

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

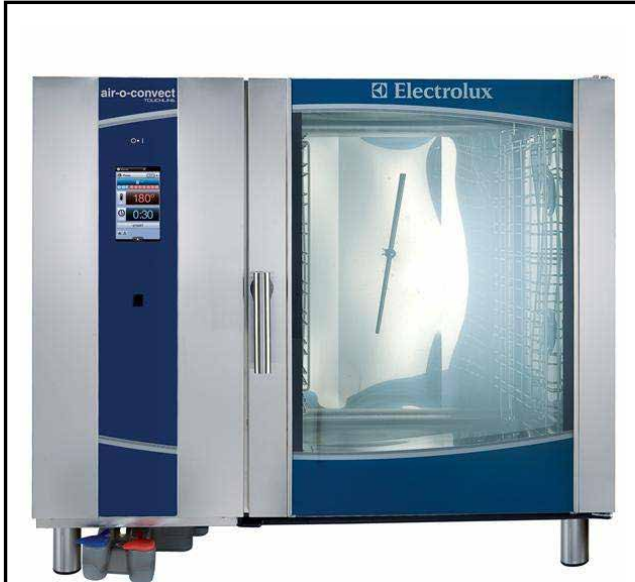
ITEM # \_\_\_\_\_

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

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

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

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

 266353 (AOS102EKRI)      air-o-convect Touchline  
Electric Convection Oven 10  
GN 2/1 - 400 V/3ph/50Hz

### Short Form Specification

#### Item No.

Unit to be Electrolux air-o-convect Touchline 10GN 2/1 Electric Convection Oven.

air-o-convect Touchline 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.

### Main Features

- Dry hot convection cycle 25 °C to 300 °C ideal for low humidity baking. 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)
- 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.
- Core temperature probe.
- 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.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- USB connection.
- MultiTimer function.
- HACCP data management

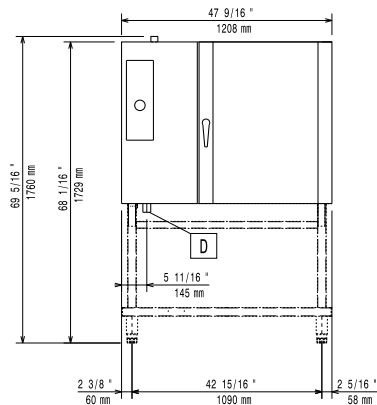
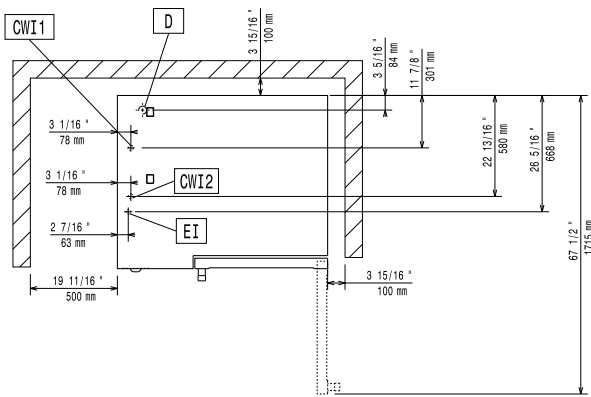
### Construction

- 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.

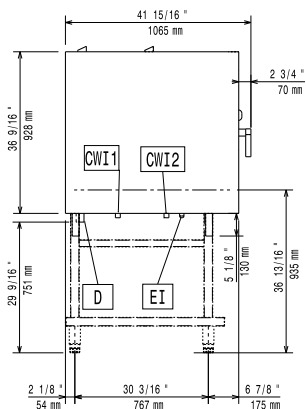
### Optional Accessories

- Automatic water softener for ovens **PNC 921305**
- Resin sanitizer for water softener **PNC 921306**
- Water filter for ovens **PNC 922186**
- Open base with tray support for 10x2/1GN **PNC 922198**
- Cupboard base and tray support for 10x2/1GN ovens **PNC 922234**
- Hot cupboard base with humidifier and tray support for 10x2/1GN **PNC 922238**
- External reverse osmosis filter for ovens **PNC 922316**

APPROVAL: \_\_\_\_\_

**Front**

**Top**


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

**Side**

**Electric**

**Supply voltage:**  
266353 (AOS102EKRI) 400 V/3N ph/50Hz  
**Connected load:** Circuit 25 kW  
breaker required

**Water:**

**Water inlet "CW1" connection:** 3/4"  
**Water inlet "CW2" connection:** 3/4"  
**Total hardness:** 5-50 ppm  
**Pressure:** 1.5-4.5 bar  
**Drain "D":** 1 1/4"  
**Chlorides:** <32ppm

**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;  
**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  
**Number/type of grids:** 10; - 2/1 Gastronorm;  
**Runners pitch:** 65 mm  
**Cooking cycles - air-convection:** 300 °C  
**Internal dimensions, width:** 640 mm  
**Internal dimensions, depth:** 855 mm  
**Internal dimensions, height:** 736 mm

**Optional Accessories**

- Exhaust hood without fan for air-o-system 10x2/1GN **PNC 640793**
- Exhaust hood with fan for air-o-system 10x2/1GN **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 **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**
- Water filter for ovens **PNC 922186**
- 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**
- 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**
- External reverse osmosis filter for ovens **PNC 922316**