



**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)

**269322 (AOS101ECV1)**

air-o-convect Boilerless  
Combi Oven 101 -  
480V/3p/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.
- Swing hinged front panel for easy service access to main components.



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Electrolux Professional, Inc.

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\*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

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- 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 (wheel kit included) for 101 oven (standard pitch) PNC 922006
- 8 rack cassette (wheel kit included) for 101 oven (increased pitch) PNC 922009
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012
- 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
- 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
- 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 6 and 10 oven PNC 922073
- Slide-in rack support with handle for 61 and 101 oven PNC 922074
- Stainless steel 304 grids (GN 1/2) 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, and 102 ovens PNC 922169
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 61 and 101 oven PNC 922195
- Basket for detergent tank (wall mounted) PNC 922209
- 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
- Heat shield for 101 oven PNC 922251
- Double-click closing catch for oven door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275
- USB Probe for sous-vide cooking (only for Touchline oven) PNC 922281
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286
- 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
- GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating PNC 922299
- GN 1/1 (12" x 20") potato 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 electric ovens PNC 922319
- Kit flaged feet PNC 922320
- Fat collection tray PNC 922321
- Trolley for slide-in rack 10x1/1GN PNC 922323
- Universal skewer pan for ovens (TANDOOR) PNC 922326



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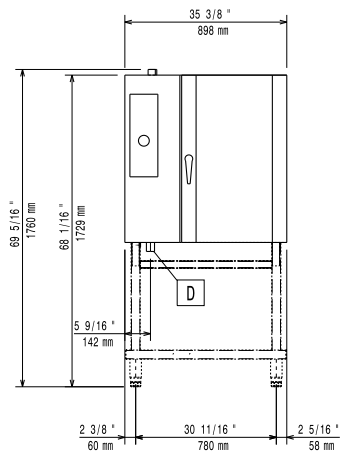
- 4 long (24") skewers for ovens (TANDOOR) PNC 922327
- Fat collection tray for ovens (1.5") PNC 922329
- NPT adaptor 1 1/4" gas for ovens PNC 922332
- Wheels for stacked ovens (61 on 61 ovens, or PNC 922333   
61 on 101 ovens)
- Smoker for ovens PNC 922338
- Kit check valve PNC 922347



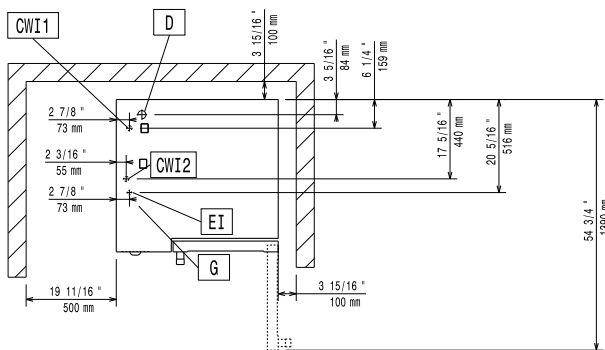
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# air-o-convect air-o-convect Manual Boilerless Combi Oven 101 (electric)

Front

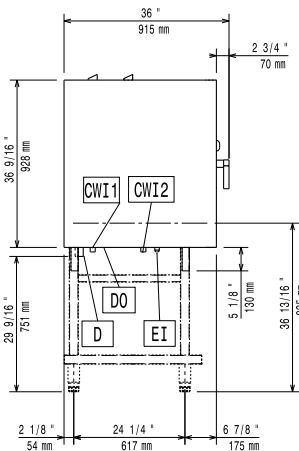


Top



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

Side



Electric

<b>Supply voltage:</b>	480 V/3 ph/60 Hz
<b>Amps:</b>	20
<b>Connected load:</b>	16.5 kW
<b>Total Watts:</b>	16.5 kW
<b>Circuit breaker required</b>	

Water:

<b>Water inlet "CW" connection:</b>	3/4"
<b>Total hardness:</b>	5-50 ppm
<b>Pressure:</b>	22-65 psi (1.5-4.5 bar)

*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:

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

Capacity:

<b>Steam pans:</b>	10 - 12" x 20"
<b>Half size sheet pans:</b>	10 - 13" x 18"
<b>Max load capacity:</b>	110 lbs (50 kg)

Key Information:

Automatic cleaning system

269322 (AOS101ECV1) X

<b>External dimensions, Width:</b>	35 3/8" (898 mm)
<b>External dimensions, Depth:</b>	36 1/32" (915 mm)
<b>External dimensions, Height:</b>	41 5/8" (1058 mm)
<b>Shipping width:</b>	37 5/8" (955 mm)
<b>Shipping depth:</b>	38 3/4" (985 mm)
<b>Shipping height:</b>	49 13/16" (1265 mm)
<b>Shipping weight:</b>	403 lbs (183 kg)
<b>Shipping volume:</b>	42.02 ft <sup>3</sup> (1.19 m <sup>3</sup> )
<b>Net Weight:</b>	360 lbs (163 kg)
<b>Shipping Weight:</b>	404 lbs (183 kg)
<b>Shipping Height:</b>	50" (1265mm)
<b>Shipping Width:</b>	38" (955mm)
<b>Shipping Depth:</b>	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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