



**air-o-steam®  
Electric Combi Oven 61**

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 PROJECT NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



\* Base not included

**air-o-steam® Electric Combi Oven 61**

- 267080 (AOS061EAM1)**    EI Combi Oven 61 –  
208V/3ph/60Hz - 28A
- 267090 (AOS061EAB1)**    EI Combi Oven 61 –  
240V/3ph/60Hz - 24.5A

**Short Form Specification**

Item No. \_\_\_\_\_

Unit to be Electrolux air-o-steam® Combi Oven AOS061E. 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.
- 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.
- Cook&Hold cycle.
- 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.
- **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**

- 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**

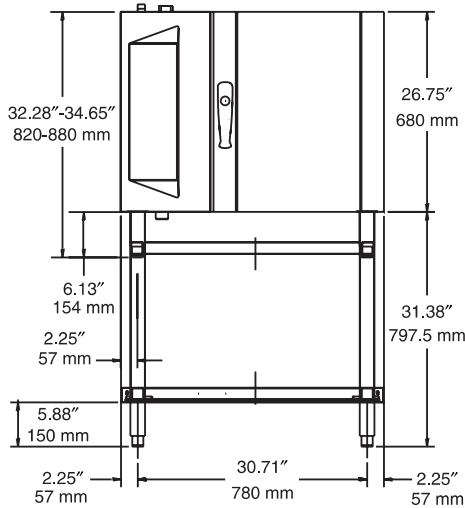
- 3 of 304 Stainless steel grids PNC 922062

**Optional Accessories**

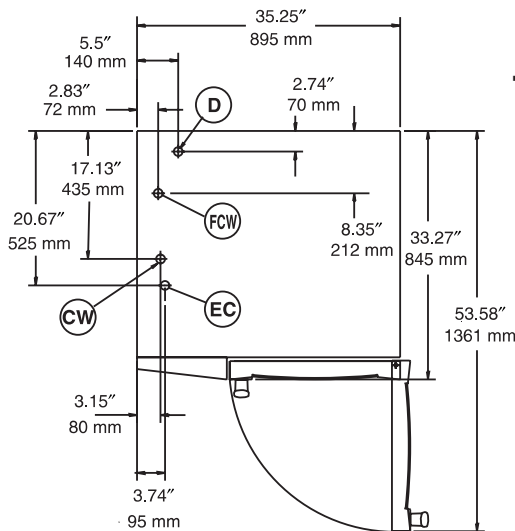
- 1 of Rack Cassette (6 racks) PNC 922005
- Open base stand PNC 922051
- Trolley for rack cassette PNC 922004
- Roll-in rack support PNC 922074
- Increased pitch rack cassette (5 racks) PNC 922008
- Pair of chicken racks (8 chickens per rack) PNC 922036
- Non-stick universal pans PNC 922090-2
- Combi oven grill PNC 922093
- 4 castors (2 with brake) PNC 922057
- Fat Filters PNC 922177
- Frying griddle PNC 922215
- Stacking kit 61 on top of 61 or 101 electric PNC 922217
- Stacking kit 61 on top of 102 electric PNC 922221
- Pair of frying baskets PNC 922239
- Heat shield for 61 PNC 922250



**Front View**

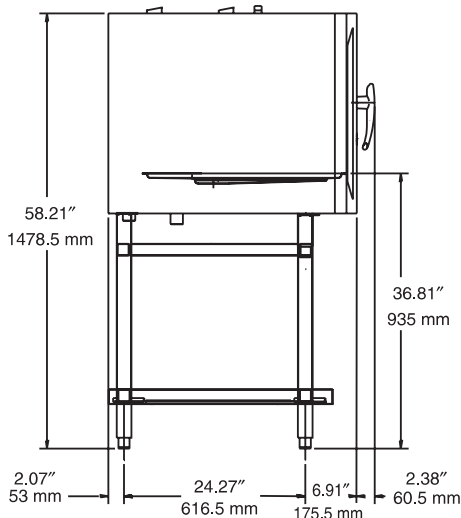


**Top View**



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

**Side View**



## Electric

**Supply voltage:**

**267080 (AOS061EAM1)** 208 V/3p/60Hz - 28A

**267090 (AOS061EAB1)** 240 V/3p/60Hz - 24.5A

**Connected load:** 10.1 kW

**Circuit breaker required**

## Water

**Water inlet "CW" – 3/4" connection:**

Unfiltered drinking water

**Water inlet "FCW" - 3/4" 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:** 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:** 273 lbs. (124 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 m<sup>3</sup>)