



air-o-steam® Gas Combi Oven 61

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



* Base not included

air-o-steam® Gas Combi Oven 61

267550 (AOS061GAP1) Gas Combi Oven 61-
120V/1ph/60Hz - 4A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi Oven AOS061G. The air-o-steam® features three cooking modes – Steam (77 °F-266 °F), Hot convected air (77 °F-572 °F) and Combi-mode (77 °F-482 °F). 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. Pre-programmed Low Temperature Cooking cycle (LTC) and programmable memory (up to 100, 7-step programs available), 20 factory pre-set cooking programs included. Large LED display for both set and actual values of humidity and temperature in cooking chamber during cooking. 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 (NEMA 4) spray water protection certification. Retractable spray hose included as standard.

air-o-clean, automatic and built-in self-cleaning system.
 EKIS, pc-controlled HACCP monitoring software package available at additional cost.
 Half day chef training included.
 Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.



Approval: _____

Main features

- Dry, hot convection cycle (77 °F to 572 °F): ideal for low humidity baking.
- Low temperature steam cycle (77 °F to 211 °F): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle (212 °F): seafood and vegetables.
- High temperature steam (213 °F to 266 °F).
- Combination cycle (77 °F to 482 °F): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Pre-programmed re-thermalization cycles for banqueting applications.
- **air-o-clima:** Lambda sensor controlled automatic humidity adjustment of cooking environment (PATENT).
- 6-point multi-sensor core temperature probe.
- Pre-programmed Low Temperature Cooking cycle (LTC): minimizes weight loss, maximizes food quality for large pieces of meat (PATENT).
- Cook&Hold cycle. Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- 20 pre-set cooking programs in memory for most popular cooking items.
- 100 program locations in on-board memory, up to 7 cooking steps each.
- Ready for EKIS software (pc-based HACCP monitoring package).
- Ready for HACCP monitoring via printer.
- **air-o-clean:** built-in and automatic self-cleaning system.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty.
 - Start-up install check.
 - Equipment check-up after 12 month from installation.
 - Half day chef training session.

Construction

- High efficiency and low emissions burners. (PATENTS)
- IPX 5 splash water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double 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.
- Integrated spray hose included.

Included Accessories

- 1 rack cassette (6 racks) PNC 922005
- 3 304 stainless steel grids PNC 922062

Optional Accessories

- Open base stand PNC 922051
- Cupboard base stand PNC 922054
- Trolley for rack cassette PNC 922004
- Wheels kit for rack cassette PNC 922073
- Roll-in rack support PNC 922074
- Increased pitch rack cassette (5 racks) PNC 922008
- Frying griddle PNC 922215
- Stacking kit 61 on top of 61 or 101 gas PNC 922216
- Stacking kit 61 on top of 102 gas PNC 922222
- Pair of frying baskets PNC 922239
- Heat shield for 61 PNC 922250
- Pair of chicken racks (8 chickens per rack) PNC 922036
- Non-stick universal pans PNC 922090-2
- Combi oven grill PNC 922093
- 4 castors (2 with brake) PNC 922057
- Fat filters PNC 922177
- HACCP printer PNC 880048

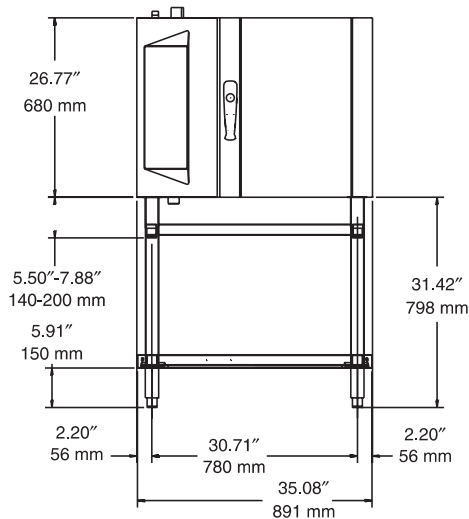
Electrolux Professional, Inc.
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3225 SW 42nd Street, Fort Lauderdale, Florida, 33312 • Telephone Number: 866-449-4200 • Fax Number: 954-327-6789

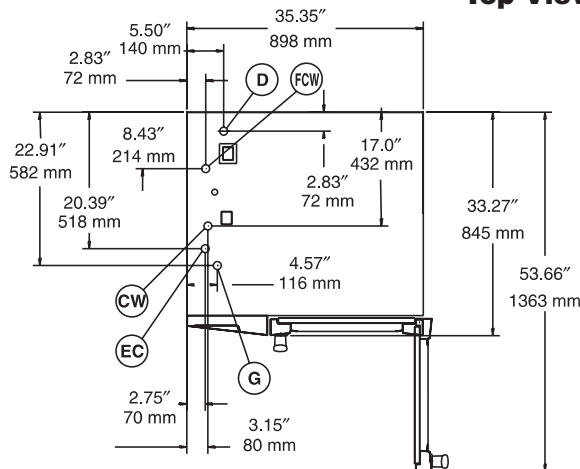


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Gas Combi Oven 61

Front View

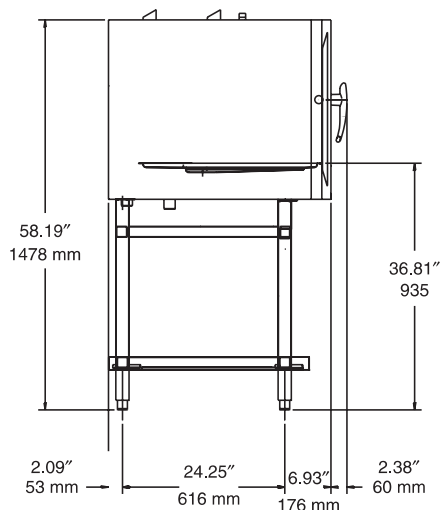


Top View



- EC = Electrical connection
- G = Gas connection
- D = Water drain
- CW = Cold Water inlet
- FCW = Filtered Cold Water inlet

Side View



Electric

Supply voltage:
260148 (AOS061GAP1) 120V/1ph/60Hz - 4A
Circuit breaker required

Gas (Natural or LPG)

Gas (Natural or LPG)
ISO 7/1 Gas connection diameter: ½" M
Gas regulator recommended. Supplied by others.

Max rated thermal load:

Natural Gas

Pressure: 7" w.c. (17.4 mbar)
Steam generator: BTU 41,000 (12 kW)
Heating elements: BTU 41,000 (12 kW)
Total: BTU 82,000 (24 kW)

LPG

Pressure: 11" w.c. (27.4 mbar)
Steam generator: BTU 37,600 (11 kW)
Heating elements: BTU 37,600 (11 kW)
Total: BTU 75,200 (22 kW)

Water

Water Consumption (gal./hr.): Min: 2.25 Max: 11.89

Water inlet "CW" - ¾" connection:

Unfiltered drinking water

Water inlet "FCW" - ¾" connection:

Total hardness: 5-50 ppm

Pressure: 22-36 psi (150-250kPa)

Drain "D": 1-1/4" connection

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: 2" (5 cm) rear and right hand sides.

Suggested clearance for service access: 20" (50 cm) left hand side.

Capacity

Steam pans: 6 - 12" x 20"
Half size sheet pans: 6 - 13" x 18"
GN: 6 - 1/1 containers
Max load capacity: 66 lbs. (30 kg)

Key Information

Net weight: 254 lbs. (115 kg)
Shipping weight: 287 lbs. (130 kg)
Shipping width: 37-5/8" (955 mm)
Shipping height: 42-1/8" (1070 mm)
Shipping depth: 38-3/4" (985 mm)
Shipping volume: 35.67 cu. ft. (1.01 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.