



# Electrolux

## air-o-steam class B Natural Gas Combi Oven 6GN 1/1

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

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

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

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

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



Electrolux

air-o-steam  
class B Natural Gas Combi Oven 6GN 1/1



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268700 (AOS061GBG2)

air-o-steam, gas, 6x1/1GN,  
automatic cleaning function,  
B

### Short Form Specification

#### Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

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.

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. 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: steam (100 °C), low temperature steam (100 °C), overheated steam (max 130°C), hot air (max 300 °C), combi (max 250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half 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

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
  - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables.
  - High temperature steam (max. 130 °C).
  - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Single sensor core temperature probe included.
- Reduced power cycle.
- 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.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

### Construction

- High efficiency and low emissions burners.
- 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**

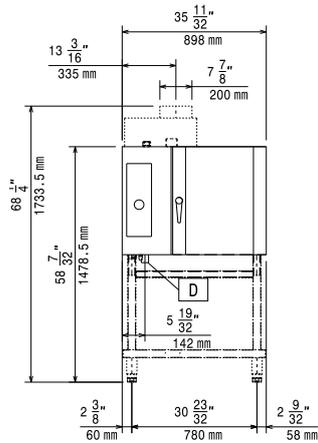
- Exhaust hood without fan for 6&10 1/1GN PNC 640791  
ovens. It is mandatory to use the flue  
condenser (640413) on installation with
- Exhaust hood with fan for 6&10x1/1 GN PNC 640792  
ovens. It is mandatory to use the flue  
condenser (640413) on installation with
- Water softener with cartridge C500 for PNC 920002  
6 1/1 and 10 1/1 ovens (low-medium  
steam usage - less than 2hrs per day full
- Water softener with cartridge STEAM PNC 920003  
1200
- 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 PNC 922003  
GN ovens
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 6x1/1GN ovens PNC 922005  
and bcf, 65mm pitch (std)
- Tray rack with wheels for 5x1/1GN ovens PNC 922008  
and bcf, 80mm pitch
- 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 PNC 922021
- Couple of grids for whole chicken 1/1GN PNC 922036  
(8 per grid)
- Pastry tray rack with wheels, for 6x1/1GN, PNC 922065  
80mm pitch (5 runners). Suitable for
- Slide-in rack and handle for ovens PNC 922074  
6&10x1/1GN
- Grid for whole chicken 1/2GN (4 per grid PNC 922086  
- 1,2kg each)
- External connection kit for detergent PNC 922169  
and rinse aid
- Retractable hose reel spray unit PNC 922170
- Side external spray unit (needs to be PNC 922171
- mounted outside and includes support  
for mounting to oven)
- Fat filter for 6x1/1GN PNC 922177
- Baking tray with 5 rows (baguette), PNC 922189
- perforated aluminium with silicon  
coating (400x600x38)
- Baking tray with 4 edges, perforated PNC 922190  
aluminium (400x600x20)
- Baking tray with 4 edges, aluminium PNC 922191
- (400x600x20)
- Standard open base with tray support PNC 922195  
for 6&10x1/1GN
- Basket for detergent tank - wall PNC 922209  
mounted
- Holder for detergent tank, to mount on PNC 922212
- open base
- Cupboard base and tray support for PNC 922223  
6&10x1/1GN ovens
- Hot cupboard base with humidifier for PNC 922227  
6&10x1/1GN ovens, with support for
- 1/1GN and 600x400mm trays
- Flue condenser for gas combi steamers and PNC 922235
- convection ovens
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked ovens 6x1/1GN on PNC 922244
- 6x1/1GN
- Heat shield for stacked ovens 6x1/1GN on PNC 922245
- 10x1/1GN
- 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 - PNC 922266
- 1,2kg each)
- Kit integrated HACCP for ovens PNC 922275
- Kit to convert from natural gas to LPG PNC 922277
- Bakery rack kit for 6 GN1/1 ovens PNC 922282
- Drain kit (diam. 50 mm) for 6&10 GN 1/1 and PNC 922283
- 10GN 2/1 ovens
- Pastry runners (400x600 mm) for 6 &10 PNC 922286
- GN1/1 oven bases
- Grease collection kit including tray and PNC 922287
- trolley
- Baking tray for baguette 1/1GN PNC 922288
- 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
- Stacking kit for gas 6x1/1 GN oven placed PNC 922318
- on gas 6&10x1/1 GN oven
- Kit flanged feet PNC 922320
- Grease collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens PNC 922323
- (needed for the oven that will be stacked  
below)
- Kit universal skewer rack and 4 long PNC 922324
- skewers for Lengthwise ovens
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Grease collection tray 40 mm PNC 922329
- Riser on feet for 2x6GN1/1 or 61 on base PNC 922330
- Riser on wheels for stacked oven 2x6 GN PNC 922331
- 1/1, height 250mm
- Wheels for stacked oven 2x 6 GN 1/1 or 6 PNC 922333
- GN 1/1 on 10 GN1/1
- Smoker for lengthwise and crosswise ovens PNC 922338
- 4 kinds of smoker wood chips are  
available on request
- Water nanofilter for ovens (6x1/1GN and PNC 922342
- 10x1/1GN)
- External reverse osmosis filter for ovens PNC 922343
- (6x1/1GN and 10x1/1GN)
- Chimney adaptor PNC 922346
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Flat baking tray with 2 edges, GN 1/1 PNC 925006



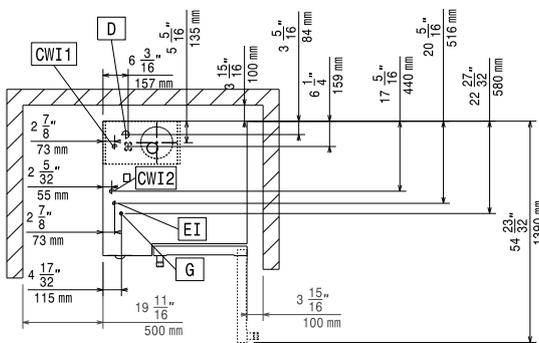
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Front

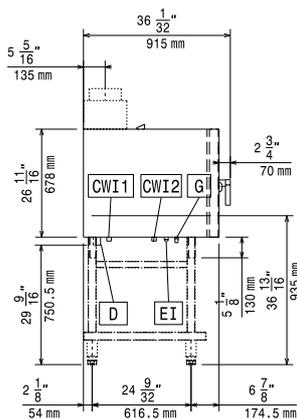


Top



- CWI1 = Cold Water inlet 1
- CWI2 = Cold Water Inlet 2
- D = Drain
- EI = Electrical connection
- G = Gas connection

Side



### Electric

**Supply voltage:**  
268700 (AOS061GBG2) 230 V/1N ph/50/60 Hz

**Electrical power max.:** 0.25 kW

**Circuit breaker required**

### Gas

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

**Natural gas:**

- Pressure:** 7" w.c. (17.4 mbar)
- Steam generator:** 10 kW
- Heating elements:** 34090 BTU (10 kW)

### Water:

**Water inlet "CW" connection:** 3/4"

**Total hardness:** 5-50 ppm

**Pressure, bar min/max:** 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:** 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:** 146 kg

**Shipping weight:** 170 kg

**Shipping volume:** 1 m<sup>3</sup>



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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.