

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. [2 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 of Rack Cassette (6 racks) PNC 922005
- 3 of 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

