

Convection LW 10 GN 1/1-electric

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-convect ovens detailed are 10 GN 1/1 electric models.



269202

OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor food probe.

- Fan speeds: full and PULSE (pulse ventilation for baking and low temperature cooking). The "PULSE function" is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.

- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.

PERFORMANCE

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.

**Electrolux air-o-convect
Convection LW 10 GN 1/1-electric**

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- air-o-convect ovens meet IMQ safety requirements.

	AOS101ECA2 269202	AOS101ECH2 269212	AOS101ECN2 269222
TECHNICAL DATA			
Power supply	Electric	Electric	Electric
Number of grids	10	8	10
Cooking cycles - °C			
air-convection	300	300	300
Convection	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	736	736	736
Power - kW			
auxiliary	0.5	0.5	0.5
electric	17.5	17.5	17.5
cooking chamber	17	17	17
auxiliary	0.5	0.5	0.5
Net weight - kg.	139	139	139
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

**Electrolux air-o-convect
Convection LW 10 GN 1/1-electric**

	AOS101ECA2 269202	AOS101ECH2 269212	AOS101ECN2 269222
ACCESSORIES			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266		922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086	922086
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
BAKING TRAY FOR BAGUETTE GN 1/1	922288	922288	922288
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190	922190
BANQUET RACK-23PLATES-85MM PITCH-10GN1/1	922071	922071	922071
BANQUET RACK-30PLATES-65MM PITCH-10GN1/1	922015	922015	922015
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246	922246	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922223	922223	922223
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283	922283	922283
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290	922290
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791
EXTERNAL CONN. KIT FOR DETERG./RINSE AID	922169	922169	922169
EXTERNAL REVERSE OSMOSIS FILTER FOR OVEN	922316	922316	922316
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVENS 10X1/1-2/1	922178	922178	922178
FLAT BAKING TRAY WITH 2 EDGES-GN 1/1	922299	922299	922299
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
FRYING GRIDDLE GN 1/2 FOR OVENS	922311	922311	922311
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287	922287
HEAT SHIELD FOR 10 GN 1/1 OVENS	922251	922251	922251
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212	922212	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922227	922227	922227
KIT 4 ADJUSTABLE FEET	922012	922012	922012
KIT BAKERY RACK FOR 10 GN1/1 OVENS	922292	922292	922292
KIT INTEGRATED HACCP FOR OVENS	922275	922275	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=60 MM	922092	922092	922092
NON-STICK U-PAN GN 1/2 H=20 MM	922308	922308	922308
NON-STICK U-PAN GN 1/2 H=40 MM	922309	922309	922309
NON-STICK U-PAN GN 1/2 H=60 MM	922310	922310	922310
NON-STICK U-PAN GN 2/3 H=20 MM	922285	922285	922285
NON-STICK U-PAN GN 2/3 H=40 MM	922302	922302	922302
NON-STICK U-PAN GN 2/3 H=60 MM	922304	922304	922304
ODOURLESS HOOD+FAN-6&10GN1/1 EL.LW	640796	640796	640796
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289	922289	922289
OVEN GRILL (ALUMINIUM) GN 1/2	922312	922312	922312
OVEN GRILL (ALUMINIUM) GN 2/3	922306	922306	922306
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY 8X(400X600)RACK+WHLs-80MM,10X1/1	922066	922066	922066
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286	922286	922286
POTATO BAKER GN 1/1 FOR 28 POTATOES	922300	922300	922300
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074	922074
STACKING KIT- EL. 6X1/1 ON EL. 6&10X1/1	922319		922319
THERMAL COVER FOR 10X1/1GN-LW	922013	922013	922013
TRAY RACK+REINF.10X1/1GN, 64MM PITCH-LW	922099	922099	922099
TRAY RACK+WHEELS 10X1/1GN, 65MM PITCH	922006	922006	922006
TRAY RACK+WHEELS 8X1/1GN, 80MM PITCH	922009	922009	922009
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 & 2/1 LW	922003	922003	922003

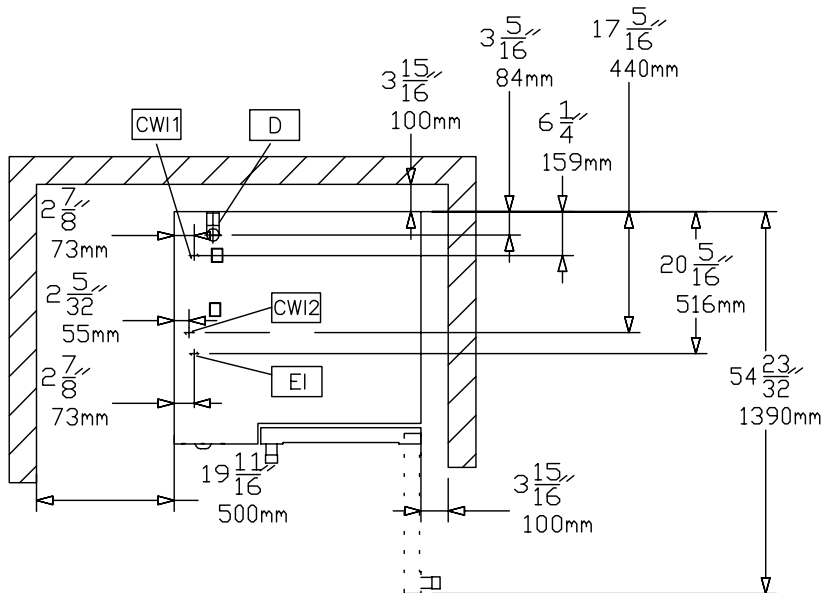
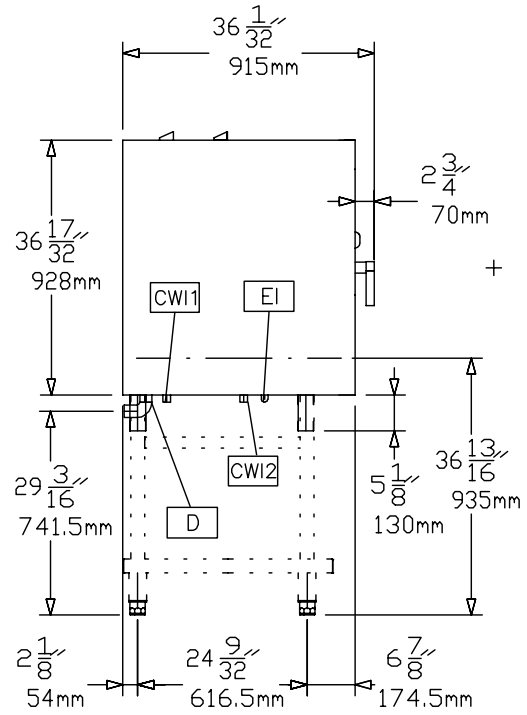
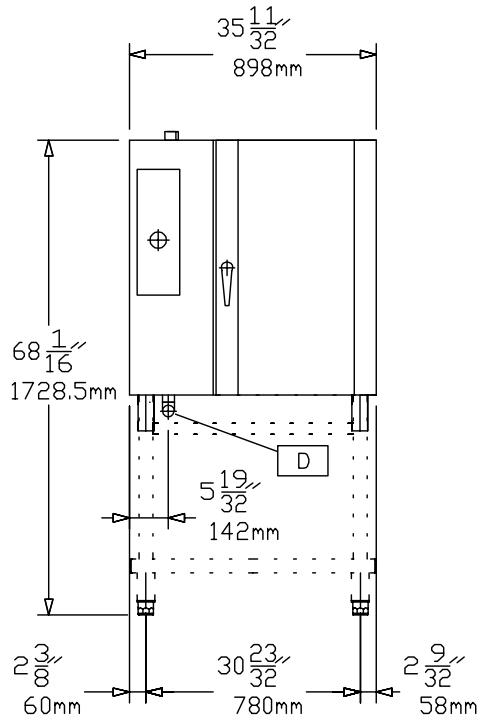
EBA0020

2011-06-10

Subject to change without notice

Electrolux air-o-convect
Convection LW 10 GN 1/1-electric

269202, 269222, 269212



597847700

EBA0020

2011-06-10

Subject to change without notice

LEGEND	AOS101ECA2 269202	AOS101ECH2 269212	AOS101ECN2 269222
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1"1/4"	1"1/4"	1"1/4"
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"