

air-o-convect Natural Gas Hybrid Convection Oven 101



air-o-convect

Natural Gas Hybrid Convection Oven 101

269702 (AOS101GCG2)

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

Short Form Specification

ltem 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

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- 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
 PNC 922094
 PNC 922094
 PNC 922094
 PNC 922094
 PNC 922094
- Baking tray with 4 edges, aluminium PNC 922194 (325x530x20)
- Standard open base with tray support for PNC 922195 □ 6&10x1/1GN

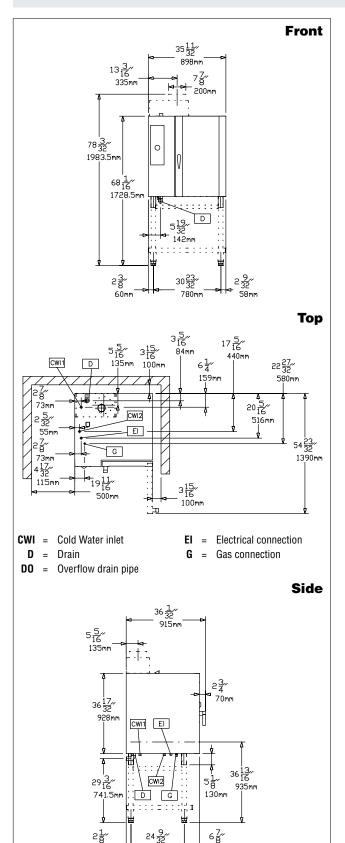
Electrolux

APPROVAL:

Electrolux Professional www.electrolux.com/foodservice foodservice@electrolux.com

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Electric

Supply voltage: 269702(AOS101GCG2) Circuit breaker required	230 V/1N ph/50/60 Hz
Gas	
ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas:	
Pressure:	7" w.c. (17.4 mbar)
Heating elements:	68180 BTU (20 kW)
Total thermal load:	68180 BTU (20 kW)
Water:	
Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	1.5-4.5 bar
Pressure:	15-36 psi (1.5-4.5 bar)
Drain "D":	1"1/4
Electrolux recommends the use testing of specific water condition	
Please refer to user manual for o information.	detailed water quality
Installation:	
Clearance:	5 cm rear and right hand sides.

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Suggested clearance for service access:	50 cm left hand side.
Capacity:	
GN: Max load capacity:	10 - 1/1 Gastronorm 50 kg
Key Information:	
Net weight:	147 kg
Shipping weight:	170 kg
Shipping height:	1058 mm

Shipping height:	1058 mr
Shipping width:	898 mm
Shipping depth:	915 mm
Shipping volume:	0.87 m³



616.5mm

174.5mm

54mm

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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 🗅



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