



**Electrolux**

## air-o-steam class B Electric Combi Oven 20GN 1/1

ITEM #

MODEL #

NAME #

SIS #

AIA #



Electrolux



air-o-steam

class B Electric Combi Oven 20GN 1/1

**268204 (AOS201EBA2)**

air-o-steam, electric,  
20x1/1GN, automatic cleaning  
function, B

**268224 (AOS201EBN2)**

air-o-steam, electric,  
20x1/1GN, 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 trolley rack 1/1GN, 63mm pitch and door shield.

### 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 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 trolley rack 1/1GN, 63mm pitch and door shield.

### 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.

APPROVAL:



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## Included Accessories

- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- 1 of Control panel filter for 20xGN1/1 ovens PNC 922248

## Optional Accessories

- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007 ☐
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010 ☐
- Thermal blanket for 20x1/1GN PNC 922014 ☐
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Pastry trolley, for 16 and 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922068 ☐
- Rack for 45 plates for 20x1/1GN, 90mm pitch PNC 922072 ☐
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086 ☐
- 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 ☐
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094 ☐
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ☐
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179 ☐
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189 ☐
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190 ☐
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191 ☐
- Frying griddle GN 1/1 PNC 922215 ☐
- 2 frying baskets for ovens PNC 922239 ☐
- Heat shield for 20x1/1GN PNC 922243 ☐
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Kit integrated HACCP for ovens PNC 922275 ☐
- Adjustable wheels for 20x1/1 and 2/1GN ovens PNC 922280 ☐
- Baking tray for baguette 1/1GN PNC 922288 ☐
- Aluminium oven grill GN 1/1 PNC 922289 ☐
- Egg fryer for 8 eggs 1/1GN PNC 922290 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 922299 ☐
- Potato baker GN 1/1 for 28 potatoes PNC 922300 ☐
- Non-stick universal pan GN 1/2, H=20mm PNC 922308 ☐
- Non-stick universal pan GN 1/2, H=40mm PNC 922309 ☐
- Non-stick universal pan GN 1/2, H=60mm PNC 922310 ☐
- Fat collection tray 100 mm PNC 922321 ☐
- 4 long skewers PNC 922327 ☐
- Fat collection tray 40 mm PNC 922329 ☐

- Smoker for lengthwise and crosswise ovens - 4 kinds of smoker wood chips are available on request PNC 922338 ☐
- Water filter for ovens - 4 membranes PNC 922344 ☐
- External reverse osmosis filter for ovens - 4 membranes PNC 922345 ☐
- Kit check valve PNC 922347 ☐



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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.

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Technical drawing of a door frame assembly. The drawing shows a side view of a door frame with a door. The dimensions are as follows:

- Top width:  $39 \frac{3}{32}$  inches (993 mm)
- Left height:  $70 \frac{15}{32}$  inches (1790 mm)
- Bottom width (left side):  $2 \frac{3}{8}$  inches (60 mm)
- Bottom width (middle):  $34 \frac{3}{8}$  inches (873 mm)
- Bottom width (right side):  $2 \frac{3}{8}$  inches (60 mm)
- Internal height (from bottom to top of door):  $6 \frac{15}{16}$  inches (176 mm)
- Label 'D' is located in the bottom right corner of the frame.

[illegible]

**CWI** = Cold Water inlet  
**D** = Drain  
**EI** = Electrical connection

268224 (AOS201EBN2)	2.18 m³
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