

 **Electrolux**

air-o-speed™
power & speed





air-o-speed™
Revolutionary
High Speed Combi
Oven.

air-o-speed™ from Electrolux Professional - Cooking at speeds Mother Nature never intended.



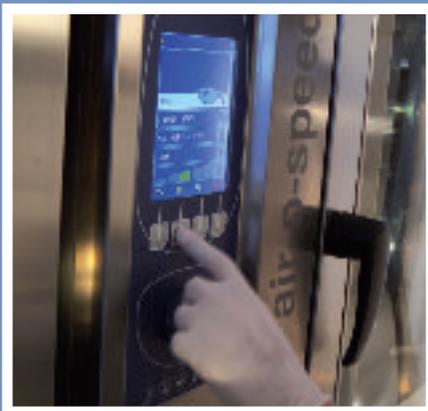
Speed

50% faster than a combi oven. The air-o-speed™ high capacity oven can cook 24 chickens from frozen to perfectly roasted in 30 minutes fast. Steam, bake or roast with the highest quality in record times. Replace two conventional ovens with one air-o-speed™. That's fast.



Flexibility

Up to 10-pans of vegetables, meats, seafood or baked goods cooked to perfection every time. Mix and match without flavor transfer. Cook from fresh or frozen. No more defrosting. Rethermalize with steam and convection. That's flexible.



Technology Made Simple

Three simple cooking options: automatic, preprogrammed and manual. Select the type of food product, the load, fresh or frozen, and doneness level and air-o-speed™ automatically does the rest.



Work faster, not
harder even in the
most demanding
kitchens.

Supermarkets. Caterers. Schools. Restaurants.
air-o-speed™ delivers high-speed performance every time.



Different customers.

Different kitchens. Different menus.

air-o-speed™ has the versatility to work hard in many different locations. Built to last in durable 304 stainless steel, it can withstand the most rigorous applications wherever they are.



Supermarkets

Prepare “ready to serve” products without wait.

Catering/Banqueting

Cook, chill, retherm and serve when your customers want it. Create your own system by combining air-o-speed™ with a fully compatible Electrolux blast chiller.



Schools

Beat the rush by cutting cooking times in half.

Full Service/Quick Casual

Prepare the highest quality food in the shortest amount of time. Keep those tables turning.

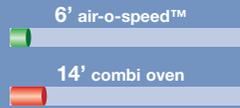
10-pans of high
capacity quickness.
Can it be possible?



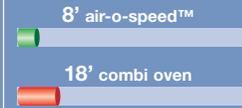


Vegetables

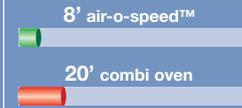
Broccoli (Fresh)
[-57% time]



Carrots (Frozen)
[-56% time]

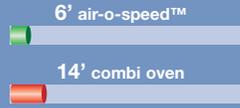


Steamed Potatoes (Fresh)
[-60% time]

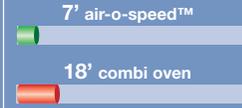


Seafood/Pasta

Salmon (Frozen)
[-57% time]



Seafood (Frozen)
[-61% time]

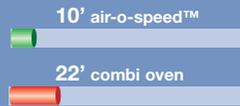


Lasagna (Frozen)
[-55% time]

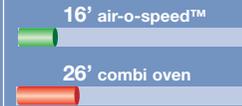


Meats

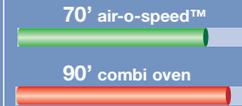
Hamburgers (Fresh)
[-55% time]



Pork Chops (Fresh)
[-38% time]



5lbs Beef Sirloin (Fresh)
[-22% time]

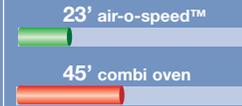


Chicken

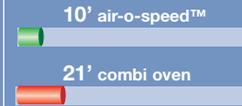
Whole Chicken (Frozen)



Whole Chicken (Fresh)
[-49% time]

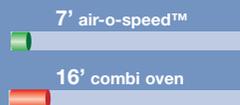


Chicken Wings (Frozen)
[-52% time]

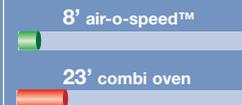


Bakery Products

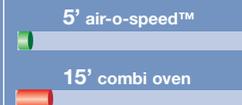
Croissants (Frozen)
[-56% time]



Muffins (Fresh)
[-65% time]



Cookies (Frozen)
[-67% time]



Note:
The cook times above reflect timed comparison studies.
Actual cook times may vary due to the type and size of the food product that is used.

Breakthrough **Patented** Multi-Wave technology

A new patented, breakthrough in microwave technology called multi-wave combines with the steam, convection or combi cooking modes, allowing you to evenly cook up to ten standard metal pans of food with the highest quality in half the time. Yes, that's right, metal pans and microwaves.

How does this technology work?

Three, one-kilowatt magnetrons generate up to 3000 watts of microwave power inside the air-o-speed™ cooking cavity. These waves are stirred, agitated and then, launched against a metal plate inside the oven, enveloping the food product in a uniform, cloud of multi-waves. Unlike traditional microwaves, these multi-waves allow the food product to be cooked evenly in metal pans, independent of the food load inside the oven. Bake, steam and roast to perfection whether you cook one-, two- or ten-pans of food.

CONVECTION

- Dry Heat
- Ideal for low humidity baking
- Convection cycle: 85°F to 575°F



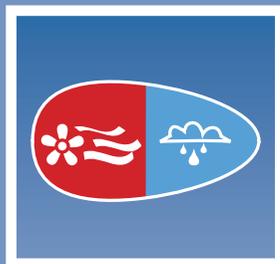
STEAM

- Moist heat
- Ideal for seafood, vegetables and sous-vide
- Low temperature steam: 85°F to 212°F
- High temperature steam: 212°F to 230°F
- Steam cycle: 77°F to 212°F



COMBI

- Combines convection and steam
- Ideal for meats, fish, and proofing
- Combi cycle: 85°F to 480°F



MULTI-WAVE

- Patented microwave technology
- Combine with convection, steam, and combi
- Cook from frozen or fresh
- Reduce cook times by 50%

Easy automatic cooking modes for guaranteed results

Three simple cooking modes, automatic, preprogrammed and manual, make work easier in the kitchen.



Automatic

Select the type of food product, the load, fresh or frozen, and doneness level and air-o-speed™ automatically does the rest.



Pre-programmed

Easily pre-program your favorite recipe. Press a button and air-o-speed™ follows your instructions.



Manual

Set the cooking mode. Set the temperature. Cook to a specified time or cook to a designated internal temperature with the 6-point multi-sensor probe.

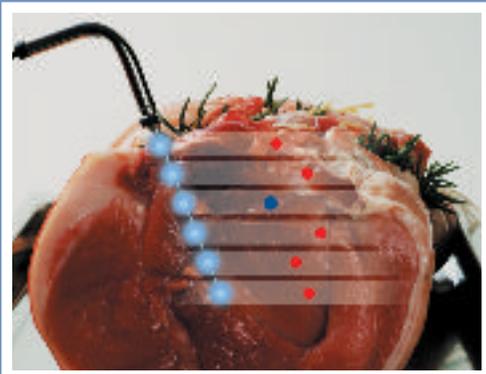
Value-Added benefits



air-o-clima: permanent, real humidity control to guarantee ideal cooking atmosphere. Unique to Electrolux.



Patented



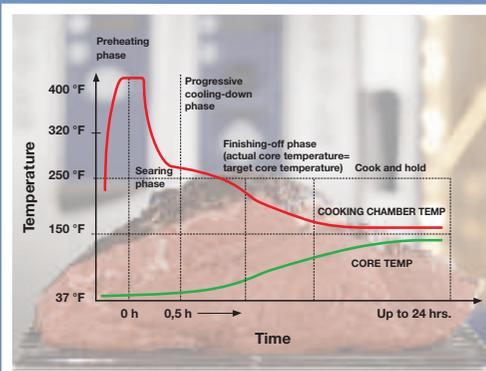
6 Point Multi Sensor: 6 sensor points for high precision core temperature controlled cooking.



air-o-clean: Integrated automatic self-cleaning system. Hassle-free cleaning of air-o-speed™ after use.



Patented



LTC Low Temperature Cooking: Integrated pre-programmed automatic low temperature cooking cycle to guarantee highest quality cooking results minimizing weight loss. Ideal for large cuts of meat.



Practical options

Matching Blast Chiller

air-o-chill 101	726299
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Accessories



Included	10 Rack cassette for AOS 101	922006
	One of AISI 304 s/s grid (12"x20")	922062

Bases	Additional RACK guides base	922021
	Open base for air-o-speed™	922083
	Cupboard base for air-o-speed™	922084
	Set of Castors for AOS	922057
	4 adjustable feet for AOS	922059

Culinary	Pair of Chicken racks (8 chicken per rack)	922036
	Pair AISI 304 s/s grids (12"x20")	922058
	One of AISI 304 s/s grid (12"x20")	922062
	Pastry Rack Cassette (400 mm x 600 mm) for AOS 101	922066
	Pastry Rack Cassette Wheels and Hinges kit	922070
	Non-stick hotel pan (12"x20"x0.8")	922090
	Non-stick hotel pan (12"x20"x1.5")	922091
	Non-stick hotel pan (12"x20"x2.5")	922092
Oven Grill for AOS (12"x20")	922093	

Handling	Trolley for AOS 101 & 61	922004
	10 Rack cassette for AOS 101	922006
	8 Rack cassette for AOS 101	922009
	Wheels kit for Rack cassette for AOS 101 & 61	922073
	Roll-in Rack support for air-o-speed™	922085

Banqueting	Thermal blanket for AOS101	922013
	29 Plate banqueting rack for AOS 101	922015
	23 Plate banqueting rack for AOS 101	922071

HACCP	Basic HACCP printer (wall mount)	880048
	PC based HACCP monitoring SW	EKIS



Electrolux
PROFESSIONAL

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 **Electrolux Professional:** a Company in the Electrolux Group, the world's No.1 choice.

Electrolux Professional is a world leader in the production and distribution of professional food service and laundry solutions. With the highest R&D investment in its industry, Electrolux Professional is committed to thoughtful innovation, helping its partners win with their customers, for the consumer.

Environment

Being friendly to the environment is more than just a concern to us. It means being truly conscious and totally committed to environmental issues at every stage of the industrial cycle, from design to manufacturing. The ISO 14001 certification guarantees our long-term commitment.

MOR

The Company reserves the right to change specifications without notice.

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