



Electrolux

air-o-convect Natural Gas Hybrid Convection Oven 101

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect

Natural Gas Hybrid Convection Oven 101

269702 (AOS101GCG2)

Natural Gas Hybrid
Convection Oven 101 230
V/1ph/60Hz

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Hybrid Convection Oven. air-o-convect performs all of the functions of a convection oven and has a boilerless steaming function to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle (77 °F-572 °F - 25° C-300°C) with an automatic moistener with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. All 304 Stainless steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. IPX5 spray water protection certification. Air-o-clean™ automatic and built-in self cleaning system. Gas burner is certified by Gastec for high efficiency and low emissions.

Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Gas burner is certified by Gastec for high efficiency and low emissions.

Construction

- 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

- 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 □
- Aluminium oven grill 1/1GN PNC 922093 □
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194 □
- Standard open base with tray support for 6&10x1/1GN PNC 922195 □

APPROVAL: _____



Optional Accessories

- 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
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Thermal blanket for 10x1/1GN PNC 922013
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch PNC 922015
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Flue condenser for air-o-system gas 6x10GN1/1 PNC 922018
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays PNC 922066
- Pastry kit (wheels and hinges) for air-o-system 6&10GN PNC 922070
- Rack for 23 plates for 10x1/1GN, 85mm pitch PNC 922071
- Slide-in rack and handle for 6&10x1/1GN PNC 922074
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- 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 6&10x1/1GN ovens PNC 922096
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch PNC 922099
- Kit HACCP EKIS PNC 922166
- External connection kit for detergent and rinse aid PNC 922169
- Side external spray unit PNC 922171
- 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
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) PNC 922192
- Baking tray with 4 edges, perforated aluminium (325x530x20) PNC 922193
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Basket for detergent tank - wall mounted PNC 922209

