



Electrolux

## air-o-convect Natural Gas Hybrid Convection Oven 61

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Electrolux



**air-o-convect**

### Natural Gas Hybrid Convection Oven 61

269700 (AOS061GCG2)

Natural Gas Hybrid  
Convection Oven 61 230  
V/1ph/60Hz

### Short Form Specification

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

Convection oven with direct steam: 90% steam saturation in 4 minutes.  
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. 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: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full 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

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. Automatic moistener (11 settings) for boiler-less steam generation.
  - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
  - 1-2 = low moisture (small portions of meat and fish)
  - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
  - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
  - 7-8 = medium-high moisture (stewed vegetables)
  - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Gas burner is certified by Gastec for high efficiency and low emissions.

### 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

- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266

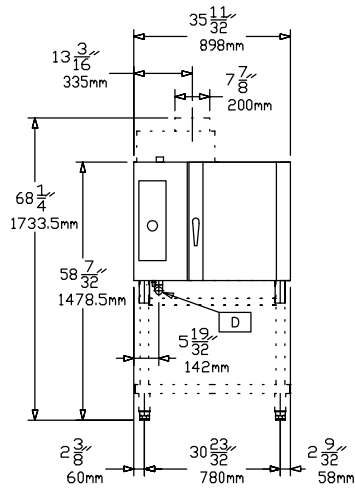
APPROVAL: \_\_\_\_\_



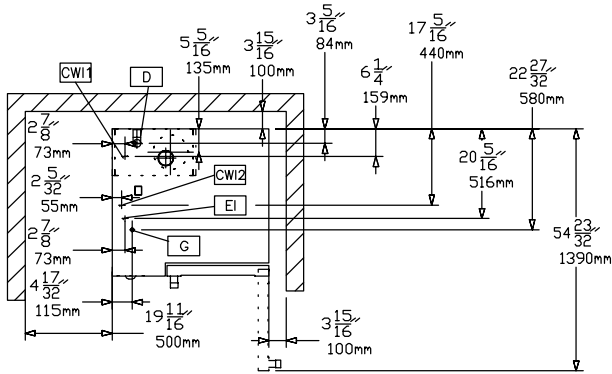
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Front

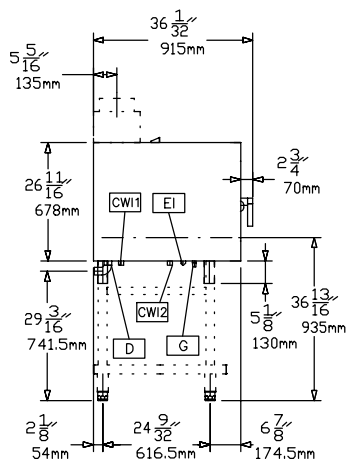


Top



- CW1 = Cold Water inlet
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical connection
- G = Gas connection

Side



## Electric

Supply voltage:

269700(AOS061GCG2)

230 V/1N ph/50/60 Hz

Circuit breaker required

## Gas

ISO 7/1 gas connection diameter: 1/2" MNPT

Natural gas:

Pressure: 7" w.c. (17.4 mbar)

Heating elements: 34090 BTU (10 kW)

Total thermal load: 34090 BTU (10 kW)

## Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1.5-4.5 bar

Pressure: 15-36 psi (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: 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: 123 kg

Shipping weight: 150 kg

Shipping height: 808 mm

Shipping width: 898 mm

Shipping depth: 915 mm

Shipping volume: 0.66 m<sup>3</sup>



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Natural Gas Hybrid Convection Oven 61

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



**Optional Accessories**

- 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
- Flue condenser for air-o-system gas 6x10GN1/1 PNC 922018
- 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 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
- Holder for detergent tank, to mount on open base PNC 922212
- Frying griddle GN 1/1 PNC 922215
- Stacking kit for gas 6x1/1 GN oven placed on gas 6&10x1/1 GN oven including kit pipes and external connection of detergent and rinse aid PNC 922216
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223

