

Electrolux air-o-convect

Convection LW 10 GN 2/1-electric

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



OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- Fan speeds: full 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 and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- 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). Semi-automatic cleaning cycle also available.

- 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.
- HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer (PC network installation required).



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PERFORMANCE

- 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.
- IPX5 water protection.
- air-o-convect ovens meet IMQ safety requirements.

	AOS102ECA1 269003
TECHNICAL DATA	
Power supply	Electric
Number of grids	10;
Runners pitch - mm	65
Cooking cycles - °C	
air-convection	300
Convection	●
Cook&hold	●
Meat probe	●
Automatic cleaning system	●
External dimensions - mm	
width	1208
depth	1065
height	1058
Internal dimensions - mm	
width	640
depth	855
height	736
Power - kW	
auxiliary	1
cooking chamber	24
electric	25
auxiliary	1
Net weight - kg.	175
Supply voltage	400 V, 3N, 50/60

EBA0030

2009-06-19

Subject to change without notice

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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
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
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
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
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

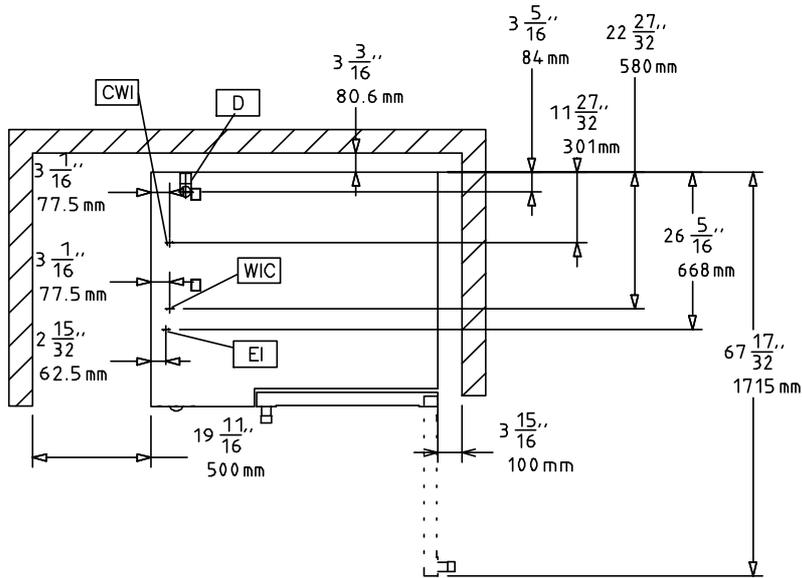
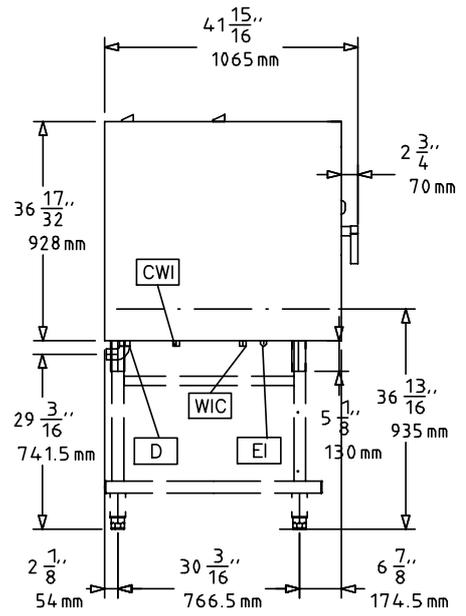
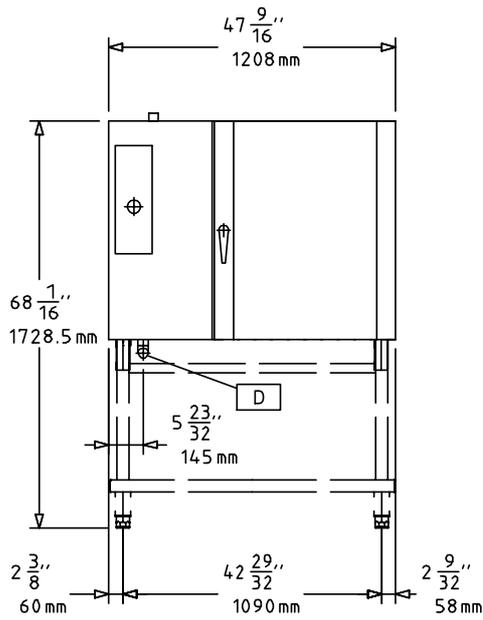
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269003



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LEGEND		AOS102ECA1 269003
CWI - Cold water inlet		$\frac{3}{4}$ "
D - Water drain		1"1/4
EI - Electrical connection		400 V, 3N, 50/60
WIC - Cooling water inlet		$\frac{3}{4}$ "

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