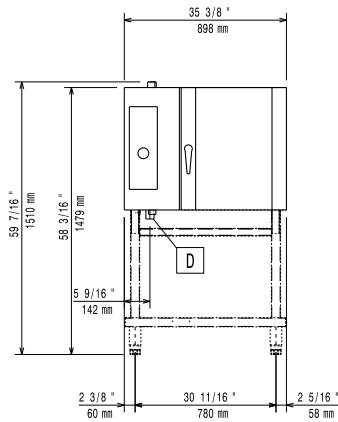
- Bakery tray support to be installed on 61 & PNC 922286 ☐
101 bases - bakery trays are 15.75" x 24" (400mm x 600mm)
- Grease collection kit (tray and trolley) PNC 922287 ☐
- Potato Baker for 28 Potatoes (12" x 20") PNC 922300 ☐
- Stacking kit: 61 on 61 or 61 on 101 electric oven PNC 922319 ☐
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320 ☐
- Fat collection tray 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 ☐
- Fat collection tray for ovens (1.5") 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 membranes PNC 922343 ☐
- Kit check valve PNC 922347 ☐
- Multipurpose hook PNC 922348 ☐
- Flat baking tray with 2 edges 12" x 20" (300 x 500mm) PNC 925006 ☐



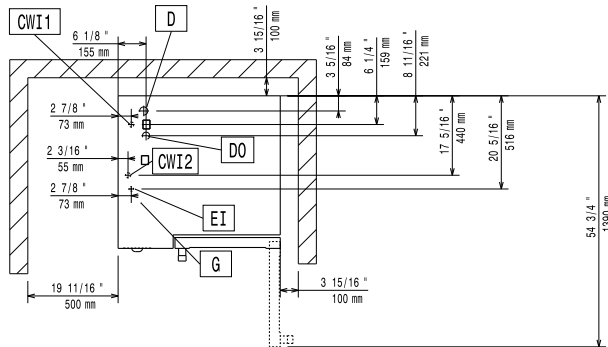
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Front

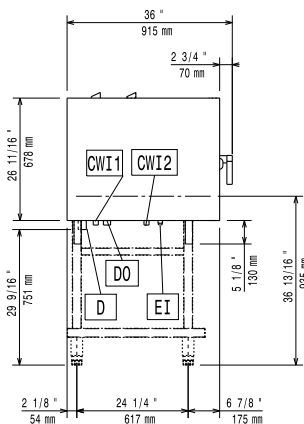


Top



- CWI1 = Cold Water inlet EI = Electrical connection
- CWI2 = Cold Water Inlet 2
- D = Drain
- DO = Overflow drain pipe

Side



Electric

- Supply voltage: 267370 (AOS061ETMU) 208 V/3 ph/60 Hz
- Amps: 27 A
- Electrical power, max: 9.6 kW
- Circuit breaker required

Water:

- Water inlet "CW" connection: 3/4" 5-50ppm (boiler/steam - rear connection) less than 400ppm (cleaning/quenching - front connection)
- Hardness:
- Water consumption (gal./hr.): Min: 2.25 Max: 11.89
- Pressure: 22-36 psi (1.5-2.5 bar)
- Drain "D": 1"1/4 NPT
- Conductivity: (50-200 µs/cm)
- Chlorides: (must be less than 20 ppm)
- PH: (must be greater than 7)

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

- Clearance: 2" rear and right hand sides
- Suggested clearance for service access: 20" left hand side.

Capacity:

- Steam pans: 6 - 12" x 20"
- Half size sheet pans: 6 - 13" x 18"
- Max load capacity: 66 lbs. (30 kg)

Key Information:

- 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 ft³ (1 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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