

Electrolux air-o-convect

Convection LW 10 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 10 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).



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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.

	AOS101ECA1 269002	AOS101ECH1 269012	AOS101ECN1 269022
TECHNICAL DATA			
Power supply	Electric	Electric	Electric
Number of grids	10	8	10
Cooking cycles - °C			
air-convection	300	300	300
Convection	●	●	●
Cook&hold	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	736	736	736
Power - kW			
auxiliary	0.5	0.5	0.5
electric	17.5	17.5	17.5
cooking chamber	17	17	17
auxiliary	0.5	0.5	0.5
Net weight - kg.	139	139	139
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

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ACCESSORIES			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266		922266
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036		922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190	922190
BANQUET RACK-23PLATES-85MM PITCH-10GN1/1	922071	922071	922071
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015	922015
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922228		922228
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922196	922196	922196
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1	922283	922283	922283
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178	922178
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
GREASE COLLECTION TRAY+LID+DRAIN PIPE	922274	922274	922274
HEAT SHIELD FOR 10 GN 1/1 OVENS	922251	922251	922251
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HOT CUPB.BASE+TRAY SUPP-6&10 GN 1/1 LW	922197	922197	922197
KIT 4 ADJUSTABLE FEET	922012	922012	922012
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
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY(400X600)RACK+WHEELS-80MM,10 1/1LW	922066	922066	922066
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074	922074
STACKING KIT- EL. 6X1/1 ON EL. 6&10X1/1	922217	922217	922217
THERMAL COVER FOR 10X1/1GN	922013	922013	922013
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009	922009
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 LW	922003	922003	922003

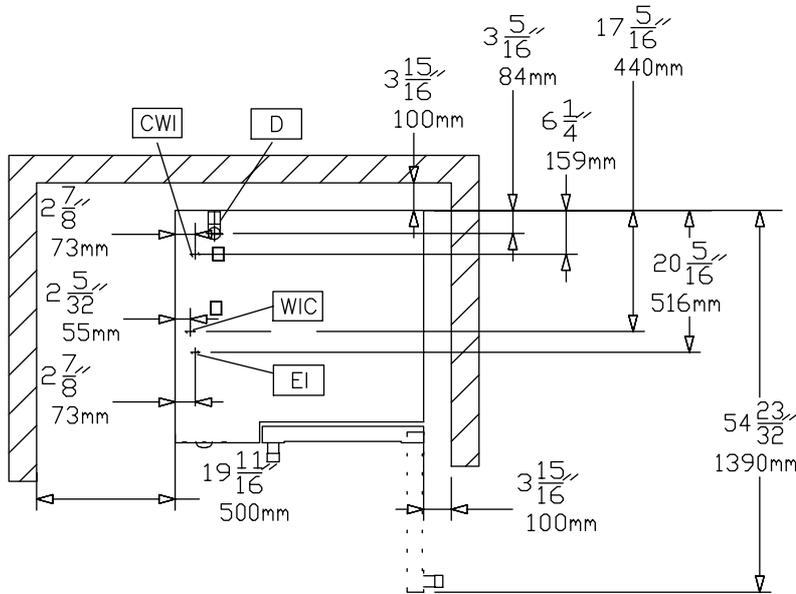
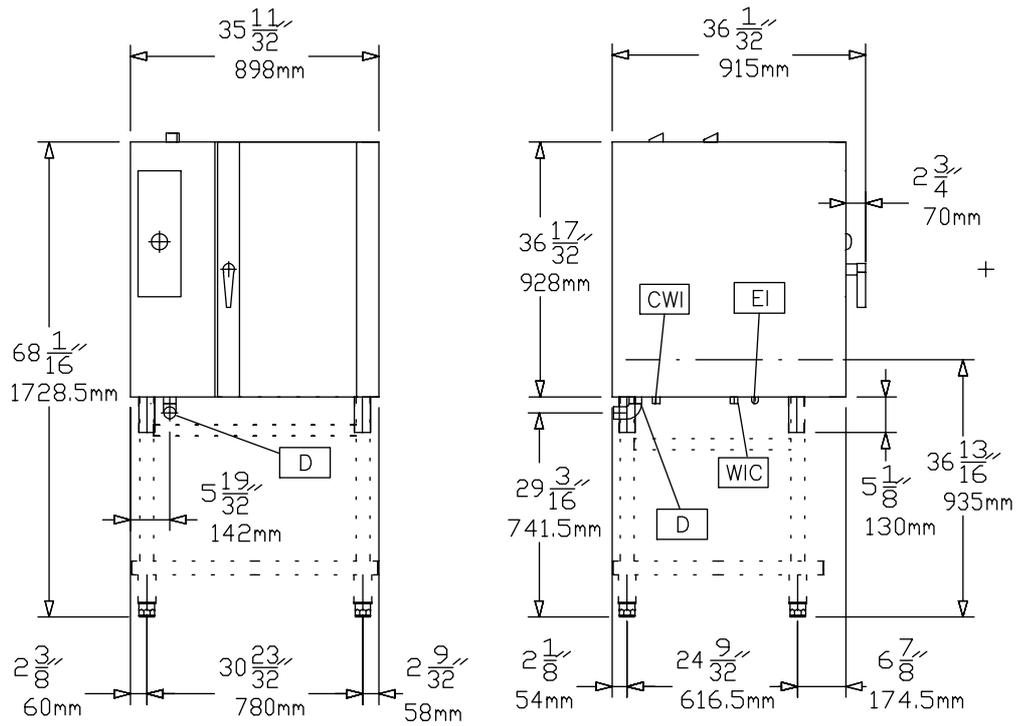
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269002, 269022, 269012



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LEGEND	AOS101ECA1 269002	AOS101ECH1 269012	AOS101ECN1 269022
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"

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