



Electrolux

air-o-convect Touchline Natural Gas Convection Oven 10GN 1/1

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



266702 (AOS101GKG1)

air-o-convect Touchline
Natural Gas Convection
Oven 10 GN 1/1 - 230
V/1ph/50-60Hz

Short Form Specification

Item No. _____

air-o-convect Touchline 10GN 1/1 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 1/1GN, 65mm pitch.

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) 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 multitimers 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 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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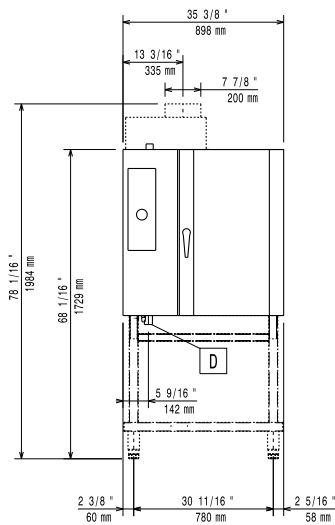
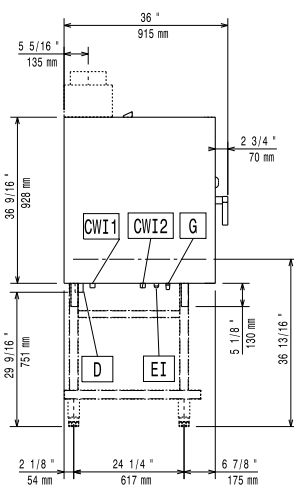
Included Accessories

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

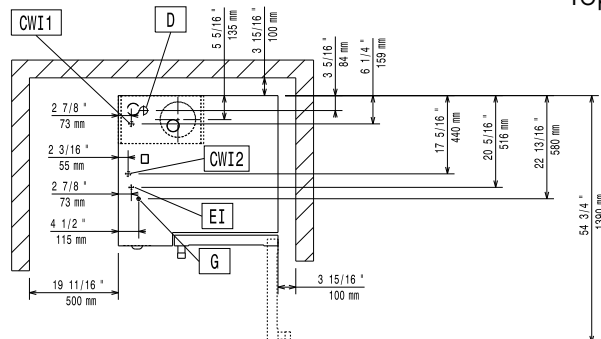
Optional Accessories

- Flue condenser for hood for 6 GN 1/1 and 10 GN 1/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640791 - 640792) PNC 640413
- 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
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- 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
- Kit to convert from natural gas to LPG PNC 922277
- USB probe for sous-vide cooking PNC 922281
- 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 gas 6x1/1 GN oven placed on gas 6&10x1/1 GN oven PNC 922318
- 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
- Chimney adaptor PNC 922346
- 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)
- G = Gas connection

Top

Electric
Supply voltage:
266702 (AOS101GKG1) 220-230 V/1 ph/50/60 Hz

Electrical power max.:

0.3 kW

Circuit breaker required

Gas
ISO 7/1 gas connection
diameter: 1/2" MNPT

Natural gas:
Pressure: 7" w.c. (17.4 mbar)

Heating elements: 68180 BTU/h (20 kW)

Total thermal load: 0 BTU/h (20 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:
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: 147 kg

Shipping weight: 167 kg

Shipping volume: 1.17 m³