



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

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269283 (AOS102ECM1)

air-o-convect Boilerless
Combi Oven 102
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®174; 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®174; 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.
- 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.

Electrolux Professional, Inc.

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Included Accessories

- 5 of Single 304 stainless steel full-size grid (21"x26") PNC 922076

Optional Accessories

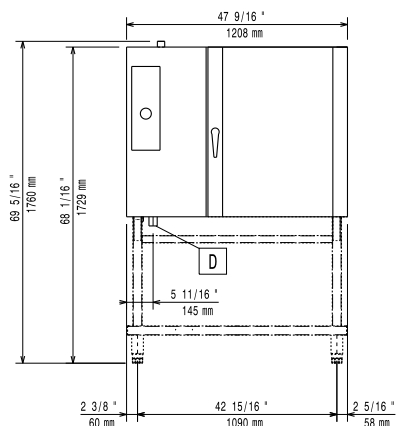
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003 ☐
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Tray support, for 62 and 102 oven bases PNC 922041 ☐
- Trolley, for roll-in rack for 62 and 102 oven PNC 922042 ☐
- Tray rack and wheels, for 102 oven (increased pitch) PNC 922045 ☐
- Slide-in rack support with handle for 62 and 102 oven PNC 922047 ☐
- 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 62 and 102 oven PNC 922198 ☐
- Cupboard base and tray support for 62 and 102 oven PNC 922234 ☐
- 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 ☐
- Stacking kit: 62 on top of 62 or 102 Electric oven PNC 922267 ☐



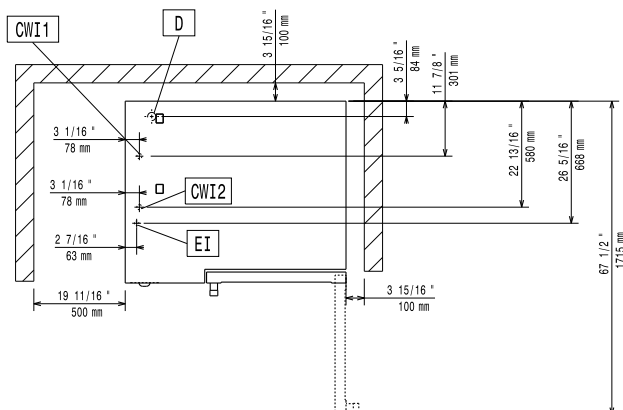
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Front

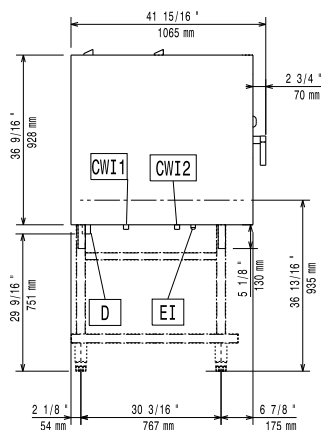


Top



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

Side



Electric

Supply voltage:

269283(AOS102ECM1) 208 V/3 ph/60 Hz

Amps:

67

Connected load:

24 kW

Circuit breaker required

Water:

Water inlet "CW" connection:

3/4"

Total hardness:

5-50 ppm

Water consumption (gal./hr.):

Min: 0.09 Max: 2.77

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" (5 cm) rear and right hand sides

Suggested clearance for service access:

20" (50 cm) left hand side

Capacity:

Sheet pans:

10 - 18"x 26"

Steam pans:

20 - 12"x 20"

Half size sheet pans:

20 - 13"x 18"

Max load capacity:

180 lbs. (80 kg)

Key Information:

Net weight:

425 lbs (193 kg)

Shipping width:

49 13/16" (1265 mm)

Shipping depth:

44 11/16" (1135 mm)

Shipping height:

53 1/8" (1350 mm)

Shipping weight:

476 lbs (216 kg)

Shipping volume:

68.44 ft³ (1.94 m³)

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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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