

air-o-convect air-o-convect Manual Boilerless Combi Oven 61 (electric)

ITEM #		
MODEL #		
NAME #		
SIS #		



air-o-convect

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269370 (AOS061ECM1)

EL.CONVECTION OVEN 6 GN1/1-208V-US

Short Form Specification

Item No.

Unit to be Electrolux 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 max 572°F (max 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

-0 = no additional moisture (browning, au gratin, baking, pre-cooked 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
- Double step cooking to set two different phases.
- 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.
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- Core temperature probe.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Supplied with n.1 tray rack 1/1GN, 2 1/2" 65 mm 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
- ETL sanitation approved, complies with NSF/ANSI 2 listing.

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.
- 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.



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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

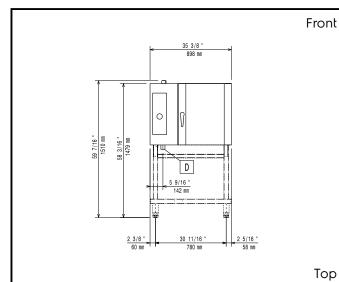
Optional Accessories

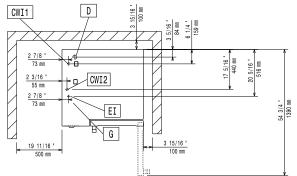
- Exhaust hood without fan for 6&10 1/1GN PNC 640791 🖵 ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens
- Exhaust hood with fan for 6&10x1/1 GN PNC 640792 🗆 ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens
- Water softener with cartridge C500 for 6 PNC 920002 🗆 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)
- Water softener with cartridge STEAM 1200 PNC 920003
- PNC 921305 🗆 • Automatic water softener for ovens PNC 921306 🗆 • Resin sanitizer for water softener Caster kit for base for 61, 62, 101 and 102 PNC 922003 🗆
- oven bases Trolley for rack cassette for 61 and 101 ovenPNC 922004 □
- 6 rack cassette for 61 oven (standard PNC 922005 🗆 pitch)
- PNC 922008 🗆 5 rack cassette for 61 oven (increased 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
- PNC 922021 🗖 • Tray support, for 61 and 101 oven bases Chicken racks, pair (2) (fits 8 chickens per PNC 922036 🗆
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 🗆 Stainless steel 304 grids (GN ½) with PNC 922086 🗆 spikes, fits 4 chickens
- Kit to connect external rinse aid & PNC 922169 🗖 detergent tank (61, 62, 101 and 102 ovens)
- Retractable hose reel spray unit PNC 922170 🗆 External side spray unit PNC 922171 🗅
- Fat Filter, for 61 and 62 oven PNC 922177 🗅 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 PNC 922212 🗆 open base
- PNC 922239 🗆 Pair of frying baskets Heat Shield, for 61 on top of 61 oven PNC 922244 🗖
- stacking kit PNC 922245 🗅 • Heat Shield, for 61 on top of 101 oven stacking kit
- PNC 922250 🗆 Heat Shield, for 61 oven
- ullet Double-click closing catch for oven door PNC 922265 $oldsymbol{\square}$ Grid for whole chicken 1/1GN (8 per grid - PNC 922266 D
- 1,2kg each) • Electronic Board for HACCP through PC PNC 922275 🗆
- Network, for air-o-steam and air-oconvect Ovens USB Probe for sous-vide cooking (only for PNC 922281 🗅
- Touchline ovens) PNC 922282 🗅 • Kit bakery rack for 61 oven

- 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 PNC 922319 🗖 oven
- PNC 922320 🗆 Kit flanged feet for 6&10 1/1GN ovens
- Fat collection tray PNC 922321 □ Trolley for bottom oven on stacked PNC 922323 🗆 solution for 61 & 101 ovens
- Kit universal skewer rack & (4) long skewer PNC 922324 🗆 ovens (TANDOOR)
- PNC 922326 🗆 Universal skewer pan for ovens (TANDOOR)
- Skewers for ovens, (4) 24" long PNC 922327 🗖 (TANDOOR)
- Fat collection tray for ovens (1.5") PNC 922329 🗖
- PNC 922330 🗖 Riser on feet for stacked ovens 61 on 61
- 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 □ 61 on 101
- PNC 922338 🗆 • Smoker for ovens
- PNC 922342 🗆 • Water filter for ovens - 2 membranes External reverse osmosis filter for ovens - 2 PNC 922343 □
- membranes PNC 922347 🗆 Kit check valve
- 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

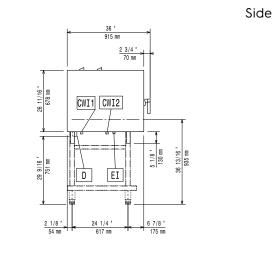
EI = Electrical connection

CWI2

= Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe



Electric

Supply voltage:

269370 (AOS061ECM1) 208 V/3 ph/60 Hz

Amps: 27 A Electrical power, max: 9.6 kW

Circuit breaker required

Total Watts: 9.6 kW

Water:

Water inlet "CW" connection:

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

Water consumption (gal./

Min: 0.09 Max: 2.77 hr.): Pressure: 22-65 psi (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

1"1/4 NPT Drain line size:

Incoming Cold/hot Water

3/4" line size: Water cold/hot pipe size 3/4"

Installation:

2" (5 cm) rear and right Clearance:

hand sides

Suggested clearance for

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

Capacity:

6 - 12"x 20" Sheet pans: Max load capacity: 106 lbs. (480 kg)

Key Information:

External dimensions, Width: 35 3/8" (898 mm) External dimensions, Depth: 36 1/32" (915 mm) External dimensions, Height: 31 13/16" (808 mm) Net weight: 300 lbs (136 kg) 37 5/8" (955 mm) Shipping width: Shipping depth: 38 3/4" (985 mm) Shipping height: 41 15/16" (1065 mm) Shipping weight: 342 lbs (155 kg) 35.37 ft³ (1 m³) Shipping volume:

Automatic cleaning system

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