



Electrolux

air-o-convect Electric Hybrid Convection Oven 201

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect

Electric Hybrid Convection Oven 201

269204 (AOS201ECA2) Electric Hybrid Convection Oven 201 400 V/3ph/60Hz

269224 (AOS201ECN2) Electric Hybrid Convection Oven 201 230 V/3ph/60Hz

Short Form Specification

Item No. _____

Convection oven with direct steam: 90% steam saturation in 4 minutes.
air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness. Manual injection of water to add additional moisture in the cell.
air-o-clean: built-in cleaning system with four automatic pre-set cycles and one semi-automatic cleaning cycle.
Cooking cycles: hot air (25-300 °C) combined with 11 different humidity settings, ranging from browning to baking and par-steaming. 2-step cooking with the possibility to combine different cycles. Full speed and pulse ventilation controls. Food probe for precise cooking. Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.
Supplied with n.1 trolley rack 1/1GN, 63mm pitch and door shield.

Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. 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 (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).

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- 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.

Optional Accessories

- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016
- Couple of grids for whole chicken 1/1GN (8PNC 922036 per grid)
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Aluminium oven grill 1/1GN PNC 922093

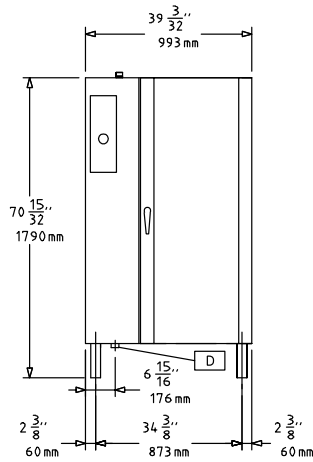
APPROVAL: _____



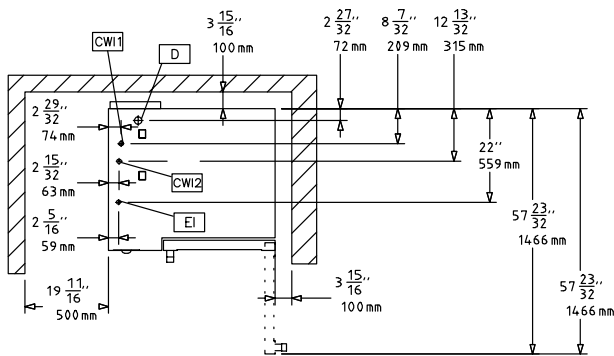
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Front



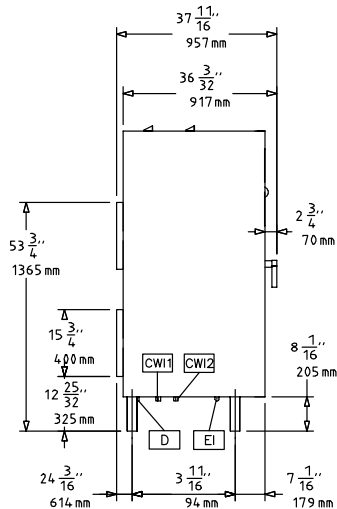
Top



CWI = Cold Water inlet
 D = Drain
 DO = Overflow drain pipe

EI = Electrical connection

Side



Electric

Supply voltage:

269204(AOS201ECA2) 400 V/3N ph/50/60 Hz
 269224(AOS201ECN2) 230 V/3 ph/50/60 Hz

Connected load:

34.5 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:

5 cm rear and right hand sides.

Suggested clearance for service access:

50 cm left hand side.

Capacity:

GN:

20 - 1/1 Gastronorm

Max load capacity:

100 kg

Key Information:

Net weight:

257 kg

Shipping weight:

282 kg

Shipping height:

1795 mm

Shipping width:

993 mm

Shipping depth:

957 mm

Shipping volume:

1.71 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.



Included Accessories

- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- 1 of Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094
- 1 of Control panel filter for 20xGN1/1 ovens PNC 922248

Optional Accessories

- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010
- Thermal blanket for 20x1/1GN PNC 922014
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Pastry trolley, for 16 and 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922068
- Rack for 45 plates for 20x1/1GN, 90mm pitch PNC 922072
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Aluminium oven grill 1/1GN PNC 922093
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104
- Kit HACCP EKIS PNC 922166
- Side external spray unit PNC 922171
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) PNC 922192
- Baking tray with 4 edges, perforated aluminium (325x530x20) PNC 922193
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194
- Basket for detergent tank - wall mounted PNC 922209
- Frying griddle GN 1/1 PNC 922215
- 2 frying baskets for ovens PNC 922239
- Heat shield for 20x1/1GN PNC 922243
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Adjustable wheels for 20GN 1/1 and 2/1 lengthwise ovens PNC 922280
- Frying griddle GN 2/3 for ovens PNC 922284
- Non-stick universal pan GN 2/3 H=20mm PNC 922285

