

Electrolux air-o-convect Bakery

Gas Convection 5x(400x600)

Electrolux air-o-convect Bakery blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect Bakery range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect Bakery convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The air-o-convect Bakery oven detailed in this sheet is a gas 5x(400x600) tray-capacity model, specifically designed to suit the needs of the bakery and pastry-making working environment.



OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect Bakery ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- Fan speeds: full, half speed and pulse (pulse ventilation for baking and low temperature cooking). The pulse function is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.

- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.

PERFORMANCE

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.
- NXT cell gas burner: GASTEC certification on high efficiency and low emissions. High efficiency cell heat exchanger.



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CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Fixed internal structure designed to accommodate 400x600 mm trays.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- air-o-convect Bakery ovens meet GASTEC safety requirements.

AOS061GCY2 269790	
TECHNICAL DATA	
Power supply	Gas
Gas	Natural Gas
Type	A - 6 GRIDS
Number of grids	5
Runners pitch - mm	80
Cooking cycles - °C	
air-convection	300
Convection	●
Meat probe	●
Automatic cleaning system	●
External dimensions - mm	
width	898
depth	915
height	808
Internal dimensions - mm	
width	460
depth	715
height	486
Power - kW	
auxiliary	0.25
electric	0.25
cooking chamber	10
gas	10
auxiliary	0.25
Net weight - kg.	123
Supply voltage	230 V, 1N, 50/60

EBB0060

2011-05-16

Subject to change without notice

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	AOS061GCY2 269790
INCLUDED ACCESSORIES	
PASTRY 5X(400X600)RACK+WHEELS-80MM,6X1/1	1
ACCESSORIES	
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086
2 FRYING BASKETS FOR OVENS	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922096
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922223
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791
EXTERNAL CONN. KIT FOR DETERG./RINSE AID	922169
EXTERNAL SIDE SPRAY UNIT	922171
FAT FILTER FOR OVEN 6 GN	922177
FLUE CONDENSER FOR GAS OVENS-LW	922235
FRYING GRIDDLE GN 1/1 FOR OVENS	922215
FRYING GRIDDLE GN 2/3 FOR OVENS	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922224
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922227
KIT 4 ADJUSTABLE FEET	922012
KIT HACCP EKIS	922166
KIT INTEGRATED HACCP FOR OVENS	922275
KIT TO CONVERT FROM NATURAL GAS TO LPG	922277
NON-STICK U-PAN GN 1/1 H=20 MM	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092
NON-STICK U-PAN GN 2/3 H=20 MM	922285
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017
PASTRY 5X(400X600)RACK+WHEELS-80MM,6X1/1	922065
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286
RESIN SANITIZER FOR WATER SOFTENER	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074
STACKING KIT-GAS 6X1/1 ON GAS 6&10X1/1	922216
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186
WHEEL KIT FOR BASE OF 6&10X1/1 LW	922003

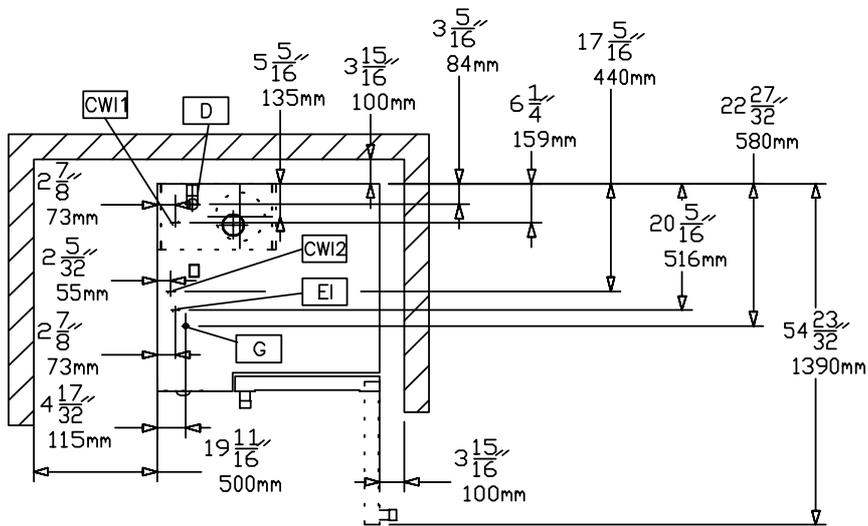
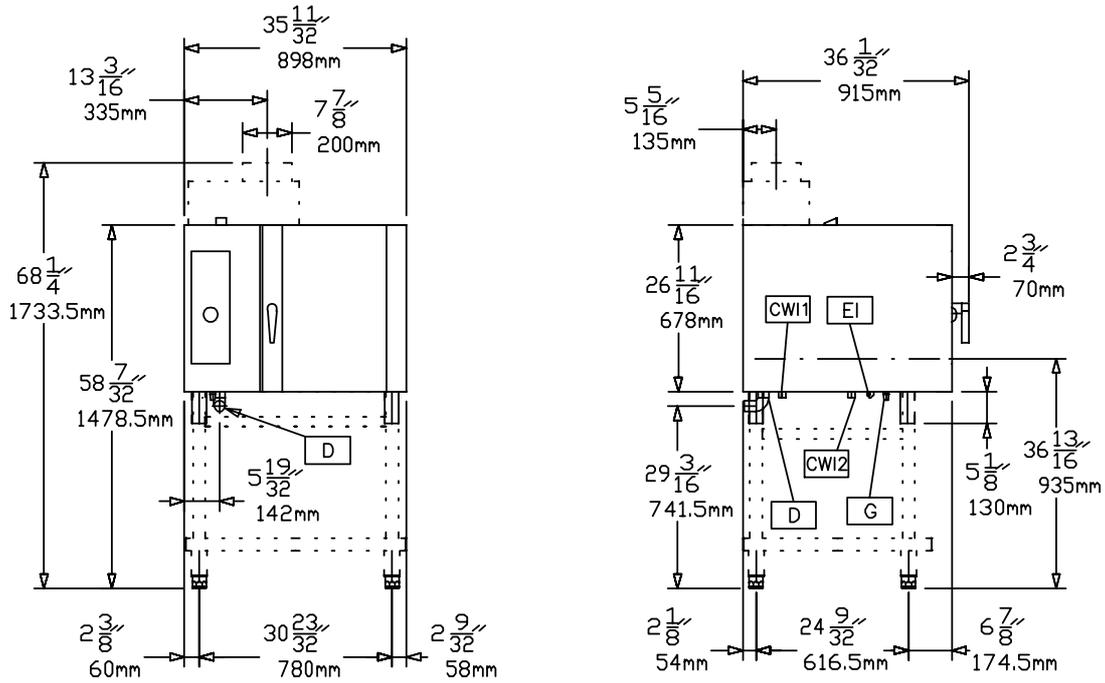
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269790



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LEGEND	AOS061GKY2
	269790
	3/4"
	1"1/4
	230 V, 1N, 50/60
	1/2"
CWI - Cold water inlet	3/4"
D - Water drain	1"1/4
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
WIC - Cooling water inlet	3/4"

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