

# Electrolux air-o-convect

## Convection LW 20 GN 1/1-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 20 GN 1/1 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).



**Electrolux**

**Electrolux air-o-convect  
Convection LW 20 GN 1/1-electric**

**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.

	<b>AOS201ECA1 269004</b>	<b>AOS201ECH1 269014</b>	<b>AOS201ECN1 269024</b>
<b>TECHNICAL DATA</b>			
Power supply	Electric	Electric	Electric
Number of grids	20	16	20
Runners pitch - mm	63	80	63
Cooking cycles - °C			
air-convection	300	300	300
Convection	●	●	●
Cook&hold	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	1450	1450	1450
Power - kW			
auxiliary	0.8	0.8	0.8
cooking chamber	34	34	34
electric	34.5	34.5	34.5
Net weight - kg.	257	257	257
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

EBA0040

2009-06-19

Subject to change without notice

**Electrolux air-o-convect  
Convection LW 20 GN 1/1-electric**

EBA0040

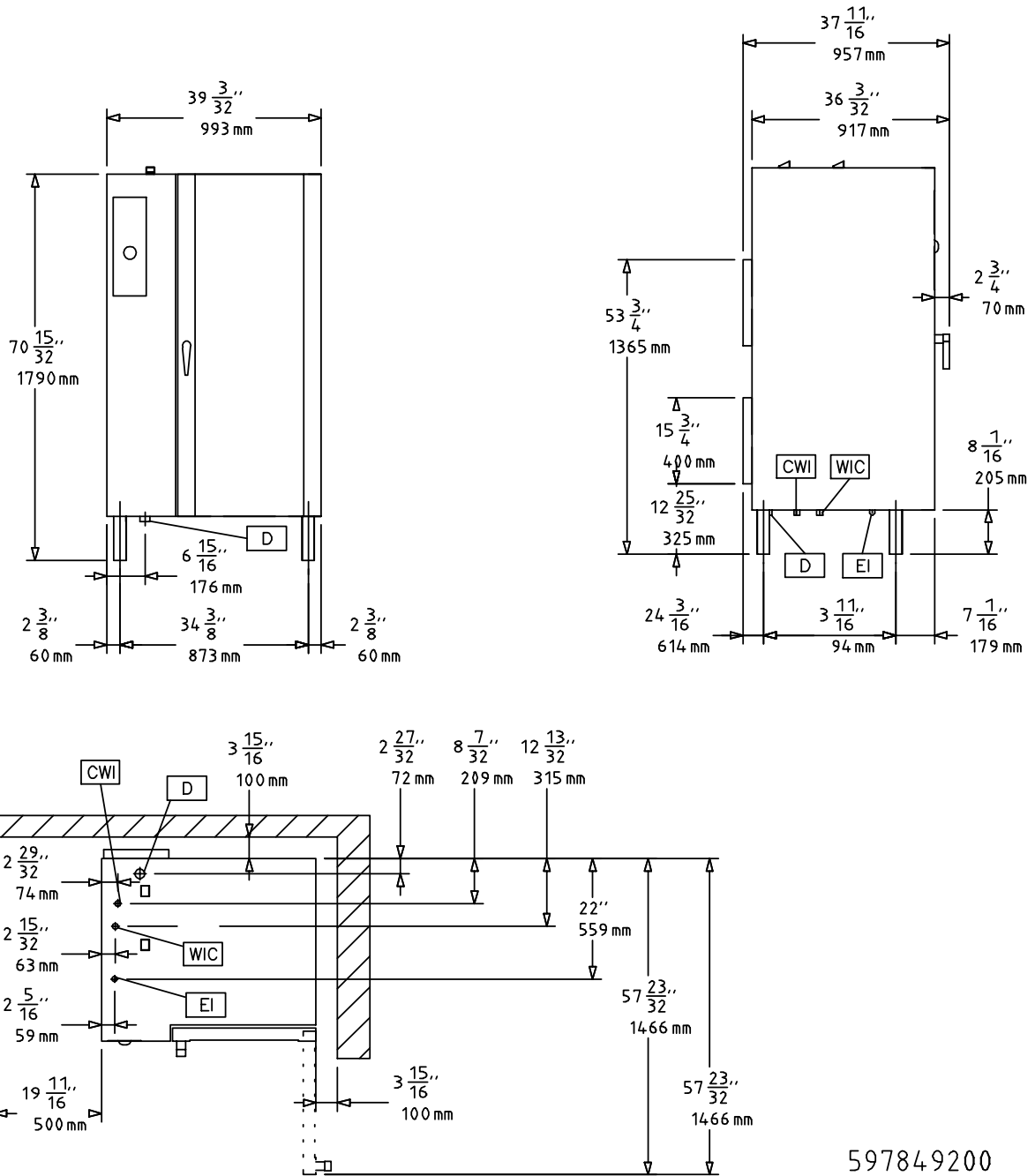
2009-06-19

Subject to change without notice

	AOS201ECA1 269004	AOS201ECH1 269014	AOS201ECN1 269024
<b>INCLUDED ACCESSORIES</b>			
CONTROL PANEL FILTER-20 GN1/1 OVENS-LW	1		1
TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH	1		1
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH		1	
<b>ACCESSORIES</b>			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266		922266
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179	922179	922179
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
BANQ.TROLLEY-45PLATES-85MM PITCH-20GN1/1	922072	922072	922072
BANQ.TROLLEY-54PLATES-74MM PITCH-20GN1/1	922016	922016	922016
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209	922209
CONTROL PANEL FILTER-20 GN1/1 OVENS-LW		922230	
DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY	922094	922094	922094
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
HEAT SHIELD FOR 20 GN 1/1 OVENS	922243	922243	922243
KIT HACCP EKIS	922166	922166	922166
KIT INTEGRATED HACCP FOR OVENS	922275	922275	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY TROLLEY 16(400X600)80MM-20 1/1 LW	922068	922068	922068
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
THERMAL COVER FOR 20X1/1GN	922014	922014	922014
TROLLEY TRAY RACK F. 20X1/1GN,63MM PITCH	922007	922007	922007
TROLLEY TRAY RACK F.16X1/1GN,80MM PITCH	922010	922010	922010
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104	922104	922104

**Electrolux air-o-convect  
Convection LW 20 GN 1/1-electric**

269004, 269024, 269014



LEGEND	AOS201ECA1 269004	AOS201ECH1 269014	AOS201ECN1 269024
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1 1/4"	1 1/4"	1 1/4"
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"

EBA0040

2009-06-19

Subject to change without notice