

Thinking of you

 **Electrolux**

air-o-convect





air-o-convect

Everything
you need
from an oven

air-o-convect: the new dimension of cooking

Choose among the wide selection of air-o-convect oven models and combinations suiting every environment.

Small restaurants, front cooking, deli shops

A quick and dynamic service for customers with little time and different tastes.



Quick and full service restaurants, supermarkets, small hotels and schools

To guarantee quality meals throughout the day.

Restaurants and hotels, small canteens, schools and banquet events

When you need to serve excellent meals to a large number of people in different environments.



Large restaurants and schools, canteens, central and high capacity kitchens

The perfect solution when you need to prepare hundreds of meals, all day long, guaranteeing perfect service at all times.

A few technical features to improve your daily work

Poach, stew, braise roast and bake with the new air-o-convect. Offer perfectly cooked dishes while granting safe food according to HACCP regulations.

Bi-functional fan

- The curved blades of the bi-functional fan allow hot air to reach every corner of the cooking chamber. The fan takes in fresh air through the holes in the back and ejects the excess humidity. The fresh air from outside goes through the fan, through the heating elements where it is pre-heated and finally hits the food
- The Hold function (pulse ventilation) is suitable for baking and slow cooking, while full speed is perfect for cooking meat, fish and vegetables



Bi-functional fan

Food probe

For perfect cooking control you can insert the food probe, set the desired core temperature and air-o-convect will stop when the target core temperature is reached.



Food probe

2 step cooking

Two different cooking phases in the same cooking process. First, high humidity for an even cooking, then a higher temperature for extra-crispy results.

HACCP

According to the system requested, it is possible to record the cooking data with the oven's printer (optional) or directly on a PC.

Double glass door

- Protection against burning
- Cleaning is made easier
- AISI 304 stainless steel
- Equipped with drip pans to collect all condensation, preventing liquids from falling on the floor



Drip pan



Double glass door

11 Humidity settings

air-o-convect the only oven that guarantees the maintenance of humidity without a steam generator!

11 settings for your automatic humidifier



0

No additional humidity
(browning and
gratinating)



5-6

Medium humidity (all small
portions of meat and fish)



1-2

Low humidity (stewed
vegetables)



7-8

Medium-high humidity
(large pieces of red meat)



3-4

Medium-low humidity
(au gratin vegetables,
roasted meat and fish)



9-10

High humidity (large
pieces of white meat, first
step of baking and
pre-cooked food
regeneration)

The simple and clear control panel

Main switch
on/off

Digital temperature display

Time/food probe
display

Hold

Manual water injection



Double step cooking
(indicated for meats)

Start/stop the cooking
process

Automatic humidifier

HACCP

Cleaning cycles

Exhaust valve control

Rapid cooling

	Automatic humidifier	11 settings from braising to par-steaming
	Digital temperature display	The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort
	Time/food probe display	The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort
	Hold	Pulse ventilation recommended for baking, slow roasting and keeping food warm
	HACCP	HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)
	Cleaning	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle
	Exhaust valve control	Keep it open for extra-crispy results
	Central dial	Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature
	Manual water injection	Increases the moisture instantly according to your judgement
	Rapid cooling	To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one

Automatic cleaning

Cleaning your oven has never been so easy.
Choose your option, press start and go!

4 automatic cleaning options:

Choose between 4 cleaning cycles, from “soft” to “extra-strong”, from 32 minutes up to 104 minutes according to your needs

- Fully automatic cleaning process of the internal chamber (in AISI 304 stainless steel)
- Built-in and easy to use system. There are no additional devices or tools to insert in the cooking chamber
- Automatic cool down of the cooking chamber when its temperature exceeds above 70°
- Automatic stand-by mode: it is not necessary to wait until the end of the cleaning cycle
- In case of power failure during cleaning, the air-o-convect oven, on power return, automatically rinses the chamber to remove any eventual detergent residue

Semi-automatic cleaning:

- 17 minutes for a complete cleaning process.
7 minutes of steam loosen the dirt, an alarm prompts the operator to spray the detergents, 2 minute pause lets the detergent act, 8 minutes of steam to combine the power of steam with detergents. At the end, a manual rinse is activated for a safe and clean cooking chamber
- 6-10 liters of water for steam and manual rinsing
- It is possible to use any kind of detergent



The ‘extra-strong’ program was designed to clean an oven after 3 full loads of chickens cooked at 200°C for 45 minutes.

High efficiency and savings

The new air-o-convect gas burners are designed to guarantee the highest efficiency and savings up to 20% of gas consumption.

High efficiency (85-90%) in gas consumption is ensured through:

- The gas burners and the ribbed heat exchanger enhance the efficiency of the heat transfer to the cooking chamber of the ovens

Certified by:



**High Efficiency
&
Low Emissions**



Calculation factors:

- Comparison with standard high efficiency oven
- Cost savings measured on various types of cooking (lasagna, roast beef, steamed potatoes...)

Annual savings with air-o-convect gas burners



A complete range

Select what is best for you and your business!
From the smallest to the largest model in both gas and electric version.



air-o-convect 6 GN

Maximum capacity of 30 kg, the ideal choice for preparing 40 to 60 meals a day.



air-o-convect 10 GN 1/1 on neutral or hot cupboard base

Maximum capacity of 50 kg, the ideal choice for preparing 60 to 100 meals a day.



air-o-convect 10 GN 2/1 on oven support

Maximum capacity of 70 kg, the ideal choice for preparing 100 to 140 meals a day.



air-o-convect 20 GN 1/1 with trolley

Maximum capacity of 100 kg, the ideal choice for preparing 140 to 200 meals a day.



air-o-convect 20 GN 2/1

Maximum capacity of 180 kg, the ideal choice for preparing 200 to 360 meals a day.

Flexibility

Choose the perfect combination that best fits your requirements while saving space and improving ergonomomy in your kitchen.



**air-o-steam +
air-o-convect**
6 GN on 6 GN



**air-o-steam+
air-o-convect**
6 GN on 10 GN 1/1
or 6 GN on 10 GN
2/1



**air-o-convect
+air-o-chill**
6 GN on 6 GN



**air-o-convect
+base**
6 GN, 10 1/1 or 10
2/1 on neutral or
hot cupboard base
or oven support

A set of accessories for any need

With its wide range of accessories air-o-convect satisfies even the most demanding customers.



Gastronomy		
881007	Tray rack for 10 GN 1/1	
922005	Tray rack 65mm pitch (Standard) for 6 GN 1/1 ovens	
922006	Tray rack 80mm pitch (Standard) for 10 GN 1/1 ovens	
922008	Tray rack 80mm pitch for 5 GN 1/1 ovens	
922009	Tray rack 80mm pitch for 8 GN 1/1 ovens	
922017	Pair of GN 1/1 AISI 304 grids	
922036	2 grids GN 1/1 for chicken (8 per grid)	
922043	Tray rack 65mm pitch for 10 GN 2/1 ovens	
922045	Tray rack 80mm pitch for 10 GN 2/1 ovens	
922073	Kit (wheels + hinges) for 6&10 GN ovens	
922090	Non stick U-pan GN 1/1, 20 mm high	
922091	Non stick U-pan GN 1/1, 40 mm high	
922092	Non stick U-pan GN 1/1, 65 mm high	
922093	Aluminium oven grill GN 1/1	
922215	Frying griddle 1/1 GN	
922239	2 frying baskets for ovens	



Baking		
922065	Pastry tray rack (400x600), 80 mm for 6 GN ovens	
922066	Pastry tray rack (400x600), 80 mm for 10 GN 1/1	
922068	Pastry trolley (400x600), 80 mm for 20 GN 1/1	
922069	Pastry trolley (400x600), 80 mm for 20 GN 2/1	
922070	Pastry kit (wheels and hinged) for 6&10 GN ovens	
922189	Baking tray with 5 rows for baguette, perforated aluminium	
922190	Baking tray with 4 edges, perforated aluminium	
922191	Baking tray with 4 edges, aluminium	



Banqueting		
922015	Banquet rack for 29 plates, 65mm pitch	
922016	Banquet rack for 54 plates, 74mm pitch	
922052	Banquet rack for 51 plates, 75mm pitch	
922055	Trolley rack for 92 plates, 85mm pitch	
922071	Banquet rack for 23 plates, 85mm pitch	
922072	Banquet rack for 45 plates, 90mm pitch	

Handling	922004	Trolley for 6&10 GN 1/1 ovens
	922013	Thermal blanket for 10 GN 1/1 ovens
	922014	Thermal blanket for 20 GN 1/1 ovens
	922042	Trolley for roll-in rack 10 GN 2/1 ovens
	922047	Slide-in rack + wheels + handle for 10 GN 2/1 ovens
	922048	Thermal cover for 10 GN 2/1 ovens
	922049	Thermal cover for 20 GN 2/1
	922074	Slide-in rack + handle for 6&10 GN 1/1 ovens



Generic	921305	Automatic water softener
	921306	Resin sanitizer for water softener
	922003	Wheel kit for base for 6&10 GN 1/1 ovens
	922012	Kit 4 adjustable feet
	922018	Flue condenser for gas 6&10 GN 1/1 ovens
	922019	Flue condenser for gas 10 2/1 & 20 1/1 GN ovens
	922041	Tray support for 10 GN 2/1 ovens
	922050	Flue condenser for gas 20 GN 2/1 ovens
	922087	Higher feet for under hood installations (6 grids)
	922094	Door shield for pre-heating without trolley for 20 GN 1/1
	922095	Door shield for pre-heating without trolley for 20 GN 2/1
	922177	Fat filter for 6 GN 1/1
	922178	Fat filter for 10 GN 1/1 & 2/1 ovens
	922179	2 fat filters for 20 GN 1/1 & 2/1 ovens
	922186	Water filter
	923006	External side spray unit
	922195	Standard open base with tray support for 6&10 GN ovens
	922196	Cupboard base for 6&10 GN ovens
	922197	Hot cupboard base with humidifier for 6&10 GN ovens
	922198	Open base with tray support for 10 GN 2/1 ovens
	922199	Cupboard base with tray support for 10 GN 2/1 ovens
	922200	Hot cupboard base with tray support for 10 GN 2/1 ovens
	922216	Stacking kit for 6 GN gas placed on 6&10 GN 1/1 ovens
	922217	Stacking kit for 6 GN electric placed on 6&10 GN 1/1 ovens



... and more!



Trolley with tray rack for 20 GN 1/1 or 20 GN 2/1 ovens, 63 mm or 80 mm pitch



Trolley with banquet rack, 92 plates for 20 GN 2/1 ovens



Rack for 29 plates for 10 GN 1/1 ovens



Trolley for roll-in rack for 10 GN 2/1 ovens



Slide in rack with handle for 6 and 10 GN 1/1 ovens



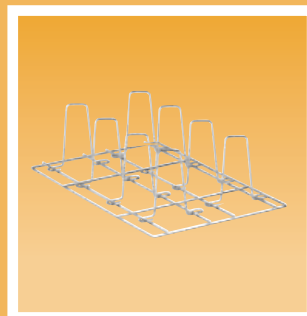
Tray rack with wheels for 10 GN 1/1 or 10 GN 2/1 ovens, 65 mm or 80 mm pitch



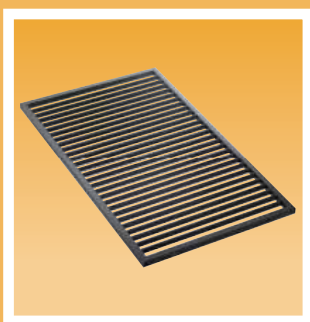
Tray rack with wheels for 6 GN ovens, 63 mm or 80 mm pitch



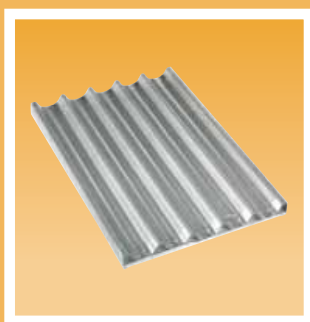
Standard open base with tray support for 6 and 10 GN 1/1 ovens



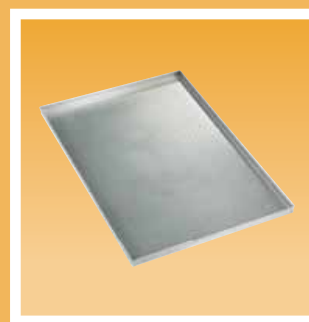
Grid for chickens for GN 1/1 ovens



Aluminium oven grill for GN 1/1 ovens



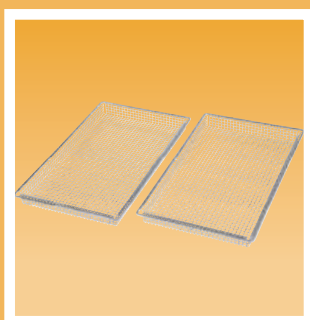
Baking tray with 5 rows in perforated aluminium with silicon coating



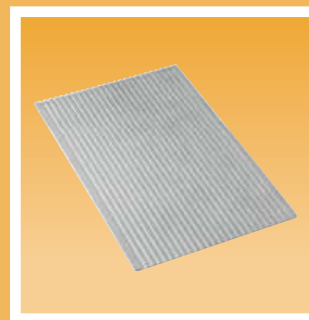
Baking tray with 4 edges, in aluminium or perforated aluminium, 400x600x20



Non-stick universal pan 20, 40 or 65 mm high



Frying baskets for ovens



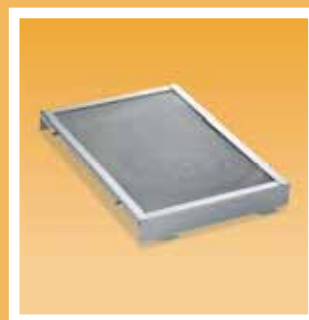
Frying griddle for GN 1/1 ovens



Automatic water softener



Flue condenser for gas 20 GN 2/1 ovens



Fat filter for 6 GN ovens

