



Electrolux

air-o-convect air-o-convect Touchline Boilerless Combi Oven 101 (gas)

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

air-o-convect Touchline Boilerless Combi Oven 101 (gas)



air-o-convect

air-o-convect Touchline Boilerless Combi Oven 101 (gas)

266752 (AOS101GKP1) air-o-convect Boilerless Combi Oven 101 - 120V/1ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux air-o-convect Boilerless Combi Oven (gas).

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 77 °F-572 °F (25°C-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 77 °F-572 °F (25°C-300°C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (air frying, dehydrating, baking, browning)
 - 1-2 = low moisture (roasting, grilling, searing, baking, cookies, cakes, grill cheese)
 - 3-4 = medium low moisture (au gratin vegetables, roasted meat and fish)
 - 5-6 = medium moisture (roasting small portions poultry, meet and fish, casserole, pizza)
 - 7-8 = medium-high moisture (Roasting and backing, large portions of meat, whole: chicken, turkey, ham)
 - 9-10 = high moisture (proofing, low temperature steaming, steam vegetables, rice, pasta, fish, shell fish, bagged product, sous vide, re-thermalization, baking)
- Programmability: up to 1000 recipes can be stored in the oven's memory to replicate the same recipe at all times. Includes also 16-step cooking programs.
- Core temperature probe.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with eGreenèfunctions to save energy, water and rinse aid.
- HACCP data management
- IPX5 – Water Jets protected (Water projected by a nozzle (6.3 mm) against enclosure from any direction shall have no harmful effects.)
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.

Construction

- 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.

*Electrolux recommends a certified service agent perform equipment install and start-up, and an Electrolux certified chef be hired to train kitchen staff on equipment operation and maintenance.

Included Accessories

- 5 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

- Wheel kit for base for 61, 62, 101 and 102 oven PNC 922003

Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



Electrolux

air-o-convect
air-o-convect Touchline
Boilerless Combi Oven 101 (gas)

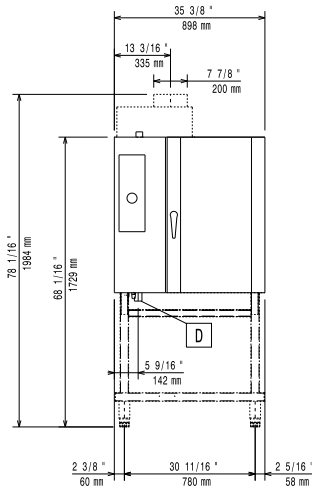
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 10 rack cassette for 101 oven (standard pitch) PNC 922006
- 8 rack cassette for 101 oven (increased pitch) PNC 922009
- Thermal blanket for 101 racks PNC 922013
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Tray support, for 61 and 101 oven bases PNC 922021
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036
- Pastry Rack (400mm x 600mm) for 10 Hotel or Steam pans air-o-system PNC 922066
- Wheels and Hinges kit for 61 and 101 oven PNC 922073
- Slide-in rack support with handle for 61 and 101 oven PNC 922074
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086
- 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
- Tray rack with 11 tray guides and reinforcement for 101 oven (should be ordered with 1 each PNC 922287) PNC 922099
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, 102 ovens PNC 922169
- External side spray unit PNC 922171
- Fat filter for 101 and 102 oven PNC 922178
- 16" x 24" (400 x 600mm) Baguette tray, made of perforated aluminium, silicon coated PNC 922189
- 16" x 24" (400 x 600mm) Perforated baking tray, made of perforated aluminium PNC 922190
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191
- Open base with rack guides for 61 and 101 oven PNC 922195
- Holder for detergent tank on open base PNC 922212
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215
- Pair of Frying Baskets PNC 922239
- Heat shield for 61 on top of 101 oven stacking kit PNC 922245
- Control Panel filter for 61 and 101 oven PNC 922246
- Heat shield for 101 oven PNC 922251
- Double-click closing catch for oven door PNC 922265
- USB Probe for Sous-Vide Cooking (only for Touchline oven) PNC 922281
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287
- 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
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287
- 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
- Kit Bakery Rack for 101 oven PNC 922292
- Conversion kit from natural gas to LPG for 10-half size oven PNC 922295
- GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating. PNC 922299
- GN 1/1 (12" x 20") patate baker grid. Holds 28 potatoes PNC 922300
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922308
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922309
- GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922310
- Stacking Kit: 61 on top of 61 or 101 Gas ovens PNC 922318



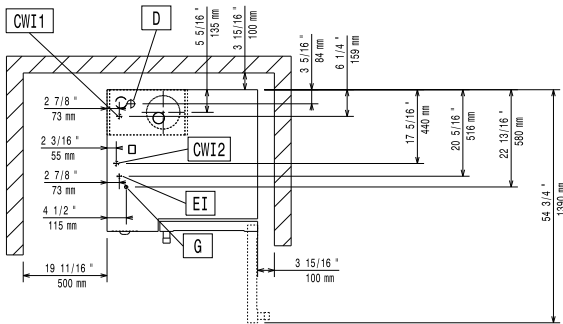
Electrolux

air-o-convect air-o-convect Touchline Boilerless Combi Oven 101 (gas)

Front

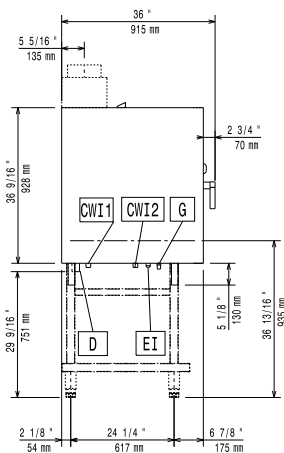


Top



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

Side



Electric

Supply voltage:
266752(AOS101GKP1) 120 V/1N ph/60 Hz

Amps: 4.2

Connected load: 0.5 kW

Circuit breaker required

Gas

Gas Power: 78407 Btu/hr (23 kW)

ISO 7/1 gas connection diameter: 1/2" MNPT

Natural gas:
Total thermal load: 78407 BTU (23 kW)

LPG:
Total thermal load: 78407 BTU (23 kW)

Water:

Water inlet "CW" connection: 3/4"

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.

Installation:

Clearance: 2" (5cm) rear and right hand sides.

Suggested clearance for service access: 20" (50cm) left hand side.

Capacity:

Sheet pans: 10 - 12"x 20"

Max load capacity: 180 lbs. (80 kg)

Key Information:

Net weight: 368 lbs (167 kg)

Shipping width: 37 5/8" (955 mm)

Shipping depth: 38 3/4" (985 mm)

Shipping height: 49 13/16" (1265 mm)

Shipping weight: 412 lbs (187 kg)

Shipping volume: 42.02 ft³ (1.19 m³)

air-o-convect
air-o-convect Touchline Boilerless Combi Oven 101 (gas)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2013.04.22