



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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Oven 102 (electric)

269323 (AOS102ECV1)

air-o-convect Boilerless
Combi Oven 102 -
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.

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 moisture (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 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 full-size grid (21"x26") PNC 922076

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
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- 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
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens 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 (wheel kit included) 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
- 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
- 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
- Single 304 stainless steel full-size grid (21 "x26") PNC 922175
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 62 and 102 oven PNC 922198
- Basket for detergent tank (wall mounted) PNC 922209
- Holder for detergent tank on open base PNC 922212
- Cupboard base and tray support for 62 and 102 oven 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

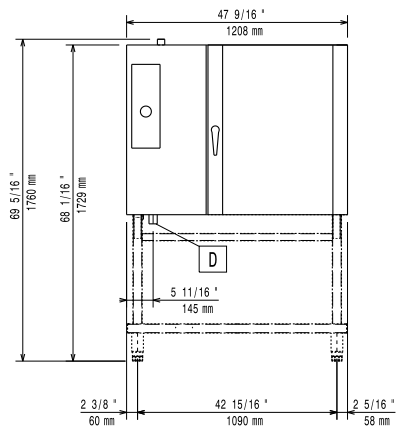
- Stacking kit: 62 on top of 62 or 102 electric oven PNC 922267
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, 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 flaged feet PNC 922320
- Kit universal skewer rack and 6 short skewers for ovens (TANDOOR) PNC 922325
- 6 short (14") skewers for ovens (TANDOOR) PNC 922328
- Fat collection tray for ovens (1.5") PNC 922329
- NPT adaptor 1 1/4" gas for ovens PNC 922332
- 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



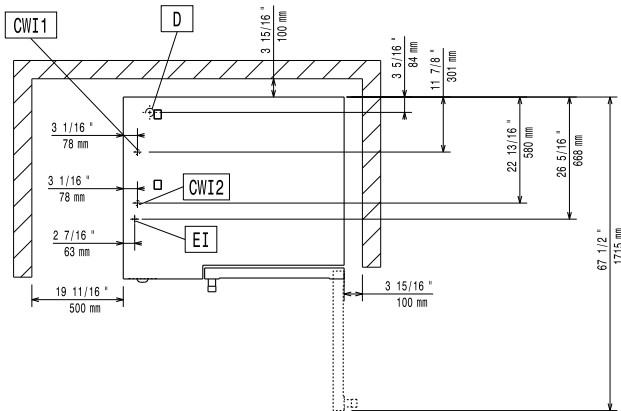
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Front

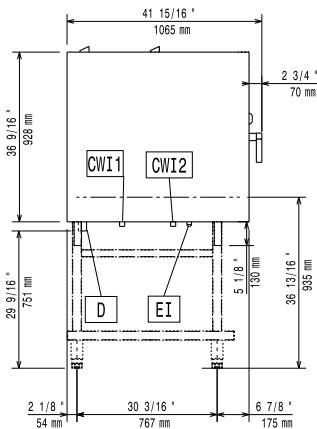


Top



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

Side



Electric

Supply voltage:	480 V/3 ph/60 Hz
Amps:	29
Circuit breaker required	
Connected load:	24 kW
Total Watts:	24 kW

Gas

Gas Power:	0 Btu/hr (0 kW)
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Water:

Water inlet "CW" connection:	3/4"
Water consumption (gal./hr.):	Min: 0.09 Max: 2.77
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.

Incoming Cold Water line size:	3/4"
Drain line size:	1"1/4
Water cold/hot pipe size	3/4"

Installation:

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

Capacity:

Sheet pans:	6 - 18"x 26"
Steam pans:	12 - 12"x 20"
Half size sheet pans:	12 - 13"x 18"
Max load capacity:	106 lbs. (48 kg)

Key Information:

Automatic cleaning system

269323 (AOS102ECV1) X

External dimensions, Width:	47 9/16" (1208 mm)
External dimensions, Depth:	41 15/16" (1065 mm)
External dimensions, Height:	41 5/8" (1058 mm)
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 ft ³ (1.94 m ³)

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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.