



# air-o-convect Touchline LPG Gas Convection Oven 20GN 2/1

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

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

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

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

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



air-o-convect Touchline  
LPG Gas Convection Oven 20GN 2/1



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LPG Gas Convection Oven 20GN 2/1

266715 (AOS202GKD1)

air-o-convect with high resolution touch screen control, gas (LPG), 20x1/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions

## Short Form Specification

### Item No.

air-o-convect Touchline 20GN 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, 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) 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 trolley rack 2/1GN, 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: \_\_\_\_\_

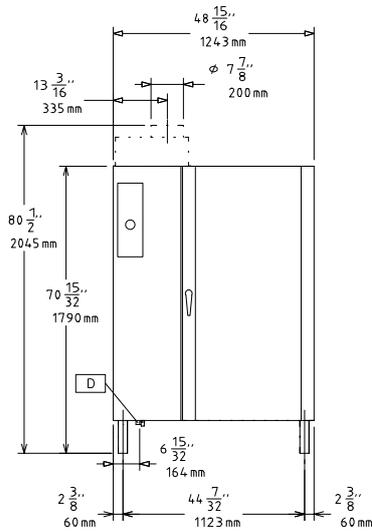
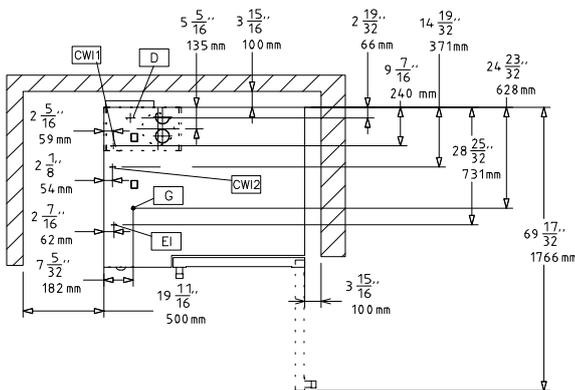
**Included Accessories**

- 1 of Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- 1 of Control panel filter for 20xGN2/1 ovens (already included) PNC 922249

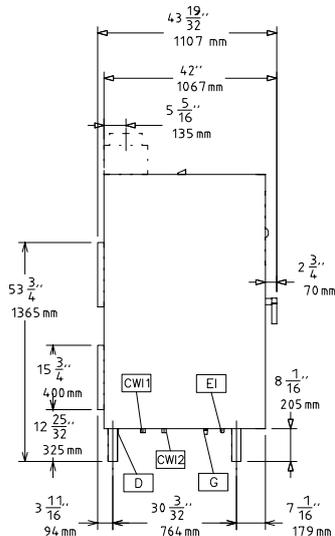
**Optional Accessories**

- 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
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Trolley with tray rack for 20x2/1GN ovens and bcf, 63mm pitch PNC 922044
- Trolley with tray rack for 16x2/1GN ovens and bcf, 80mm pitch PNC 922046
- Thermal blanket for 20x2/1GN PNC 922049
- Trolley with banquet rack 92 plates for 20x2/1GN ovens and bcf, 85mm pitch PNC 922055
- Pastry trolley for 20x2/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922069
- Door shield for pre-heating oven, without trolley, 20 GN 2/1 PNC 922095
- 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
- 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 20x2/1GN PNC 922242
- 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 LPG to natural gas PNC 922278
- Adjustable wheels for 20x1/1 and 20x2/1GN ovens PNC 922280

- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 PNC 922281
- Baking tray for baguette 1/1GN PNC 922288
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- Universal skewer rack PNC 922326
- 6 short skewers PNC 922328
- 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**


CW11 = Cold Water inlet 1  
 CW12 = Cold Water Inlet 2  
 D = Drain  
 EI = Electrical connection  
 G = Gas connection

**Side**

**Electric**

**Supply voltage:**  
 266715 (AOS202GKD1) 230 V/1N ph/50/60 Hz  
**Electrical power:** 2 kW  
 Circuit breaker required

**Gas**

**ISO 7/1 gas connection diameter:** 1" MNPT  
**Natural gas:**  
**Pressure:** 11" w.c. (27.4 mbar)  
**LPG:**  
**Heating elements:** 187495 BTU (55 kW)  
**Total thermal load:** 187495 BTU (55 kW)

**Water:**

**Water inlet "CW" connection:** 3/4"  
**Total hardness:** 5-50 ppm  
**Pressure, bar min/max:** 1.5-4.5 bar  
**Drain "D":** 2"  
 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 - 2/1 Gastronorm  
**Max load capacity:** 180 kg

**Key Information:**

**External dimensions, Height:** 1795 mm  
**External dimensions, Width:** 1243 mm  
**External dimensions, Depth:** 1107 mm  
**Net weight:** 378 kg  
**Shipping weight:** 392 kg  
**Shipping volume:** 0.3 m<sup>3</sup>