



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 max 572°F (max 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 max 572°F (max 300°C) ideal for low humidity cooking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Double step cooking to set two different phases.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- Core temperature probe.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- Supplied with n.1 tray rack 1/1GN, 2 1/2" 65 mm pitch.
- 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.
- 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.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Included Accessories

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

Optional Accessories



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Electrolux Professional, Inc.

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- Exhaust hood without fan for 6&10 1/1GN ovens. PNC 640791 ☐
It is mandatory to use the flue condenser (640413) on installation with gas ovens
- Exhaust hood with fan for 6&10x1/1 GN ovens. It PNC 640792 ☐
is mandatory to use the flue condenser (640413) on installation with gas ovens
- Odourless hood for air-o-steam/air-o-convect PNC 640796 ☐
6GN1/1 and 10GN1/1, electric
- 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 PNC 922003 ☐
bases
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ☐
- 10 rack cassette (wheel kit included) for 101 oven PNC 922006 ☐
(standard pitch)
- 8 rack cassette (wheel kit included) for 101 oven PNC 922009 ☐
(increased pitch)
- 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 PNC 922015 ☐
mm) pitch, 30 plates (should be ordered with 1 each PNC 922074)
- Pair of half size oven racks, type 304 stainless PNC 922017 ☐
steel
- 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 PNC 922071 ☐
mm) pitch, 23 plates (should be ordered with 1 each PNC 922074)
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ☐
- Slide-in rack support with handle for 61 and 101 PNC 922074 ☐
oven
- Stainless steel 304 grids (GN 1/2) with spikes, fits 4 PNC 922086 ☐
chickens
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922090 ☐
with no-stick coating, 3/4" (20 mm) deep
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922091 ☐
with no-stick coating, 1 1/2" (40 mm) deep
- GN 1/1 (12" x 20") tray made of aluminium alloy PNC 922092 ☐
with no-stick coating, 2 1/2" (65 mm) deep
- Tray rack with 11 tray guides and reinforcement PNC 922099 ☐
for 101 oven (should be ordered with 1 each PNC 922287)
- Kit to connect external rinse aid and detergent PNC 922169 ☐
tank for 61, 62, 101, and 102 ovens
- External side spray unit (needs to be mounted PNC 922171 ☐
outside and includes support for mounting to oven)
- 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 PNC 922215 ☐
aluminium alloy with no-stick coating
- 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 PNC 922266 ☐
each)
- Electronic Board for HACCP through PC Network, PNC 922275 ☐
for air-o-steam and air-o-convect Ovens
- USB Probe for sous-vide cooking (only for PNC 922281 ☐
Touchline oven)
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283 ☐
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 PNC 922286 ☐
oven bases
- Trolley for grease collection with specific grease PNC 922287 ☐
drip tray for 101 oven (should be ordered with 1 each PNC 922099)
- Baguette tray (holds 4), made of perforated PNC 922288 ☐
aluminium, silicon coated, GN1/1 (12" x 20")
- Oven grill made of aluminium alloy with no-stick PNC 922289 ☐
coating
- GN 1/1 (12" x 20") egg fryer grid, made of PNC 922290 ☐
aluminium alloy with no-stick coating. Fits 8 eggs
- Kit bakery rack for 101 oven PNC 922292 ☐
- GN 1/1 (12" x 20") baking sheet, made of PNC 922299 ☐
aluminium alloy with no-stick coating
- GN 1/1 (12" x 20") potato baker grid (holds 28 PNC 922300 ☐
potatoes)
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922308 ☐
with no-stick coating, 3/4" (20 mm) deep
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922309 ☐
with no-stick coating, 1 1/2" (40 mm) deep
- GN 1/2 (10" x 12") tray made of aluminium alloy PNC 922310 ☐
with no-stick coating, 2 1/2" (65 mm) deep
- Stacking Kit: 61 on top of 61 or 101 electric ovens PNC 922319 ☐
- Kit flanged 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 ☐
- 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 61 PNC 922333 ☐
on 101 ovens)
- Smoker for ovens PNC 922338 ☐
- Kit check valve PNC 922347 ☐

