

Combi lengthwise 20 GN 1/1-electric

Air-o-steam, the Electrolux convection steamers range, 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 21 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 6 electric models 20 GN 1/1 with different functional levels and different voltages.



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 for a natural cooking.
- Steam cycle (max 130°C): for products that can be cooked in water. Steam cooking respects organoleptic properties of food and reduces weight loss.
- Mixed cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage.
- Air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature.

- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C).
- Fan speeds: full, half speed (for delicate cooking such as for baking cakes). By using the "hold utility" a third fan speed is available. It works in impulses (5 seconds of full ventilation, then 120 seconds of inertia) for long and gentle processes as required for large pieces of meat. The "hold utility" is also perfect for keeping the food warm at the end of the cooking cycle.
- Low power cycle: for delicate cooking such as for baking cakes.
- Eco-delta: temperature inside the cooking cell is higher than the one of the food and raises accordingly.

- Low temperature cooking (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).
- Hot air cycle with cell breather opened to evacuate the humidity.
- Automatic sequence phases (7 for "version A", 2 for "version B").
- Break phase: set a time to delay the start of cooking programmes or to programme a break between two cooking cycles (for example to allow rising).
- Programme control setting (just for "version A" models): it allows to memorise, modify and cancel the cooking programs.

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- Air-o-clean (just for "version A" models): 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).
- Cell quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one.
- Manual injection of water in the cell.
- Built-in retractable hand shower (for level B).
- Steam generator water draining with an automatic scale diagnosis system.
- 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.

PERFORMANCE

- Air-o-clima [Patented] (just for "version A" models): controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, mixed 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 from the food.
- Air-o-flow: blows fresh air from outside through the new fan, which pulls the air in from the backside of the oven, after it is pre-heated and therefore without compromising the evenness of the 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 thermogazed door with two-stage opening to let out the steam for maximum security and four holding positions allowing easier loading and unloading manoeuvres.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- Platinum probe in the boiler to detect the presence of scale build-up.
- IPX5 water protection.
- Air-o-steam ovens meet and VDE safety requirements. Installation diagram:
D = overflow drain pipe
U = air intake
P = fumes outlet
N= cooling water inlet.

	AOS201EAAQ 260606	AOS201EANQ 260616	AOS201EAHQ 260636	AOS201EBAQ 260607	AOS201EBNQ 260617	AOS201EBHQ 260637
TECHNICAL DATA						
Power supply	Electric	Electric	Electric	Electric	Electric	Electric
Functional level	Programmable; Top	Programmable; Top	Programmable; Top	Medium	Medium	Medium
Type of grids	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm	1/1 Gastronorm
Shelf capacity	20	20	16	20	20	16
Runners pitch - mm	63	63	80	63	63	80
Cooking cycles - °C						
air-convection	300	300	300	300	300	300
steam	100	100	100	100	100	100
combi	250	250	250	250	250	250
Convection	●	●	●	●	●	●
Steaming	●	●	●	●	●	●
Convection/steaming	●	●	●	●	●	●
Humidity control	●	●	●	●	●	●
Cook&hold	●	●	●	●	●	●
Regeneration	●	●	●	●	●	●
Low temp steaming	●	●	●	●	●	●
Two-speed fan	●	●	●	●	●	●
Multi Point Probe	●	●	●			
Meat probe				●	●	●
Semi-automatic cleaning cycle	●	●	●	●	●	●
N° of programs	100	100	100			
External dimensions - mm						
width	986	986	986	986	986	986
depth	845	845	845	845	845	845
height	1783	1783	1783	1783	1783	1783
Internal dimensions - mm						
width	460	460	460	460	460	460
depth	715	715	715	715	715	715
height	1450	1450	1450	1450	1450	1450
Power - kW						
boiler	24	20	24	24	20	24
auxiliary	0.8	0.8	0.8	0.8	0.8	0.8
electric	34.5	34.5	34.5	34.5	34.5	34.5
cooking chamber	34	34	34	34	34	34
Net weight - kg.	250	250	250	250	250	250
Supply voltage	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60

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INCLUDED ACCESSORIES						
TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH	1	1		1	1	
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH			1			1
ACCESSORIES						
NOT TRANSLATED	922094	922094	922094	922094	922094	922094
NOT TRANSLATED	922165	922165	922165			
NOT TRANSLATED	922215	922215	922215	922215	922215	922215
NOT TRANSLATED	922239	922239	922239	922239	922239	922239
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266		922266	922266	
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179	922179	922179	922179	922179	922179
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036		922036	922036	
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305	921305	921305	921305
BANQUET RACK-45PLATES-85MM PITCH-20GN1/1	922072	922072	922072	922072	922072	922072
BANQUET RACK-54PLATES-74MM PITCH-20GN1/1	922016	922016	922016	922016	922016	922016
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092	922092	922092	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093	922093	922093	922093
PAIR OF 1/1GN AISI 304 GRIDS	922017	922017	922017	922017	922017	922017
PASTRY TROLLEY(400X600)-AOS 20GN1/1,80MM	922068	922068	922068	922068	922068	922068
PRINTER FOR HACCP BASIC VERSION REFRIG.	881457	881457	881457	881457	881457	881457
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306	921306	921306	921306
THERMAL BLANKET FOR 20X1/1GN	922014	922014	922014	922014	922014	922014
TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH	922007	922007	922007	922007	922007	922007
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH	922010	922010	922010	922010	922010	922010
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104	922104	922104	922104	922104	922104

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