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AIR-O-STEAM COMBI OVENS, TOUCHLINE 6 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 6 x 1/1 GN SIZE <ul style="list-style-type: none"> Touch screen operation - user friendly, easy-to-clean, scratch resistant high definition interface. Reduces the need for instruction manuals and can be personalised to suit your specific requirements In full automatic mode simply select the product type and cooking style and the oven does the rest Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) Includes new green options for even lower running costs 6 point multi-sensor probe for super-accurate and safe core-temperature cooking HACCP monitoring via the on-board USB port with live recording also available as an option Includes tray runners with 6 slides, integral, retractable hand shower and chemical dispenser Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-steam Touchline combi oven Electric, 6 x 1/1 GN - fully programmable	AOS061ETA1 267200	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	10.1kW	\$19,980
Air-o-steam Touchline combi oven Gas, 6 x 1/1 GN - fully programmable	AOS061GTG1 267700	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	61.2mJ & 0.25kW	\$23,580
 Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$860
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				


AIR-O-STEAM COMBI OVENS, LEVEL B, 6 x 1/1GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 6 x 1/1GN SIZE <ul style="list-style-type: none"> Combi steamer with boiler and seven cooking modes Air-o-flow assures even cooking throughout the oven chamber Single point core probe for accurate core temperature cooking Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Integrated HACCP is available as option Includes tray runners with 6 slides & chemical dispenser Selectable half-fan and minimal-fan speed for cooking of delicate items Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-steam Level B combi oven Electric, 6 x 1/1GN - 2 phase cooking as standard	AOS061EBA2 268200	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	10.1kW	\$14,380
Air-o-steam Level B combi oven Gas, 6 x 1/1GN - 2 phase cooking as standard	AOS061GBG2 268700	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	36mJ & 0.25kW	\$20,296
 Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736 ⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$860
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				

AIR-O-CONVECT INJECTOR OVENS, LEVEL C, 6 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 6 x 1/1 GN SIZE <ul style="list-style-type: none"> Injection combi steamer with six cooking modes Four automatic and one semi-automatic cleaning functions, with low water usage options Single point probe for accurate core temperature cooking 2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking Convection cycle with 10 automatic humidity settings Exhaust valve electronically controlled to exhaust excess humidity Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) Integrated HACCP is available as option Includes tray runners with 6 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef[#] 				
Air-o-convect Level C injector combi oven Electric, 6 x 1/1 GN - 2 phase cooking as standard	AOS061ECA2 269200	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	10.1kW	\$13,980
Air-o-convect Level C injector combi oven Gas, 6 x 1/1 GN - 2 phase cooking as standard	AOS061GCG2 269700	898 x 915 x 808 Packed wt: 142kg Volume: .8m ³	61.2mJ & 0.25kW	\$16,880
 Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$860
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				




AIR-O-STEAM COMBI OVENS, TOUCHLINE, 10 x 1/1GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 10 x 1/1GN <ul style="list-style-type: none"> Touch screen operation - user friendly, easy-to-clean, scratch resistant high definition interface. Reduces the need for instruction manuals and can be personalised to suit your specific requirements In full automatic mode simply select the product type and cooking style and the oven does the rest Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) Includes new green options for even lower running costs 6 point multi-sensor probe for super-accurate and safe core-temperature cooking HACCP monitoring via the on-board USB port with live recording also available as an option Includes tray runners with 10 slides, integral, retractable hand shower and chemical dispenser Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef[#] <p>Air-o-steam Level A combi oven Electric, 10 x 1/1GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 10 x 1/1GN - fully programmable</p> <p>SIMPLY STAINLESS Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Drain kit</p>  <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>				
	AOS101ETA1 267202	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m ³	17.5kW	\$23,780
	AOS101GTG1 267702	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m ³	126mJ & 0.3kW	\$27,800
	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736 ⁺
				\$950
	DRAINKIT 922283	160 x 170 x 90		\$260
<p>⁺ Your standard Simply Stainless discount applies</p> <p>[#] Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>				




Price Guide - October 2010

Continuous improvements means specifications may vary

AIR-O-STEAM COMBI OVENS, LEVEL B, 10 x 1/1GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 10 x 1/1GN SIZE <ul style="list-style-type: none"> Combi steamer with boiler and seven cooking modes Air-o-flow assures even cooking throughout the oven chamber Single point core probe for accurate core temperature cooking Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Integrated HACCP is available as option Includes tray runners with 10 slides & chemical dispenser Selectable half-fan and minimal-fan speed for cooking of delicate items Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-steam Level B combi oven Electric , 10 x 1/1GN - 2 phase cooking as standard	AOS101EBA2 268202	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m ³	17.5kW	\$18,880
Air-o-steam Level B combi oven Gas , 10 x 1/1GN - 2 phase cooking as standard	AOS101GBG2 268702	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m ³	126MJ & 0.3kW	\$22,960
 Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736 ⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$950
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies #Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				

AIR-O-CONVECT INJECTOR OVENS, LEVEL C, 10 x 1/1GN SIZE




Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 1/1GN SIZE <ul style="list-style-type: none"> □ Injection combi steamer with six cooking modes □ Four automatic and one semi-automatic cleaning functions, with low water usage options □ Single point probe for accurate core temperature cooking □ 2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking □ Convection cycle with 10 automatic humidity settings □ Exhaust valve electronically controlled to exhaust excess humidity □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) □ Integrated HACCP is available as option □ Includes tray runners with 10 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-convect Level C injector combi oven Electric, 10 x 1/1GN - 2 phase cooking as standard	AOS101ECA2 269202	898 x 915 x 1058 Packed wt: 142kg Volume: .8m ³	10.1kW	\$15,940
Air-o-convect Level C injector combi oven Gas, 10 x 1/1GN - 2 phase cooking as standard	AOS101GCG2 269702	898 x 915 x 1058 Packed wt: 142kg Volume: .8m ³	61.2mJ & 0.25kW	\$18,980
 Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX⁺	900 x 600 x 675 Packed wt: 15kg		\$736⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$950
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				

AIR-O-STEAM COMBI OVENS, TOUCHLINE, 10 x 2/1 GN SIZE



Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 10 x 2/1 GN <ul style="list-style-type: none"> □ Touch screen operation - user friendly, easy-to-clean, scratch resistant high definition interface. Reduces the need for instruction manuals and can be personalised to suit your specific requirements □ In full automatic mode simply select the product type and cooking style and the oven does the rest □ Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load □ Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Includes new green options for even lower running costs □ 6 point multi-sensor probe for super-accurate and safe core-temperature cooking □ HACCP monitoring via the on-board USB port with live recording also available as an option □ Includes tray runners with 10 slides, integral, retractable hand shower and chemical dispenser □ Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef# <p>Air-o-steam Level A combi oven Electric, 10 x 2/1 GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 10 x 2/1 GN - fully programmable</p> <p>SIMPLY STAINLESS Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Drain kit</p> <p>Includes BRITA Professional *Not supplied in W.A & S.A due to water conditions</p>				
	AOS102ETA1 267203	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	25kW	\$30,860
	AOS102GTG1 267703	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	162mJ & 1kW	\$36,890
	SS27.ELUX.102⁺	900 x 600 x 675 Packed wt: 15kg		\$801⁺
				\$980
	DRAINKIT 922283	1180 x 850 x 675 Packed wt: 17kg		\$260
<p>⁺ Your standard Simply Stainless discount applies</p> <p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>				




AIR-O-STEAM COMBI OVENS, LEVEL B, 10 x 2/1GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 10 x 2/1GN SIZE <ul style="list-style-type: none"> Combi steamer with boiler and seven cooking modes Air-o-flow assures even cooking throughout the oven chamber Single point core probe for accurate core temperature cooking Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Integrated HACCP is available as option Includes tray runners with 10 slides & chemical dispenser Selectable half-fan and minimal-fan speed for cooking of delicate items Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-steam Level B combi oven Electric , 10 x 2/1GN - 2 phase cooking as standard	AOS102EBA2 268203	1208 x 1060 x 1080 Packed wt: 225kg Volume: 1.9m ³	25kW	\$24,920
Air-o-steam Level B combi oven Gas , 10 x 2/1GN - 2 phase cooking as standard	AOS102GBG2 268703	1208 x 1060 x 1080 Packed wt: 225kg Volume: 1.9m ³	162mJ & 1kW	\$30,460
 Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans	SS27.ELUX.102⁺	1180 x 850 x 675 Packed wt: 17kg		\$801 ⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$980
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div> <div> ⁺ Your standard Simply Stainless discount applies #Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				



AIR-O-CONVECT INJECTOR OVENS, LEVEL C, 10 x 2/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 2/1 GN SIZE				
<ul style="list-style-type: none"> □ Injection combi steamer with six cooking modes □ Four automatic and one semi-automatic cleaning functions, with low water usage options □ Single point probe for accurate core temperature cooking □ 2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking □ Convection cycle with 10 automatic humidity settings □ Exhaust valve electronically controlled to exhaust excess humidity □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) □ Integrated HACCP is available as option □ Includes tray runners with 10 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
Air-o-convect Level C injector combi oven Electric , 10 x 2/1 GN - 2 phase cooking as standard	AOS102ECA2 269203	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	25kW	\$20,980
Air-o-convect Level C injector combi oven Gas , 10 x 2/1 GN - 2 phase cooking as standard	AOS102GCG2 269703	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	97.2mJ & 1kW	\$24,620
 Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans	SS27.ELUX.102⁺	1180 x 850 x 675 Packed wt: 17kg		\$801 ⁺
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$980
Hand spray, hose & fixing	OS0354			\$280
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
 <div> <p>Includes BRITA[®] <i>Professional</i></p> <p><small>*Not supplied in W.A & S.A due to water conditions</small></p> </div>				
<div> <p>⁺ Your standard Simply Stainless discount applies</p> <p>[#] Conditions may apply outside metropolitan capital cities</p> </div>				
For pans, racks and universal accessories see page 24-AOS				



AIR-O-STEAM COMBI OVENS, TOUCHLINE, 20 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TOUCHLINE COMBI OVEN, 20 x 1/1GN</p> <ul style="list-style-type: none"> Touch screen operation - user friendly, easy-to-clean, scratch resistant high definition interface. Reduces the need for instruction manuals and can be personalised to suit your specific requirements In full automatic mode simply select the product type and cooking style and the oven does the rest Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) Includes new green options for even lower running costs 6 point multi-sensor probe for super-accurate and safe core-temperature cooking HACCP monitoring via the on-board USB port with live recording also available as an option Includes tray runners with 20 slides and chemical dispenser Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# Supplied with 65mm pitch trolley, door shield & control panel filter <p>Air-o-steam Level A combi oven Electric, 20 x 1/1 GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 20 x 1/1 GN - fully programmable</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Hand spray, hose & fixing</p>  <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	AOS201ETA1 267204	993 x 957 x 1795 Packed wt: 300kg Volume: 2.15m ³	34.5kW	\$39,980
	AOS201GTG1 267704	993 x 957 x 1795 Packed wt: 320kg Volume: 2.15m ³	209mJ & 0.5kW	\$44,880
				\$1,050
	OS0354			\$280
<p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>				


AIR-O-STEAM COMBI OVENS, LEVEL B, 20 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 20 x 1/1 GN SIZE <ul style="list-style-type: none"> Combi steamer with boiler and seven cooking modes Air-o-flow assures even cooking throughout the oven chamber Single point core probe for accurate core temperature cooking Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Integrated HACCP is available as option Includes tray runners with 20 slides & chemical dispenser Selectable half-fan and minimal-fan speed for cooking of delicate items Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# Supplied with 65mm pitch trolley, door shield & control panel filter 				
Air-o-steam Level B combi oven Electric , 20 x 1/1 GN - 2 phase cooking as standard	AOS201EBA2 268204	993 x 957 x 1795 Packed wt: 300kg Volume: 2.15m ³	34.5kW	\$34,890
Air-o-steam Level B combi oven Gas , 20 x 1/1 GN - 2 phase cooking as standard	AOS201GBG2 268704	993 x 957 x 1795 Packed wt: 320kg Volume: 2.15m ³	209mJ & 0.5kW	\$40,720
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	OS0354			\$280
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div>				
<div> #Conditions may apply outside metropolitan capital cities </div>				
For pans, racks and universal accessories see page 24-AOS				


AIR-O-CONVECT INJECTOR OVENS, LEVEL C, 20 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 20 x 1/1 GN SIZE <ul style="list-style-type: none"> □ Injection combi steamer with six cooking modes □ Four automatic and one semi-automatic cleaning functions, with low water usage options □ Single point probe for accurate core temperature cooking □ 2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking □ Convection cycle with 10 automatic humidity settings □ Exhaust valve electronically controlled to exhaust excess humidity □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) □ Integrated HACCP is available as option □ Includes tray runners with 20 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef[#] □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
Air-o-convect Level C injector combi oven Electric, 20 x 1/1 GN - 2 phase cooking as standard	AOS201ECA2 269204	993 x 957 x 1795 Packed wt: 270kg Volume: 2.15m ³	34.5kW	\$29,980
Air-o-convect Level C injector combi oven Gas, 20 x 1/1 GN - 2 phase cooking as standard	AOS201GCG2 269704	993 x 957 x 1795 Packed wt: 310kg Volume: 2.15m ³	144mJ & 0.5kW	\$32,860
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	OS0354			\$280
<div>  <div> Includes  *Not supplied in W.A & S.A due to water conditions </div> </div>				
<div> <div>#Conditions may apply outside metropolitan capital cities</div> <div>For pans, racks and universal accessories see page 24-AOS</div> </div>				


AIR-O-STEAM COMBI OVENS, TOUCHLINE, 20 x 2/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 20 x 2/1 GN <ul style="list-style-type: none"> □ Touch screen operation - user friendly, easy-to-clean, scratch resistant high definition interface. Reduces the need for instruction manuals and can be personalised to suit your specific requirements □ In full automatic mode simply select the product type and cooking style and the oven does the rest □ Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load □ Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Includes new green options for even lower running costs □ 6 point multi-sensor probe for super-accurate and safe core-temperature cooking □ HACCP monitoring via the on-board USB port with live recording also available as an option □ Includes tray runners with 20 slides and chemical dispenser □ Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef# □ Supplied with 65mm pitch trolley, door shield & control <p>Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Hand spray, hose & fixing</p>  <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	<p>AOS202ETA1 267205</p> <p>AOS202GTG1 267705</p> <p>OS0354</p>	<p>1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m³</p> <p>1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m³</p>	<p>50kW</p> <p>342mJ & 2kW</p>	<p>\$50,820</p> <p>\$58,960</p> <p>\$1,050</p> <p>\$280</p>
<p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>				


AIR-O-STEAM COMBI OVENS, LEVEL B, 20 x 2/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 20 x 2/1 GN SIZE <ul style="list-style-type: none"> Combi steamer with boiler and seven cooking modes Air-o-flow assures even cooking throughout the oven chamber Single point core probe for accurate core temperature cooking Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins) Integrated HACCP is available as option Includes tray runners with 20 slides & chemical dispenser Selectable half-fan and minimal-fan speed for cooking of delicate items Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* Includes commissioning by qualified technicians plus on-site training by Electrolux chef# Supplied with 65mm pitch trolley, door shield & control panel filter 				
Air-o-steam Level B combi oven Electric, 20 x 2/1 GN - 2 phase cooking as standard	AOS202EBA2 268205	1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m ³	50kW	\$44,920
Air-o-steam Level B combi oven Gas, 20 x 2/1 GN - 2 phase cooking as standard	AOS202GBG2 268705	1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m ³	342mJ & 2kW	\$54,780
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	OS0354			\$280
<div>  <div> Includes BRITA <i>Professional</i> <small>*Not supplied in W.A & S.A due to water conditions</small> </div> </div> <div> #Conditions may apply outside metropolitan capital cities </div> <div> For pans, racks and universal accessories see page 24-AOS </div>				

AIR-O-CONVECT INJECTOR OVENS, LEVEL C, 20 x 2/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 20 x 2/1 GN SIZE				
<ul style="list-style-type: none"> □ Injection combi steamer with six cooking modes □ Four automatic and one semi-automatic cleaning functions, with low water usage options □ Single point probe for accurate core temperature cooking □ 2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking □ Convection cycle with 10 automatic humidity settings □ Exhaust valve electronically controlled to exhaust excess humidity □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) □ Integrated HACCP is available as option □ Includes tray runners with 20 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)* □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef[#] □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
Air-o-convect Level C injector combi oven Electric , 20 x 2/1 GN - 2 phase cooking as standard	AOS202ECA2 269205	1243 x 1107 x 1795 Packed wt: 368kg Volume: 2.15m ³	50kW	\$38,940
Air-o-convect Level C injector combi oven Gas , 20 x 2/1 GN - 2 phase cooking as standard	AOS202GCG2 269705	1243 x 1107 x 1795 Packed wt: 380kg Volume: 2.15m ³	198mJ & 0.25kW	\$44,420
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	OS0354			\$280
<div>  <div> <p>Includes</p> <p>BRITA Professional</p> <p><small>*Not supplied in W.A & S.A due to water conditions</small></p> </div> </div>				
<div> <div>#Conditions may apply outside metropolitan capital cities</div> <div>For pans, racks and universal accessories see page 24-AOS</div> </div>				

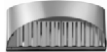







AIR-O-SPEED MULTIWAVE COMBI OVEN, 10 x 1/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
MULTIWAVE COMBI OVENS, 10 x 1/1GN SIZE				
<ul style="list-style-type: none">Uses unique Patented MultiWave technology in combination with traditional cooking methods to reduce cooking times by an average of 50%MultiWaves allow up to 10 pans of food product to be cooked evenly with no heat spots, allowing for the usage of standard metal pansAir-o-clima adjustable humidity controlProgrammable controls to modify, memorize or cancel cooking up to 100 cooking programsCompletely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins)Supplied with external spray unit6 point multi-sensor probe for accurate core-temperature cookingSteam, cook, bake, roast or regenerate to the highest quality in record times.Cooking can be controlled according to time or product core temperatureUnique low temperature cooking program for up to 50% less product weight loss than other ovensIncludes tray runners with 10 slides, chemical dispenser and Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*IPX5 water protectionDouble thermo glazed doorHACCP management as standardIncludes commissioning by qualified technicians plus on-site training by Electrolux chef# <p>Air-o-speed MultiWave Combi oven Electric, 10 x 1/1GN</p> <p>Stand for Air-o-speed with 2 pairs of slides</p>	<p>AOW101EA 260153</p> <p>AOWAC01 9220083</p>	<p>1044 x 930 x 1060 Packed wt: 240kg Volume: 2.15m³</p>	<p>23.0kW</p>	<p>\$40,980</p> <p>\$2,260</p>
<div><div></div><div><p>Includes BRITA Professional</p><p><small>*Not supplied in W.A & S.A due to water conditions</small></p></div></div>				
<p>#Conditions may apply outside metropolitan capital cities</p>				
<p>For pans, racks and universal accessories see page 24-AOS</p>				









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COMBI OVEN ACCESSORIES - 6 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-STEAM 6 x 1/1 GN ACCESSORIES				
AOS 6 x 1/1 GN Starter Packs				
Starter pack Includes: <ul style="list-style-type: none"> □ 3 x 1/1 GN AISI 304 stainless steel wire grids □ 3 x 1/1 GN 65 mm stainless steel perforated pans □ 3 x 1/1 GN 20mm stainless steel pans □ 3 x 1/1 GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	ESP.AOS611			\$950
Hoods  Hood without fan	KLW610GEM 640791	800 x 1200 x 400 Packed wt: 40kg		\$2,530
Hood with fan	KLWV610GEM 640792	800 x 1200 x 400 Packed wt: 53kg		\$4,800
Ductless hood with fan (Check with your local council to ensure compliance to local codes)	AOSOH610E 640796	800 x 1200 x 400 Packed wt: 90kg		\$9,980
Oven tray racks & accessories				
 Tray rack for 6 x 1/1 GN, 63mm pitch (std) with wheels	CCAC02 922005	353 x 551 x 460		\$1,080
 Tray rack for 6 x 1/1 GN, 80mm pitch with wheels	CCAC05 922008	353 x 551 x 460		\$1,060
 Kit (wheels and hinges) for 6 x 1/1 GN	AOSAC03 922003	80 x 100 x 150		\$190
 Pastry tray rack, to suit 5 x 400 x 600mm trays, 80mm pitch	AOSAC35 922065	353 x 551 x 460		\$1,090
 Trolley for 6 x 1/1 GN	CCAC01 922004	400 x 790 x 952		\$2,280
 Slide in rack with handle for 6 x 1/1 GN oven	AOSAC41 922074	399 x 551 x 5		\$500
 Fat filter for oven 6 x 1/1 GN	OAC54 922177	450 x 360 x 60		\$220
Control panel filter	AIRF6101M 922228	287 x 68 x 15		\$200
Drain kits				
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
Stacking kits				
Stacking kit for AOS gas 6 x 1/1 GN placed on 6 & 10 x 1/1 GN	AOSAC65 922216	950 x 1050 x 374		\$3,280
Stacking kit for AOS electric 6 x 1/1 GN placed on 6 & 10 x 1/1 GN	AOSAC66 922217	950 x 1050 x 374		\$2,800










COMBI OVEN ACCESSORIES - 10 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 10 x 1/1GN ACCESSORIES			
AOS 10 x 1/1GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> □ 6 x 1/1GN AISI 304 stainless steel wire grids □ 6 x 1/1GN 65 mm stainless steel perforated pans □ 6 x 1/1GN 20mm stainless steel pans □ 6 x 1/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSP.AOS1011		\$1,790
Hoods  Hood without fan  Hood with fan Ductless hood with fan (Check with your local council to ensure compliance to local codes)	KLW610GEM 640791 KLWV610GEM 640792 AOSOH610E 640796	800 x 1200 x 400 Packed wt: 40kg 800 x 1200 x 400 Packed wt: 53kg 800 x 1200 x 400 Packed wt: 90kg	\$2,530 \$4,800 \$9,980
Oven tray racks & accessories			
 Tray rack for 10 x 1/1GN, 63mm pitch (std) with wheels	CCAC03 922006	353 x 551 x 721	\$1,340
 Tray rack for 8 x 1/1GN, 80mm pitch with wheels	CCAC05 922009	353 x 551 x 721	\$1,280
 Kit (wheels and hinges) for 10 x 1/1 GN	AOSAC03 922003	80 x 100 x 150	\$190
 Pastry tray rack, for 8 x 1/1GN, 80mm pitch, 400 x 600mm trays, with wheels	AOSAC36 922066	428 x 608 x 715	\$1,320
 Trolley for 10 x 1/1GN	CCAC01 922004	400 x 790 x 952	\$2,280
 Slide-in rack and handle for 10 x 1/1GN	AOSAC41 922074		\$500
Control panel filter	AIRF6101M 922228	287 x 68 x 15	\$200
Drain kits Drain kit	DRAINKIT 922283	160 x 170 x 90	\$260
For pans, racks and universal accessories see page 24-AOS			





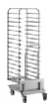
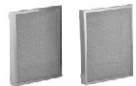
COMBI OVEN ACCESSORIES - 10 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 10 x 1/1GN ACCESSORIES			
Plating racks & accessories			
 <p>Banquet rack 23 plates (85mm pitch) for 10x1/1GN</p>	AOSAC33 922071	391 x 653 x 722	\$2,100
 <p>Rack for 30 plates for 10x1/1GN, 65mm pitch</p>	CCAC09 922015	391 x 653 x 722	\$3,150
 <p>Thermal blanket for 10 x 1/1GN</p>	AOSAC05 922013	388 x 658 x 720	\$2,570
Filters			
 <p>Fat filter for oven 10 x 1/1GN</p>	OAC55 922178	620 x 490 x 100	\$310
For pans, racks and universal accessories see page 24-AOS			






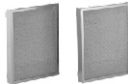
COMBI OVEN ACCESSORIES - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 10 x 2/1GN ACCESSORIES			
AOS 10 x 2/1GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> □ 6 x 2/1GN AISI 304 stainless steel wire grids □ 10 x 2/1GN 65mm stainless steel perforated pans □ 10 x 2/1GN 20mm stainless steel pans □ 10 x 2/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSPAOS1021		\$2,770
Hoods  Hood without fan	KLW10GE21M 640793	1205 x 1369 x 400 Packed wt: 40kg	\$2,800
Hood with fan	KLWV10GE21M 640794	1205 x 1369 x 400 Packed wt: 53kg	\$5,220
Oven tray racks & accessories			
 Tray rack for 10 x 2/1GN (65mm pitch) with wheels	AOSAC19 922043	558 x 624 x 721	\$1,210
 Tray rack for 10 x 2/1GN (80mm pitch) with wheels	AOSAC21 922045	558 x 628 x 721	\$1,200
 Pastry tray rack, for 10 x 2/1GN, 80mm with wheels	AOSAC37 922067	558 x 628 x 721	\$1,560
 Kit for roll-in with wheels and handle for 10 x 2/1GN	AOSAC23 922047	493 x 851 x 40	\$850
 Trolley for roll-in rack 10 x 2/1GN	AOSAC18 922042	600 x 1010 x 945	\$2,890
 Banquet rack 51 plates (75mm pitch) for 10 x 2/1GN	AOSAC26 922052	620 x 780 x 722	\$3,940
 Thermal blanket for 10 x 2/1GN	AOSAC24 922048	2225 x 2165 x 10	\$2,040
Control panel filter	AIRF102 922229	287 x 68 x 15	\$200
Drain kits			
Drain kit	DRAINKIT 922283	160 x 170 x 90	\$260
Filters			
 Fat filter for 10 x 1/1 and 2/1 GN combi steamer and convection ovens (electric)	OAC55 922178	620 x 490 x 100	\$310




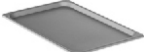
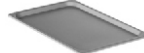
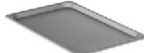
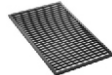
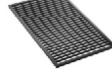



COMBI OVEN ACCESSORIES - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 20 x 1/1 GN ACCESSORIES			
AOS 20 x 1/1 GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> □ 10 x 1/1 GN AISI 304 stainless steel wire grids □ 10 x 1/1 GN 65 mm stainless steel perforated pans □ 10 x 1/1 GN 20mm stainless steel pans □ 10 x 1/1 GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSP.AOS2011		\$3,086
Wheel-in tray racks & accessories			
 Trolley with tray rack for 20 x 1/1 GN 63mm pitch (std)	CCAC04 922007	510 x 839 x 1700	\$4,400
 Trolley with tray rack for 20 x 1/1 GN, 80mm pitch	CCAC07 922010	510 x 839 x 1700	\$4,580
 Trolley with rack for 54 plates for 20 x 1/1 GN, 74mm pitch	CCAC10 922016	510 x 841 x 1700	\$5,080
 Thermal blanket for 20 x 1/1 GN	AOSAC06 922014	388 x 648 x 1410	\$2,320
 Pastry trolley, for 20 x 1/1 GN, 80mm	AOSAC38 922068	510 x 839 x 1700	\$6,570
Banquet rack 45 plates (85mm pitch) for 20 x 1/1 GN	AOSAC34 922072	510 x 841 x 1700	\$4,960
Door shield for pre-heating oven, without trolley, 20 x 1/1 GN	AOSAC57 922094	522 x 170 x 227	\$300
Filters			
 2 Fat filters for 20 x 1/1 and 2/1 GN combi steamer (gas and electric) and convection ovens (electric)	OAC56 922179	610 x 490 x 100	\$560

COMBI OVEN ACCESSORIES - 40 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 20 x 2/1 GN ACCESSORIES			
AOS 20 x 2/1 GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> 10 x 2/1 GN AISI 304 stainless steel wire grids 10 x 1/1 GN 65 mm stainless steel perforated pans 10 x 1/1 GN 20mm stainless steel pans 10 x 1/1 GN 40mm stainless steel pans 1 x Easy oven cleaner - 5L 1 x Jet dry rinse aid - 5L 	SSPAOS2021		\$3,190
Wheel-in tray racks & accessories			
 Trolley with tray rack for 20 x 2/1 GN (63mm pitch)	AOSAC20 922044	692 x 987 x 1700	\$6,650
 Trolley with tray rack for 20 x 2/1 GN (80mm pitch)	AOSAC22 922046	692 x 987 x 1700	\$7,260
 Trolley with banquet rack 92 plates for 20 x 2/1 GN (75mm pitch)	AOSAC28 922055	692 x 987 x 1700	\$9,690
 Thermal blanket for 20 x 2/1 GN	AOSAC25 922049	3725 x 3650 x 10	\$2,040
 Pastry trolley, for 20 x 21/1 GN, 80mm	AOSAC39 922069	692 x 987 x 1700	\$9,080
Door shield for pre-heating oven, without trolley, 20 x 2/1 GN	AOSAC58 922095	702 x 170 x 227	\$360
Filters			
 2 Fat filters for 20 x 1/1 and 2/1 GN combi steamer (gas and electric) and convection ovens (electric)	OAC56 922179	610 x 490 x 100	\$560


HOLDING CABINETS & COMBI OVEN ACCESSORIES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOLDING CABINETS - 20 X 1/1GN				
<ul style="list-style-type: none"> □ Holding cabinet for direct transfer of food via trolley from the 20 x GN1/1 AOS oven □ Hold your food at consistent temperatures through fan-assisted distribution □ Heat resistant glass door and interior lighting ensures clear view of food □ Stainless steel construction with coved corners □ Includes water tray for extra humidity if required  <p>Holding cabinet with humidifier, designed to accept rack 20 x 1/1GN from combi-oven</p> <p>Holding cabinet with humidifier & wheels designed to accept rack 20 x 1/1GN from combi-oven</p>	HCH20 922027	735 x 750 x 1870 Packed wt: 120kg Volume: 1.4m ³	7.56kW	\$10,660
	HCH20W 922028	735 x 770 x 1870 Packed wt: 135kg Volume: 1.5m ³	9.54kW	\$11,500
UNIVERSAL GRIDS & PANS FOR AIR-O-STEAM				
 <p>Culinaire 1/1GN AISI 304 grid</p>	CMGE.0927⁺	325 x 530 x 12		\$68 ⁺
 <p>Culinaire 2/1GN AISI 304 grid</p>	CMGE.0926⁺	650 x 530 x 23		\$88 ⁺
GN Pans				
 <p>Non-stick universal pan 1/1GN 20mm dp</p>	UPAN20 922090	530 x 330 x 20		\$194
 <p>Non-stick universal pan 1/1GN 40mm dp</p>	UPAN40 922091	530 x 330 x 40		\$230
 <p>Non-stick universal pan 1/1GN 65mm dp</p>	UPAN65 922092	530 x 330 x 65		\$250
 <p>Grilling plate - 1/1GN</p>	FRG11 922215	325 x 530 x 12		\$200
 <p>Open oven grill 1/1GN - non-stick aluminium</p>	OGR11 922093	325 x 530 x 12		\$250
 <p>Stainless steel pan 1/1GN 20mm deep, solid</p>	P11025⁺	530 x 330 x 25		\$19.60 ⁺
 <p>Stainless steel pan 1/1GN 40mm deep, solid</p>	P11040⁺	530 x 330 x 40		\$20.10 ⁺
 <p>Stainless steel pan 1/1GN 65mm deep, perforated</p>	PE11065⁺	530 x 330 x 65		\$30.60 ⁺
⁺ Your standard Woodson discount applies				




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

BLAST CHILLER/FREEZERS - 6 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 6 x 1/1GN SIZE				
<ul style="list-style-type: none"> Patented Cruise cycle automatically sets parameters for quickest and most effective chilling Blast chills (and freezes on chiller freezer models) to requirements of Australian food safety standards Selection of five standard and 12 programmable operational cycles Large digital temperature and time displays Matching capacity with Air-O-Steam combi ovens Includes a 3 sensor core temperature probe for accurate core-temperature monitoring Two program memory for each cycle Turbo chilling for production cook/chill applications 				
AIR-O-CHILL BLAST CHILLER/FREEZER 6 x 1/1GN				
 <p>Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN Includes: tray runners with 6 slides Excludes: electrical plug & lead</p> <p>Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN, tower installation Includes: tray runners with 6 slides Excludes: electrical plug & lead</p>	AOFPS061C 726346	897 x 1007 x 1060 Packed wt: 169kg Volume: 1.27m ³	1.94kW 3PH	\$19,410
	AOFPS061CT 726347	897 x 1007 x 1020 Packed wt: 169kg Volume: 1.4m ³	1.94kW 3PH	\$19,390
AIR-O-CHILL 6 x 1/1GN ACCESSORIES				
Worktop for Blast Chillers and Blast Chillers/Freezers (for PNC 726347)	RAC127 880027	897 x 844 x 40		\$540
Tower execution 6 x 1/1 GN (for PNC 726346)	RAC132 881011	895 x 765 x 100		\$440
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide				

BLAST CHILLER/FREEZERS - 10 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 10 x 1/1GN SIZE <ul style="list-style-type: none"> Patented Cruise cycle automatically sets parameters for quickest and most effective chilling Blast chills (and freezes on chiller freezer models) to requirements of Australian food safety standards Selection of 5 standard and 12 programmable operational cycles Large digital temperature and time displays Matching capacity with Air-o-Steam combi ovens Includes a 3 sensor core temperature probe for accurate core-temperature monitoring Two program memory for each cycle Turbo chilling for production cook/chill applications 				
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 1/1GN				
 <p>Air-o-chill blast chiller/freezer 50kg, for 10 x 1/1GN rack with 63mm pitch Includes: tray runners with 10 slides Excludes: grids, electrical plug & lead</p>	AOFPS101C 726305	895 x 1007 x 1730 Packed wt: 270kg Volume: 2.02m ³	4.26kW 3PH	\$24,850
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 1/1GN REMOTE				
 <p>Air-o-chill blast chiller/freezer 50kg, for 10 x 1/1GN rack with 63mm pitch Includes: tray runners with 10 slides Excludes: Refrigeration system, grids, electrical plug & lead</p>	AOFP101CR 726307	895 x 1007 x 1730 Packed wt: 275kg Volume: 2.06m ³	5.0kW 10amp	\$17,420
AIR-O-CHILL 10 x 1/1GN ACCESSORIES				
 <p>Internal cassette stand (required for roll in/roll out system)</p>	RAC130 88106			\$360
<p>Pastry tray rack, for 8 x 1/1GN, 80mm pitch, 400 x 600mm trays with wheels</p>	AOSAC36 922066	428 x 608 x 715		\$1,460
<p>Tray rack 65mm pitch with wheels</p>	CCAC03 922006	355 x 551 x 721		\$1,340
<p>Tray rack 80mm pitch with wheels</p>	CCAC05 922009	355 x 551 x 721		\$1,280
<p>Air-cooled remote unit for Chiller/Freezer Maximum refrigeration 15M</p>	HA150BT 880030	860 x 1190 x 600	4.2kW 3PH	\$12,900
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide				


BLAST CHILLER/FREEZERS - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 10 x 2/1 GN SIZE				
<ul style="list-style-type: none"> Patented Cruise cycle automatically sets parameters for quickest and most effective chilling Blast chills (and freezes on chiller freezer models) to requirements of Australian food safety standards Selection of 5 standard and 12 programmable operational cycles Large digital temperature and time displays Matching capacity with Air-o-Steam combi ovens Includes a 3 sensor core temperature probe for accurate core-temperature monitoring Two program memory for each cycle Turbo chilling for production cook/chill applications 				
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 2/1 GN				
 <p>Air-o-chill blast chiller/ freezer 70kg, for 10 x 2/1 GN Includes: roll-in rack to suit; 2/1 GN pan 65mm pitch Excludes: grids, electrical plug & lead</p>	AOFP102C 726751	1250 x 1148 x 1730 Packed wt: 340kg Volume: 3.57m ³	5.0kW 3PH	\$29,480
AIR-O-CHILL 10 x 2/1 GN ACCESSORIES				
 <p>Pastry tray rack, for 8 x 2/1 GN, 80mm pitch, suits 400 x 600mm trays, with wheels</p>	AOSAC37 922067	558 x 628 x 721		\$1,560
AIR-O-CHILL BLAST CHILLER/FREEZER 20 x 1/1 GN				
 <p>Air-o-chill blast chiller/freezer - 100kg capacity, for 20 x 1/1 GN, remote Excludes: air cooled remote refrigeration unit</p>	AOFP201CR 727152	1040 x 895 x 1783 Packed wt: 227kg Volume: 2.24m ³	0.88kW 3PH	\$24,180
AIR-O-CHILL 20 x 1/1 GN ACCESSORIES				
Air-cooled remote unit for Chiller/Freezer Maximum refrigeration 15M	RU25 880031	1300 x 1100 x 890 Packed wt: 225kg Volume: 1.63m ³		\$19,300
Pastry trolley with 16 slides to accept 400 x 600mm trays	AOSAC38 922068	510 x 839 x 1700 Packed wt: 227kg Volume: 2.24m ³		\$6,570
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide				

Price Guide - October 2010

Continuous improvements means specifications may vary

BLAST CHILLER / FREEZERS - 40 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZER - 20 x 2/1GN SIZE				
<ul style="list-style-type: none"> Patented Cruise cycle automatically sets parameters for quickest and most effective chilling Blast chills (and freezes on chiller freezer models) to requirements of Australian food safety standards Selection of 5 standard and 12 programmable operational cycles Large digital temperature and time displays Matching capacity with Air-o-Steam combi ovens Includes a 3 sensor core temperature probe for accurate core-temperature monitoring Two program memory for each cycle Turbo chilling for production cook/chill applications 				
AIR-O-CHILL BLAST CHILLER / FREEZER 20 x 2/1GN				
 <p>Roll-in air-o-chill blast chiller/freezer - capacity 180kg, disassembled remote</p> <p>Excludes: air cooled remote refrigeration unit</p>	AOF2028CRD 726860	1400 x 1260 x 2230 Packed wt: 210kg Volume: 5.22m ³	1.7kW 3PH	\$34,600
AIR-O-CHILL 20 x 2/1GN ACCESSORIES				
Pastry trolley with 16 slides to accept 400 x 600mm trays	AOSAC39 922069	692 x 987 x 1700 Packed wt: 75kg Volume: 1.48m ³		\$9,080
Air-cooled remote unit for Chiller/Freezer	RU33 880051	1300 x 1100 x 880 Packed wt: 300kg Volume: 1.63m ³	10.6kW 3PH	\$21,400
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide				