



Electrolux

air-o-convect Electric Hybrid Convection Oven 101

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect

Electric Hybrid Convection Oven 101

269202 (AOS101ECA2)

Electric Hybrid Convection
Oven 101 400 V/3ph/60Hz

269222 (AOS101ECN2)

Electric Hybrid Convection
Oven 101 230 V/3ph/60Hz

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Hybrid Convection Oven.

air-o-convect 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 (77 °F-572 °F - 25°C-300°C) with an automatic moistener with 11 settings from zero to high moisture, double step cooking process, 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.

Air-o-clean™ automatic and built-in self cleaning system.

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)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).

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: _____



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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 <input type="checkbox"/> | • Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays | PNC 922227 <input type="checkbox"/> |
| • 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 <input type="checkbox"/> | • 2 frying baskets for ovens | PNC 922239 <input type="checkbox"/> |
| • Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric | PNC 640796 <input type="checkbox"/> | • Heat shield for stacked ovens 6x1/1GN on 10x1/1GN | PNC 922245 <input type="checkbox"/> |
| • Automatic water softener for ovens | PNC 921305 <input type="checkbox"/> | • Control panel filter for 6&10xGN1/1 ovens | PNC 922246 <input type="checkbox"/> |
| • Resin sanitizer for water softener | PNC 921306 <input type="checkbox"/> | • Heat shield for 10x1/1GN | PNC 922251 <input type="checkbox"/> |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens | PNC 922003 <input type="checkbox"/> | • Double-click closing catch for door | PNC 922265 <input type="checkbox"/> |
| • Trolley for 6&10x1/1GN ovens and bcf | PNC 922004 <input type="checkbox"/> | • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC 922266 <input type="checkbox"/> |
| • Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) | PNC 922006 <input type="checkbox"/> | • Kit integrated HACCP for ovens | PNC 922275 <input type="checkbox"/> |
| • Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch | PNC 922009 <input type="checkbox"/> | • Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens | PNC 922283 <input type="checkbox"/> |
| • Kit 4 adjustable feet for 6&10 GN | PNC 922012 <input type="checkbox"/> | • Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases | PNC 922286 <input type="checkbox"/> |
| • Thermal blanket for 10x1/1GN | PNC 922013 <input type="checkbox"/> | • Grease collection kit including tray and trolley | PNC 922287 <input type="checkbox"/> |
| • Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch | PNC 922015 <input type="checkbox"/> | • Baking tray for baguette 1/1GN | PNC 922288 <input type="checkbox"/> |
| • Pair of 1/1 GN AISI 304 grids | PNC 922017 <input type="checkbox"/> | • Aluminium oven grill GN 1/1 | PNC 922289 <input type="checkbox"/> |
| • Tray support for air-o-steam 6&10x1/1GN open base | PNC 922021 <input type="checkbox"/> | • Egg fryer for 8 eggs 1/1GN | PNC 922290 <input type="checkbox"/> |
| • Couple of grids for whole chicken 1/1GN (8 per grid) | PNC 922036 <input type="checkbox"/> | • Bakery rack kit for 10 GN1/1 ovens | PNC 922292 <input type="checkbox"/> |
| • Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays | PNC 922066 <input type="checkbox"/> | • Flat baking tray with 2 edges, GN 1/1 | PNC 922299 <input type="checkbox"/> |
| • Rack for 23 plates for 10x1/1GN, 85mm pitch | PNC 922071 <input type="checkbox"/> | • Potato baker GN 1/1 for 28 potatoes | PNC 922300 <input type="checkbox"/> |
| • Slide-in rack and handle for 6&10x1/1GN | PNC 922074 <input type="checkbox"/> | • Non-stick universal pan GN 1/2, H=20mm | PNC 922308 <input type="checkbox"/> |
| • Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) | PNC 922086 <input type="checkbox"/> | • Non-stick universal pan GN 1/2, H=40mm | PNC 922309 <input type="checkbox"/> |
| • Non-stick universal pan 1/1GN H=20mm | PNC 922090 <input type="checkbox"/> | • Non-stick universal pan GN 1/2, H=60mm | PNC 922310 <input type="checkbox"/> |
| • Non-stick universal pan 1/1GN H=40mm | PNC 922091 <input type="checkbox"/> | • External reverse osmosis filter for ovens | PNC 922316 <input type="checkbox"/> |
| • Non-stick universal pan 1/1GN H=60mm | PNC 922092 <input type="checkbox"/> | • Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven including kit pipes and external connection of detergent and rinse aid | PNC 922319 <input type="checkbox"/> |
| • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch | PNC 922099 <input type="checkbox"/> | • UNIVERSAL SKEWER PAN | PNC 922326 <input type="checkbox"/> |
| • External connection kit for detergent and rinse aid | PNC 922169 <input type="checkbox"/> | | |
| • Side external spray unit | PNC 922171 <input type="checkbox"/> | | |
| • Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) | PNC 922178 <input type="checkbox"/> | | |
| • Water filter for ovens | PNC 922186 <input type="checkbox"/> | | |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) | PNC 922189 <input type="checkbox"/> | | |
| • Baking tray with 4 edges, perforated aluminium (400x600x20) | PNC 922190 <input type="checkbox"/> | | |
| • Baking tray with 4 edges, aluminium (400x600x20) | PNC 922191 <input type="checkbox"/> | | |
| • Standard open base with tray support for 6&10x1/1GN | PNC 922195 <input type="checkbox"/> | | |
| • Basket for detergent tank - wall mounted | PNC 922209 <input type="checkbox"/> | | |
| • Holder for detergent tank, to mount on open base | PNC 922212 <input type="checkbox"/> | | |
| • Frying griddle GN 1/1 | PNC 922215 <input type="checkbox"/> | | |
| • Cupboard base and tray support for 6&10x1/1GN ovens | PNC 922223 <input type="checkbox"/> | | |



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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.

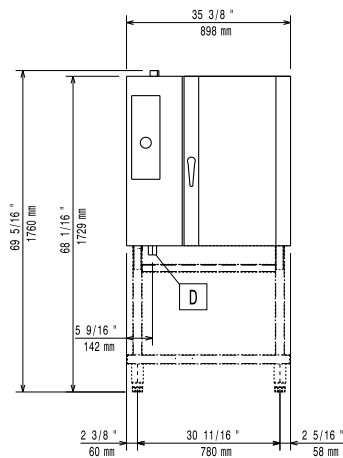
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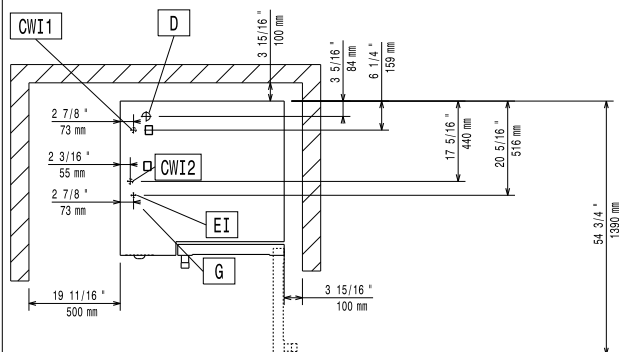
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Front

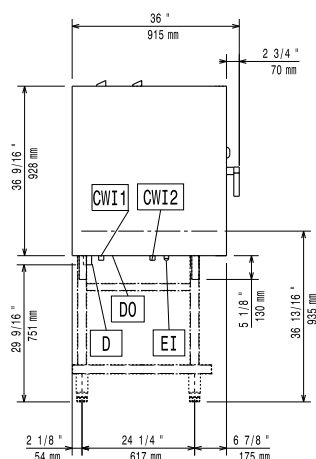


Top



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

Side



Electric

Supply voltage:

269202(AOS101ECA2)	400 V/3N ph/50/60 Hz
269222(AOS101ECN2)	230 V/3 ph/50/60 Hz

Connected load:

17.5 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: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Net weight: 139 kg

Shipping weight:

269202(AOS101ECA2)	160 kg
269222(AOS101ECN2)	159 kg

Shipping height:

269202(AOS101ECA2)	1270 mm
269222(AOS101ECN2)	1265 mm

Shipping width:

269202(AOS101ECA2)	990 mm
269222(AOS101ECN2)	955 mm

Shipping depth:

269202(AOS101ECA2)	950 mm
269222(AOS101ECN2)	985 mm

Shipping volume: 1.19 m³



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