air-o-convect Touchline Electric Convection Oven 10GN 2/1

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

air-o-convect Touchline

Electric Convection Oven 10GN 2/1

266203 (AOS102EKA1)   air-o-convect Touchline Electric Convection Oven 10 GN 2/1 - 400 V/3ph/60Hz

Short Form Specification

Item No.

air-o-convect Touchline 10GN 2/1 electric 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 (25°C-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, 65mm pitch.

APPROVAL:

Main Features

- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking.

Automatic moistener (11 settings) for boiler-less steam generation:

- - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
- - 1-2 = low moisture (small portions of meat and fish)
- - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
- - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
- - 7-8 = medium-high moisture (stewed vegetables)
- - 9-10 = high moisture (poached meat and jacket potatoes)
- 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) with "Green" functions to save energy, water and rinse aid.
- 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.
- 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.
- 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.
- 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.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- HACCP data management
- Single sensor core temperature probe included.
- Supplied with n.1 tray rack 2/1GN, 65 mm pitch.

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.

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Optional Accessories

- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens — PNC 640793 ❑
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens — PNC 640794 ❑
- Automatic water softener for ovens — PNC 921305 ❑
- Resin sanitizer for water softener — PNC 921306 ❑
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens — PNC 922003 ❑
- Kit 4 adjustable feet for 6&10 GN — PNC 922012 ❑
- Pair of 1/1 GN AISI 304 grids — PNC 922017 ❑
- Couple of grids for whole chicken 1/1GN (8 per grid) — PNC 922036 ❑
- Tray support for 2/1GN — PNC 922041 ❑
- Trolley for roll-in rack 10x2/1GN ovens and bcf — PNC 922042 ❑
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch — PNC 922043 ❑
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch — PNC 922045 ❑
- Slide-in rack with handle for 10GN 2/1 — PNC 922047 ❑
- Thermal blanket for 10x2/1GN — PNC 922048 ❑
- Rack for 51 plates for 10x2/1GN, 75mm pitch — PNC 922052 ❑
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays — PNC 922067 ❑
- 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 ❑
- External connection kit for detergent and rinse aid — PNC 922169 ❑
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) — PNC 922171 ❑
- Pair of 2/1GN aisi 304 stainless steel grids — PNC 922175 ❑
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) — PNC 922178 ❑
- 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 ❑
- Open base with tray support for 10x2/1GN — PNC 922198 ❑
- Basket for detergent tank - wall mounted — PNC 922209 ❑
- Holder for detergent tank, to mount on open base — PNC 922212 ❑
- Cupboard base and tray support for 10x2/1GN ovens — PNC 922234 ❑
- Hot cupboard base with humidifier and tray support for 10x2/1GN — PNC 922238 ❑
- 2 frying baskets for ovens — PNC 922239 ❑
- Control panel filter for 10xGN2/1 ovens — PNC 922247 ❑
- Heat shield for 10x2/1GN — PNC 922252 ❑
- Double-click closing catch for door — PNC 922265 ❑
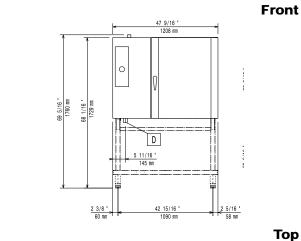- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) — PNC 922266 ❑
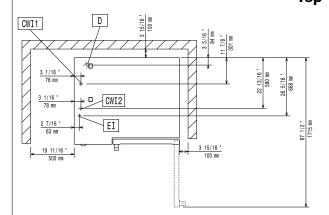- Kit integrated HACCP for ovens — PNC 922275 ❑
- USB probe for Sous-Vide cooking - available on Touchline ovens with software versions after 4.10 — PNC 922281 ❑
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens — PNC 922283 ❑
- Baking tray for baguette 1/1GN — PNC 922288 ❑
- Aluminium oven grill GN 1/1 — PNC 922289 ❑
- Egg fryer for 8 eggs 1/1GN — PNC 922290 ❑
- Kit flanged feet — PNC 922320 ❑
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens — PNC 922325 ❑
- 6 short skewers — PNC 922328 ❑
- 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 ❑

Front

Top

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

Side

Electric

Supply voltage:

266203 (AOS102EKA1)	400 V/3N ph/50/60 Hz
Connected load:	25 kW

Circuit breaker required

Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	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:

GN:	10; - 2/1 Gastronorm;
GN:	20 GN 1/1
Max load capacity:	70 kg

Key Information:

External dimensions, Height:	1058 mm
External dimensions, Width:	1208 mm
External dimensions, Depth:	1065 mm
Net weight:	175 kg
Shipping weight:	201 kg
Shipping volume:	1.82 m³

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

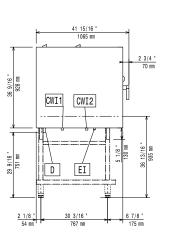2014.02.18