



# Electrolux

## air-o-convect Electric Convection Oven 8GN 1/1

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

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

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

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

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



Electrolux

air-o-convect  
Electric Convection Oven 8GN 1/1



269212 (AOS10IECH2)

air-o-convect, electric, 8x1/1GN, convection oven with direct steam and 11 humidity level settings, 80mm pitch

### 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 (25-300 °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 tray rack 1/1GN, 80mm pitch.

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

### Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation.
- 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.
- Single sensor core temperature probe included.
- Supplied with n.1 tray rack 1/1GN, 80mm 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.



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**Optional Accessories**

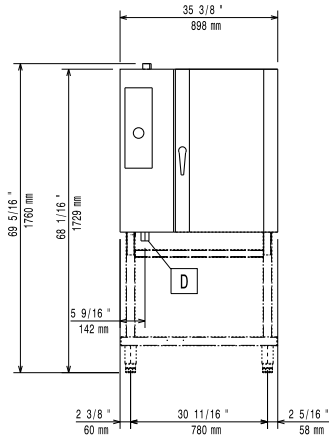
- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- Water softener with 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
- 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
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320
- Grease collection tray, GN 1/1, H=100 mm PNC 922321
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Multipurpose hook PNC 922348
- Thermal cover for 10 GN 1/1 oven and blast chiller freezer PNC 922364



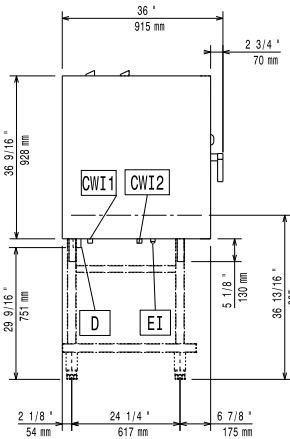
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Front

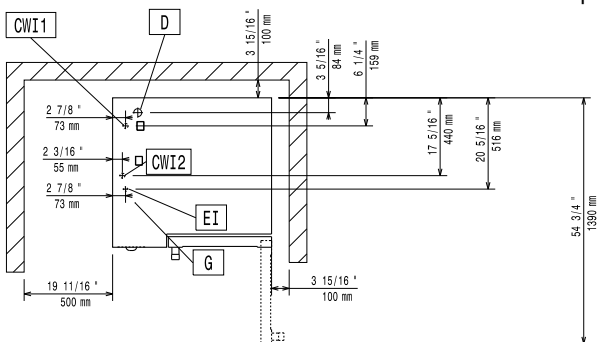


Side



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

Top



**Electric**

**Supply voltage:**  
269212 (AOS101ECH2) 380-400 V/3N 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:** 8 - 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:** 139 kg

**Shipping weight:** 159 kg

**Shipping volume:** 1.19 m<sup>3</sup>

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2019.05.20

