



Electrolux

air-o-steam class B

Natural Gas Combi Oven 102

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-steam

class B Natural Gas Combi Oven 102

268703 (AOS102GBG2)

Natural Gas Combi Oven
102 - 230V/1ph/60Hz

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. Manual injection of water to add additional moisture in the cell.

air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.

Cooking cycles: steam (100 °C), low temperature steam (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 2/1GN, 65mm pitch.

Main Features

- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

Construction

- High efficiency and low emissions burners.
- 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

- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003 ☐
- Couple of grids for whole chicken 1/1GN (8PNC 922036 ☐ per grid)
- 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 ☐
- 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 ☐
- Open base with tray support for 10x2/1GN PNC 922198 ☐
- Double-click closing catch for door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐

APPROVAL: _____

Electrolux Professional

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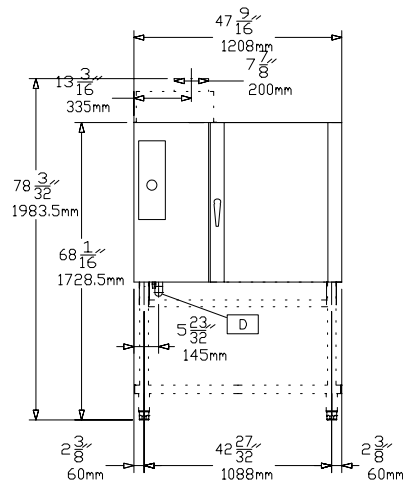
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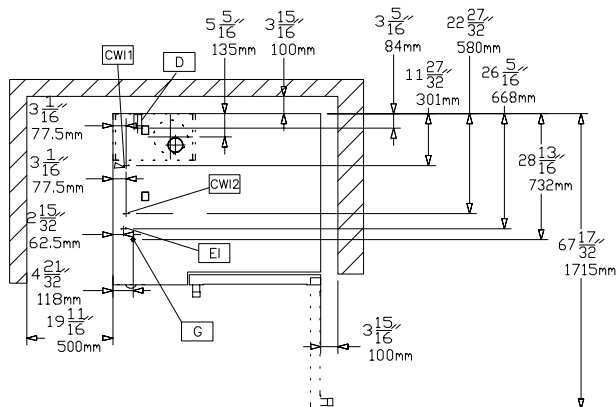
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Front

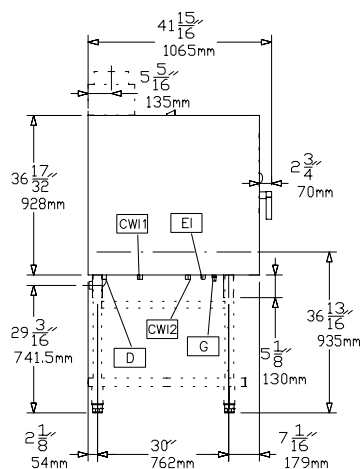


Top



CWI = Cold Water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection
G = Gas connection

Side



Electric

Supply voltage:

268703(AOS102GBG2)

230 V/1N ph/50/60 Hz

Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT

Natural gas:

Pressure: 7" w.c. (17.4 mbar)

Steam generator: 25 kW

Heating elements: 92043 BTU (27 kW)

Total thermal load: 153405 BTU (45 kW)

Water:

Water inlet "CW" connection: 3/4"

Water inlet "FCW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1.5-4.5 bar

Pressure: 22-36 psi (1.5-4.5 bar)

Drain "D": 1"1/4

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 - 2/1 Gastronorm

GN: 20 - 1/1 containers

Max load capacity: 80 kg

Key Information:

External dimensions, Height: 1058 mm

External dimensions, Width: 1208 mm

External dimensions, Depth: 1065 mm

Net weight: 203 kg

Shipping weight: 229 kg

Shipping volume: 1.36 m³



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Optional Accessories

- Exhaust hood without fan for air-o-system 10x2/1GN PNC 640793 ☐
- Exhaust hood with fan for air-o-system 10x2/1GN PNC 640794 ☐
- 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 ☐
- Kit 4 adjustable feet for 6&10 GN PNC 922012 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Flue condenser for gas 10x2/1GN and 20x1/1GN PNC 922019 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Tray support for 2/1GN PNC 922041 ☐
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042 ☐
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043 ☐
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045 ☐
- Slide-in rack with handle for 10GN 2/1 PNC 922047 ☐
- Thermal blanket for 10x2/1GN PNC 922048 ☐
- Rack for 51 plates for 10x2/1GN, 75mm pitch PNC 922052 ☐
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067 ☐
- Pastry kit (wheels and hinges) for air-o-system 6&10GN PNC 922070 ☐
- 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 10x2/1GN ovens PNC 922097 ☐
- Kit HACCP EKIS PNC 922166 ☐
- External connection kit for detergent and rinse aid PNC 922169 ☐
- Side external spray unit PNC 922171 ☐
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175 ☐
- 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 ☐
- Open base with tray support for 10x2/1GN PNC 922198 ☐
- Basket for detergent tank - wall mounted PNC 922209 ☐
- Holder for detergent tank, to mount on open base PNC 922212 ☐
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922225 ☐
- Cupboard base and tray support for 10x2/1GN ovens PNC 922234 ☐
- Flue condenser for gas combi steamers and convection ovens PNC 922235 ☐



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