



# Electrolux

## air-o-convect Electric Convection Oven 10GN 1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



air-o-convect

Electric Convection Oven 10GN 1/1

**269202 (AOS10IECA2)** air-o-convect, electric, 10x1/1GN, convection oven with direct steam and 11 humidity level settings

**269222 (AOS10IECN2)** air-o-convect, electric, 10x1/1GN, convection oven with direct steam and 11 humidity level settings

### 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 1/1GN, 65mm pitch.

### Main Features

- Dry hot convection cycle (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)
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 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.
- Double step cooking to set two different phases.
- Variable fan speed (radial fan): full speed or pulse ventilation for baking and slow cooking.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Single sensor core temperature probe included.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

### 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.

APPROVAL: \_\_\_\_\_



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**Optional Accessories**

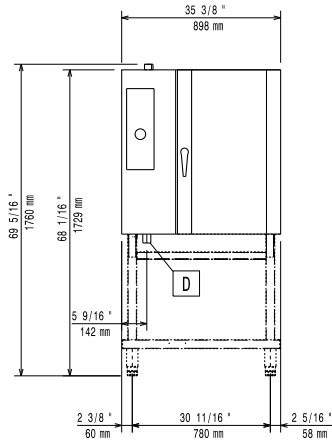
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge steam 1200 PNC 920003
- 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
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Thermal blanket for 10x1/1GN PNC 922013
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch with wheels PNC 922015
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays PNC 922066
- Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels PNC 922071
- Slide-in rack and handle for ovens 6&10x1/1GN PNC 922074
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch PNC 922099
- External connection kit for detergent and rinse aid PNC 922169
- Retractable hose reel spray unit PNC 922170
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- 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
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223
- Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays PNC 922227
- 2 frying baskets for ovens PNC 922239
- Heat shield for stacked ovens 6x1/1GN on 10x1/1GN PNC 922245
- Control panel filter for 6&10xGN1/1 ovens PNC 922246
- Heat shield for 10x1/1GN PNC 922251
- Double-click closing catch for door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Drain kit (diam. 50 mm) for 6&10 GN 1/1 and 10GN 2/1 ovens PNC 922283
- Pastry runners (400x600 mm) for 6 &10 GN1/1 oven bases PNC 922286
- Grease collection kit including tray and trolley PNC 922287
- Bakery rack kit for 10 GN1/1 ovens PNC 922292
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven PNC 922319
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320
- Grease collection tray 100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) PNC 922323
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Grease collection tray 40 mm PNC 922329
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 PNC 922333
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Flat baking tray with 2 edges, GN 1/1 PNC 925006



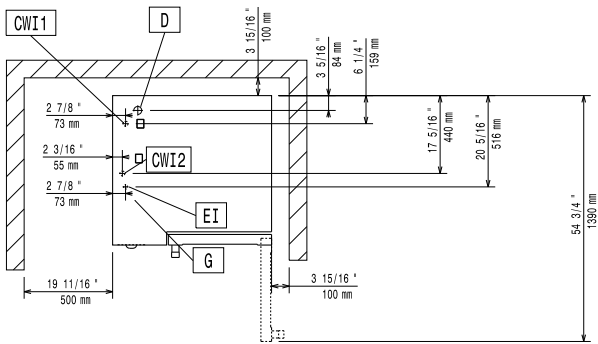
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Front

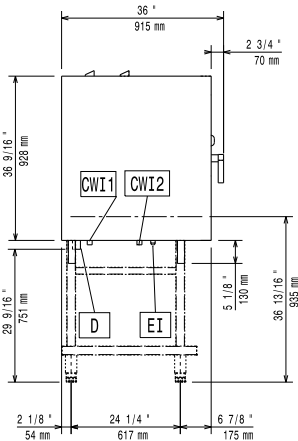


Top



- CWI1 = Cold Water inlet 1
- CWI2 = Cold Water Inlet 2
- D = Drain
- EI = Electrical inlet (power)

Side



### External dimensions

Electrolux recommends the use of treated water, based on testing of specific water conditions.  
Please refer to user manual for detailed water quality information.

### Electric

Supply voltage:  
 269202 (AOS101ECA2) 400 V/3N ph/50/60 Hz  
 269222 (AOS101ECN2) 230 V/3 ph/50/60 Hz  
 Electrical power max.: 17.5 kW  
 Circuit breaker required

### Water:

Water inlet "CW" connection: 3/4"  
 Total hardness: 5-50 ppm  
 Pressure, bar min/max: 1.5-4.5 bar  
 Drain "D": 1 1/4"

### Installation:

Clearance: 5 cm rear and right hand sides.  
 Suggested clearance for service access: 50 cm left hand side.

### Capacity:

GN: 10 - 1/1 Gastronorm  
 Max load capacity: 50 kg

### Key Information:

External dimensions, Height: 1058 mm  
 External dimensions, Width: 898 mm  
 External dimensions, Depth: 915 mm  
 Net weight:  
 269202 (AOS101ECA2) 136 kg  
 269222 (AOS101ECN2) 139 kg  
 Shipping volume: 1.19 m<sup>3</sup>



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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.