

Electrolux air-o-convect

Convection LW 10 GN 2/1-gas

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 2/1 gas 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.
- NXT cell gas burner: GASTEC certification on high efficiency and low emissions. High efficiency cell heat exchanger.

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 GASTEC safety requirements.

	AOS102GCG1 269503	AOS102GCD1 269513
TECHNICAL DATA		
Power supply	Gas	Gas
Gas	Natural Gas	LPG
Number of grids	10	10
Runners pitch - mm	65	65
Cooking cycles - °C		
air-convection	300	300
Convection	●	●
Cook&hold	●	●
Meat probe	●	●
Automatic cleaning system	●	●
External dimensions - mm		
width	1208	1208
depth	1065	1065
height	1058	1058
Internal dimensions - mm		
width	640	640
depth	855	855
height	736	736
Power - kW		
auxiliary	1	1
cooking chamber	27	27
electric	1	1
gas	27	27
auxiliary	1	1
Net weight - kg.	191	191
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60

EBB0030

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Subject to change without notice

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ACCESSORIES		
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266
2 FRYING BASKETS FOR OVENS	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190
BANQUET RACK-51PLATES-75MM PITCH-10GN2/1	922052	922052
CONTROL PANEL FILTER-10 GN2/1 OVENS-LW	922229	922229
CUPBOARD BASE+TRAY SUPPORT- AOS 10GN2/1	922199	922199
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265
EXHAUST HOOD WITH FAN FOR 10 GN2/1-LW	640794	640794
EXHAUST HOOD WITHOUT FAN FOR 10GN2/1-LW	640793	640793
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178
FLUE CONDENSER FOR GAS OVENS-LW	922235	922235
HEAT SHIELD FOR 10 GN 2/1 OVENS	922252	922252
HOT CUPB.BASE+TRAY SUPPORT- AOS 10GN2/1	922200	922200
KIT 4 ADJUSTABLE FEET	922012	922012
KIT HACCP EKIS	922166	922166
KIT INTEGRATED HACCP FOR OVENS	922275	922275
KIT TO CONVERT FROM LPG TO NATURAL GAS		922278
KIT TO CONVERT FROM NATURAL GAS TO LPG	922277	
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092
OPEN BASE+TRAY SUPPORT FOR 10GN2/1 LW	922198	922198
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175	922175
PASTRY(400X600)RACK+WHEELS-80MM,10 2/1LW	922067	922067
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
SLIDE-IN RACK WITH HANDLE-10 GN 2/1-LW	922047	922047
THERMAL COVER FOR 10 GN 2/1-LW	922048	922048
TRAY RACK+WHEELS 10 GN 2/1,65MM PITCH-LW	922043	922043
TRAY RACK+WHEELS 8 GN 2/1,80MM PITCH-LW	922045	922045
TRAY SUPPORT FOR OVEN BASE 10 GN 2/1-LW	922041	922041
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189
TROLLEY FOR SLIDE-IN RACK 10 GN 2/1-LW	922042	922042
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186

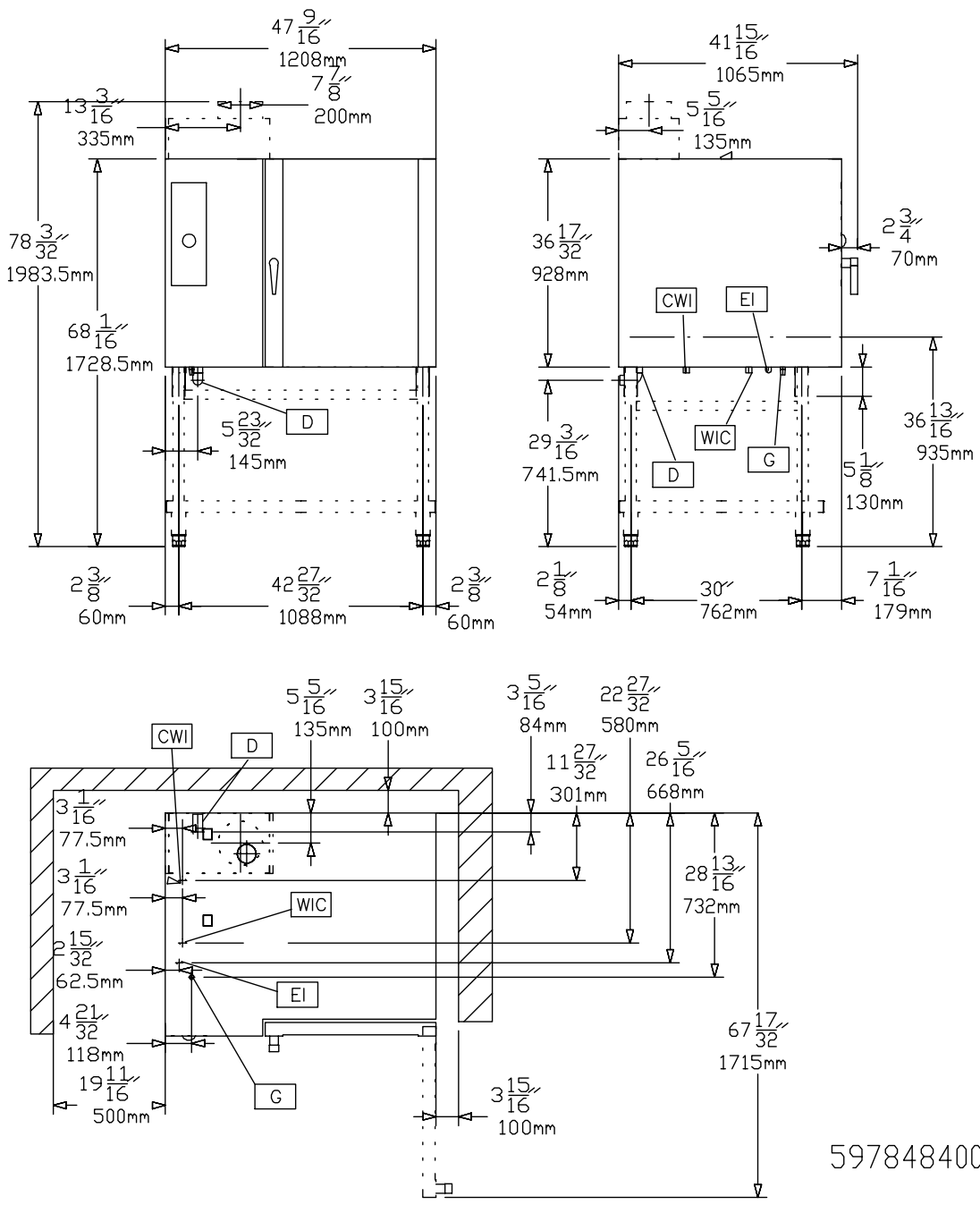
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LEGEND	AOS102GCG1 269503	AOS102GCD1 269513
	CWI - Cold water inlet	3/4"
D - Water drain	1"1/4	1"1/4
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	1/2"	1/2"
WIC - Cooling water inlet	3/4"	3/4"

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