



# 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



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**268200 (AOS061EBA2)** air-o-steam, electric,  
6x1/1GN, automatic cleaning  
function, B

**268220 (AOS061EBN2)** air-o-steam, electric,  
6x1/1GN, automatic cleaning  
function, B

### 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 (100 °C), overheated steam (max 130°C), hot air (max 300 °C), combi (max 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.

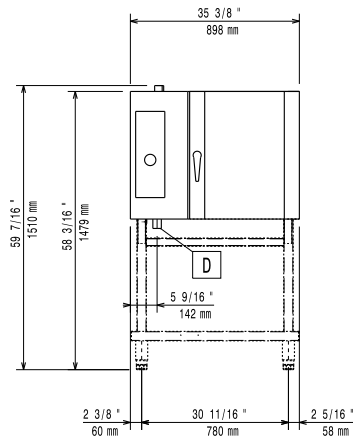
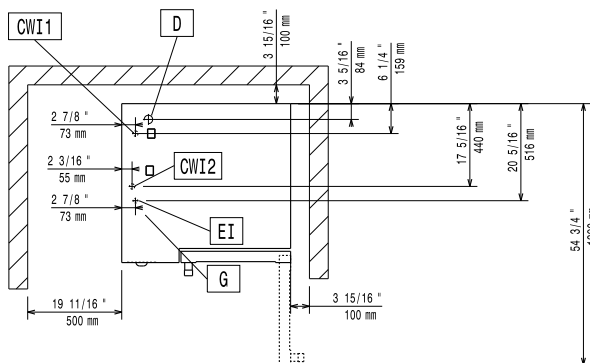
### Main Features

- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Single sensor core temperature probe included.
- 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 cooking.-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.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- 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.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

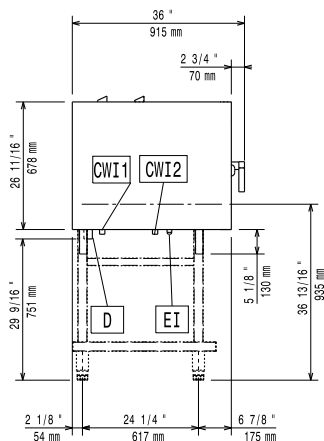
### Construction

- 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.

APPROVAL: \_\_\_\_\_

**Front**

**Top**


- CWI1 = Cold Water inlet
- CWI2 = Cold Water Inlet 2
- D = Drain
- 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

**Electrical power, max:**

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:**

268200 (AOS061EBA2)	118.15 kg
268220 (AOS061EBN2)	132 kg

**Shipping weight:**

268200 (AOS061EBA2)	139 kg
268220 (AOS061EBN2)	151 kg

**Shipping height:**

268200 (AOS061EBA2)	1060 mm
268220 (AOS061EBN2)	1065 mm

**Shipping width:**

268200 (AOS061EBA2)	990 mm
268220 (AOS061EBN2)	955 mm

**Shipping depth:**

268200 (AOS061EBA2)	950 mm
268220 (AOS061EBN2)	985 mm

**Shipping volume:**

 1 m<sup>3</sup>

**Optional Accessories**

- Exhaust hood without fan for 6&10 1/1GN PNC 640791  
ovens. It is mandatory to use the flue  
condenser (640413) on installation with  
gas ovens
- Exhaust hood with fan for 6&10x1/1 GN PNC 640792  
ovens. It is mandatory to use the flue  
condenser (640413) on installation with  
gas ovens
- Water softener with cartridge C500 for PNC 920002  
6 1/1 and 10 1/1 ovens (low-medium  
steam usage - less than 2hrs per day full  
steam)
- Water softener with cartridge STEAM PNC 920003  
1200
- 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 PNC 922021   
6&10x1/1GN open base
- Couple of grids for whole chicken 1/1GN PNC 922036  
(8 per grid)
- Pastry tray rack with wheels, for 6x1/1GN, PNC 922065  
80mm pitch (5 runners). Suitable for  
400x600mm pastry trays
- Slide-in rack and handle for 6&10x1/1GN PNC 922074
- Grid for whole chicken 1/2GN (4 per grid PNC 922086  
- 1,2kg each)
- External connection kit for detergent PNC 922169  
and rinse aid
- Retractable hose reel spray unit PNC 922170
- Side external spray unit (needs to be PNC 922171   
mounted outside and includes support  
for mounting to oven)
- Fat filter for 6x1/1GN PNC 922177
- Baking tray with 5 rows (baguette), PNC 922189   
perforated aluminium with silicon  
coating (400x600x38)
- Baking tray with 4 edges, perforated PNC 922190  
aluminium (400x600x20)
- Baking tray with 4 edges, aluminium PNC 922191   
(400x600x20)
- Standard open base with tray support PNC 922195  
for 6&10x1/1GN
- Basket for detergent tank - wall PNC 922209  
mounted
- Holder for detergent tank, to mount on PNC 922212   
open base
- Cupboard base and tray support for PNC 922223  
6&10x1/1GN ovens
- Hot cupboard base with humidifier for PNC 922227  
6&10x1/1GN ovens, with support for  
1/1GN and 600x400mm trays
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked ovens 6x1/1GN on PNC 922244   
6x1/1GN
- Heat shield for stacked ovens 6x1/1GN on PNC 922245   
10x1/1GN
- Control panel filter for 6&10xGN1/1 ovens PNC 922246
- Heat shield for 6x1/1GN PNC 922250
- Double-click closing catch for door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - PNC 922266   
1,2kg each)
- Kit integrated HACCP for ovens PNC 922275
- Bakery rack kit for 6 GN1/1 ovens PNC 922282
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 PNC 922283   
and 10 GN 2/1 ovens
- Pastry runners (400x600 mm) for 6 & 10 PNC 922286   
GN1/1 oven bases
- Grease collection kit including tray and PNC 922287   
trolley
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Stacking kit for electric 6x1/1 GN oven PNC 922319   
placed on electric 6&10x1/1 GN oven
- Kit flanged feet PNC 922320
- Fat collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens PNC 922323   
(needed for the oven that will be stacked  
below)
- Kit universal skewer rack and 4 long PNC 922324   
skewers for Lengthwise ovens
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Riser on feet for 2x6GN1/1 or 61 on base PNC 922330
- Riser for stacked oven 2x6 GN 1/1 with PNC 922331   
wheels, height 250mm
- Wheels for stacked oven 2x 6 GN 1/1 or 6 PNC 922333   
GN 1/1 on 10 GN1/1
- Smoker for lengthwise and crosswise ovens PNC 922338   
- 4 kinds of smoker wood chips are  
available on request
- Water filter for ovens - 2 membranes PNC 922342
- External reverse osmosis filter for ovens - 2 PNC 922343   
membranes
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348