



Electrolux

air-o-convect LPG Gas Convection Oven 10GN 2/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

air-o-convect
LPG Gas Convection Oven 10GN 2/1



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269713 (AOS102GCD2)

air-o-convect, gas (LPG),
10x2/1GN, convection oven
with direct steam and 11
humidity level settings

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 (max 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 tray rack 2/1GN, 65mm pitch. Prearranged for LPG.

APPROVAL: _____

Main Features

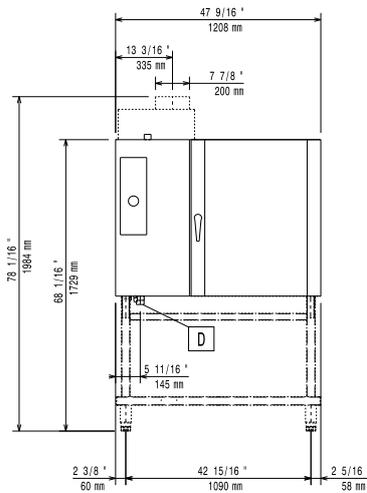
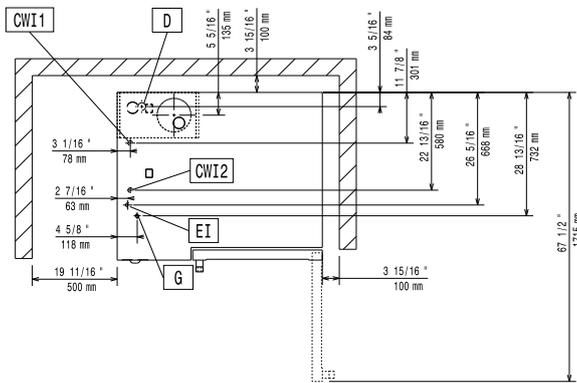
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (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)
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 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.
- Double step cooking to set two different phases.
- Variable fan speed (radial fan): full speed or pulse ventilation for baking and slow cooking.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- Gas burner is certified by Gastec for high efficiency and low emissions.
- Single sensor core temperature probe included.
- Supplied with n.1 tray rack 2/1GN, 65 mm pitch. Prearranged for LPG.

Construction

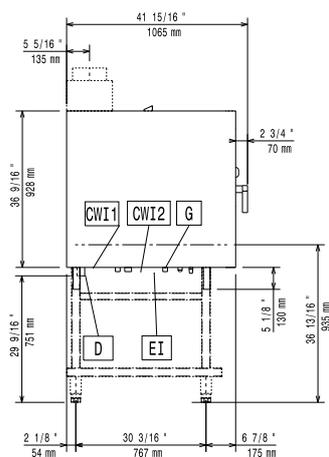
- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Optional Accessories

- Flue condenser for hood for 10 GN 2/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794) PNC 640415
- Exhaust hood without fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Tray support for 2/1GN open base PNC 922041
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045
- Slide-in rack with handle for ovens 10GN 2/1 PNC 922047
- Thermal blanket for 10x2/1GN PNC 922048
- Rack for 51 plates for 10x2/1GN, 75mm pitch PNC 922052
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067
- External connection kit for detergent and rinse aid PNC 922169
- Retractable hose reel spray unit PNC 922170
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- 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
- Open base with tray support for 10x2/1GN PNC 922198
- Basket for detergent tank - wall mounted PNC 922209
- Holder for detergent tank, to mount on open base PNC 922212
- Cupboard base and tray support for 10x2/1GN ovens PNC 922234
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238
- 2 frying baskets for ovens PNC 922239
- Control panel filter for 10xGN2/1 ovens PNC 922247
- Heat shield for 10x2/1GN PNC 922252
- Double-click closing catch for door PNC 922265
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Kit to convert from LPG to natural gas PNC 922278
- Drain kit (diam. 50 mm) for 6&10 GN 1/1 and 10GN 2/1 ovens PNC 922283
- Baking tray for baguette 1/1GN PNC 922288
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Kit flanged feet PNC 922320
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- 6 short skewers PNC 922328
- Grease collection tray 40 mm PNC 922329
- Wheels for 6 2/1 and 10 2/1 ovens PNC 922336
- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338
- Water nanofilter for ovens (10x2/1GN, 20x1/1GN and 20x2/1GN) PNC 922344
- External reverse osmosis filter for ovens (10x2/1GN, 20x1/1GN and 20x2/1GN) PNC 922345
- Chimney adaptor PNC 922346
- Multipurpose hook PNC 922348
- Non-stick universal pan 1/1GN H=20mm PNC 925000
- Non-stick universal pan GN 1/1, H=40mm PNC 925001
- Non-stick universal pan GN 1/1, H=60mm PNC 925002
- Kit of 6 non-stick universal pan GN 1/1, H=20mm PNC 925012
- Kit of 6 non-stick universal pan GN 1/1, H=40mm PNC 925013
- Kit of 6 non-stick universal pan GN 1/1, H=60mm PNC 925014

Front

Top


CWI1 = Cold Water inlet 1 **G** = Gas connection
CWI2 = Cold Water Inlet 2
D = Drain
EI = Electrical connection

Side

Electric

Supply voltage:
 269713 (AOS102GCD2) 230 V/1N ph/50/60 Hz
Electrical power: 1 kW
 Circuit Breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT
LPG:
Pressure: 11" w.c. (27.4 mbar)
Heating elements: 92043 BTU (27 kW)

Water:

Water inlet "CW" connection: 3/4"
Total hardness: 5-50 ppm
Pressure, bar min/max: 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: 10 - 2/1 Gastronorm
GN: 20 - 1/1 Gastronorm
Max load capacity: 80 kg

Key Information:

External dimensions, Height: 1058 mm
External dimensions, Width: 1208 mm
External dimensions, Depth: 1065 mm
Net weight: 191 kg
Shipping weight: 220 kg
Shipping volume: 1.84 m³