



Electrolux

air-o-convect Natural Gas Convection Oven 20GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



air-o-convect

Natural Gas Convection Oven 20GN 1/1

269704 (AOS201GCG2)

air-o-convect, gas,
20x1/1GN, 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 trolley rack 1/1GN, 63mm pitch and door shield.

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 trolley rack 1/1GN, 63mm pitch and door shield.

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: _____



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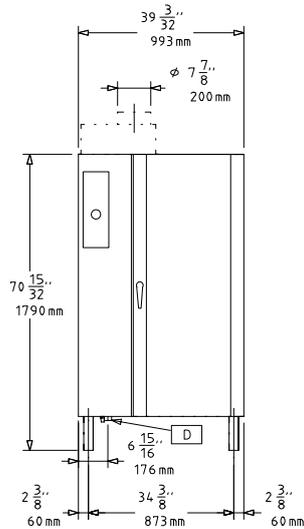
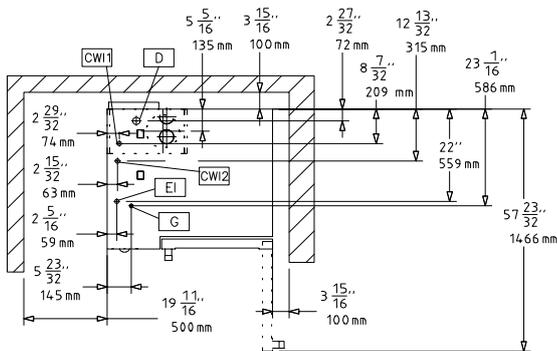
Included Accessories

- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- 1 of Control panel filter for 20xGN1/1 ovens (already included) PNC 922248

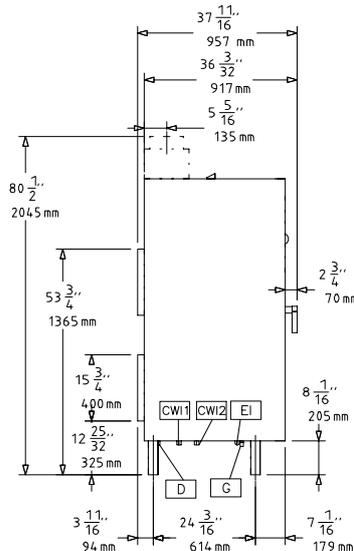
Optional Accessories

- 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
- 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
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) 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
- Basket for detergent tank - wall mounted PNC 922209
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- 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

- Kit to convert from natural gas to LPG PNC 922277
- Adjustable wheels for 20x1/1 and 20x2/1GN ovens PNC 922280
- Baking tray for baguette 1/1GN PNC 922288
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Flat baking tray with 2 edges, GN 1/1 PNC 922299
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Grease collection tray 100 mm PNC 922321
- 4 long skewers PNC 922327
- Grease collection tray 40 mm PNC 922329
- 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
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

Top


CW1 = Cold Water inlet 1 **G** = Gas connection
CW2 = Cold Water Inlet 2
D = Drain
EI = Electrical connection

Side

Electric

Supply voltage:
 269704 (AOS201GCG2) 230 V/1N ph/50/60 Hz
Electrical power: 0.5 kW
 Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1" MNPT
Natural gas:
Pressure: 7" w.c. (17.4 mbar)
Heating elements: 136360 BTU (40 kW)
Total thermal load: 136360 BTU (40 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: 20 - 1/1 Gastronorm
Max load capacity: 100 kg

Key Information:

External dimensions, Height: 1795 mm
External dimensions, Width: 993 mm
External dimensions, Depth: 957 mm
Net weight: 297 kg
Shipping weight: 300 kg
Shipping volume: 2.18 m³