



air-o-convect Natural Gas Hybrid Convection Oven 102

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA# _____



air-o-convect

Natural Gas Hybrid Convection Oven 102

269753 (AOS102GCP2)

Natural Gas Hybrid
Convection Oven 102
120V/1ph/60Hz - 9A

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 (NEMA 4) 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.

Half day chef training included.

Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.



Main Features

- Dry hot convection cycle (77 °F-572 °F/25 °C to 300 °C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boilerless steam generation.
 - 0 = no additional moisture
 - 1-2 = low moisture (stewed vegetables)
 - 3-4 = medium low moisture (au gratin vegetables, roasted meat and fish)
 - 5-6 = medium moisture (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 rethermalization of pre-cooked food)
- 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.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty.
 - Start-up installation check.
 - Equipment check-up after 12 months from installation.
 - Half day chef training session.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- 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.

Included Accessories

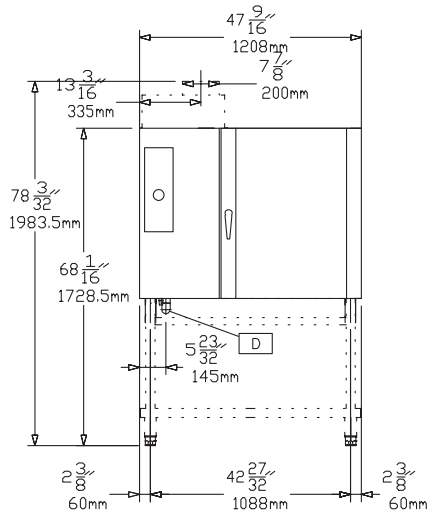
- 5 of single 304 stainless steel full-size grid (21"x26") PNC 922076

Optional Accessories

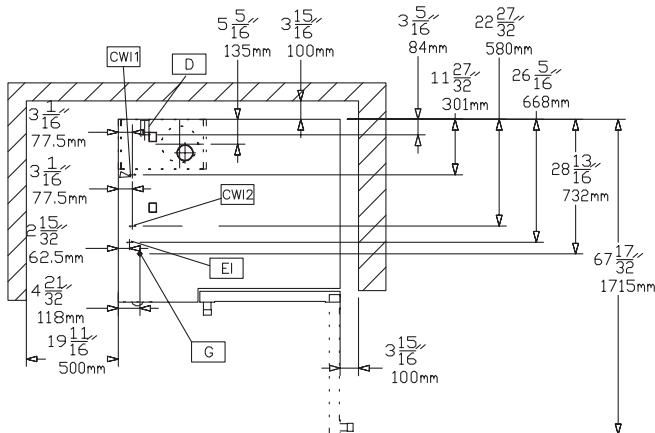
- Pair of chicken racks (8 x 2.7 lbs chickens per rack) PNC 922036
- Trolley for rack cassette for air-o-system 102 PNC 922042
- Roll-in rack support for air-o-steam 102 PNC 922047
- Non-stick universal pan (12"x20"x3/4") PNC 922090
- Non-stick universal pan (12"x20"x1 1/2") PNC 922091
- Non-stick universal pan (12"x20"x2 1/2") PNC 922092
- Aluminum combi oven grill (12"x20") PNC 922093

Approval: _____

Front

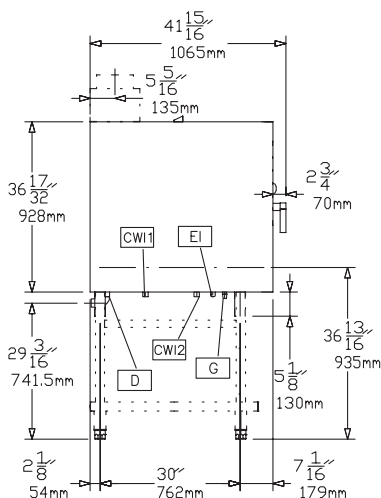


Top



- CWI** = Cold Water inlet
- D** = Drain
- DO** = Overflow drain pipe
- EI** = Electrical connection
- G** = Gas connection
- WIC** = Cooling water inlet

Side



Electric

Supply voltage:
269753 (AOS102GCP2) 120 V/1 ph/60 Hz
Amps: 8.3
Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT
Natural gas
Heating elements: 102270 BTU (30 kW)
Total thermal load: 105679 BTU (31 kW)
Natural gas - pressure: 7" w.c. (17.4 mbar)
LPG
Heating elements: 102270 BTU (30 kW)
Total thermal load: 105679 BTU (31 kW)
Pressure: 11" w.c. (27.4 mbar)

Water

Water inlet "CW" connection 3/4" unfiltered drinking water
Water consumption (gal./hr.): Min: 0.09 Max: 2.77
Total hardness: 5-50 ppm
Pressure: 22-36 psi (1.5-2.5 bar)
Drain "D": 1 1/4" connection

Electrolux recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

Installation

Clearance: 2" (5 cm) rear and right hand sides.
Suggested clearance for service access: 20" (50 cm) left hand side

Capacity

Sheet pans: 10 - 18" x 26"
Steam pans: 20 - 12" x 20"
Half size sheet pans: 20 - 13" x 18"
GN: 10 - 2/1 containers
GN: 20 - 1/1 containers
Max load capacity: 180 lbs. (80 kg)

Key Information

Net weight: 454 lbs (206 kg)
Shipping width: 49 13/16" (1265 mm)
Shipping depth: 44 11/16" (1135 kg)
Shipping height: 49 13/16" (1265 mm)
Shipping weight: 511 lbs (232 kg)
Shipping volume: 64.13 ft.³ (1.82 m³)