

Electrolux air-o-steam - level B

Combi LW 20 GN 1/1-electric

Electrolux air-o-steam blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation and an extensive range of accessories. The air-o-steam combis 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-steam combis detailed are level B, 20 GN 1/1 electric models.



268204

OPERATING MODES

- Convection cycle (max. 300 °C): ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking.
- Steam cycle (max. 130 °C): for products that can be cooked in water. Steam cooking respects the original properties of food and reduces weight loss.
- Combi cycle (max. 250°C): ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage. The humidity generated by the food and the steam generator is automatically controlled by the By-pass technology for saving water and energy.

- air-o-steam ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.
- Regeneration cycle: it produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C) on the plate.
- Exhaust valve electronically controlled to extract the humidity excess.
- Fan speeds: full, half speed (for delicate cooking such as for baking cakes) 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.
- Low power cycle: for delicate cooking such as for baking cakes.

- Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food and rises accordingly.
- 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, works both automatically and manually.
- Manual injection of water in the cell.
- Automatic steam generator water draining with an automatic scale diagnosis system.



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PERFORMANCE

- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.

- 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.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- 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.
- Automatic scale diagnosis system in the steam generator to detect the presence of scale build-up.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

	AOS201EBA2 268204	AOS201EBH2 268214	AOS201EBN2 268224
TECHNICAL DATA			
Power supply	Electric	Electric	Electric
Number of grids	20	16	20
Runners pitch - mm	63	80	63
Cooking cycles - °C			
air-convection	300	300	300
steam	130	130	130
combi	250	250	250
Convection	●	●	●
Steaming	●	●	●
Convection/steaming	●	●	●
Regeneration	●	●	●
Low temp steaming	●	●	●
Two-speed fan	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	1450	1450	1450
Power - kW			
boiler	24	24	20
auxiliary	0.8	0.8	0.8
cooking chamber	34	34	34
electric	34.5	34.5	34.5
Net weight - kg.	284	284	284
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

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INCLUDED ACCESSORIES			
CONTROL PANEL FILTER-20 GN1/1 OVENS-LW	1	1	1
DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY	1	1	1
TROLLEY TRAY RACK 16X1/1GN,80MM PITCH-LW		1	
TROLLEY TRAY RACK 20X1/1GN,63MM PITCH-LW	1		1
ACCESSORIES			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086	922086
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179	922179	922179
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
ADJUSTABLE WHEELS FOR 20GN LW OVENS	922280	922280	922280
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
BANQ.TROLLEY-45PLATES-90MM PITCH-20GN1/1	922072	922072	922072
BANQ.TROLLEY-54PLATES-74MM PITCH-20GN1/1	922016	922016	922016
DOOR SHIELD 20 1/1-PRE-HEAT W/O TROLLEY	922094	922094	922094
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290	922290
EXTERNAL REVERSE OSMOSIS FILTER FOR OVEN	922316	922316	922316
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
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
HEAT SHIELD FOR 20 GN 1/1 OVENS	922243	922243	922243
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
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 TROLLEY 16(400X600)80MM-20 1/1 LW	922068	922068	922068
POTATO BAKER GN 1/1 FOR 28 POTATOES	922300	922300	922300
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
RETRACT. SPRAY UNIT-20 GN1/1& 2/1 OVENS	922263	922263	922263
THERMAL COVER FOR 20X1/1GN-LW	922014	922014	922014
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189	922189
TROLLEY TRAY RACK 16X1/1GN,80MM PITCH-LW	922010	922010	922010
TROLLEY TRAY RACK 20X1/1GN,63MM PITCH-LW	922007	922007	922007
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104	922104	922104

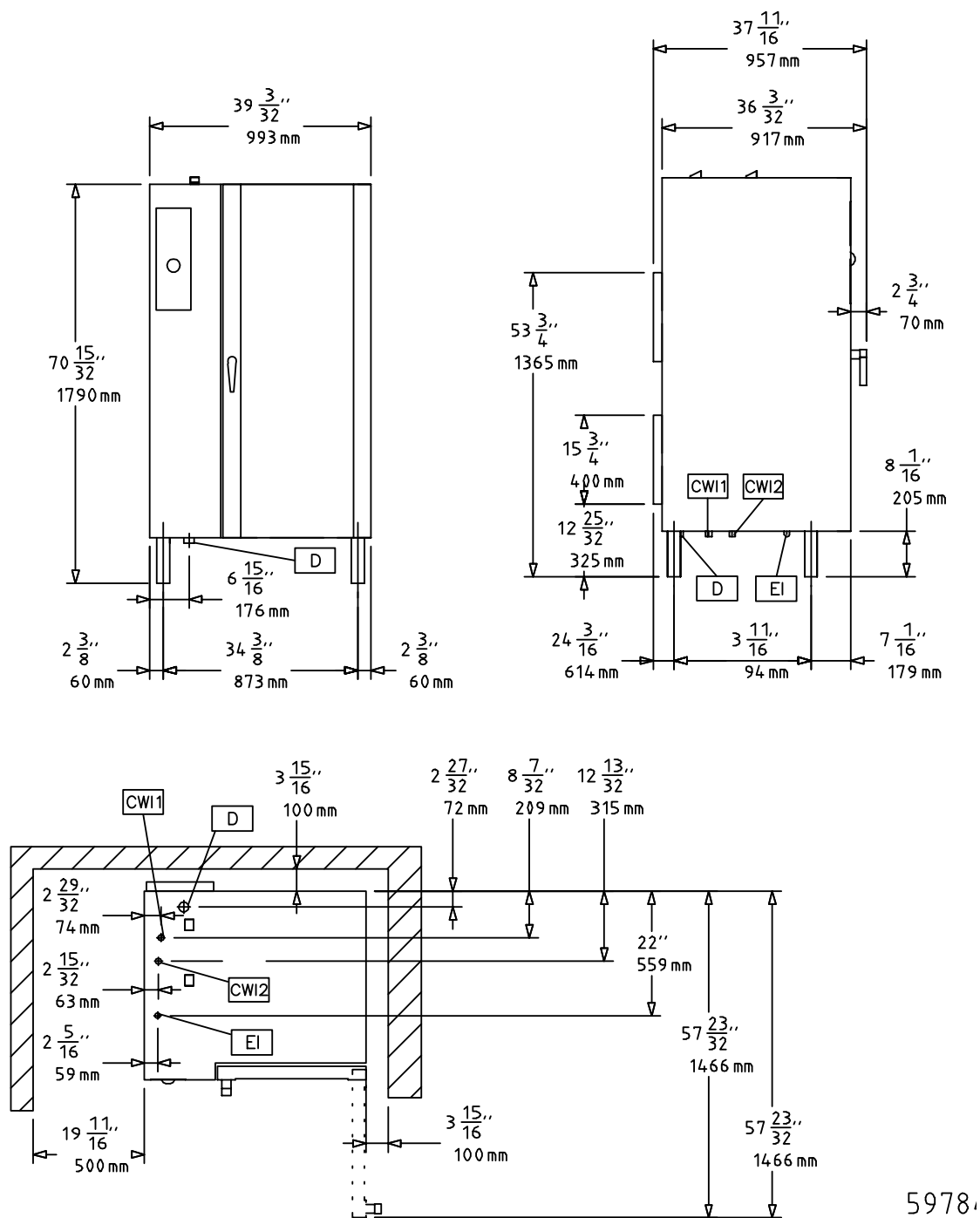
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Subject to change without notice

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268204, 268224, 268214



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LEGEND	AOS201EBA2 268204	AOS201EBH2 268214	AOS201EBN2 268224
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"