



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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air-o-convect

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

269753 (AOS102GCP1)

air-o-convect Boilerless
Combi Oven 102 (gas) -
120V/1p/60Hz

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.
- Gas burner is certified by Gastec for high efficiency and low emissions.

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.

Electrolux Professional, Inc.

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Included Accessories

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

Optional Accessories

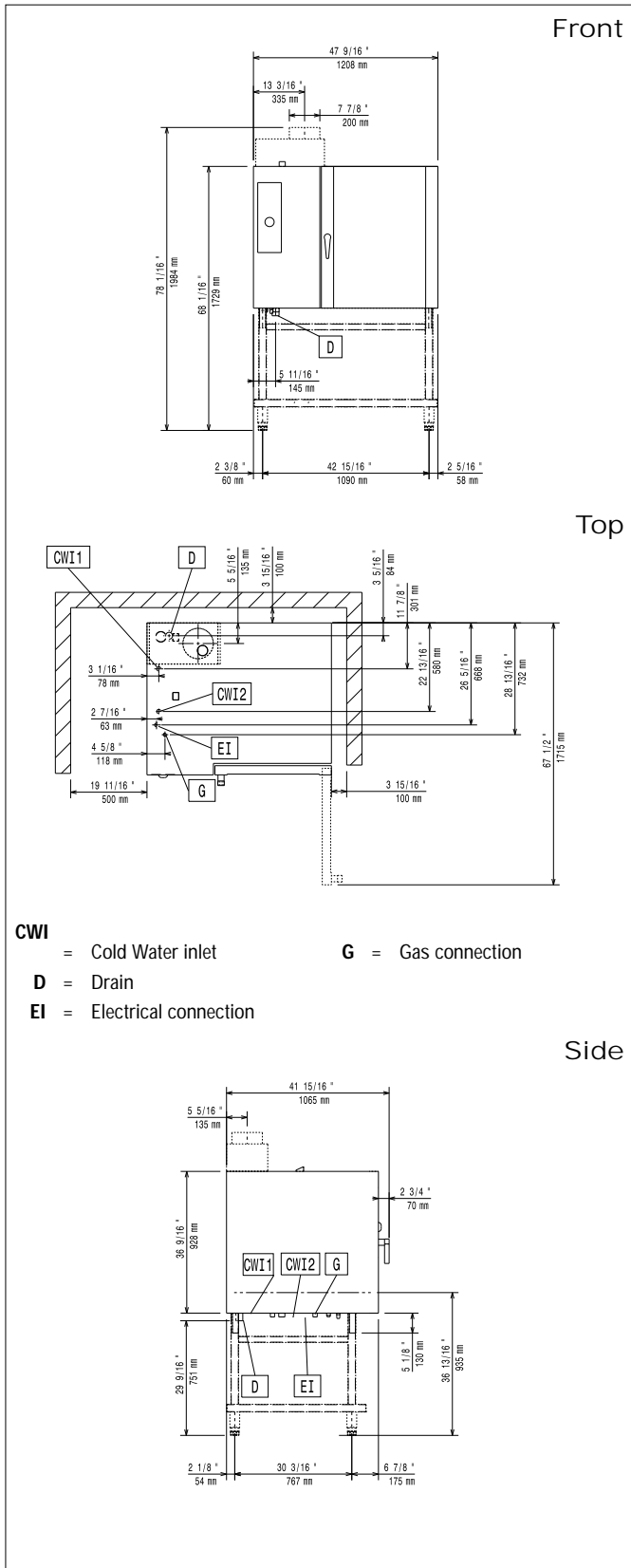
- Flue condenser for hood for 10 GN 2/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794) PNC 640415
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036
- Tray support for 62 and 102 oven bases PNC 922041
- Trolley for roll-in rack for 62 and 102 oven PNC 922042
- Tray rack (wheel kit included) for 102 oven (standard pitch) PNC 922043
- Tray rack (wheel kit included) for 102 oven (increased pitch) PNC 922045
- Slide-in rack support with handle for 62 and 102 oven PNC 922047
- Wheels and Hinges kit for 6 and 10 oven PNC 922073
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, and 102 ovens PNC 922169
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Single 304 stainless steel full-size grid (21"x26") PNC 922175
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 62 and 102 oven PNC 922198
- Basket for detergent tank (wall mounted) PNC 922209
- Holder for detergent tank on open base PNC 922212
- Cupboard base and tray support for 62 and 102 oven PNC 922234
- Flue condensor for gas ovens PNC 922235
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238
- Pair of frying baskets PNC 922239
- Control panel filter for 62 and 102 oven PNC 922247
- Heat shield for 102 oven PNC 922252
- Double-click closing catch for oven door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Stacking kit: 62 on top of 62 or 102 gas oven PNC 922268
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-convect Ovens PNC 922275
- Kit to convert from natural gas to LPG PNC 922277
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283

- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288
- Oven grill made of aluminium alloy with no-stick coating PNC 922289
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs PNC 922290
- Conversion kit from natural gas to LPG for 102 ovens PNC 922296
- Kit flaged feet PNC 922320
- Kit universal skewer rack and 6 short skewers for ovens (TANDOOR) PNC 922325
- 6 short (14") skewers for ovens (TANDOOR) PNC 922328
- Fat collection tray for ovens (1.5") PNC 922329
- NPT adaptor 1 1/4" gas for ovens PNC 922332
- Smoker for ovens PNC 922338
- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- - NOT TRANSLATED - PNC 922346
- Kit check valve PNC 922347



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Front

Top

Side

- CWI** = Cold Water inlet **G** = Gas connection
D = Drain
EI = Electrical connection

Electric

Supply voltage:	120 V/1 ph/60 Hz
Amps:	8.3 A
Circuit breaker required	
Connected load:	1 kW
Total Watts:	1 kW

Gas

Gas Power:	105871 Btu/hr (31 kW)
ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas:	
Heating elements:	102270 BTU (30 kW)
Total thermal load:	105871 BTU (31 kW)
Natural gas - Pressure:	7" w.c. (17.4 mbar)
LPG:	
Heating elements:	102270 BTU (30 kW)
Total thermal load:	105871 BTU (31 kW)
Pressure:	11" w.c. (27.4 mbar)

Water:

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

Incoming Cold Water line size:	3/4"
Drain line size:	1" 1/4
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:

Automatic cleaning system	
269753 (AOS102GCP1)	X
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:	443 lbs (201 kg)
Shipping width:	50 13/16" (1290 mm)
Shipping depth:	45 11/16" (1160 mm)
Shipping height:	52 3/8" (1330 mm)
Shipping weight:	514 lbs (233 kg)
Shipping volume:	70.28 ft ³ (1.99 m ³)

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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.

2014.07.01