



Electrolux

# air-o-convect air-o-convect Manual Boilerless Combi Oven 101 (electric)

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

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

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

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

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



### air-o-convect

### air-o-convect Manual Boilerless Combi Oven 101 (electric)

269282 (AOS101ECM1)

air-o-convect Boilerless Combi Oven 101  
208V/3ph/60Hz

### 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 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 to 300°C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boilerless 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)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan): full speed or pulse ventilation (Hold) for baking and slow cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- 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 and 1 semi-automatic cycles).
- 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.
- 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

- All 304 stainless steel construction.
- 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.



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- 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

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

### Optional Accessories

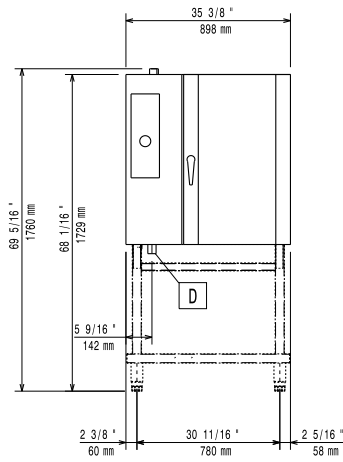
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 10 rack cassette for 101 oven (standard pitch) PNC 922006
- 8 rack cassette for 101 oven (increased pitch) PNC 922009
- Thermal blanket for 101 racks PNC 922013
- Mobile banqueting rack for 101 with 2 1/2" (65 mm) pitch, 30 plates (should be ordered with 1 each PNC 922074) PNC 922015
- Tray support, for 61 and 101 oven bases PNC 922021
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036
- Mobile banqueting rack for 101 with 3 1/3" (85 mm) pitch, 23 plates (should be ordered with 1 each PNC 922074) PNC 922071
- Wheels and Hinges kit for 61 and 101 oven PNC 922073
- Slide-in rack support with handle for 61 and 101 oven PNC 922074
- 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
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 61 and 101 oven PNC 922195
- Heat shield for 61 on top of 101 oven stacking kit PNC 922245
- Heat shield for 101 oven PNC 922251
- Double-click closing catch for oven door PNC 922265
- Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099) PNC 922287
- Stacking Kit: 61 on top of 61 or 101 Electric ovens PNC 922319



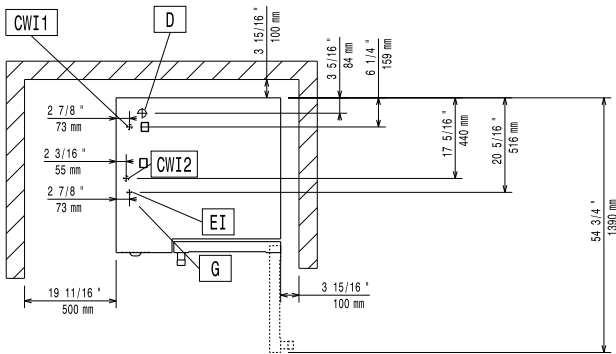
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**Front**

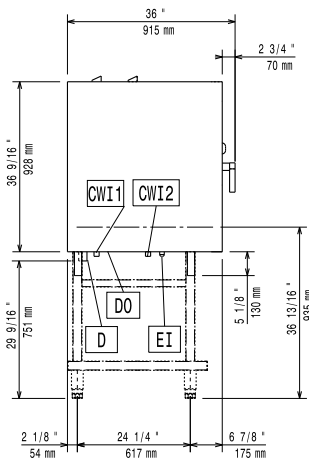


**Top**



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

**Side**



## Electric

### Supply voltage:

269282(AOS101ECM1) 208 V/3 ph/60 Hz

### Connected load:

16.5 kW

### Circuit breaker required

## Water:

### Water inlet "CW" connection:

3/4"

### Total hardness:

5-50 ppm

### Pressure:

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:

### Steam pans:

10 - 12" x 20"

### Half size sheet pans:

10 - 13" x 18"

### Max load capacity:

110 lbs (50 kg)

## Key Information:

### Shipping volume:

1.19 m<sup>3</sup>

### Net Weight:

360 lbs (163 kg)

### Shipping Weight:

404 lbs (183 kg)

### Shipping Height:

50" (1265mm)

### Shipping Width:

38" (955mm)

### Shipping Depth:

39" (985mm)

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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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