



Electrolux

air-o-convect Touchline Gas Convection Oven 20GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect Touchline

Gas Convection Oven 20GN 1/1

266804 (AOS201GKZA)

air-o-convect with high resolution touch screen control, gas, 20x1/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions - Australia

Short Form Specification

Item No. _____

air-o-convect Touchline 20GN 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, 63mm pitch and door shield.

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.
- 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.
- 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 multimers programs.
- HACCP data management
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Core temperature probe.

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: _____



Included Accessories

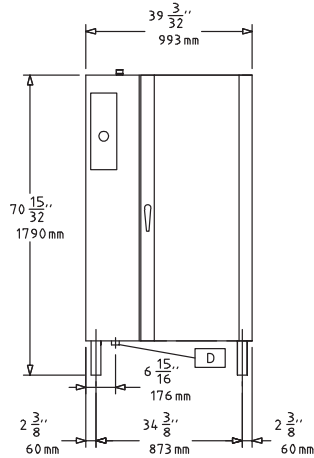
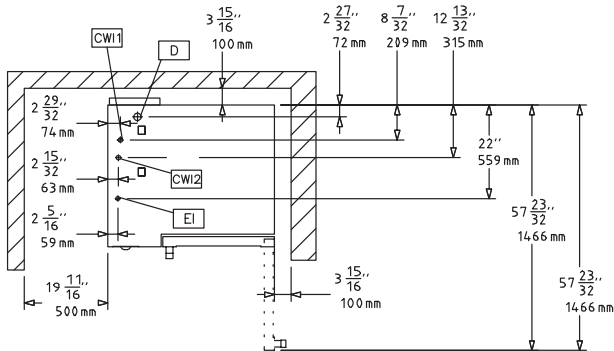
- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) **PNC 922007**
- 1 of Control panel filter for 20xGN1/1 ovens **PNC 922248**

Optional Accessories

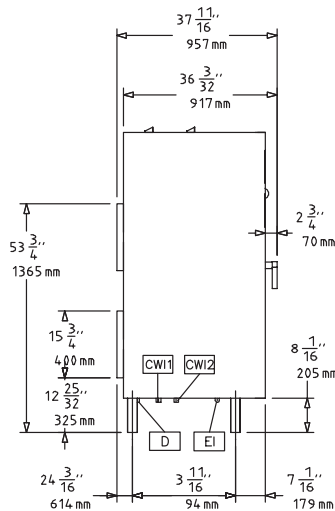
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) **PNC 920002**
- Water softener with cartridge STEAM 1200 **PNC 920003**
- Automatic water softener for ovens **PNC 921305**
- Resin sanitizer for water softener **PNC 921306**
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) **PNC 922007**
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch **PNC 922010**
- Thermal blanket for 20x1/1GN **PNC 922014**
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch **PNC 922016**
- Pair of 1/1 GN AISI 304 grids **PNC 922017**
- Couple of grids for whole chicken 1/1GN (8 per grid) **PNC 922036**
- Pastry trolley, for 16 and 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven **PNC 922068**
- Rack for 45 plates for 20x1/1GN, 90mm pitch **PNC 922072**
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) **PNC 922086**
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 **PNC 922094**
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) **PNC 922171**
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) **PNC 922179**
- 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**
- Basket for detergent tank - wall mounted **PNC 922209**
- Flue condenser for gas combi steamers and convection ovens **PNC 922235**
- 2 frying baskets for ovens **PNC 922239**
- Heat shield for 20x1/1GN **PNC 922243**
- Retractable spray unit for 20GN1/1&2/1 ovens **PNC 922263**
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) **PNC 922266**
- Kit integrated HACCP for ovens **PNC 922275**

- Kit to convert from natural gas to LPG **PNC 922277**
- Adjustable wheels for 20x1/1 and 2/1GN ovens **PNC 922280**
- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 **PNC 922281**
- 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**
- Fat collection tray 100 mm **PNC 922321**
- 4 long skewers **PNC 922327**
- Fat collection tray 40 mm **PNC 922329**
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request **PNC 922338**
- Water filter for ovens - 4 membranes **PNC 922344**
- External reverse osmosis filter for ovens - 4 membranes **PNC 922345**
- Chimney adaptor **PNC 922346**
- Kit check valve **PNC 922347**
- Multipurpose hook **PNC 922348**
- FLAT BAKING TRAY WITH 2 EDGES-GN1/1 **PNC 925006**



Front

Top


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

Side

Electric

Supply voltage:
266804 (AOS201GKZA) 230 V/1N ph/50/60 Hz
Electrical power: 0.5 kW
Circuit breaker required

Gas:

Natural Gas: 144 MJ
Propane Gas: 176 MJ

Water:

Water inlet "CW 1" connection: 3/4"
Water inlet "CW2" connection: 3/4"
Total hardness: 5-50 ppm
Pressure: 1.5-4.5 bar
Drain "D": 1"1/4
Chlorides: <32ppm

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: 20 - 1/1 Gastronorm
Max load capacity: 100 kg

Key Information:

External dimensions, Height: 1795 mm
External dimensions, Width: 993 mm
External dimensions, Depth: 957 mm
Shipping weight: 322 kg
Shipping volume: 2.18 m³