

# Electrolux air-o-convect

## Convection LW 6 GN 1/1-electric

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-convect ovens detailed are 6 GN 1/1 electric models.



269200

### OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- Fan speeds: full and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.

- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.

### PERFORMANCE

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.



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**CONSTRUCTION**

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- air-o-convect ovens meet IMQ safety requirements.

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2010-04-22

	<b>AOS061ECA2 269200</b>	<b>AOS061ECH2 269210</b>	<b>AOS061ECN2 269220</b>
<b>TECHNICAL DATA</b>			
Power supply	Electric	Electric	Electric
Number of grids	6	5	6
Runners pitch - mm	65	80	65
Cooking cycles - °C			
air-convection	300	300	300
Convection	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	486	486	486
Power - kW			
cooking chamber	9.6	9.6	9.6
electric	10.1	10.1	10.1
auxiliary	0.5	0.5	0.5
Net weight - kg.	118	118	118
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

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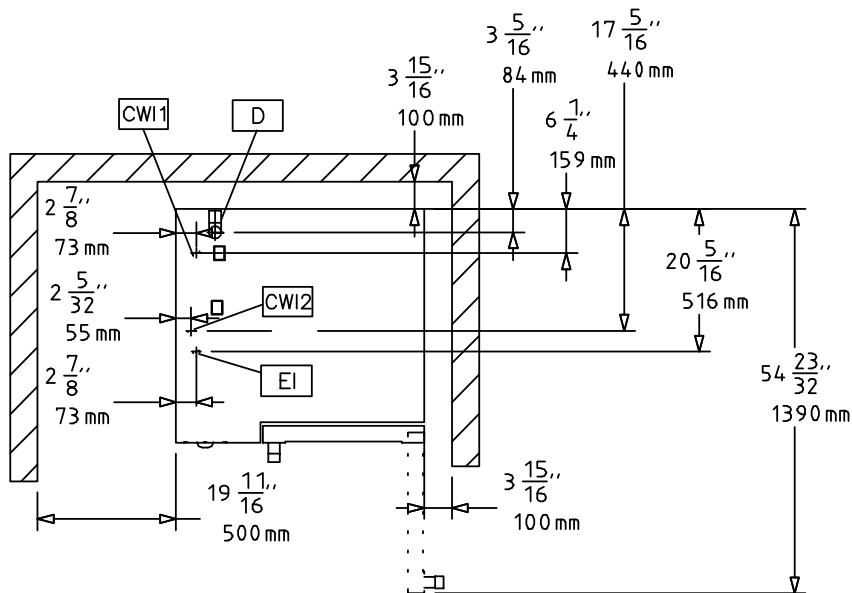
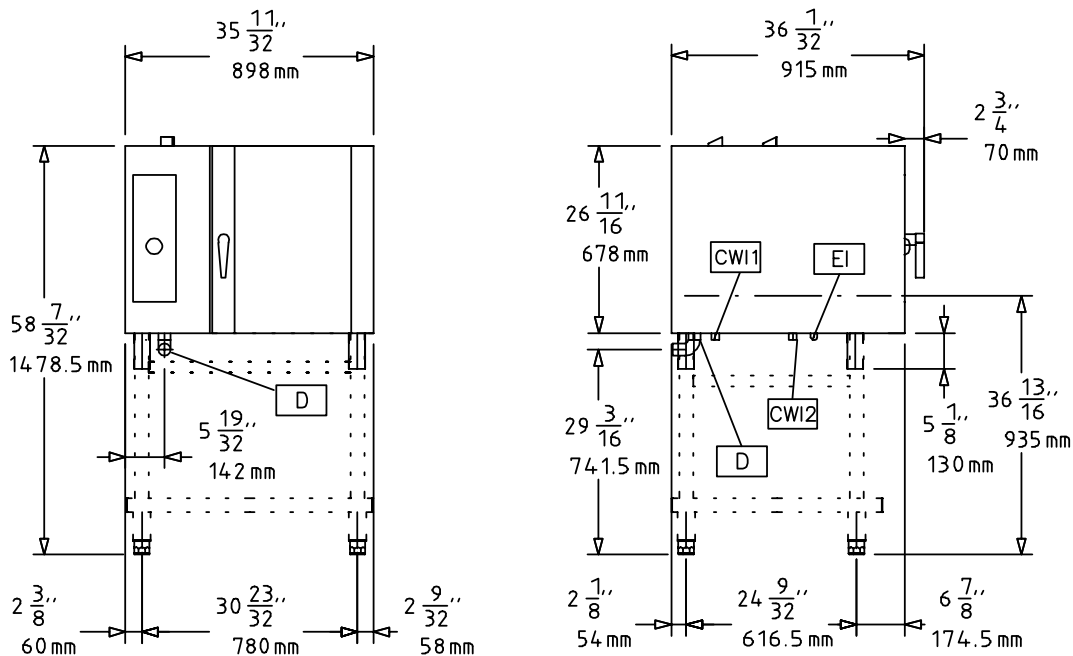
	<b>AOS061ECA2 269200</b>	<b>AOS061ECH2 269210</b>	<b>AOS061ECN2 269220</b>
<b>ACCESSORIES</b>			
*NOT TRANSLATED*	640796	640796	640796
*NOT TRANSLATED*	922086	922086	922086
*NOT TRANSLATED*	922087	922087	922087
*NOT TRANSLATED*	922096	922096	922096
*NOT TRANSLATED*	922166	922166	922166
*NOT TRANSLATED*	922169	922169	922169
*NOT TRANSLATED*	922189	922189	922189
*NOT TRANSLATED*	922190	922190	922190
*NOT TRANSLATED*	922191	922191	922191
*NOT TRANSLATED*	922212	922212	922212
*NOT TRANSLATED*	922215	922215	922215
*NOT TRANSLATED*	922217	922217	922217
*NOT TRANSLATED*	922224	922224	922224
*NOT TRANSLATED*	922239	922239	922239
*NOT TRANSLATED*	922246	922246	922246
*NOT TRANSLATED*	922265	922265	922265
*NOT TRANSLATED*	922275	922275	922275
*NOT TRANSLATED*	922283	922283	922283
*NOT TRANSLATED*	922284	922284	922284
*NOT TRANSLATED*	922285	922285	922285
*NOT TRANSLATED*	922286	922286	922286
*NOT TRANSLATED*	922287	922287	922287
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266		922266
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVEN 6X1/1	922177	922177	922177
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244	922244
KIT 4 ADJUSTABLE FEET	922012	922012	922012
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093
PAIR OF 1/1GN AISI 304 GRIDS	922017	922017	922017
PASTRY(400X600)RACK+WHEELS-80MM,6 1/1LW	922065	922065	922065
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR AOS 6&10 GN1/1	922074	922074	922074
ST OPEN BASE W.TRAY SUP. 6&10X1/1GN OVEN	922195	922195	922195
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021
TROLLEY FOR 6&10X1/1GN	922004	922004	922004
WATER FILTER FOR OVENS	922186	922186	922186
WHEEL KIT FOR BASE OF AOS 6&10X1/1	922003	922003	922003

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269200, 269220, 269210



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LEGEND	AOS061ECA2 269200	AOS061ECH2 269210	AOS061ECN2 269220
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1 1/4"	1 1/4"	1 1/4"
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"