



# Electrolux

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

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

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

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

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

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



266705 (AOS202GKG1)

air-o-convect with high resolution touch screen control, gas, 20x2/1GN, 2 cooking modes (manual, recipe program), air-o-clean functions

### Short Form Specification

Item No. \_\_\_\_\_

air-o-convect Touchline 20GN 2/1 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 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.
- 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.
- Hold function for keeping food warm at the end of a cycle.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- 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 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 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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Natural Gas Convection Oven 20GN 2/1



### Included Accessories

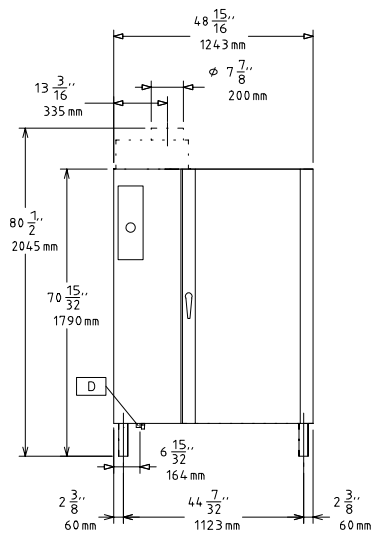
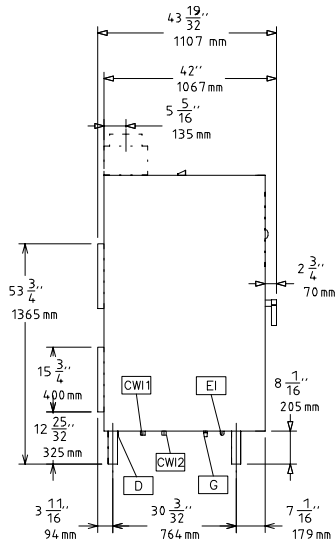
- 1 of Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922044
- 1 of Control panel filter for 20xGN2/1 ovens (already included) PNC 922249

### Optional Accessories

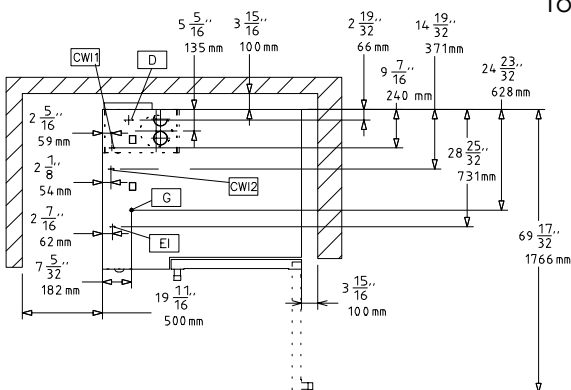
- Water softener with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Trolley with tray rack 20 GN 2/1, 63mm pitch PNC 922044
- Trolley with tray rack, 16 GN 2/1, 80mm pitch PNC 922046
- Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch PNC 922055
- Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) PNC 922069
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Pair of AISI 304 stainless steel grids, GN 2/1 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 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
- Basket for detergent tank (Compatible with OS1192-OS1193-Ecolab) - wall mounted PNC 922209
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- Pair of frying baskets PNC 922239
- Heat shield for 20x2/1GN PNC 922242
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263
- 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

- Adjustable wheels for 20x1/1 and 20x2/1GN ovens PNC 922280
- USB probe for sous-vide cooking PNC 922281
- 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, GN 1/1, H=40 mm PNC 922329
- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345
- Chimney adaptor PNC 922346
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Grease collection tray (for GN 2/1) PNC 922350
- Grease collection tray, GN 2/1, H=60 mm PNC 922357
- Kit flanged feet for ovens 20x1/GN and 20x2/1GN PNC 922361
- Thermal cover for 20 GN 2/1 oven and blast chiller freezer PNC 922367
- Flat baking tray with 2 edges, GN 1/1 PNC 925006



**Front**

**Side**


**CW1** = Cold Water inlet 1  
**CW2** = Cold Water Inlet 2  
**D** = Drain  
**EI** = Electrical inlet (power)  
**G** = Gas connection

**Top**

**Electric**
**Supply voltage:**

266705 (AOS202GKG1) 220-240 V/1 ph/50/60 Hz

**Electrical power max.:**

2 kW

Circuit breaker required

**Gas**
**ISO 7/1 gas connection**

diameter: 1" MNPT

**Natural gas:**

**Pressure:** 7" w.c. (17.4 mbar)

**Heating elements:** 187495 BTU/h (55 kW)

**Total thermal load:** 0 BTU/h (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:**

**Trays type:** 20 - 2/1 Gastronorm

**Max load capacity:** 180 kg

**Key Information:**

**External dimensions, Width:** 1243 mm

**External dimensions, Height:** 1795 mm

**External dimensions, Depth:** 1107 mm

**Net weight:** 378 kg

**Shipping weight:** 408 kg

**Shipping volume:** 3.1 m<sup>3</sup>