



# Electrolux

## Ventilation Equipment Odourless Hood with Fan 6&10 GN1/1 Electric-LW

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

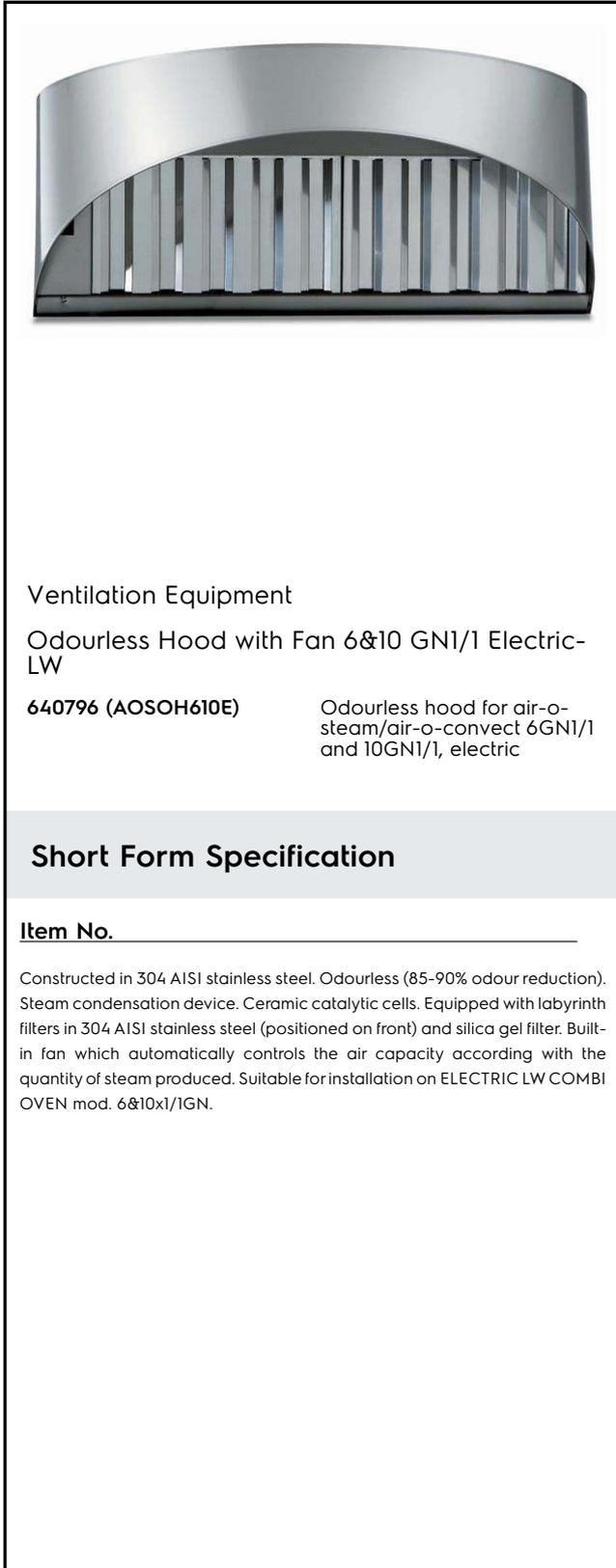
SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Electrolux

Odourless Hood with Fan 6&10 GN1/1 Electric-LW  
Ventilation Equipment



Ventilation Equipment

Odourless Hood with Fan 6&10 GN1/1 Electric-LW

640796 (AOSOH610E)

Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric

### Short Form Specification

Item No. \_\_\_\_\_

Constructed in 304 AISI stainless steel. Odourless (85-90% odour reduction). Steam condensation device. Ceramic catalytic cells. Equipped with labyrinth filters in 304 AISI stainless steel (positioned on front) and silica gel filter. Built-in fan which automatically controls the air capacity according with the quantity of steam produced. Suitable for installation on ELECTRIC LW COMBI OVEN mod. 6&10x1/1GN.

### Main Features

- Filtering surface protects against fire hazard.
- No need for an external exhaust pipe, thus eliminating carpentry costs.
- Can be used with the AOS 10 1/1E and AOS 6 1/1E (for AOS 61/1E consider the accessories 922195, 922196 and 922197 if the installation is not on table).
- Easily cleanable in a dishwasher thanks to the smooth surfaces.
- System guarantees correct suction as well as high energy saving.
- Selector on front panel optimize energy and water consumption according to the cooking cycle.
- The easy to remove labyrinth filter provides access to the descaling pipe.
- Certified to reduce 99% of surrounding odors.

### Construction

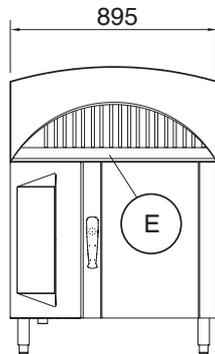
- Constructed entirely in 304 AISI stainless steel.
- Developed and produced in ISO 9001 and ISO 14001 certified factory.
- High speed fan activated by door opening detection system.
- Filtration system composed of four filters: "Dedalus" Labyrinth filter, water condenser, Catalyst and silica gel filter.
- Must be installed in a space where normal aeration, according to regulations, is present.
- Double-click closing catch for oven door to be ordered compulsory for the use of the hood.

### Included Accessories

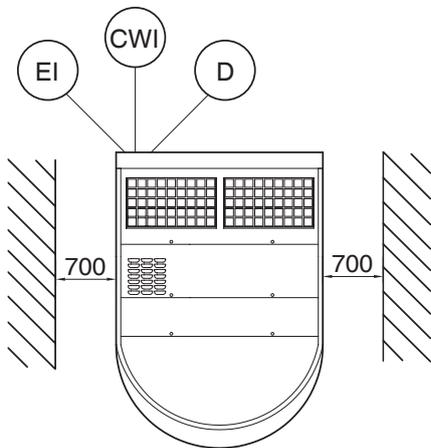
- 2 of 304 Stainless steel labyrinth PNC filter (h=250 mm) 640049

APPROVAL: \_\_\_\_\_

Front



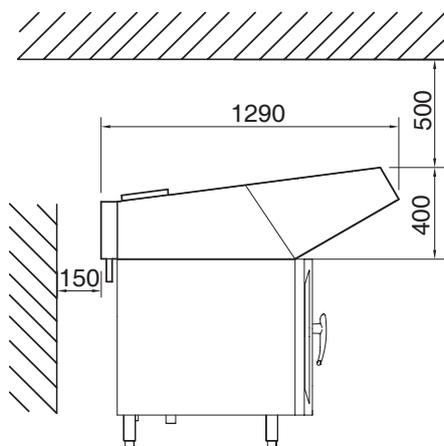
Top



CWI1 = Cold Water inlet 1  
D = Drain

EI = Electrical connection

Side



### Electric

**Supply voltage:**

640796 (AOSOH610E) 220-240 V/1N ph/50 Hz

**Total Watts:**

2 kW

### Key Information:

**External dimensions, Height:** 400 mm

**External dimensions, Width:** 895 mm

**External dimensions, Depth:** 1290 mm

**Air capacity:** 1500 mc/h

**Net weight:** 90 kg

### OPERATION WITH OVEN DOOR CLOSED:

When the hood is turned on, the greasy fumes produced by the oven are pressurized by a small electric fan and are moved across the water condenser.

The sudden temperature change allows for the first degreasing. The water level is controlled by an overflow pipe.

The air is then conveyed to the heating element which raises its temperature and moves it across the catalyst thus further reducing odours. A safety thermoregulator located on the roof of the hood controls the heating elements. If the temperature exceeds a safe temperature, a sound alarm is activated and the entire machine is switched off. The air is finally moved through a special silica gel filter, located on the top of the hood, and then is discharged in the working area.

A dedicated selection is available on the hood's side, to be switched to the second position only when using very high emission cycles (e.g. roast chicken).

### OPERATION WITH OVEN DOOR OPEN:

If the oven door is opened during cooking, the air is drawn by the main electric fan and moved across the labyrinth filters where it is sent at a high speed towards the baffle.

The positioning of the deflector elements forces the air to change direction several times while in the filter, thus making the large air particles come into contact with the filter elements and capturing them.

The air is finally moved through a special silica gel filter, located on the top of the hood, and then is discharged in the working area.