



Electrolux

air-o-convect Electric Convection Oven 10 GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

air-o-convect
Electric Convection Oven 10 GN 1/1



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Electric Convection Oven 10GN 1/1

269352 (AOS101ECR2)

Electric Convection
Oven 101 400 V/3ph/50Hz

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).

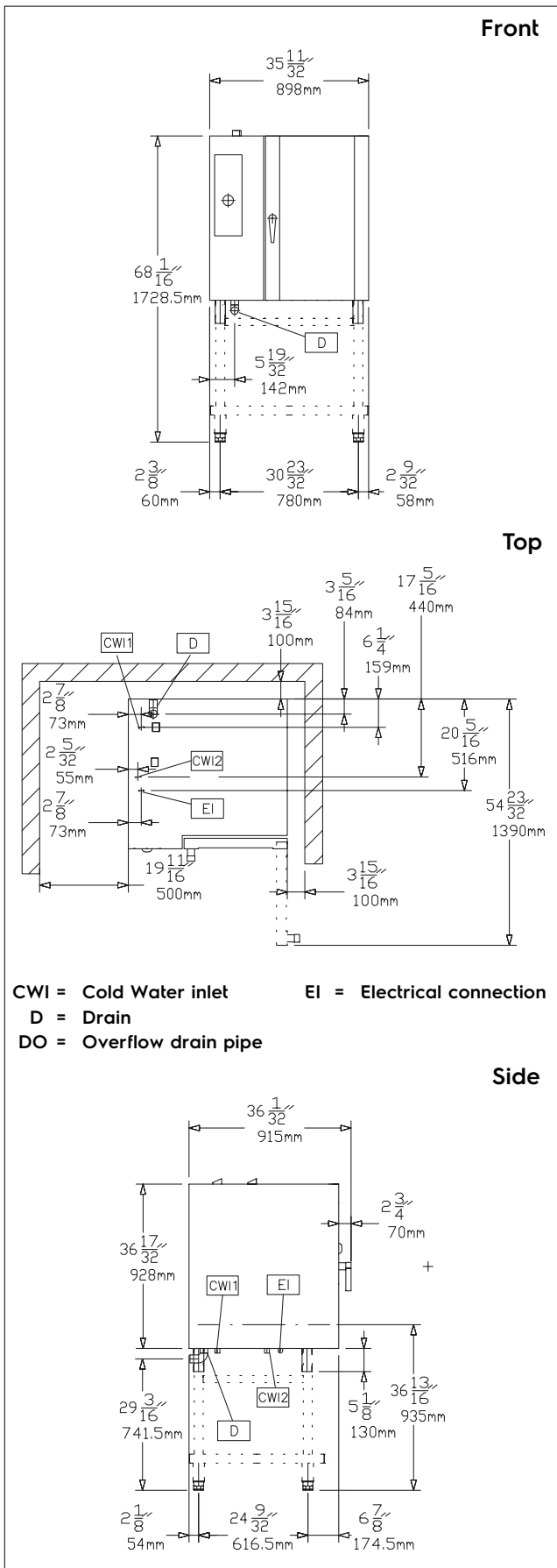
Construction

- 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.

Optional Accessories

- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Aluminium oven grill 1/1GN PNC 922093
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Standard open base with tray support for 6&10x1/1GN PNC 922195

APPROVAL: _____


Electric

Supply voltage:
 269352 (AOS101ECR2) 400 V/3N 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"

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: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Net weight: 139 kg

Shipping weight:
 269352 (AOS101ECR2) 160 kg

Shipping height: 1058 mm

Shipping width: 898 mm

Shipping depth: 915 mm

Shipping volume: 0.87 m³

Optional Accessories

- Exhaust hood without fan for air-o-system 6&10 1/1GN **PNC 640791**
- Exhaust hood with fan for air-o-system 6&10 1/1GN **PNC 640792**
- Odourless exhaust hood with fan for electric air-o-system 10x1/1GN **PNC 640795**
- Odourless hood for air-o-steam 6GN1/1 and 10GN1/1, electric **PNC 640796**
- 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 GN ovens **PNC 922003**
- Trolley for 6&10x1/1GN ovens and bcf **PNC 922004**
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) **PNC 922006**
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch **PNC 922009**
- Kit 4 adjustable feet for 6&10 GN **PNC 922012**
- Thermal blanket for 10x1/1GN **PNC 922013**
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch **PNC 922015**
- Pair of 1/1 GN AISI 304 grids **PNC 922017**
- Tray support for air-o-steam 6&10x1/1GN open base **PNC 922021**
- Couple of grids for whole chicken 1/1GN (8 per grid) **PNC 922036**
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays **PNC 922066**
- Pastry kit (wheels and hinges) for air-o-system 6&10GN **PNC 922070**
- Rack for 23 plates for 10x1/1GN, 85mm pitch **PNC 922071**
- Slide-in rack and handle for 6&10x1/1GN **PNC 922074**
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) **PNC 922086**
- Non-stick universal pan 1/1GN H=20mm **PNC 922090**
- Non-stick universal pan 1/1GN H=40mm **PNC 922091**
- Non-stick universal pan 1/1GN H=60mm **PNC 922092**
- Aluminium oven grill 1/1GN **PNC 922093**
- Cupboard base and tray support for 6&10x1/1GN ovens **PNC 922096**
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch **PNC 922099**
- Kit HACCP EKIS **PNC 922166**
- External connection kit for detergent and rinse aid **PNC 922169**
- Side external spray unit **PNC 922171**
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) **PNC 922178**
- Water filter for ovens **PNC 922186**
- 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**
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) **PNC 922192**