

Thinking of you

 **Electrolux**

air-o-speed™
power & speed



air-o-speed

 **Electrolux**



air-o-speed™:
the fastest combi
in the world



air-o-speed™ from Electrolux: the most innovative and unique combi oven available



Speed:

The air-o-speed™ high capacity oven cooks up to 4 times faster than conventional equipment. This oven can roast 24 frozen chickens in 30 minutes. Replace two conventional ovens with one air-o-speed™.

Easy to use technology:

air-o-speed™ is equipped with three simple cooking options: automatic, pre-programmed and manual. Just select the type of food product, the load, fresh or frozen, thoroughness of cooking and air-o-speed™ automatically does the rest.

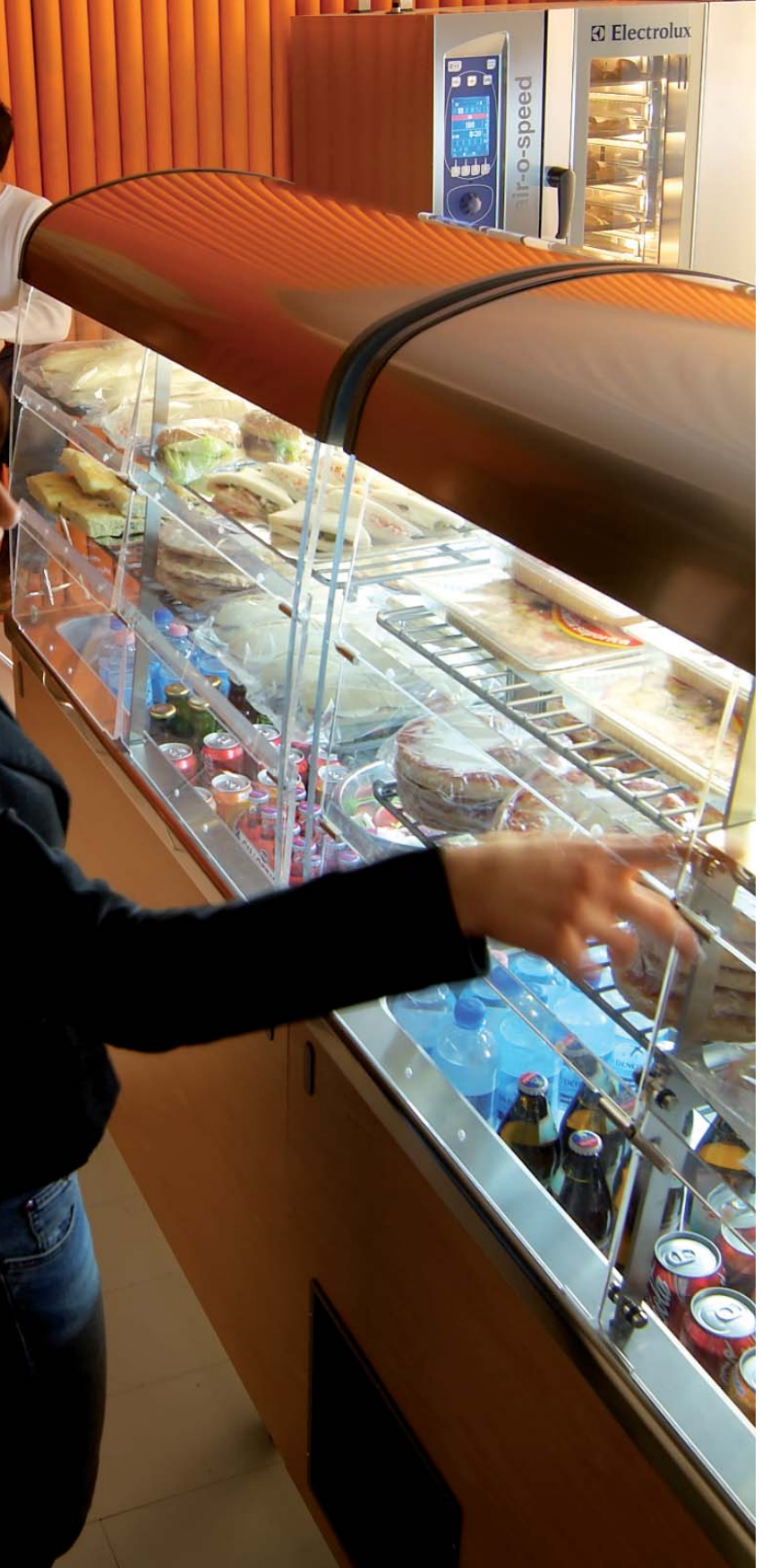


High quality:

Up to 10 pans of vegetables, meat, seafood or baked goods cooked to perfection. Mix and match without transferring the flavour. Cook from fresh or frozen without defrosting. Rethermalize the food with steam and convection.

Coffee Shop Menu

Breakfast sandwich		
	egg & cheese	\$ 2,56
	w/ham, bacon or sausage	\$ 3,18
Bagels		
	Single	\$ 1,08
	1/2 Dozen	\$ 5,14
	Dozen	\$ 8,22
	Bagel w/ cream cheese	\$ 2,25
Pastries / Croissants		
	Single	\$ 1,37
	1/2 Dozen	\$ 6,89
	Dozen	\$ 8,79
Cold Beverages		
	Iced Coffee - sm	\$ 2,18
	Iced Coffee - med	\$ 2,45
	Iced Coffee - lg	\$ 2,78
Hot Beverages		
	Coffee - sm	\$ 1,79
	Coffee - med	\$ 1,95
	Coffee - lg	\$ 2,11
	Tea - sm	\$ 1,18
	Tea - med	\$ 1,29
	Tea - lg	\$ 1,58



air-o-speed™: high-speed performances everywhere

Different customers. Different kitchens. Different menus.

air-o-speed™ has the versatility to work hard in many different locations. Built to last, in durable 304 stainless steel, it can withstand the most rigorous applications wherever they are needed.



Catering/Banqueting:

Cook, chill, retherm and serve when your customers want. Create your own system by combining air-o-speed™ with a fully compatible Electrolux blast chiller.



Supermarkets:

Prepare "ready to serve" products without wasting time.



Schools:

Beat the rush by cutting cooking times in half.

Full Service/Quick Casual:

Prepare the highest quality food in the shortest amount of time.

Notice the difference from a traditional combi oven

Vegetables



Broccoli (Fresh)
[-57% time]



air-o-speed™



combi oven

Carrots (Frozen)
[-56% time]



air-o-speed™



combi oven

Steamed Potatoes (Fresh)
[-60% time]



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combi oven

Seafood/Pasta



Salmon (Frozen)
[-57% time]



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combi oven

Seafood (Frozen)
[-61% time]



air-o-speed™



combi oven

Lasagna (Frozen)
[-55% time]



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combi oven

Meats



Hamburgers (Fresh)
[-55% time]



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Pork filet
[-43% time]

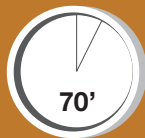


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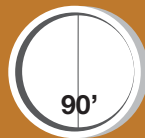


combi oven

2,5 kg Beef Sirloin (Fresh)
[-22% time]



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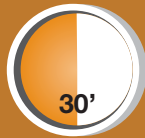
combi oven

Chicken



Whole Chicken (Frozen)

Not-Applicable



air-o-speed™

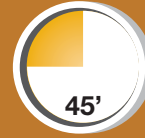


combi oven

Whole Chicken (Fresh)
[-49% time]



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Chicken Wings (Frozen)
[-52% time]



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Bakery Products



Croissants (Frozen)
[-56% time]



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Muffins (Fresh)
[-65% time]



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Cookies (Frozen)
[-67% time]



air-o-speed™



combi oven

Experience the benefit of multi-wave technology

It's like having a convection oven, a steamer and 3 professional microwave ovens in the same footprint.

CONVECTION

- Dry Heat
- Ideal for low humidity baking
- Convection cycle: 30°C to 300°C



STEAM

- Moist heat
- Ideal for seafood, vegetables and sous-vide
- Low temperature steam: 30°C to 100°C
- High temperature steam: 100°C to 110°C
- Steam cycle: 25°C to 100°C



COMBI

- Combines convection and steam
- Ideal for meats, and fish
- Combi cycle: 30°C to 250°C



MULTI-WAVE

- Patent pending microwave technology
- Combine with convection, steam and combi
- Cook from frozen or fresh
- Reduce cooking times by 50%

Multi-wave, a new breakthrough in microwave technology to **combine with steam, convection or combi cooking modes**, allows you to evenly **cook up to ten standard metal pans or food with the highest quality in half the amount of time.**

Three one-kilowatt magnetrons generate up to 3000 watts of microwave power inside the air-o-speed cooking cavity.

These waves are stirred, agitated and then, launched against a metal plate inside the oven, enveloping the food product in a uniform, cloud of multi-waves.

Unlike traditional microwaves, these multi-waves allow the food product to be cooked evenly in metal pans, independent of the food load inside the oven. **Bake, steam and roast to perfection whether you cook one, two or ten pans.**

Three settings in one display

Three simple cooking modes, automatic, pre-programmed and manual, make work easier in the kitchen.



Automatic

Select the type of food product, the load, fresh or frozen, and thoroughness of cooking and air-o-speed™ automatically does the rest.



Pre-programmed

Easily pre-program your favourite recipe. Press a button and air-o-speed™ follows your instructions.



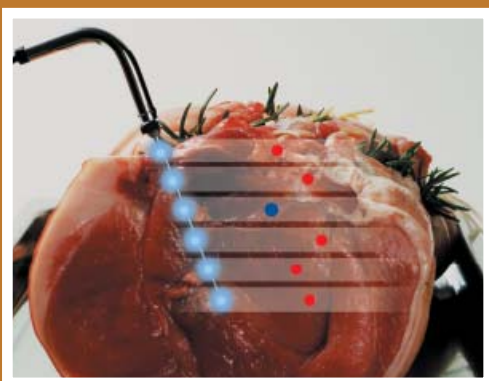
Manual

Set the cooking mode. Set the temperature. Cook to a specified time or cook to a designated internal temperature with the 6-point multi-sensor probe.

Value-Added benefits



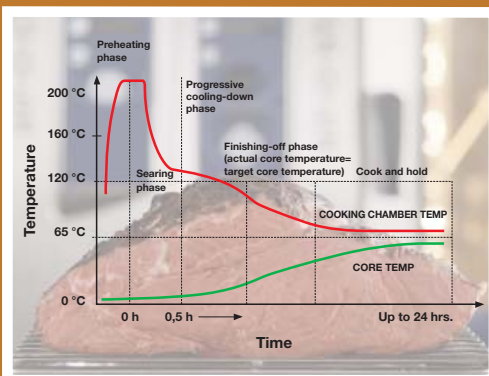
air-o-clima: permanent, real humidity control to guarantee an ideal cooking atmosphere. Exclusive to Electrolux.



6 Point Multi Sensor: 6 sensor points for high precision core temperature controlled cooking.



air-o-clean: Integrated automatic self-cleaning system. Hassle-free cleaning of air-o-speed™ after use.



LTC Low Temperature Cooking: Integrated pre-programmed automatic low temperature cooking cycle to guarantee highest quality cooking results minimizing weight loss. Ideal for large cuts of meat.



Optional accessories

The new air-o-speed oven can be combined with the air-o-chill, for an even more complete solution.



Stands	922083	Open stand for air-o-speed 10 GN 1/1
	922084	Cupboard base for air-o-speed 10 GN 1/1
	922003	Castors kit for stands
	922021	Tray support for 6&10 GN 1/1 oven bases
	922012	4 feet for air-o-speed 10 GN/1 stands

Handling	922004	Trolley for mobile tray rack
	922006	Tray rack for 10 GN 1/1 ovens, 65mm pitch (standard)
	922009	Tray rack for 8 GN 1/1 ovens, 80mm pitch
	922073	Slide-in kit (wheels only)
	922085	Slide-in kit (complete) air-o-speed

Banqueting	922013	Thermal blanket for 10 GN 1/1 ovens
	922015	Banquet rack for 29 plates 65mm pitch
	922071	Banquet rack for 23 plates 85mm pitch

Trays	922017	2 grids GN 1/1 AISI 304
	922036	2 grids GN 1/1 for chicken (8 per grid)
	922090	Non-stick U-pan GN 1/1 h=20mm
	922091	Non-stick U-pan GN 1/1 h=40mm
	922092	Non-stick U-pan GN 1/1 h=65mm
	922093	Ovens grill GN 1/1
	922215	Frying griddle GN 1/1
	922239	Frying baskets

Water treatment	921305	Automatic water softener
	921306	Resin sanitizer for water softener
	922186	Water filter
Connectivity	881457	Printer for HACCP basic version

* necessary for slide-in executions
 ** for remote installations

