



Electrolux

air-o-steam class B Electric Combi Oven 101

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-steam class B Electric Combi Oven 101

268202 (AOS101EBA2) EI Combi Oven 101 – 400V/3ph/60Hz

268222 (AOS101EBN2) EI Combi Oven 101 – 230V/3ph/60Hz

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 (25-99 °C), overheated steam (101-130°C), hot air (25-300 °C), combi (25-250 °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

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking.
- Low temperature Steam cycle 25 °C to 99.4 °C: ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
- Steam cycle 100 °C: seafood and vegetables.
- High temperature steam 100.5 °C - 130 °C.
- Combination cycle 25 °C to 250 °C: combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- Simple sensor core temperature probe included.

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.

Optional Accessories

- Couple of grids for whole chicken 1/1GN (8PNC 922036 □ per grid)
- Non-stick universal pan 1/1GN H=20mm PNC 922090 □
- Non-stick universal pan 1/1GN H=40mm PNC 922091 □
- Non-stick universal pan 1/1GN H=60mm PNC 922092 □
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 □
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 □
- Baking tray with 4 rows (baguette), perforated aluminium with silicon coating (325x530x38) PNC 922192 □
- Baking tray with 4 edges, perforated aluminium (325x530x20) PNC 922193 □
- Baking tray with 4 edges, aluminium (325x530x20) PNC 922194 □
- Standard open base with tray support for 6&10x1/1GN PNC 922195 □
- Frying griddle GN 1/1 PNC 922215 □
- Double-click closing catch for door PNC 922265 □
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 □

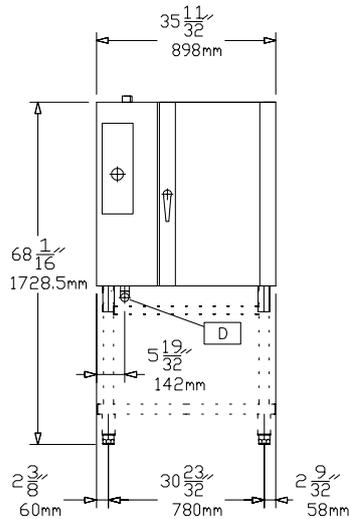
APPROVAL: _____



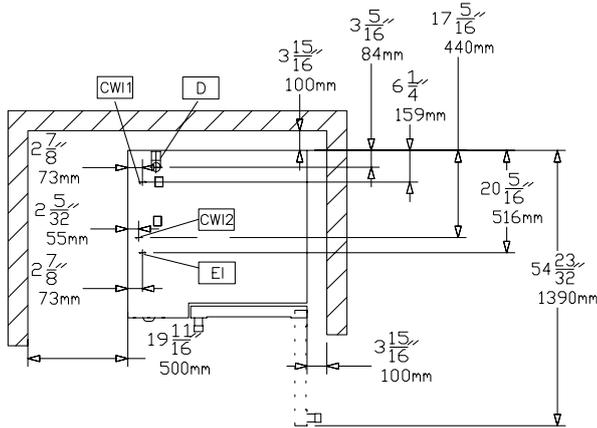
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Front

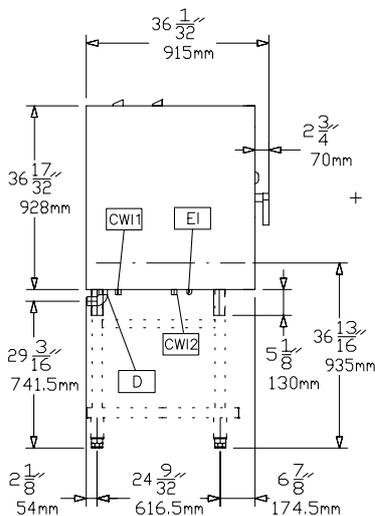


Top



- CW1 = Cold Water inlet
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical connection
- WIC = Cooling water inlet

Side



Electric

Supply voltage:

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

Connected load:

17.5 kW

Circuit breaker required

Water

Water inlet "CW" connection 3/4"

Water inlet "FCW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 15-36 psi (1-2.5 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

GN: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information

Net weight: 156 kg

Shipping weight: 176 kg

Shipping height: 1058 mm

Shipping width: 898 mm

Shipping depth: 915 mm

Shipping volume: 0.87 m³

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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.

