



Electrolux

air-o-convect Touchline Electric Convection Oven 6GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect Touchline Electric Convection Oven 6GN 1/1

266200 (AOS061EKA1) air-o-convect Touchline
Electric Convection Oven 6
GN 1/1 - 400 V/3ph/50-60Hz

266220 (AOS061EKN1) air-o-convect Touchline
Electric Convection Oven 6
GN 1/1 - 230 V/3ph/50-60Hz

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Touchline 6GN 1/1 Electric Convection Oven.

air-o-convect Touchline performs all of the functions of a convection oven and has a boilerless steaming function to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle (25°C-300°C) with an automatic moistener with 11 settings from zero to high moisture, programmability to save recipes, automatic pre-heating, a hold function and automatic rapid cooling. 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. IPX5 spray water protection certification. Features USB connection, HACCP management.

Air-o-clean™ automatic and built-in self cleaning system with "Green" functions to save energy, water and rinse aid.

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)
- Programmability: up to 1000 recipes can be stored in the oven's memory to replicate the same recipe at all times. Includes also 16-step cooking programs.
- Core temperature probe.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- MultiTimer function.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- HACCP data management
- USB connection.

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

- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Water filter for ovens PNC 922186
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223
- Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays PNC 922227
- External reverse osmosis filter for ovens PNC 922316

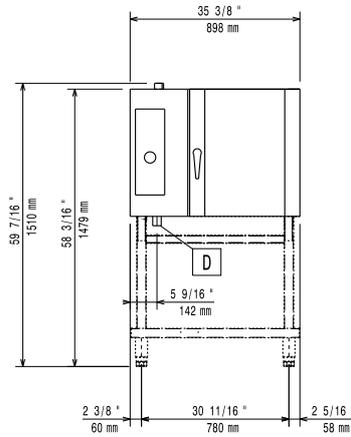
APPROVAL: _____



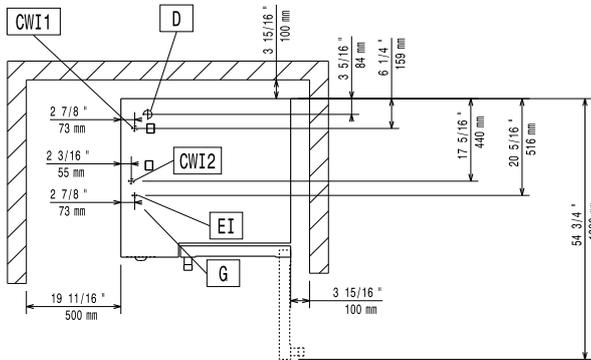
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Front

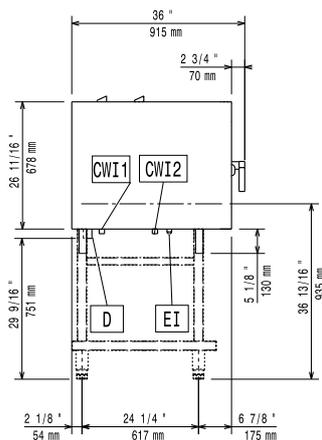


Top



- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection

Side



Electric

Supply voltage:

266200(AOS061EKA1)	400 V/3N ph/50/60 Hz
266220(AOS061EKN1)	230 V/3 ph/50/60 Hz

Connected load:

10.1 kW

Circuit breaker required

Water:

Water inlet "CW" 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:

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:

External dimensions, Height:

808 mm

External dimensions, Width:

898 mm

External dimensions, Depth:

915 mm

Net weight:

118 kg

Number/type of grids:

6 - 1/1 Gastronorm

Runners pitch:

65 mm

Cooking cycles - air-convection:

300 °C

Internal dimensions, width:

460 mm

Internal dimensions, depth:

715 mm

Internal dimensions, height:

486 mm

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Optional Accessories

- Exhaust hood without fan for air-o-system 6&10 1/1GN PNC 640791
- Exhaust hood with fan for air-o-system 6&10 1/1GN PNC 640792
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796
- 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
- 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
- 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
- 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
- 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
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223
- Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays PNC 922227
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked ovens 6x1/1GN on 6x1/1GN PNC 922244
- Heat shield for stacked ovens 6x1/1GN on 10x1/1GN PNC 922245
- 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 - 1,2kg each) PNC 922266
- 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 and 10 GN 2/1 ovens PNC 922283
- Frying griddle GN 2/3 for ovens PNC 922284
- Non-stick universal pan GN 2/3 H=20mm PNC 922285
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286
- Grease collection kit including tray and trolley PNC 922287
- Baking tray for baguette 1/1GN PNC 922288
- Aluminium oven grill GN 1/1 PNC 922289
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Flat baking tray with 2 edges, GN 1/1 PNC 922299
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Non stick universal pan GN 2/3, H=40mm PNC 922302
- Non stick universal pan GN 2/3, H=60mm PNC 922304
- Aluminium oven grill GN 2/3 PNC 922306
- Non-stick universal pan GN 1/2, H=20mm PNC 922308
- Non-stick universal pan GN 1/2, H=40mm PNC 922309
- Non-stick universal pan GN 1/2, H=60mm PNC 922310
- Frying griddle GN 1/2 for ovens PNC 922311
- Alluminium oven grill GN 1/2 PNC 922312
- External reverse osmosis filter for ovens PNC 922316

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