



Electrolux

air-o-steam class B Electric Combi Oven 10GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



268202 (AOS101EBA2)

air-o-steam, electric,
10x1/1GN, automatic
cleaning function, B

268222 (AOS101EBN2)

air-o-steam, electric,
10x1/1GN, automatic
cleaning function, B

Short Form Specification

Item No.

Convection-steamer with dedicated steam generator guarantees a continuous supply of fresh steam at all times.

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.

Humidity controlled through By-pass technology that guarantees the efficient use of the steam generator thus reducing water and energy consumption. 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: steam (100 °C), low temperature steam (100°C), overheated steam (max 130°C), hot air (max 300 °C), combi (max 250 °C), regeneration. 2-step cooking with the possibility to combine different cycles. Half power, half 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 tray rack 1/1GN, 65mm pitch.

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Regeneration cycle: best cooking setting for quickly heating the products to be regenerated on plate and tray (max 250°C).
- By-pass technology: controls the humidity degree of the oven atmosphere in combi and regeneration cycles. It prevents water and energy waste.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Single sensor core temperature probe included.
- Reduced power cycle.
- 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.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Supplied with n.1 tray rack 1/1GN, 65 mm pitch.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic internal 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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air-o-steam
class B Electric Combi Oven 10GN 1/1



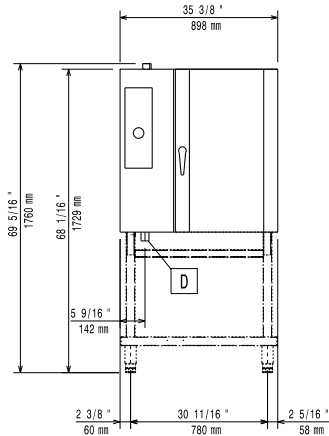
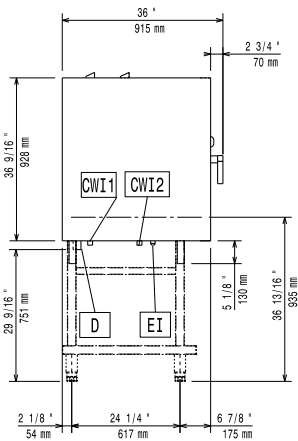
Included Accessories

- 1 of Control panel filter for 6&10xGN1/1 ovens PNC 922246

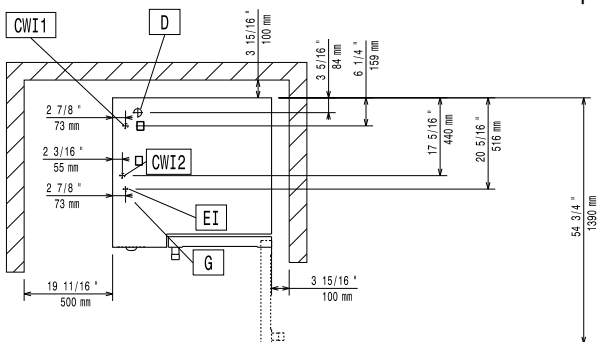
Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- Integrated odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640797
- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Trolley for 6&10x1/1GN ovens and bcf PNC 922004
- Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) PNC 922006
- Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch PNC 922009
- Kit 4 adjustable feet for 6&10 GN PNC 922012
- Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch with wheels PNC 922015
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Tray support for air-o-steam 6&10x1/1GN open base PNC 922021
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays PNC 922066
- Rack for 23 plates for 10x1/1GN ovens and bcf, 85mm pitch with wheels PNC 922071
- Slide-in rack and handle for ovens 6&10x1/1GN PNC 922074
- Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 PNC 922086
- Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch PNC 922099
- External connection kit for detergent and rinse aid PNC 922169
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171

- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Standard open base with tray support for 6&10x1/1GN PNC 922195
- Basket for detergent tank (Compatible with OS1192-OS1193-Ecolab) - wall mounted PNC 922209
- Holder for detergent tank (Compatible with OS1192-OS1193-Ecolab) , to mount on open base PNC 922212
- Cupboard base and tray support for 6&10x1/1GN ovens PNC 922223
- Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays PNC 922227
- Pair of frying baskets PNC 922239
- Heat shield for stacked ovens 6x1/1GN on 10x1/1GN PNC 922245
- Control panel filter for 6&10xGN1/1 ovens PNC 922246
- Heat shield for 10x1/1GN PNC 922251
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Drain kit (diam. 50 mm) for 6&10 GN 1/1 and 10GN 2/1 ovens PNC 922283
- Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases PNC 922286
- Grease collection kit including tray and trolley PNC 922287
- Bakery rack kit for 10 GN1/1 ovens PNC 922292
- Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven PNC 922319
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Trolley for slide-in rack on stacked ovens (needed for the oven that will be stacked below) PNC 922323
- Universal skewer rack PNC 922326
- 4 long skewers PNC 922327
- Grease collection tray, GN 1/1, H=40 mm PNC 922329
- Wheels for stacked oven 2x 6 GN 1/1 or 6 GN 1/1 on 10 GN1/1 PNC 922333
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Stacking table for 6&10x1/1 GN oven on 5x1/1GN blast chiller/freezer PNC 922363
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer PNC 922364
- Flat baking tray with 2 edges, GN 1/1 PNC 925006

Front

Side


CWI1 = Cold Water inlet 1
 CWI2 = Cold Water Inlet 2
 D = Drain
 EI = Electrical inlet (power)

Top

Electric
Supply voltage:

268202 (AOS101EBA2) 380-400 V/3N ph/50/60 Hz
 268222 (AOS101EBN2) 230 V/3 ph/50/60 Hz

Electrical power max.:

17.5 kW

Circuit breaker required
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:

Trays type: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

External dimensions, Width: 898 mm

External dimensions, Height: 1058 mm

External dimensions, Depth: 915 mm

Net weight: 156 kg

Shipping weight:

268202 (AOS101EBA2) 164 kg

268222 (AOS101EBN2) 180 kg

Shipping volume:

268202 (AOS101EBA2) 1.16 m³

268222 (AOS101EBN2) 1.19 m³