



air-o-steam
air-o-steam TOUCHLINE Natural
Gas Combi Oven 62

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



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267751 (AOS062GTP1) 62 AOS BOILER
(TOUCH)-120V (GAS)-US

Short Form Specification

Item No. _____

air-o-steam® Touchline Combi Oven 62, Full-Size, gas, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, green cleaning functions, hinged door with (2) positions, stainless steel interior & exterior, spray hose & wash arm for self-cleaning functions, 122,946 BTU/hr

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 572 °F / 300 °C): ideal for low humidity cooking such as dehydration, baking and grilling.
 - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
 - Steam cycle (212 °F / 100 °C): ideal for traditionally steaming products such as seafood and vegetables.
 - High temperature steam (max. 266 °F / 130 °C): ideal for steaming frozen products and vegetables.
 - Combination cycle (max. 482 °F / 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss.
Possible to set up to 16-phases (steps).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Possible to save up to 70 MultiTimers Programs.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- 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 cavity temperature.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.



APPROVAL: _____



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- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- 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.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty
 - Start-up installation check
 - Equipment check-up after 12 months from installation
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.
- 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.
- Boiler in 316L to protect against corrosion.

Included Accessories

- 3 of Single 304 stainless steel full-size grid PNC 922076 (21" x 26")
- 1 of Control Panel Filter, for 62 and 102 oven PNC 922247

Optional Accessories

- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Caster kit for base for 61, 62, 101 and 102 oven bases only PNC 922003
- (4) Adjustable feet for countertop models 61, 62, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm) PNC 922012
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Tray support, for 61 and 101 oven bases PNC 922021
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036
- Tray support, for 62 and 102 oven bases PNC 922041
- Trolley for roll-in rack for 62 and 102 oven PNC 922042
- Roll-in rack support with handle for 62 and 102 oven PNC 922047
- Open base with rack guides for air-o-steam 102 PNC 922063
- Single 304 stainless steel full-size grid (21" x 26") PNC 922076
- Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) PNC 922169

- External side spray unit PNC 922171
- Pair of 304 stainless steel full-size grids (21" x 26") PNC 922175
- Fat Filter, for 61 and 62 oven PNC 922177
- Open base with rack guides, for 62 and 102 ovens PNC 922198
- Basket for detergent tank (wall mounted) for 201 and 202 ovens PNC 922209
- Flue condensor for gas ovens PNC 922235
- Pair of frying baskets PNC 922239
- Control Panel Filter, for 62 and 102 oven PNC 922247
- Double-click closing catch for oven door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Stacking kit: 62 on 62 or 62 on 102 gas oven PNC 922268
- 6 rack cassette for 62 oven (standard pitch) PNC 922269
- 5 rack cassette for 62 oven (increased pitch) PNC 922270
- Heat Shield, for 62 oven PNC 922271
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-convect Ovens PNC 922275
- Kit to convert from natural gas to LPG PNC 922277
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281
- Conversion Kit, from Natural Gas to LP, for 62 oven PNC 922294
- Flanged feet kit for all 61, 62, 101 and 102 ovens PNC 922320
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR) PNC 922325
- Universal skewer pan for ovens (TANDOOR) PNC 922326
- Skewers for ovens, (6) 14" short (TANDOOR) PNC 922328
- Grease collection tray (1 1/2") for 61 and 101 ovens PNC 922329
- (NPT) Adaptor, 1-1/4 gas for ovens PNC 922332
- Riser on feet for stacked ovens 62 on 62 PNC 922334
- Riser on casters for stacked ovens 62 on 62 PNC 922335
- Casters for stacked ovens 62 on 62 and 62 on 102 PNC 922336
- Smoker for ovens PNC 922338
- Chimney adaptor PNC 922346
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Grease collection tray (2 2/5") for 62 and 102 ovens PNC 922357
- - NOT TRANSLATED - PNC 922362
- Non-stick universal pan 12" x 20" x 3/4" PNC 925000
- Non-stick universal pan 12" x 20" x 1 1/2" PNC 925001
- Non-stick universal pan 12" x 20" x 2 1/2" PNC 925002
- 6 NON-STICK U-PAN 12"X20"X3/4" PNC 925012
- 6 NON-STICK U-PAN 12"X20"X1 1/2" PNC 925013



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- 6 NON-STICK U-PAN 12"X20"X2 1/2"

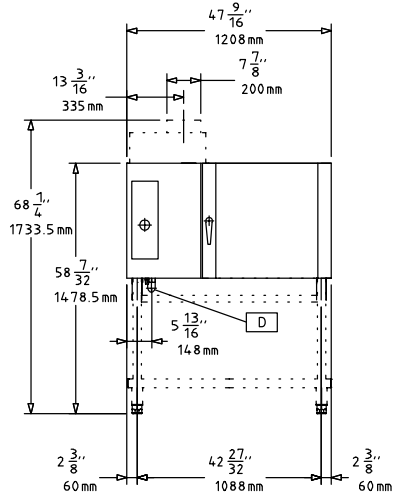
PNC 925014 □



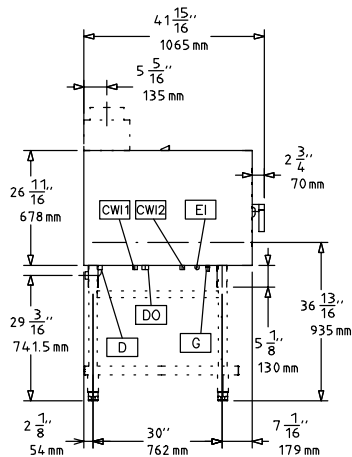
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Front



Side



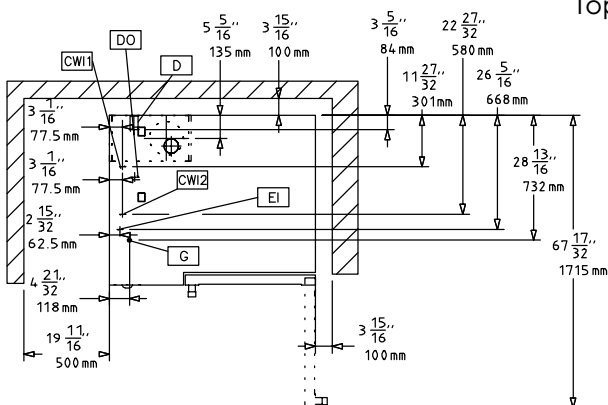
CWI1 = Cold Water inlet EI = Electrical connection

CWI2 = Cold Water Inlet 2 G = Gas connection

D = Drain

DO = Overflow drain pipe

Top



Electric

Supply voltage: 267751 (AOS062GTP1) 120 V/1 ph/60 Hz
Rated amps: 7.5 A
Circuit breaker required
Electrical power, max: 0.9 kW

Gas

Gas Power: 122946 Btu/hr (36 kW)
ISO 7/1 gas connection diameter: 1/2" MNPT
Natural gas:
Steam generator: 18 kW
Heating elements: 78407 BTU/h (23 kW)
Total thermal load: 122946 BTU/h (36 kW)
Natural gas - Pressure: 7" w.c. (17.4 mbar)
LPG:
Steam generator: 61362 BTU (18 kW)
Heating elements: 78407 BTU (23 kW)
Total thermal load: 122946 BTU (36 kW)
Pressure: 11" w.c. (27.4 mbar)

Water:

Water inlet "CW" connection: 3/4"
Water consumption (gal./hr.): Min: 2.88 Max: 14.53
Water inlet "FCW" connection: 3/4"
 5-50ppm (boiler/steam - rear connection) less than 400ppm (cleaning/quenching - front connection)
Hardness:
Pressure: 22-36 psi (1.5-2.5 bar)
Drain "D": 1 1/4" NPT
Conductivity: (50-200 µs/cm)
Chlorides: (must be less than 20 ppm)
PH: (must be greater than 7)

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Incoming Cold/hot Water line size: 3/4"

Installation:

Clearance: 2" rear and right hand sides.
Suggested clearance for service access: 20" left hand side.

Capacity:

Sheet pans: 6 - 18" x 26"
Steam pans: 12 - 12" x 20"
Half size sheet pans: 12 - 13" x 18"
GN: 12 - 1/1 containers
GN: 6 - 2/1 containers
Max load capacity: 106 lbs. (60 kg)

Key Information:

Net weight: 425 lbs (193 kg)
Shipping width: 50 13/16" (1290 mm)
Shipping depth: 46 7/16" (1180 mm)

