



# Electrolux

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

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

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

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

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

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



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

air-o-convect

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269373 (AOS102ECM1) EL.CONVECTION OVEN 10 GN2/I-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.

### 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.
- 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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- Core temperature probe.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 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.

### 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: \_\_\_\_\_



### Included Accessories

- 5 of Single 304 stainless steel full-size grid PNC 922076 (21" x 26")

### Optional Accessories

- 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
- 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
- Caster kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- (4) Adjustable feet for countertop models 61, 62, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm) 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 and casters, 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
- Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) PNC 922169
- Retractable hose reel spray unit PNC 922170
- External side spray unit PNC 922171
- Pair of 304 stainless steel full-size grids (21" x 26") PNC 922175
- Fat Filter, for 101 and 102 oven PNC 922178
- Open base with rack guides, for 62 and 102 ovens PNC 922198
- Basket for detergent tank (wall mounted) for 201 and 202 ovens PNC 922209
- Basket for hanging detergent tank on open base PNC 922212
- Cupboard base and tray support, for 62 and 102 ovens PNC 922234
- 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 62 or 62 on 102 electric oven PNC 922267
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-convect Ovens PNC 922275
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320
- Kit universal skewer rack & (6) long skewer ovens (TANDOOR) PNC 922325

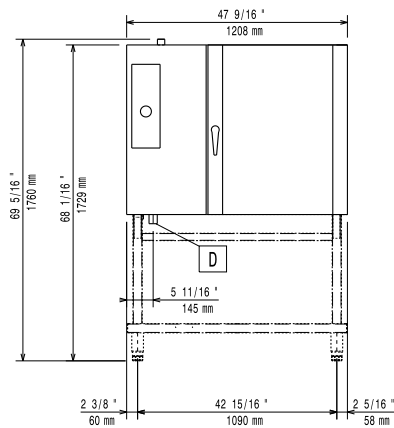
- Skewers for ovens, (6) 14" short (TANDOOR) PNC 922328
- Fat collection tray for ovens (1.5") PNC 922329
- (NPT) Adaptor, 1-1/4 gas for ovens PNC 922332
- Casters for stacked ovens 62 on 62 and 62 on 102 PNC 922336
- Smoker for ovens PNC 922338
- Water filter for ovens - 4 membranes PNC 922344
- External reverse osmosis filter for ovens - 4 membranes PNC 922345
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Grease collection tray GN 2/1 PNC 922350
- - NOT TRANSLATED - PNC 922357
- Non-stick universal pan 12" x 20" x 3/4" PNC 925000
- Non-stick universal pan 12" x 20" x 1 1/2" PNC 925001
- Non-stick universal pan 12" x 20" x 2 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



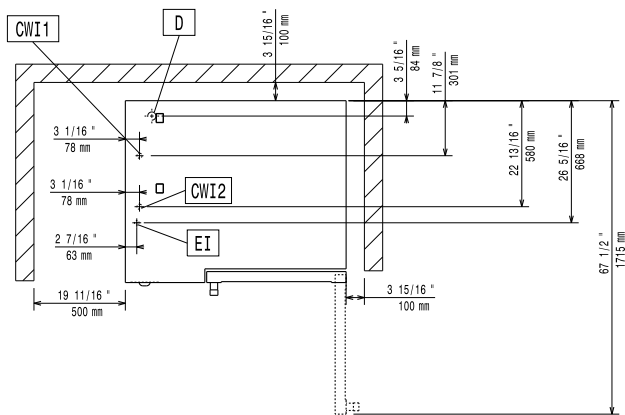
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Front

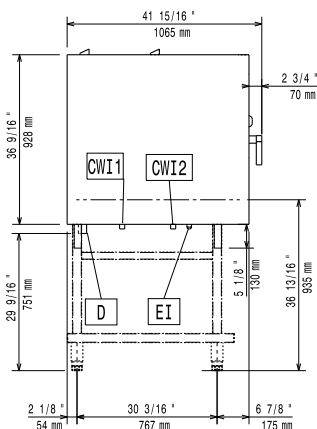


Top



- CWI1 = Cold Water inlet      EI = Electrical connection
- CWI2 = Cold Water Inlet 2
- D = Drain
- DO = Overflow drain pipe

Side



### Electric

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

### Water:

<b>Water inlet "CW" connection:</b>	3/4"
<b>Total hardness:</b>	5-50 ppm
<b>Water consumption (gal./hr.):</b>	Min: 0.09 Max: 2.77
<b>Pressure:</b>	22-65 psi (1.5-4.5 bar)
<b>Drain "D":</b>	1"1/4 NPT
<b>Electrolux recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information</b>	
<b>Drain line size:</b>	1"1/4 NPT
<b>Incoming Cold/hot Water line size:</b>	3/4"
<b>Water cold/hot pipe size</b>	3/4"

### Installation:

<b>Clearance:</b>	2" (5 cm) rear and right hand sides
<b>Suggested clearance for service access:</b>	20" (50 cm) left hand side

### Capacity:

<b>Sheet pans:</b>	10 - 18"x 26"
<b>Steam pans:</b>	20 - 12"x 20"
<b>Half size sheet pans:</b>	20 - 13"x 18"
<b>Max load capacity:</b>	180 lbs. (80 kg)

### Key Information:

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

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