



Electrolux

air-o-steam Touchline Electric Combi Oven 61

ITEM #

MODEL #

NAME #

SIS #

AIA #



Electrolux



air-o-steam

Touchline Electric Combi Oven 61

267200 (AOS061ETA1) EI Combi Touchline Oven 61 – 400V/3ph/50-60Hz

267220 (AOS061ETN1) EI Combi Touchline Oven 61 – 230V/3ph/50-60Hz

Short Form Specification

Item No.

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. 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.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity baking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 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.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.

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. Swinging hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.

Optional Accessories

- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 ☐
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922096 ☐
- Standard open base with tray support for 6&10x1/1GN PNC 922195 ☐

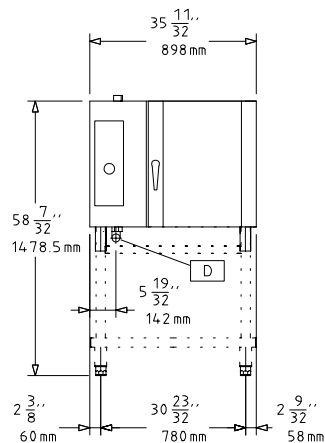
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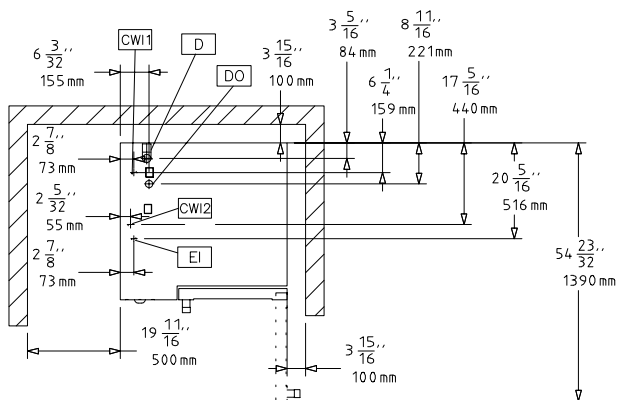
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Front

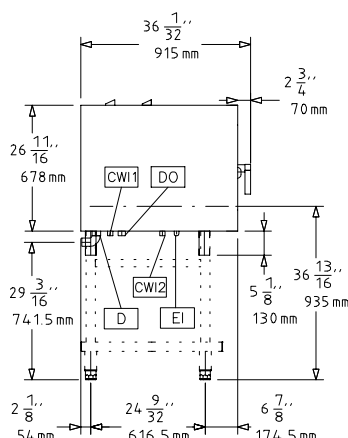


Top



CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection
WIC = Cooling water inlet

Side



Electric

Supply voltage:

267200(AOS061ETA1)

400 V/3N ph/50/60 Hz

267220(AOS061ETN1)

230 V/3 ph/50/60 Hz

Connected load:

10.1 kW

Circuit breaker required

Water

Water inlet "CW" connection

3/4"

Water inlet "FCW" connection:

3/4"

Total hardness:

5-50 ppm

Pressure:

15-36 psi (1-2.5 bar)

Drain "D":

1"1/4"

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

Clearance:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity

GN:

6 - 1/1 Gastronorm

Max load capacity:

30 kg

Key Information

Net weight:

132 kg

Shipping weight:

151 kg

Shipping height:

808 mm

Shipping width:

898 mm

Shipping depth:

915 mm

Shipping volume:

0.66 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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