



Electrolux

air-o-steam class B Electric Combi Oven 61

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-steam

class B Electric Combi Oven 61

268200 (AOS061EBA2) EI Combi Oven 61 –
400V/3ph/60Hz

268220 (AOS061EBN2) EI Combi Oven 61 –
230V/3ph/60Hz

Short Form Specification

Item No. _____

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

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.

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.

air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.

Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. 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

- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

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. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

- Exhaust hood without fan for air-o-system PNC 640791
6&10 1/1GN
- Exhaust hood with fan for air-o-system PNC 640792
6&10 1/1GN
- Odourless exhaust hood with fan for PNC 640795
electric air-o-system 10x1/1GN
- Odourless hood for air-o-steam 6GN1/1 PNC 640796
and 10GN1/1, electric
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 PNC 922003
GN ovens
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 6x1/1GN ovens PNC 922005
and bcf, 65mm pitch (std)
- Tray rack with wheels for 5x1/1GN ovens PNC 922008
and bcf, 80mm pitch
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Tray support for air-o-steam 6&10x1/1GN PNC 922021
open base

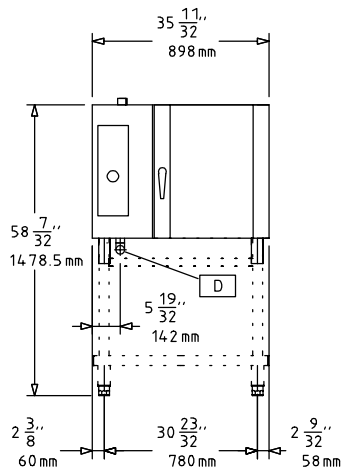
APPROVAL: _____



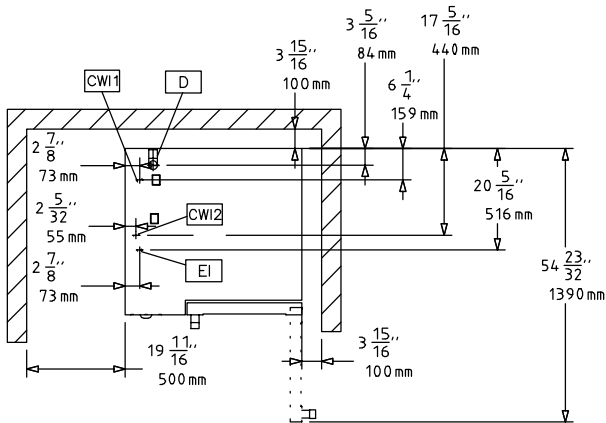
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Front

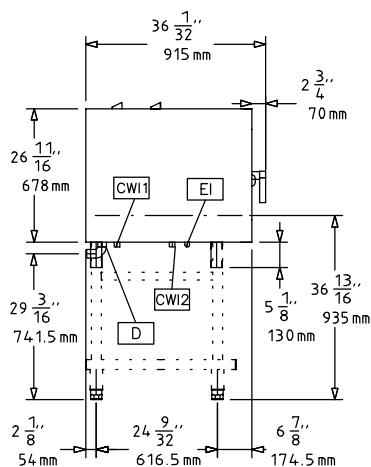


Top



- CWI = Cold Water inlet
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical connection

Side



Electric

Supply voltage:

268200(AOS061EBA2)	400 V/3N ph/50/60 Hz
268220(AOS061EBN2)	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: 1.5-4.5 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:

268200(AOS061EBA2)	155 kg
268220(AOS061EBN2)	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.



Optional Accessories

- Exhaust hood without fan for air-o-system 6&10 1/1GN PNC 640791
- Exhaust hood with fan for air-o-system 6&10 1/1GN PNC 640792
- Odourless exhaust hood with fan for electric air-o-system 10x1/1GN PNC 640795
- Odourless hood for air-o-steam 6GN1/1 and 10GN1/1, electric PNC 640796
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 6x1/1GN ovens and bcf, 65mm pitch (std) PNC 922005
- Tray rack with wheels for 5x1/1GN ovens and bcf, 80mm pitch PNC 922008
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Pastry tray rack with wheels, for 6x1/1GN, 80mm pitch (5 runners). Suitable for 400x600mm pastry trays PNC 922065
- Pastry kit (wheels and hinges) for air-o-system 6&10GN (only for 268220) PNC 922070
- Slide-in rack and handle for 6&10x1/1GN PNC 922074
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Base support for air-o-system 6 GN 1/1 with hood PNC 922087
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Aluminium oven grill 1/1GN PNC 922093
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922096
- Kit HACCP EKIS PNC 922166
- External connection kit for detergent and rinse aid PNC 922169
- Side external spray unit PNC 922171
- Fat filter for 6x1/1GN PNC 922177
- Water filter for ovens PNC 922186
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) PNC 922192
- Baking tray with 4 edges, perforated aluminium (325x530x20) PNC 922193
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Basket for detergent tank - wall mounted PNC 922209

