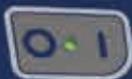


air-o-convect

air-o-convect



5



140 140



0:30 0:45



Thinking of you
Electrolux

air-o-convect

0 1

1 2

START STOP

5

140 140

0:15 0:30

141

The control panel is blue with several icons and displays. At the top left is a power button with '0 1'. To its right are two buttons labeled '1' and '2'. Further right is a 'START STOP' button. Below these is a button with a flame icon and a small display showing the number '5'. The main display shows '140' in green and '140' in red. Below that, another display shows '0:15' in green and '0:30' in red. There are also icons for a thermometer, a clock, and a door. At the bottom is a large black knob.

Everything
you need
from an oven



air-o-convect: the new dimension of cooking

Choose among the wide selection of air-o-convect oven models and combinations suiting every environment.

Small restaurants, front cooking, deli shops

A quick and dynamic service for customers with little time and different tastes.



Quick and full service restaurants, supermarkets, small hotels and schools

To guarantee quality meals throughout the day.



Restaurants and hotels, small canteens, schools and banquet events

When you need to serve excellent meals to a large number of people in different environments.

Large restaurants and schools, canteens, central and high capacity kitchens

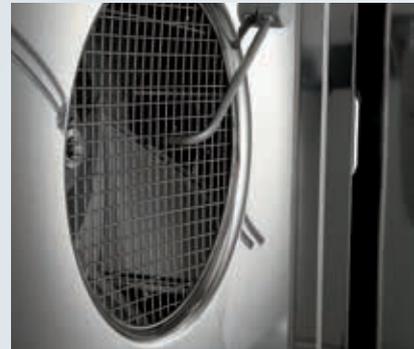
The perfect solution when you need to prepare hundreds of meals, all day long, guaranteeing perfect service at all times.

A few technical features to improve your daily work

Poach, stew, braise roast and bake with the new air-o-convect. Offer perfectly cooked dishes while granting safe food according to HACCP regulations.

Bi-functional fan

- The curved blades of the bi-functional fan allow hot air to reach every corner of the cooking chamber. The fan takes in fresh air through the holes in the back and ejects the excess humidity. The fresh air from outside goes through the fan, through the heating elements where it is pre-heated and finally reaches the food
- The pulse ventilation function is suitable for baking and slow cooking, while full speed is perfect for cooking meat, fish and vegetables



Bi-functional fan

Food probe

For perfect cooking control you can insert the food probe, set the desired core temperature and air-o-convect will stop when the target core temperature is reached.



Food probe

2 step cooking

Two different cooking phases in the same cooking process.

First, high humidity for an even cooking, then a higher temperature for extra-crispy results.

Double glass door

- Protection against burning
- Cleaning is made easier
- AISI 304 stainless steel
- Equipped with drip pans to collect all condensation, preventing liquids from falling on the floor



Drip pan



Double glass door

11 Humidity settings

air-o-convect the only oven that guarantees the maintenance of humidity without a steam generator!

11 settings for your automatic humidifier



Standard Convection 0

No humidity, exhaust valve open (browning, gratinating, baking, pre-cooked food)



No additional humidity (first step of baking with additional water injection)



1-2

Low humidity (all small portions of meat and fish)



3-4

Medium-low humidity (large pieces of meat, reheating, roasted chicken, proving)



5-6

Medium humidity (first step of roasted meat and fish, roasted vegetables)



7-8

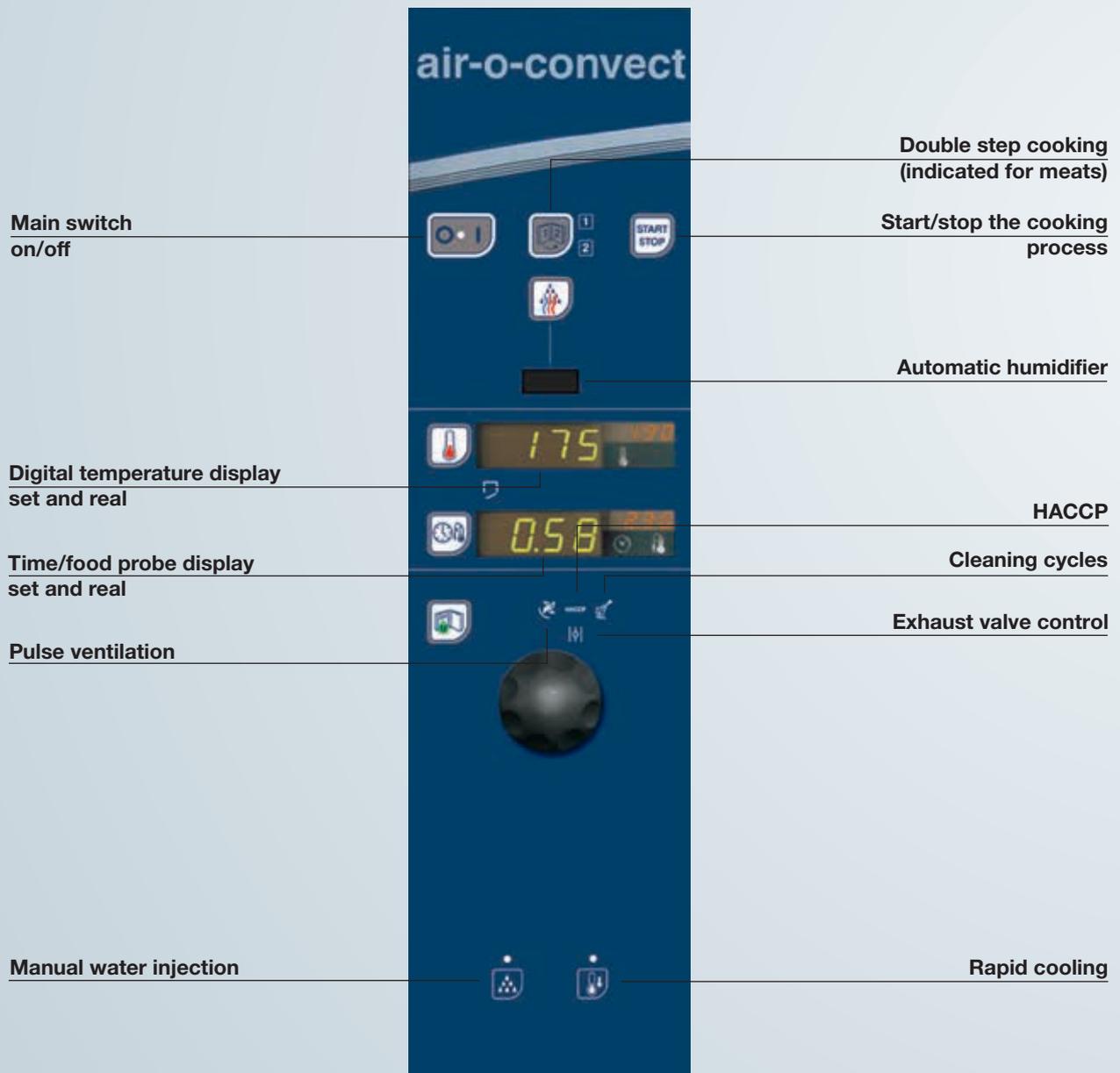
Medium-high humidity (stewed vegetables)



9-10

High humidity (poached meat, jacket potatoes)

The simple and clear control panel



	Automatic humidifier	11 settings from braising to par-steaming
	Digital temperature display	The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at the same time for the operator's comfort
	Time/food probe display	The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at the same time for operator's comfort
	Pulse Ventilation	Pulse ventilation recommended for baking, slow roasting and keeping food warm
	HACCP	HACCP monitoring via an integrated PC network (HACCP advanced)
	Cleaning	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle
	Exhaust valve control	Keep it open for extra-crispy results
	Central dial	Central dial for setting the humidity, cooking chamber temperature, time, food probe temperature and advanced features
	Manual water injection	Increases the moisture instantly according to your judgement
	Rapid cooling	To quickly pass from one type of cooking to another. This function is also automatically activated when the temperature becomes lower than the actual one

Automatic cleaning

*Cleaning your oven has never been so easy.
Choose your option, press start and go!*

4 automatic cleaning options:

Choose between 4 cleaning cycles, from "soft" to "extra-strong", from 35 minutes up to 110 minutes according to your needs

- Fully automatic cleaning process of the internal chamber (in AISI 304 stainless steel)
- Built-in and easy to use system. There are no additional devices or tools to insert in the cooking chamber
- Automatic cool down of the cooking chamber when its temperature exceeds above 70°
- Automatic stand-by mode: it is not necessary to wait until the end of the cleaning cycle
- In case of power failure during cleaning, the air-o-convect oven, on power return, automatically rinses the chamber to remove any eventual detergent residue

Semi-automatic cleaning:

- 18 minutes for a complete cleaning process.
1 minute start-up, 5 minutes of steam loosen the dirt, an alarm prompts the operator to spray the detergents, 2 minute pause lets the detergent act, 10 minutes of steam to combine the power of steam with detergents. At the end, a manual rinse is activated for a safe and clean cooking chamber
- 6-10 liters of water for steam and manual rinsing
- It is possible to use any kind of detergent



The 'extra-strong' program was designed to clean an oven after cooking 3 full loads of chickens at 200°C for 45 minutes

High efficiency and savings

The new air-o-convect gas burners are designed to guarantee the highest efficiency and savings up to 20% of gas consumption.

- These unique gas burners (in the cavity and boiler) combined with the ribbed heat exchanger enhance the efficiency of the heat transfer to the cooking chamber.

Certified by:



**High Efficiency
&
Low Emissions**



Calculation factors:

- Comparison with standard high efficiency oven
- Cost savings measured on various types of cooking (lasagna, roast beef, steamed potatoes...)

Annual savings with air-o-convect gas burners



A complete range

*Select what is best for you and your business!
From the smallest to the largest model in both gas and electric versions.*



air-o-convect 6 GN

Maximum capacity of 30 kg, the ideal choice for preparing 40 to 60 meals a day.



air-o-convect 10 GN 1/1 on neutral or hot cupboard base

Maximum capacity of 50 kg, the ideal choice for preparing 60 to 100 meals a day.



air-o-convect 10 GN 2/1 on oven support

Maximum capacity of 70 kg, the ideal choice for preparing 100 to 140 meals a day.



air-o-convect 20 GN 1/1 with trolley

Maximum capacity of 100 kg, the ideal choice for preparing 140 to 200 meals a day.



air-o-convect 20 GN 2/1 with trolley

Maximum capacity of 180 kg, the ideal choice for preparing 200 to 360 meals a day.

Flexibility

Choose the perfect combination that best fits your requirements while saving space and improving ergonomics in your kitchen.



**air-o-convect +
air-o-steam**
6 GN on 6 GN



**air-o-steam+
air-o-convect**
6 GN on 10 GN 1/1
or 6 GN on 10 GN
2/1



**air-o-convect
+air-o-chill**
6 GN on 6 GN



**air-o-convect
+base**
6 GN, 10 1/1 or 10
2/1 on neutral or hot
cupboard base or
oven support

A set of accessories for any need

With its wide range of accessories air-o-convect satisfies even the most demanding customers.



Gastronomy	Accessories
922005	Tray rack 65mm pitch for 6 GN 1/1 ovens
922006	Tray rack 65mm pitch for 10 GN 1/1 ovens
922043	Tray rack 65mm pitch for 10 GN 2/1 ovens
922008	Tray rack 80mm pitch for 5 GN 1/1 ovens
922009	Tray rack 80mm pitch for 8 GN 1/1 ovens
922045	Tray rack 80mm pitch for 8 GN 2/1 ovens
922007	Trolley tray rack 63mm pitch for 20 GN 1/1 ovens
922010	Trolley tray rack 80mm pitch for 20 GN 1/1 ovens
922044	Trolley tray rack 63mm pitch for 20 GN 2/1 ovens
922046	Trolley tray rack 80mm pitch for 20 GN 2/1 ovens



Baking	Accessories
922065	Pastry tray rack 5x(400x600), 80 mm pitch, 6 GN ovens
922066	Pastry tray rack 8x(400x600), 80 mm pitch, 10 GN 1/1
922067	Pastry tray rack 8x(400x600), 80 mm pitch 10 GN 2/1
922068	Pastry trolley 16x(400x600), 80 mm pitch 20 GN 1/1
922069	Pastry trolley 16x(400x600), 80 mm pitch 20 GN 2/1



Banqueting	Accessories
922015	Banquet rack for 30 plates, 65mm pitch, 10 GN 1/1
922071	Banquet rack for 23 plates, 85mm pitch, 10 GN 1/1
922052	Banquet rack for 51 plates, 75mm pitch, 10 GN 2/1
922016	Banquet trolley for 54 plates, 74mm pitch, 20 GN 1/1
922072	Banquet trolley for 45 plates, 90mm pitch, 20 GN 1/1
922055	Banquet trolley for 92 plates, 85mm pitch, 20 GN 2/1

Handling

922074	Slide-in rack + handle for 6&10 GN 1/1 ovens
922047	Slide-in rack + handle for 10 GN 2/1 ovens
922004	Trolley for roll-in-rack 6&10 GN 1/1 ovens
922042	Trolley for roll-in-rack 10 GN 2/1 ovens
922013	Thermal cover for 10 GN 1/1 ovens
922048	Thermal cover for 10 GN 2/1 ovens
922014	Thermal cover for 20 GN 1/1 ovens
922049	Thermal cover for 20 GN 2/1 ovens
922287	Grease collection kit (trolley and tray)

**Additional**

921305	Automatic water softener
921306	Resin sanitizer for water softener
922186	Water filter for 6&10 GN 1/1, 10 GN 2/1 and 20 GN 1/1
922104	Water filter for 20 GN 2/1 ovens
922003	Wheel kit for base for 6&10 GN 1/1 ovens
922012	Kit 4 adjustable feet
922235	Flue condenser for gas ovens
922021	Tray support for 6&10 GN 1/1 oven bases
922041	Tray support for 10 GN 2/1 oven bases
922286	Pastry runners (400x600mm) for 6&10 GN1/1 oven bases
922087	Higher feet for under hood installations (6 grids)
922246	Air filter for 6&10 GN 1/1 ovens
922247	Air filter for 10 GN 2/1 ovens
922177	Fat filter for 6 GN 1/1
922178	Fat filter for 10 GN 1/1 & 2/1 ovens
922179	2 fat filters for 20 GN 1/1 & 2/1 ovens
922265	Double-step door opening
922171	External side spray unit
922195	Standard open base with tray support for 6&10 GN ovens
922223	Cupboard base for 6&10 GN ovens
922227	Hot cupboard base with humidifier for 6&10 GN ovens
922198	Open base with tray support for 10 GN 2/1 ovens
922234	Cupboard base with tray support for 10 GN 2/1 ovens
922238	Hot cupboard base with tray support for 10 GN 2/1 ovens
922216	Stacking kit for 6 GN gas placed on 6&10 GN 1/1 ovens
922217	Stacking kit for 6 GN electric placed on 6&10 GN 1/1 ovens
640796	Odourless hood for electric 6&10 GN 1/1 ovens
640791	Exhaust hood without fan for 6&10 GN 1/1 ovens
640793	Exhaust hood without fan for 10 GN 2/1 ovens
640792	Exhaust hood with fan for 6&10 GN 1/1 ovens
640794	Exhaust hood with fan for 10 GN 2/1 ovens



... and more!



Cupboard base for 6 and 10 GN 1/1 ovens



Hot cupboard base with humidifier for 6 and 10 GN 1/1 ovens



Standard open base with tray support for 6 and 10 GN 1/1 ovens



Trolley for roll-in rack for 10 GN 2/1 ovens



Slide in rack with handle for 6 and 10 GN 1/1 ovens



Tray rack with wheels for 10 GN 1/1 or 10 GN 2/1 ovens, 65 mm or 80 mm pitch



Tray rack with wheels for 6 GN ovens, 65 mm or 80 mm pitch



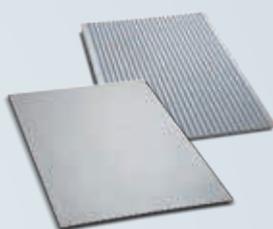
Trolley with tray rack for 20 GN ovens, 63 mm or 80 mm pitch



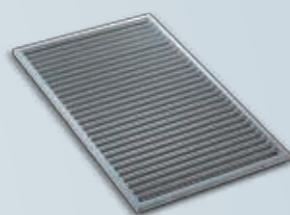
Grease collection kit with trolley and tray



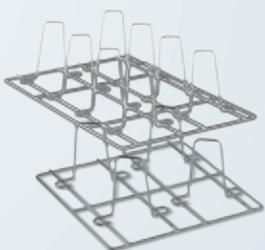
Non-stick universal pans 20, 40 or 65 mm high



Frying griddle - ribbed and smooth side



Aluminium oven grill



Grids for 4 or 8 chickens



Frying baskets for ovens



Baking tray for baguettes (400x600 mm and GN 1/1)



Baking tray with 4 edges, in aluminium 400x600 mm (perforated version available)



Stainless steel rack



Perforated containers



The Company reserves the right to change specifications without notice. Pictures are not contractual.