

Electrolux air-o-convect

Convection LW 6 GN 1/1-gas

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-convect ovens detailed are 6 GN 1/1 gas models.



OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- Fan speeds: full and HOLD (pulse ventilation for baking and low temperature cooking). The "HOLD utility" is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.

- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.
- HACCP management as standard: it allows recording the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer (PC network installation required).



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PERFORMANCE

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.
- NXT cell gas burner: GASTEC certification on high efficiency and low emissions. High efficiency cell heat exchanger.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- air-o-convect ovens meet GASTEC safety requirements.

TECHNICAL DATA	AOS061GCG1 269500	AOS061GCD1 269510
Power supply	Gas	Gas
Gas	Natural Gas	LPG
Type	A - 6 GRIDS	A - 6 GRIDS
Number of grids	6	6
Runners pitch - mm	65	65
Cooking cycles - °C		
air-convection	300	300
Convection	●	●
Cook&hold	●	●
Meat probe	●	●
Automatic cleaning system	●	●
External dimensions - mm		
width	898	898
depth	915	915
height	808	808
Internal dimensions - mm		
width	460	460
depth	715	715
height	486	486
Power - kW		
auxiliary	0.25	0.25
electric	0.25	0.25
cooking chamber	10	10
gas	10	10
auxiliary	0.25	0.25
Net weight - kg.	123	123
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60

EBB0010

2009-01-21

Subject to change without notice

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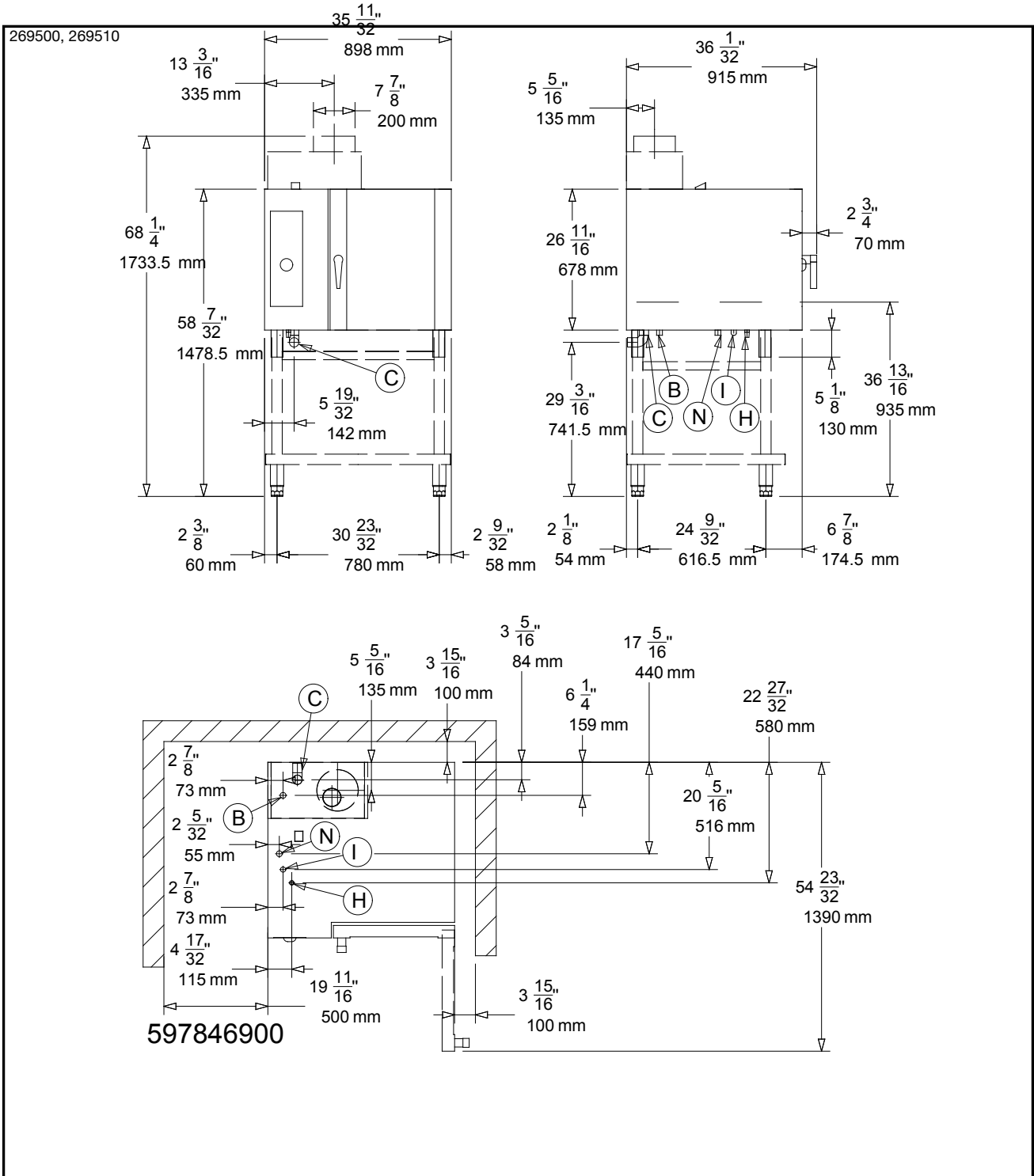
	AOS061GCG1 269500	AOS061GCD1 269510
ACCESSORIES		
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266
2 FRYING BASKETS FOR OVENS	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087	922087
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922196	922196
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177
FLUE CONDENSER FOR GAS OVENS-LW	922235	922235
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244
HOT CUPB.BASE+TRAY SUPP-6&10 GN 1/1 LW	922197	922197
KIT 4 ADJUSTABLE FEET	922012	922012
KIT INTEGRATED HACCP FOR OVENS	922275	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922093	922093
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017
PASTRY(400X600)RACK+WHEELS-80MM,6 1/1LW	922065	922065
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074
STACKING KIT-GAS 6X1/1 ON GAS 6&10X1/1	922216	922216
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 LW	922003	922003

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LEGEND	AOS061GCG1 269500	AOS061GCD1 269510
	B - Cold water inlet	3/4"
C - Water drain	1 1/4"	1 1/4"
H - Gas connection	1/2"	1/2"
I - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
N - Cooling water inlet	3/4"	3/4"

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