



air-o-convect

air-o-convect Manual Boilerless Combi Oven 102 (electric)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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269373 (AOS102ECM1) EL.CONVECTION OVEN 10 GN2/1-208V-US

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Boilerless Combi Oven (electric). air-o-convect performs all of the functions of a convection oven and has a boilerless steaming capabilities to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle max 572°F (max 300°C) with an automatic moisture control function 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.

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.



APPROVAL: _____

Main Features

- Dry hot convection cycle max 572°F (max 300°C) ideal for low humidity cooking. 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 to set two different phases.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- Core temperature probe.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- Supplied with n.1 tray rack 1/1GN, 2 1/2" 65 mm pitch.
- 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.
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 MultiTimers Programs.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Hold function for keeping food warm at the end of a cycle.

Electrolux Professional, Inc.

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- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.

Construction

- 304 AISI stainless steel construction throughout.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic cooking chamber with all rounded corners 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 PNC 922076 (21"x26")

Optional Accessories

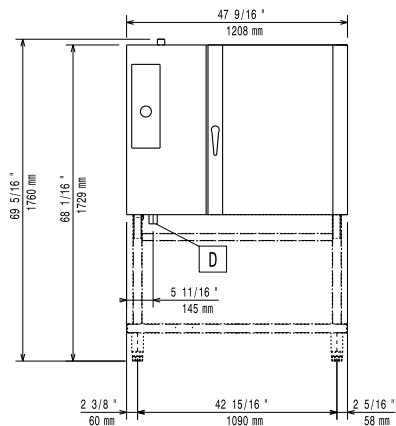
- - NOT TRANSLATED - PNC 920002
- - NOT TRANSLATED - PNC 920003
- Retractable hose reel spray unit PNC 922170
- Multipurpose hook PNC 922348
- NON-STICK UNIVERSAL PAN 12"X20"X3/4" PNC 925000
- NON-STICK UNIVERSAL PAN 12"X20"X1 1/2" PNC 925001
- NON-STICK UNIVERSAL PAN 12"X20"X2 1/2" PNC 925002
- 6 NON-STICK U-PAN 12"X20"X3/4" PNC 925012
- 6 NON-STICK U-PAN 12"X20"X1 1/2" PNC 925013
- 6 NON-STICK U-PAN 12"X20"X2 1/2" PNC 925014



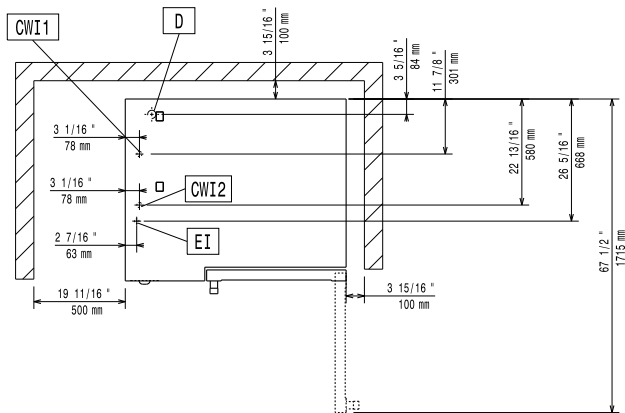
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Front

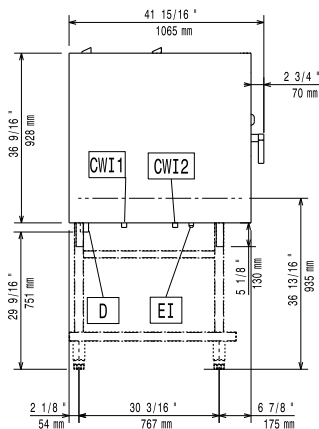


Top



- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection
- EQ = Equipotential screw

Side



Electric

Supply voltage:	269373 (AOS102ECM1)	208 V/3 ph/60 Hz
Amps:		67 A
Electrical power:		24 kW
Circuit breaker required		
Total Watts:		24 kW

Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Water consumption (gal./hr.):	Min: 0.09 Max: 2.77
Pressure:	22-65 psi (1.5-4.5 bar)
Drain "D":	1"1/4 NPT

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

Incoming Cold/hot Water line size:	3/4"
Drain line size:	1"1/4 NPT
Water cold/hot pipe size	3/4"

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"
Max load capacity:	180 lbs. (80 kg)

Key Information:

External dimensions, Width:	47 9/16" (1208 mm)
External dimensions, Depth:	41 15/16" (1065 mm)
External dimensions, Height:	41 5/8" (1058 mm)
Net weight:	425 lbs (193 kg)
Shipping width:	49 13/16" (1265 mm)
Shipping depth:	44 11/16" (1135 mm)
Shipping height:	53 1/8" (1350 mm)
Shipping weight:	476 lbs (216 kg)
Shipping volume:	68.44 ft ³ (1.94 m ³)
Automatic cleaning system	X

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