



Electrolux

air-o-convect Electric Hybrid Convection Oven 102

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect

Electric Hybrid Convection Oven 102

269203 (AOS102ECA2)

Electric Hybrid Convection
Oven 102 400 V/3ph/60Hz

Short Form Specification

Item No.

Convection oven with direct steam: 90% steam saturation in 4 minutes.
 air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness. Manual injection of water to add additional moisture in the cell.
 air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
 Cooking cycles: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.
 Supplied with n.1 tray rack 2/1GN, 65mm pitch.

Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- 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).

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- 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.

Optional Accessories

- Couple of grids for whole chicken 1/1GN (8PNC 922036 per grid)
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191

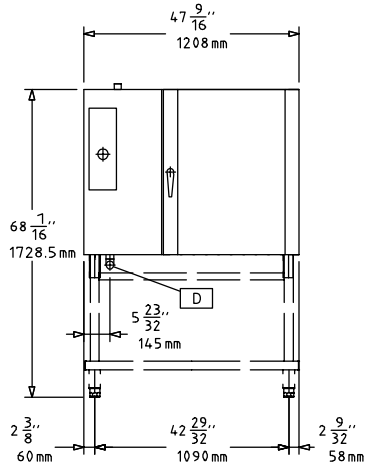
APPROVAL: _____



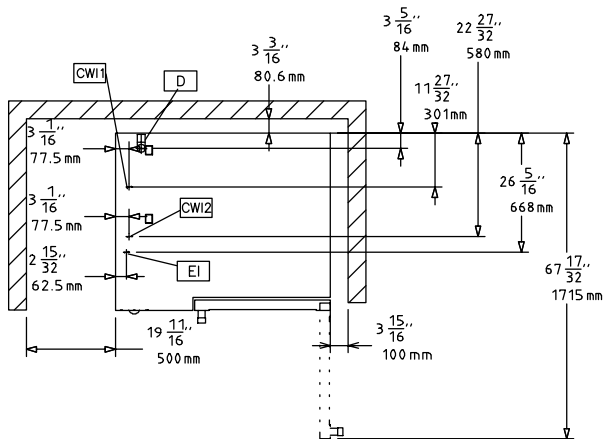
Electrolux

air-o-convect Electric Hybrid Convection Oven 102

Front

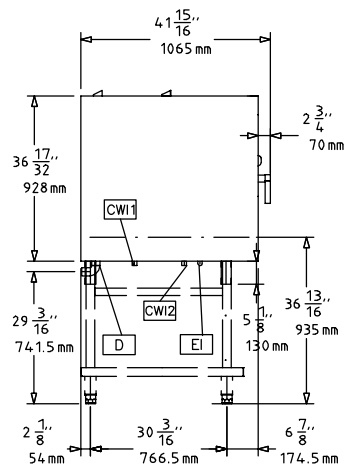


Top



- CWI = Cold Water inlet
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical connection

Side



Electric

Supply voltage:

269203(AOS102ECA2) 400 V/3N ph/50/60 Hz

Connected load:

25 kW

Circuit breaker required

Water:

Water inlet "CW" connection:

3/4"

Total hardness:

5-50 ppm

Pressure:

1.5-4.5 bar

Drain "D":

1"1/4

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:

5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

GN: 10; - 2/1 Gastronorm;

GN: 20 - 1/1 Gastronorm

Max load capacity:

80 kg

Key Information:

Net weight:

175 kg

Shipping weight:

201 kg

Shipping height:

1058 mm

Shipping width:

1208 mm

Shipping depth:

1065 mm

Shipping volume:

1.36 m³



air-o-convect
Electric Hybrid Convection Oven 102

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2012.07.24



Optional Accessories

- Exhaust hood without fan for air-o-system 10x2/1GN PNC 640793
- Exhaust hood with fan for air-o-system 10x2/1GN PNC 640794
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Tray support for 2/1GN PNC 922041
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045
- Slide-in rack with handle for 10GN 2/1 PNC 922047
- Thermal blanket for 10x2/1GN PNC 922048
- Rack for 51 plates for 10x2/1GN, 75mm pitch PNC 922052
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067
- Pastry kit (wheels and hinges) for air-o-system 6&10GN PNC 922070
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Aluminium oven grill 1/1GN PNC 922093
- Cupboard base and tray support for 10x2/1GN ovens PNC 922097
- Kit HACCP EKIS PNC 922166
- External connection kit for detergent and rinse aid PNC 922169
- Side external spray unit PNC 922171
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Water filter for ovens PNC 922186
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Open base with tray support for 10x2/1GN PNC 922198
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922225
- Cupboard base and tray support for 10x2/1GN ovens PNC 922234
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238
- 2 frying baskets for ovens PNC 922239
- Control panel filter for 10xGN2/1 ovens PNC 922247
- Heat shield for 10x2/1GN PNC 922252

