



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 with high resolution touch screen control, electric, 6x1/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions

266220 (AOS061EKN1) air-o-convect with high resolution touch screen control, electric, 6x1/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions - Norway, Estonia

Short Form Specification

Item No. _____

air-o-convect Touchline 6GN 1/1 electric convection oven 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 (max 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.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking.
- 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)
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- 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.
- 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.
- HACCP data management
- 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 to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 multitimers programs.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Single sensor core temperature probe included.
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- 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: _____



Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens 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 (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Fat filter for 6x1/1GN PNC 922177
- 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
- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 PNC 922281
- 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
- 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 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
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven PNC 922319
- Kit flanged feet PNC 922320
- Fat collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) PNC 922323
- Kit universal skewer rack and 4 long skewers for Lengthwise ovens PNC 922324
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Fat collection tray 40 mm PNC 922329
- Stacked oven riser 2x6GN1/1 + feet (H250mm) PNC 922330
- Riser for stacked oven 2x6 GN 1/1 with wheels, height 250mm PNC 922331
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 PNC 922333
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Water filter for ovens - 2 membranes PNC 922342
- External reverse osmosis filter for ovens - 2 membranes PNC 922343
- Kit check valve PNC 922347

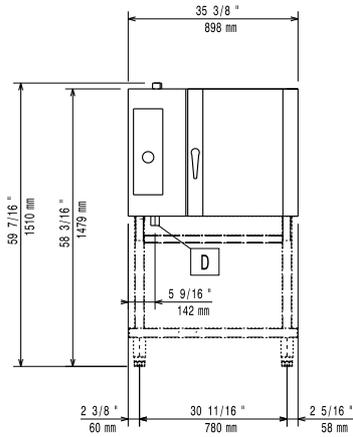




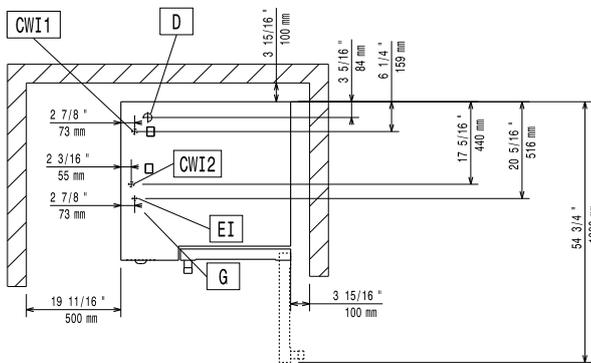
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Front

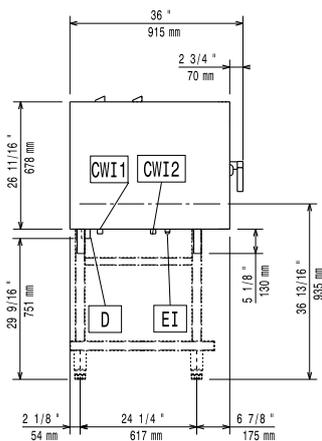


Top



- 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

Shipping weight: 137 kg

Shipping volume:
266200 (AOS061EKA1) 0.99 m³
266220 (AOS061EKN1) 1 m³



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