# **Electrolux**

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





APPROVAL:

| MODEL # |  |
|---------|--|
|         |  |
| NAME #  |  |
|         |  |
| SIS #   |  |

### AIA #

ITEM #

#### Main Features

- 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, 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 potatoes)
- 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<sup>™</sup> 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 listinas.
- 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.
- thermo-glazed door with open frame Double 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.

air-o-convect Manual Boilerless Combi Oven 61 (gas

air-o-convec

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



#### 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 ovens. 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 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

| <ul> <li>Automatic water softener for ovens</li> </ul> | PNC 921305 🗅 |
|--|--------------|
| <ul> <li>Resin sanitizer for water softener</li> </ul> | PNC 921306 🗅 |
| Caster kit for base for 61, 62, 101 and 102            | PNC 922003 🗅 |
| oven bases only  |              |

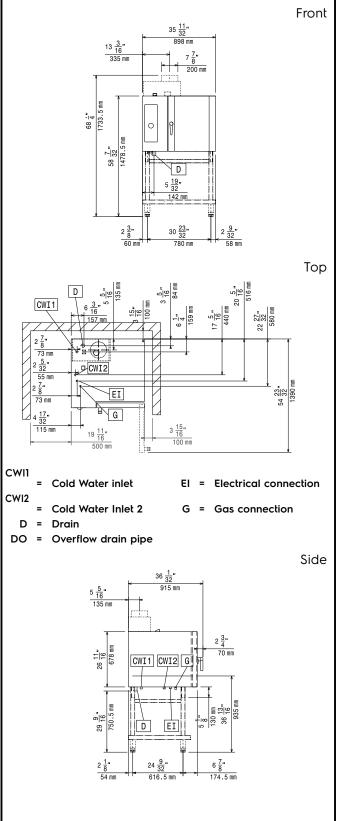
- Trolley for roll-in rack for 61 and 101 oven PNC 922004 🗅
- 6 rack cassette for 61 oven (standard PNC 922005 
   pitch)
- 5 rack cassette for 61 oven (increased PNC 922008 
  pitch)
- (4) Adjustable feet for countertop models PNC 922012
   61,62,101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (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 PNC 922036 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 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
   External side spray unit
   PNC 922170 □
   PNC 922171 □
- Fat Filter, for 61 and 62 oven PNC 922177 🗆
- 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 pNC 922212 D
- Flue condensor for gas ovens
   Pair of frying baskets
   PNC 922235 □
   PNC 922237 □
- Heat Shield, for 61 on top of 61 oven
   PNC 922244
- stacking kit

### air-o-convect air-o-convect Manual Boilerless Combi Oven 61 (gas)

| • | Heat Shield, for 61 on top of 101 oven<br>stacking kit        | PNC  | 922245 🗅        |
|---|---|------|-----------------|
|   | Control Panel Filter, for 61 and 101 oven                     |      | 922246 🗖        |
|   | Heat Shield, for 61 oven                                      |      | 922250          |
|   | Grid for whole chicken 1/1GN (8 per grid -                    |      | 922266          |
|   | 1,2kg each)   | i ne | /22200 🗅        |
| • | Electronic Board for HACCP through PC                         | PNC  | 922275 🗅        |
|   | Network, for air-o-steam and air-o-                           |      |                 |
|   | convect Ovens   |      |                 |
|   | Kit to convert from natural gas to LPG                        |      | 922277 🗅        |
| • | USB Probe for sous-vide cooking (only for Touchline ovens)    | PNC  | 922281 🖵        |
| • | Kit bakery rack for 61 oven                                   | PNC  | 922282 🗅        |
| • | Drain kit, T-Shape 2" diameter (50mm)                         |      | 922283 🗅        |
| • | Bakery tray support to be installed on 61 &                   | PNC  | 922286 🗅        |
|   | 101 bases - bakery trays are 15.75" x 24"<br>(400mm x 600mm)  |      |                 |
| • | Grease collection kit (tray and trolley) for 61 and 101 ovens | PNC  | 922287 🗅        |
|   | Conversion Kit, from Natural Gas to LP, for                   |      | 022203 🗖        |
|   | 6] oven   | FINC | 922295          |
| • | Stacking kit: 61 on 61 or 61 on 101 gas oven                  | PNC  | 922318 🗆        |
|   | Kit flanged feet for 6&10 1/1GN ovens                         |      | 922320 🗆        |
|   | Grease collection tray (4")                                   |      | 922321          |
|   | Trolley for bottom oven on stacked                            |      | 922323 🗆        |
|   | solution for 61 & 101 ovens                                   |      |                 |
| • | Kit universal skewer rack & (4) long skewer ovens (TANDOOR)   |      |                 |
| • | Universal skewer pan for ovens<br>(TANDOOR)                   | PNC  | 922326 🗅        |
| • | Skewers for ovens, (4) 24" long<br>(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                   |      |                 |
|   | (NPT) Adaptor, 1-1/4 gas for ovens                            |      | 922332 🗖        |
|   | Casters for stacked ovens 61 on 61 on and                     |      |                 |
|   | 61 on 101   |      | /22000 -        |
| • | Smoker for ovens  | PNC  | 922338 🗅        |
| • | Water filter for ovens - 2 membranes                          | PNC  | 922342 🗅        |
| • | External reverse osmosis filter for ovens - 2                 | PNC  | 922343 🗅        |
|   | membranes   |      | •••• <i>•</i> - |
|   | Chimney adaptor   |      | 922346 🗅        |
|   | Kit check valve   |      | 922347 🗅        |
|   | Multipurpose hook   |      | 922348 🗅        |
| • | Flat baking tray with 2 edges 12" x 20" (300 x 500mm)         | PNC  | 925006 🗅        |
|   |   |      |                 |
|   |   |      |                 |

# Electrolux

## air-o-convect air-o-convect Manual Boilerless Combi Oven 61 (gas)



| Electric   |   |  |  |
|--|---|--|--|
| Supply voltage:<br>269750 (AOS061GCP1)<br>Amps:<br>Electrical power, max:<br>Circuit breaker required<br>Total Watts:  | 120 V/1 ph/60 Hz<br>4 A<br>0.45 kW<br>0.45 kW   |  |  |
| Gas  |   |  |  |
| Gas Power:<br>Max rated thermal load:<br>Natural gas:  | 40982 Btu/hr (12 kW)  |  |  |
| Heating elements:<br>Total thermal load:<br>LPG:   | 40908 BTU/h (12 kW)<br>40982 BTU/h (12 kW)  |  |  |
| Heating elements:<br>Total thermal load:   | 40908 BTU (12 kW)<br>40982 BTU (12 kW)  |  |  |
| Water:   |   |  |  |
| Water inlet "CW" connection:<br>Total hardness:<br>Water consumption (gal./hr.):<br>Pressure:<br>Drain "D":<br>Electrolux recommends the use of<br>of specific water conditions.   | 3/4"<br>5-50 ppm<br>Min: 0.09 Max: 2.77<br>22-65 psi (1.5-4.5 bar)<br>1"1/4 NPT<br>treated water, based on testing  |  |  |
| Please refer to user manual for deta<br>Drain line size:<br>Incoming Cold/hot Water line   | 1"1/4 NPT   |  |  |
| size:<br>Water cold/hot pipe size  | 3/4"<br>3/4"  |  |  |
| Installation   |   |  |  |
| Clearance:<br>Suggested clearance for service<br>access:   | 2" (5 cm) rear and right hand<br>sides<br>20"(50 cm) left hand side   |  |  |
| Capacity:  |   |  |  |
| Sheet pans:<br>GN:<br>Max load capacity:   | 6 - 12"x 20"<br>6 - 1/1 containers<br>106 lbs. (480 kg)   |  |  |
| Key Information:   |   |  |  |
| External dimensions, Width:<br>External dimensions, Depth:<br>External dimensions, Height:<br>Net weight:<br>Shipping width:<br>Shipping depth:<br>Shipping height:<br>Shipping weight:<br>Shipping volume:<br>Automatic cleaning system | 35 3/8" (898 mm)<br>36 1/32" (915 mm)<br>31 13/16" (808 mm)<br>331 lbs (150 kg)<br>37 5/8" (955 mm)<br>38 3/4" (985 mm)<br>41 15/16" (1065 mm)<br>373 lbs (169 kg)<br>35.37 ft <sup>3</sup> (1 m <sup>3</sup> )<br><b>x</b> |  |  |

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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.