



Electrolux

air-o-steam class B Electric Combi Oven 201

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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268204 (AOS201EBA2) EI Combi Oven 201 –
400V/3ph/60Hz

268224 (AOS201EBN2) EI Combi Oven 201 –
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 trolley rack 1/1GN, 63mm pitch and door shield.

Main Features

- 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.

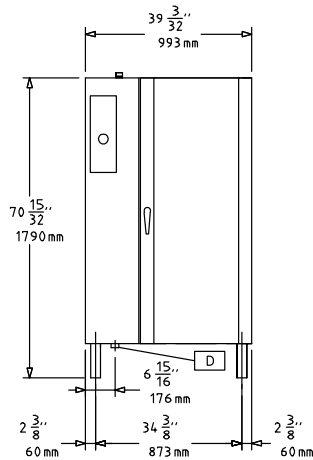
APPROVAL: _____



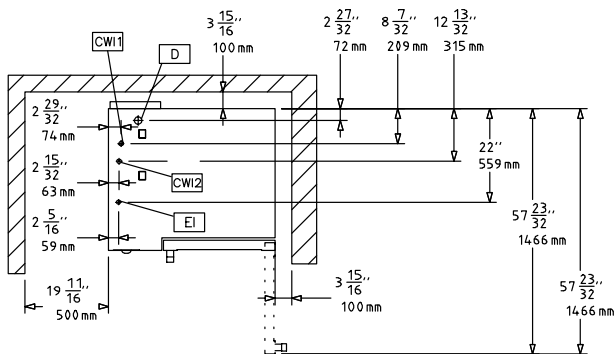
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Front

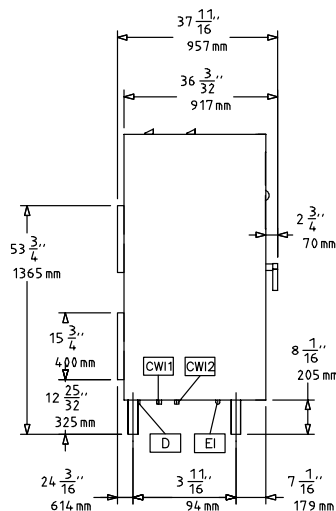


Top



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

Side



Electric

Supply voltage:

268204(AOS201EBA2)	400 V/3N ph/50/60 Hz
268224(AOS201EBN2)	230 V/3 ph/50/60 Hz

Connected load:

34.5 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Water inlet "FCW" 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: 20 - 1/1 Gastronorm

Max load capacity: 100 kg

Key Information:

Net weight: 284 kg

Shipping weight:

268204(AOS201EBA2)	298 kg
268224(AOS201EBN2)	309 kg

Shipping height:

268204(AOS201EBA2)	2030 mm
268224(AOS201EBN2)	2040 mm

Shipping width:

268204(AOS201EBA2)	1060 mm
268224(AOS201EBN2)	1050 mm

Shipping depth:

268204(AOS201EBA2)	1000 mm
268224(AOS201EBN2)	1020 mm

Shipping volume:

268204(AOS201EBA2)	2.15 m ³
268224(AOS201EBN2)	2.18 m ³



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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 ☐
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104 ☐
- Side external spray unit 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 20GN 1/1 and 2/1 lengthwise 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 ☐
- External reverse osmosis filter for ovens PNC 922316 ☐



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