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

air-o-steam

air-o-steam TOUCHLINE Electric Combi Oven 61

267380 (AOS061ETVU)   EL.COMBI OVEN(TOUCH)6 GN 1/1-480V-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. 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. 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. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty.

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 212 °F / max 300 °C): ideal for low humidity cooking such as dehidration, 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 / max. 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: by choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalized preset can be saved per family. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) PATENTED: ideal for large cuts of meat, to minimize weight loss and maximize food quality.
  - Regenerating cycle: efficient humidity management for fast and easy rethermalization, both on plate as well as on tray.
  - Proofing cycle: uses the air-o-clima™ function manages temperature and humidity 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. Can be saved 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).

Electrolux

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

- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, 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. Buil-in HACCP management to record cooking procedure and to specify level of Pasteurization.

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 "x20") PNC 922062

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 ❑
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796 ❑
- - NOT TRANSLATED - PNC 920002 ❑
- - NOT TRANSLATED - 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 600 mm) PNC 922191 ❑
- Open base with rack guides, for 61 and 101 oven PNC 922195 ❑
- Basket for hanging detergent tank on open bases 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 ❑
- Drain Kit, T-Shape 2"diameter (50mm) PNC 922283 ❑
- 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) PNC 922287 ❑
- Baking Tray holds (4) baguettes PNC 922288 ❑
- Egg Frying Pan fits 8 eggs PNC 922290 ❑
- Flat Baking Tray (12" x 20") PNC 922299 ❑
- Potato Baker for 28 Potatoes (12" x 20") PNC 922300 ❑
- Stacking kit: 61 on 61 or 61 on 101 electric oven PNC 922319 ❑
- Kit flaged feet 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 ❑
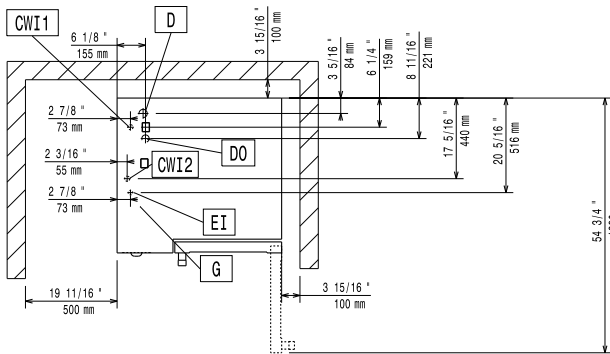- FLAT BAKING TRAY WITH 2 EDGES 12"X20" PNC 925006 ❑

Front

Top
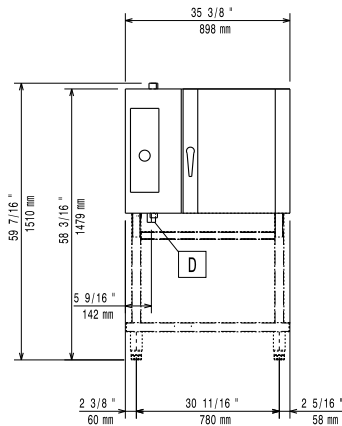
CWI
- **CWI** = **Cold Water inlet**
- **D** = **Drain**
- **EI** = **Electrical connection**
- **EQ** = **Equipotential screw**

Side
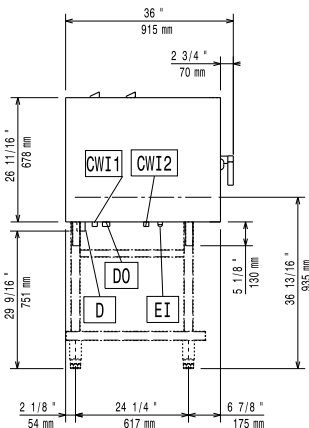
Electric

Supply voltage:	
267380 (AOS061ETVU)	480 V/3 ph/60 Hz
Amps:	12 A
Electrical power:	9.6 kW
Circuit breaker required	

Water:

Water inlet "CW" connection:	3/4"
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
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)