

air-o-steam® Electric Combi Oven 202

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____



air-o-steam® Electric Combi Oven 202

260818 (AOS202EAMQ)	Electric Combi Oven 201 208 V/3p/60Hz - 134A
260828 (AOS202EABQ)	Electric Combi Oven 201 240 V/3p/60Hz - 116A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi Oven AOS202E. The air-o-steam® features three cooking modes – Steam (77 °F-266 °F), Hot convected air (77 °F-572 °F) and Combi-mode (77 °F-482 °F). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6 point multi sensor for core temperature controlled cooking cycles. Pre-programmed low temperature cooking cycle (LTC) and programmable memory (up to 100, 7-step programs available), 20 factory pre-set cooking programs included. Large LED display for both set and actual values of humidity and temperature in cooking chamber during cooking. 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. Halogen cooking chamber lighting. IPX-5 (NEMA 4) spray water protection certification.

Air-o-clean™, automatic and built-in self-cleaning system.

EKIS, pc-controlled HACCP monitoring software package available at additional cost.

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 check-up after one year from installation.



Approval: _____

Main features

- Dry, hot convection cycle (77 °F to 572 °F): ideal for low humidity baking.
- Low temperature Steam cycle (77 °F to 211 °F): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle (212 °F): seafood and vegetables.
- High temperature steam (213 ° F to 266 ° F).
- Combination cycle (77 °F to 482 °F): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Pre-programmed re-thermalization cycles for banqueting applications.
- **Air-o-clima™**: Lambda sensor controlled automatic humidity adjustment of cooking environment. [PATENT]
- 6-point multi sensor core temperature probe.
- Pre-programmed Low Temperature Cooking cycle (LTC): minimizes weight loss, maximizes food quality for large pieces of meat. [PATENT]
- Cook&Hold cycle. Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- 20 pre-set cooking programs in memory for most popular cooking items.
- 100 program locations in on-board memory, up to 7 cooking steps each.
- Ready for EKIS software (pc-based HACCP monitoring package).
- Ready for HACCP monitoring via printer.
- **Air-o-clean™**: built-in and automatic self-cleaning system.
- Electrolux Platinum Star™ service package included:
 - 2-year parts, 1-year labor warranty.
 - Start-up install check.
 - Equipment check-up after 12 month from installation.
 - Half day Chef training session.

Construction

- IPX 5 splash 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.

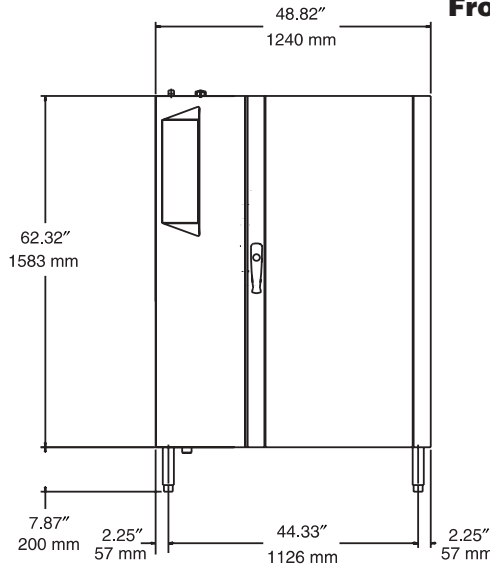
Included Accessories

- 1 of Rack Trolley (20 racks) PNC 922044

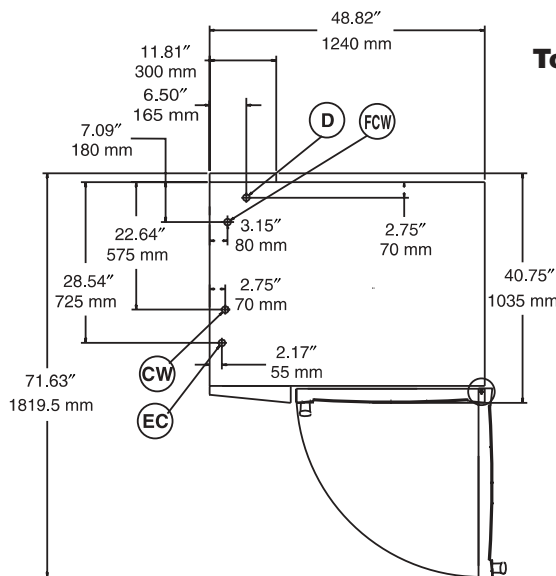
Optional Accessories

- Increased pitch rack Trolley (16 grids) PNC 922046
- 92 plate trolley PNC 922055
- Thermal blanket PNC 922046
- Pair of chicken racks (8 chickens per rack) PNC 922036
- Non-stick universal pans PNC 922090-2
- Combi oven grill PNC 922093
- Fat Filters PNC 922179
- HACCP printer PNC 880048
- External Hand Shower PNC 923006

Front View

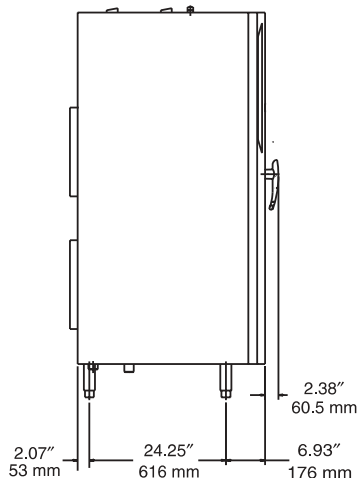


Top View



- EC = Electrical connection
- D = Water drain
- CW = Cold Water inlet
- FCW = Filtered Cold Water inlet

Side View



Electric

Supply voltage:

260818 (AOS202EAMQ) 208 V/3p/60Hz -134A

260828 (AOS202EABQ) 240 V/3p/60Hz -116A

Connected load: 48 kW

Circuit breaker required

Water

Water inlet "CW" – 3/4" connection:

Unfiltered drinking water

Water inlet "FCW" - 3/4" connection:

Total hardness: 5-50 ppm

Pressure: 22-36 psi (150-250 kPa)

Drain "D" 2" 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: 20 – 18" x 26"

Steam pans: 40 – 12" x 20"

Half size sheet pans: 40 – 13" x 18"

GN: 40 – 1/1 containers
20 – 2/1 containers

Max load capacity: 440 lbs. (200 kg)

Key Information

Net weight: 860 lbs. (390 kg)

Shipping weight: 926 lbs. (420 kg)

Shipping width: 51-3/16" (1300 mm)

Shipping height: 81-1/8" (2060 mm)

Shipping depth: 44-11/16" (1135 mm)

Shipping Volume: 107.35 cu. ft. (3.04 m³)