

Electrolux air-o-steam - level A

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 A, 10 GN 2/1 electric models.



267003

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. The humidity generated by the food itself can be controlled by air-o-clima with Lambda sensor for a natural cooking.
- Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of the 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 can be controlled by air-o-clima with

Lambda sensor for consistent results regardless of the food load.

- air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature through a 6-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.

- Low Temperature Cooking (LTC, automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).
- Exhaust valve electronically controlled to extract the humidity excess.
- Break phase: set a time to delay the start of cooking programs or to program a break between two cooking cycles (for example to allow rising).
- 20 pre-set programs and 100 7-step free cooking programs.



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- 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).
- 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.
- Built-in retractable hand shower for countertop models.
- Automatic steam generator water draining with an automatic scale diagnosis system.
- 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

- air-o-clima: controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, combi and regeneration cycles. Air-o-clima measures physically the real humidity level inside the cooking cell and acts consequently according to the set value. With hot air cycles, air-o-clima also manages to exhaust the excess humidity generated by the food.
- 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.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.

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.

| | AOS102EAA1 267003 |
|---------------------------|------------------------------|
| TECHNICAL DATA | |
| 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 | ● |
| Humidity control | ● |
| Cook&hold | ● |
| Regeneration | ● |
| Low temp steaming | ● |
| Two-speed fan | ● |
| Multi Point Probe | ● |
| Automatic cleaning system | ● |
| N° of programs | 100 |
| 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 |
| Net weight - kg. | 202 |
| Supply voltage | 400 V, 3N, 50/60 |

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|--|----------------------|
| 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 |
| SOFTWARE+CABLE TO UPLOAD/DOWNLOAD PROGRM | 922165 |
| 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 |

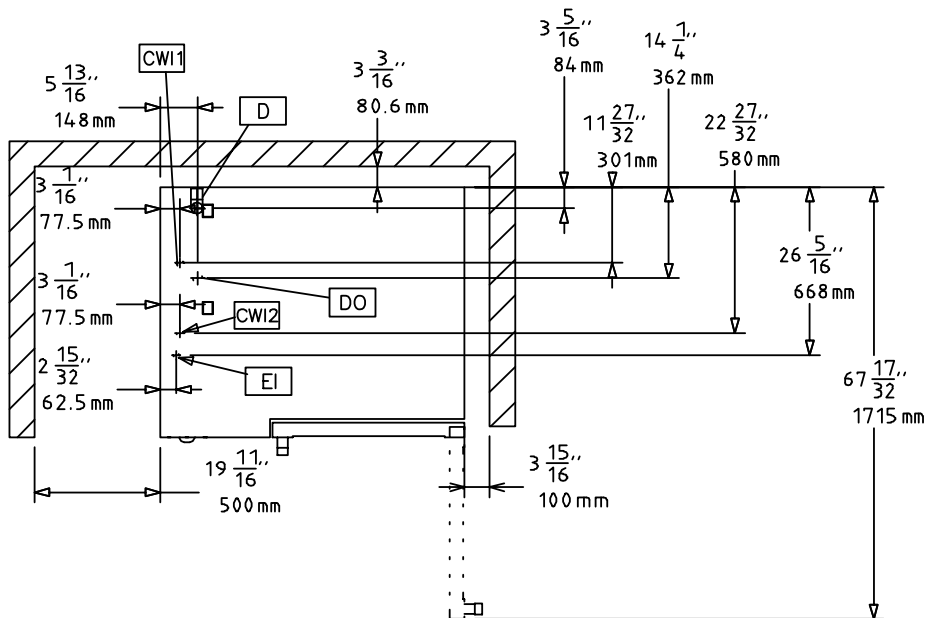
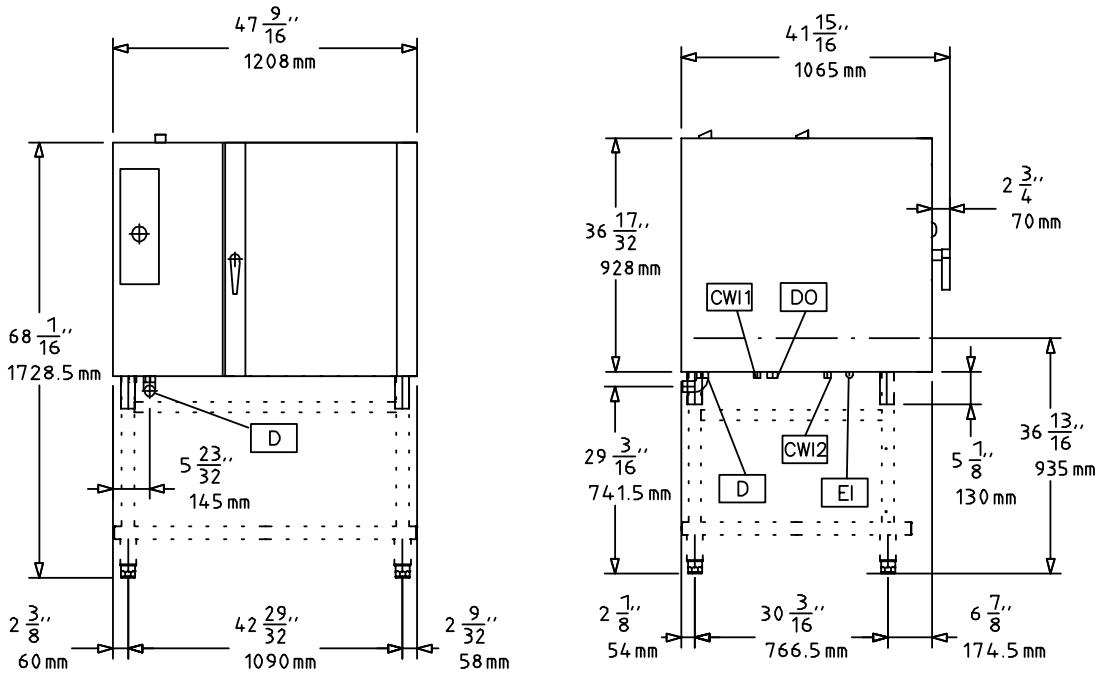
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Subject to change without notice

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| | |
|---|------------------------------|
| LEGEND CWI - Cold water inlet D - Water drain DO - Overflow drain pipe EI - Electrical connection WIC - Cooling water inlet | AOS102EAA1 267003 |
| | 3/4" |
| | 1"1/4 |
| | ● |
| | 400 V, 3N, 50/60 |
| | 3/4" |

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