

Electrolux air-o-steam - level B

Combi LW 10 GN 2/1-electric

Electrolux air-o-steam blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis 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-steam combis detailed are level B, 10 GN 2/1 electric models.



268003

OPERATING MODES

- Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking.
- Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of food and reduces weight loss.
- Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator is automatically controlled by the By-pass technology for saving water and energy.

- air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.
- Fan speeds: full, half speed (for delicate cooking such as for baking cakes) 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.
- Low power cycle: for delicate cooking such as for baking cakes.

- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.
- Exhaust valve electronically controlled to extract the humidity excess.
- Semi-automatic cleaning cycle.
- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one, works both automatically and manually.
- Manual injection of water in the cell.
- Automatic steam generator water draining with an automatic scale diagnosis system.



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- HACCP management as standard: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).

PERFORMANCE

- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.

- 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.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- 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.
- Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TECHNICAL DATA	AOS102EBA1 268003
Power supply	Electric
Number of grids	10
Runners pitch - mm	65
Cooking cycles - °C	
air-convection	300
steam	130
combi	250
Convection	●
Steaming	●
Convection/steaming	●
Cook&hold	●
Regeneration	●
Low temp steaming	●
Two-speed fan	●
Meat probe	●
Semi-automatic cleaning cycle	●
External dimensions - mm	
width	1208
depth	1065
height	1058
Internal dimensions - mm	
width	640
depth	855
height	736
Power - kW	
boiler	24
auxiliary	1
cooking chamber	24
electric	25
auxiliary	1
Net weight - kg.	202
Supply voltage	400 V, 3N, 50/60

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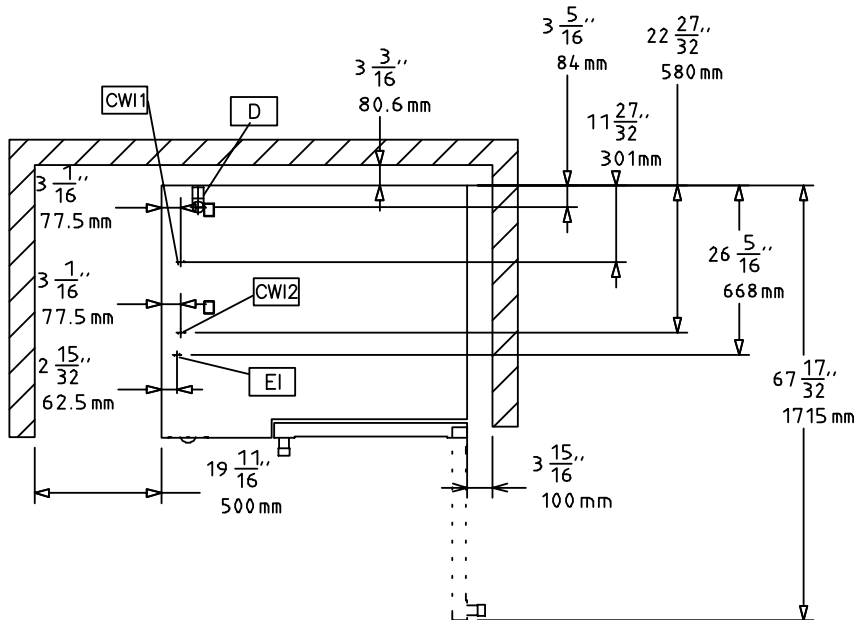
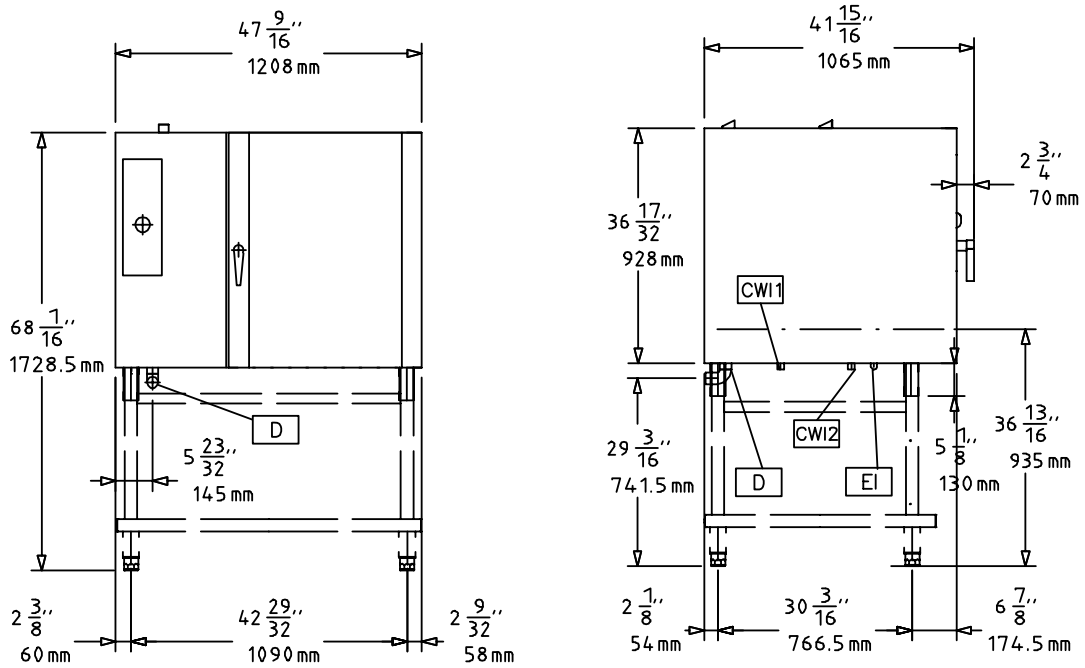
2009-09-21

Subject to change without notice

	AOS102EBA1 268003
ACCESSORIES	
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266
2 FRYING BASKETS FOR OVENS	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190
BANQUET RACK-51PLATES-75MM PITCH-10GN2/1	922052
BASKET F. DETERGENT TANK ON SUPPORT 10GN	922212
CONTROL PANEL FILTER-10 GN2/1 OVENS-LW	922229
CUPBOARD BASE+TRAY SUPPORT- AOS 10GN2/1	922199
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283
EXHAUST HOOD WITH FAN FOR 10 GN2/1-LW	640794
EXHAUST HOOD WITHOUT FAN FOR 10GN2/1-LW	640793
EXTERNAL SIDE SPRAY UNIT	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178
FRYING GRIDDLE GN 2/3 FOR OVENS	922284
HEAT SHIELD FOR 10 GN 2/1 OVENS	922252
HOT CUPB.BASE+TRAY SUPPORT- AOS 10GN2/1	922200
KIT 4 ADJUSTABLE FEET	922012
KIT HACCP EKIS	922166
KIT INTEGRATED HACCP FOR OVENS	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092
NON-STICK U-PAN GN 2/3 H=20 MM	922285
OPEN BASE+TRAY SUPPORT FOR 10GN2/1 LW	922198
OVEN GRILL (ALUMINIUM) GN 1/1	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175
PASTRY(400X600)RACK+WHEELS-80MM,10 2/1LW	922067
RESIN SANITIZER FOR WATER SOFTENER	921306
SLIDE-IN RACK WITH HANDLE-10 GN 2/1-LW	922047
THERMAL COVER FOR 10 GN 2/1-LW	922048
TRAY RACK+WHEELS 10 GN 2/1,65MM PITCH-LW	922043
TRAY RACK+WHEELS 8 GN 2/1,80MM PITCH-LW	922045
TRAY SUPPORT FOR OVEN BASE 10 GN 2/1-LW	922041
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189
TROLLEY FOR SLIDE-IN RACK 10 GN 2/1-LW	922042
WATER FILTER FOR OVENS 0,8 L/MIN.	922186

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LEGEND	AOS102EBA1
	268003
	3/4"
	1"1/4
	400 V, 3N, 50/60
CWI - Cold water inlet	3/4"
D - Water drain	1"1/4
EI - Electrical connection	400 V, 3N, 50/60
WIC - Cooling water inlet	3/4"

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