



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect Touchline

LPG Gas Convection Oven 10GN 2/1

266713 (AOS102GKD1)

air-o-convect with high resolution touch screen control, gas (LPG), 10x2/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions

Short Form Specification

Item No.

air-o-convect Touchline 10GN 2/1 LPG gas convection oven performs all of the functions of a convection oven and has a boilerless steaming function to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle (max 300°C) with an automatic moistener with 11 settings from zero to high moisture, programmability to save recipes, 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 spray water protection certification. Features USB connection, HACCP management.

air-o-clean™ automatic and built-in self cleaning system with "Green" functions to save energy, water and rinse aid. Supplied with n.1 tray rack 2/1GN, 65mm pitch.

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) with "Green" functions to save energy, water and rinse aid.
- 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.
- Programmability: up to 1000 recipes can be stored in the oven's memory to replicate the same recipe at all times. Includes also 16-step cooking programs.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 multimers programs.
- HACCP data management
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Single sensor core temperature probe included.
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- Supplied with n.1 tray rack 2/1GN, 65 mm pitch.

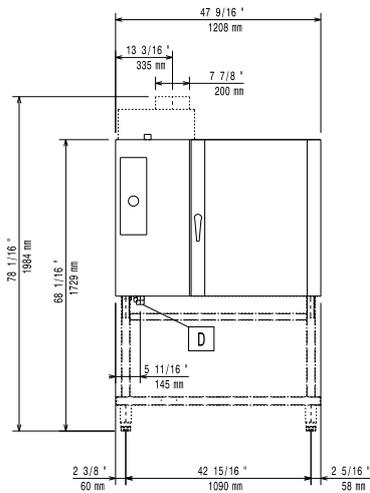
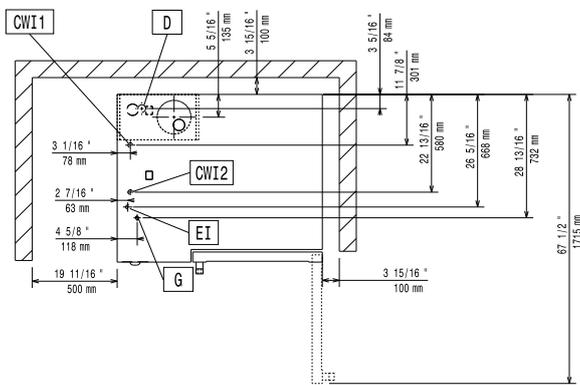
Construction

- 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.

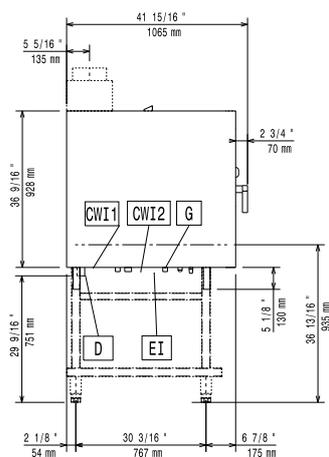
APPROVAL: _____

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
- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 PNC 922281
- 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
- Kit check valve PNC 922347
- 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:

266713 (AOS102GKD1) 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)

Total thermal load: 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

Max load capacity: 50 kg

Key Information:

External dimensions, Height: 1058 mm

External dimensions, Width: 1208 mm

External dimensions, Depth: 1065 mm

Net weight: 191 kg

Shipping weight: 217 kg

Shipping volume: 1.82 m³