

Electrolux air-o-convect

Convection LW 20 GN 2/1-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 2/1 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).



ISO 14001



Electrolux

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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.

	AOS202ECA1 269005
TECHNICAL DATA	
Power supply	Electric
Number of grids	20
Runners pitch - mm	63
Cooking cycles - °C	
air-convection	300
Convection	●
Cook&hold	●
Meat probe	●
Automatic cleaning system	●
External dimensions - mm	
WxDxH	1243, 1107, 1795
width	1243
depth	1107
height	1795
Internal dimensions - mm	
width	933
depth	830
height	1450
Power - kW	
auxiliary	2
electric	50
cooking chamber	48
Net weight - kg.	358
Supply voltage	400 V, 3N, 50/60

EBA0050

2009-06-19

Subject to change without notice

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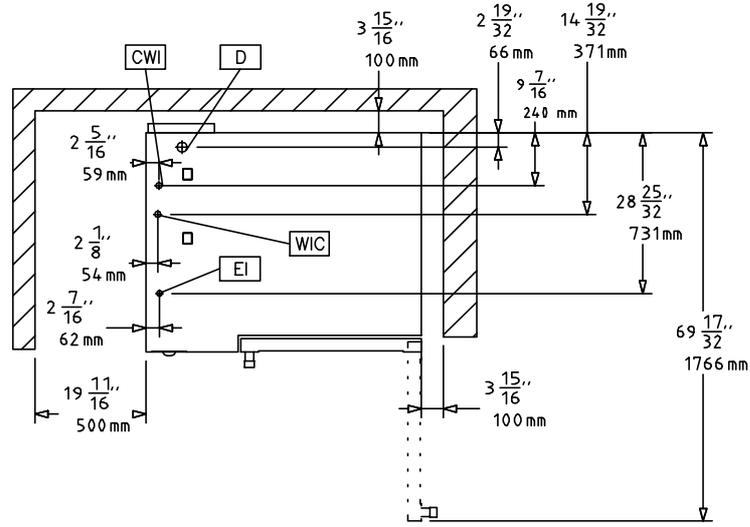
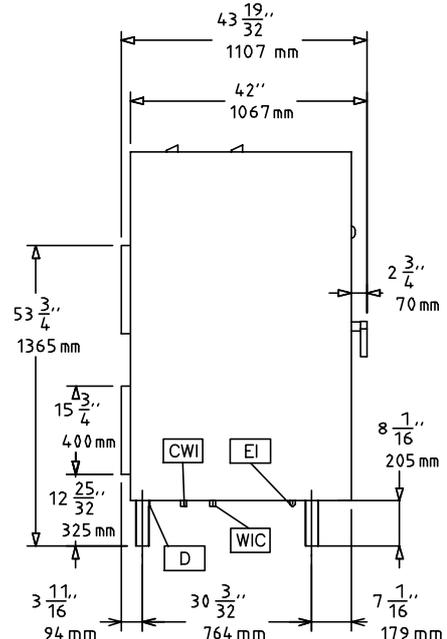
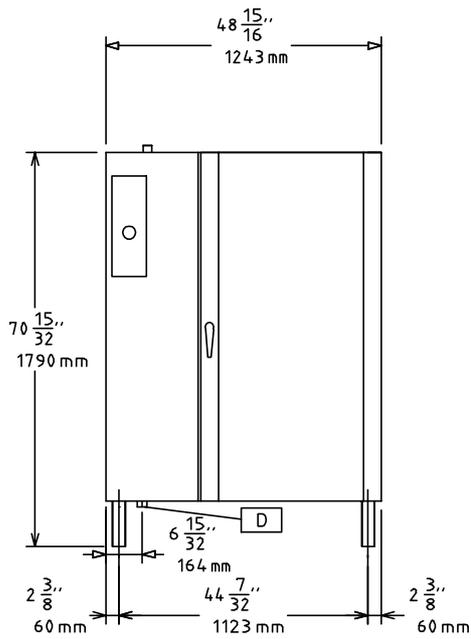
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	AOS202ECA1 269005
INCLUDED ACCESSORIES	
CONTROL PANEL FILTER-20 GN2/1 OVENS-LW	1
TROLLEY TRAY RACK F. 20X2/1GN,63MM PITCH	1
ACCESSORIES	
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179
2 FRYING BASKETS FOR OVENS	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305
BANQ.TROLLEY-92PLATES 85MM PITCH-20GN2/1	922055
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209
DOOR SHIELD 20 2/1 -PRE-HEAT W/O TROLLEY	922095
EXTERNAL SIDE SPRAY UNIT	922171
HEAT SHIELD FOR 20 GN 2/1 OVENS	922242
KIT HACCP EKIS	922166
KIT INTEGRATED HACCP FOR OVENS	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175
PASTRY TROLLEY 16(400X600)80MM-20 2/1 LW	922069
RESIN SANITIZER FOR WATER SOFTENER	921306
THERMAL COVER FOR 20 GN 2/1-LW	922049
TROLLEY TRAY RACK F. 20X2/1GN,63MM PITCH	922044
TROLLEY TRAY RACK F. 20X2/1GN,80MM PITCH	922046
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104

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LEGEND	
CWI - Cold water inlet	$\frac{3}{4}$ "
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
WIC - Cooling water inlet	$\frac{3}{4}$ "

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