# **AIR-O-SYSTEM**



#### **CONTENTS**

Products	Page
A:	
Air-o-convect injector combi ovens	
Level C, 6 x 1/1GN	4
Level C, 10 x 1/1GN	7
Level C, 10 x 2/1GN	10
Level C, 20 x 1/1GN	13
Level C, 20 x 2/1GN	16
Air-o-speed combi ovens	17
Air-o-steam combi ovens	
Touchline, 6 x 1/1GN	2
Level B, 6 x 1/1GN	3
Touchline, 10 x 1/1GN	5
Level B, 10 x 1/1GN	6
Touchline, 10 x 2/1GN	8
Level B, 10 x 2/1GN	9
Touchline, 20 x 1/1GN	11
Level B, 20 x 1/1GN	12
Touchline, 20 x 2/1GN	14
Level B, 20 x 2/1GN	15
Level D, 20 X 2/ TOTA	13
Blast Chiller/Freezers	
Blast Chiller/Freezers - 6 tray	25
Blast Chiller/Freezers - 10 tray	26
Blast Chiller/Freezers - 20 tray	27
Blast Chiller/Freezers - 40 tray	28
Combi Oven accessories	
6 tray accessories	18
10 tray accessories	19, 20
20 tray accessories	21, 22
40 tray accessories	23
Other oven accessories	
Offier Over accessories	24
Holding cabinets	24

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy Ioad	RRP ex GST
TOUCHLINE COMBI OVEN, 6 x 1/1GN SIZ	ZE			
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 onsite training by Electrolux chef#				
Air-o-steam Touchline combi oven Electric, 6 x 1/1GN - fully programmable	<b>AOS061ETA1</b> 267200	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	10.1kW	\$19,980
Air-o-steam Touchline combi oven Gas, 6 x 1/1GN - fully programmable	<b>AOS061GTG1</b> 267700	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	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 <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$736 <sup>+</sup>
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$860
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
air-o-steam  Tito Coo				
Includes ************************************	+ Your sto	andard Simply Stainless discou	unt applies	
BRIIA Professional	#Conditions r	may apply outside metropolita I	n capital citie	es
*Not supplied W.A. & S.A. due to water conditions	For pans, racks and	d universal accessorie	s see pag	e 24-AOS
Price Guide - October 2010	Continu	ous improvements means	specificatio	ns may varv



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 6 x 1/1GN SIZE				
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				
<ul> <li>Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins)</li> <li>Integrated HACCP is available as option</li> </ul>				
<ul> <li>Includes tray runners with 6 slides &amp; chemical dispenser</li> <li>Selectable half-fan and minimal-fan speed for cooking of delicate items</li> </ul>				
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 onsite training by Electrolux chef#				
Air-o-steam Level B combi oven Electric, 6 x 1/1GN - 2 phase cooking as standard	<b>AOS061EBA2</b> 268200	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	10.1kW	\$14,380
Air-o-steam Level B combi oven Gas, 6 x 1/1GN - 2 phase cooking as standard	<b>AOS061GBG2</b> 268700	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	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 <sup>+</sup>	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	O\$0354			\$280
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
4.4				
aire-steam G Electrolux				
□ 175 · · · · · · · · · · · · · · · · · · ·				
Includes BRITA		undard Simply Stainless discounay apply outside metropolita		es
Professional *Not supplied in W.A & S.A. due to water conditions		d universal accessorie		

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 6 x 1/1	GN SIZE			
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 1/1GN - 2 phase cooking as standard	<b>AOS061ECA2</b> 269200	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	10.1kW	\$13,980
Air-o-convect Level C injector combi oven Gas, 6 x 1/1GN - 2 phase cooking as standard	<b>AOS061GCG2</b> 269700	898 x 915 x 808 Packed wt: 142kg Volume: .8m <sup>3</sup>	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 <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$736 <sup>+</sup>
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$860
Hand spray, hose & fixing	O\$0354			\$280
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
Includes  BRITA  Professional  Not supplied in W.A. & S.A.  due to water conditions	#Conditions n	ndard Simply Stainless discou nay apply outside metropolita d universal accessorie	n capital citie	

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 10 x 1/1GN				
□ 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)				
<ul> <li>Includes new green options for even lower running costs</li> <li>6 point multi-sensor probe for super-accurate and safe</li> </ul>				
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 onsite training by Electrolux chef#				
Air-o-steam Level A combi oven Electric, 10 x 1/1GN - fully programmable	<b>AOS101ETA1</b> 267202	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m <sup>3</sup>	17.5kW	\$23,780
Air-o-steam Level A combi oven Gas, 10 x 1/1GN - fully programmable	<b>AOS101GTG1</b> 267702	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m <sup>3</sup>	126mJ & 0.3kW	\$27,800
Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans	SS27.ELUX <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$736 <sup>+</sup>
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$950
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
aire-stemm (C Electrolux				
Includes BRITA		l andard Simply Stainless discou may apply outside metropolitar		es
Professional *Not supplied in W.A & S.A due to water conditions	For pans, racks and	d universal accessories	s see pag	e 24-AOS

Continuous improvements means specifications may vary

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 10 x 1/1GN SIZE				
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 onsite training by Electrolux chef#				
Air-o-steam Level B combi oven Electric, 10 x 1/1GN - 2 phase cooking as standard	<b>AOS101EBA2</b> 268202	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m <sup>3</sup>	17.5kW	\$18,880
Air-o-steam Level B combi oven Gas, 10 x 1/1GN - 2 phase cooking as standard	<b>AOS101GBG2</b> 268702	898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m <sup>3</sup>	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 <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$736 <sup>+</sup>
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$950
Hand spray, hose & fixing	O\$0354			\$280
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
Includes  BRITA  Professional  *Not supplied in W.A. & S. A due to water conditions	#Conditions r	andard Simply Stainless discout may apply outside metropolitan d universal accessories	n capital citie	

Page 6-AOS - www.stoddart.com.au

Price Guide - October 2010

Service - 1300 307 289

Continuous improvements means specifications may vary

fse@stoddart.com.au

Price Guide - October 2010

Sales - == 1300 79 1954



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 1/	1GN SIZE			
<ul> <li>Injection combi steamer with six cooking modes</li> <li>Four automatic and one semi-automatic cleaning functions, with low water usage options</li> </ul>				
<ul> <li>Single point probe for accurate core temperature cooking</li> </ul>				
2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking				
<ul> <li>Convection cycle with 10 automatic humidity settings</li> <li>Exhaust valve electronically controlled to exhaust excess humidity</li> </ul>				
<ul> <li>Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins)</li> </ul>				
<ul><li>Integrated HACCP is available as option</li><li>Includes tray runners with 10 slides, chemical dispenser</li></ul>				
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	<b>AOS101ECA2</b> 269202	898 x 915 x 1058 Packed wt: 142kg Volume: .8m <sup>3</sup>	10.1kW	\$15,940
Air-o-convect Level C injector combi oven Gas, 10 x 1/1GN - 2 phase cooking as standard	<b>AOS101GCG2</b> 269702	898 x 915 x 1058 Packed wt: 142kg Volume: .8m <sup>3</sup>	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 <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$736 <sup>+</sup>
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$950
Hand spray, hose & fixing	O\$0354			\$280
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
Includes  BRITA  Professional		ndard Simply Stainless discou nay apply outside metropolitai		25



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

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 10 :	x 2/1GN				
Touch screen operation - user friendly, easy- scratch resistant high definition interface. Re need for instruction manuals and can be pe	duces the				
suit your specific requirements  In full automatic mode simply select the procooking style and the oven does the rest  Air-o-clima adjustable humidity control - inc					
patented Lambda sensor to measure actual humidity regardless of oven contents or load	oven J				
<ul> <li>Includes three special cycles - Low Temp, Re Proving - with capacity for a further 1000 U transferable 16-step cooking cycles</li> </ul>	SB				
<ul> <li>Completely integrated, fully automated over system with 4 cleaning cycles (18 mins to 11 Includes new green options for even lower r</li> </ul>	nr 42 mins)				
<ul> <li>6 point multi-sensor probe for super-accura core-temperature cooking</li> </ul>	te and safe				
<ul> <li>HACCP monitoring via the on-board USB p</li> <li>recording also available as an option</li> <li>Includes tray runners with 10 slides, integral</li> </ul>					
hand shower and chemical dispenser Includes free Brita Purity water treatment systematic prevent lime scale and protect your investment.					
available at extra cost)* Includes commissioning by qualified technic site training by Electrolux chef#					
Air-o-steam Level A combi oven Electric, 10 x 2/1 GN - fully programmab	le	<b>AOS102ETA1</b> 267203	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m <sup>3</sup>	25kW	\$30,860
Air-o-steam Level A combi oven Gas, 10 x 2/1 GN - fully programmable		<b>AOS102GTG1</b> 267703	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m <sup>3</sup>	162mJ & 1kW	\$36,890
STAINLESS Stand for air-o-system 1 oven with two pair of sli	10 x 2/1 GN ides for pans	SS27.ELUX.102 <sup>+</sup>	900 x 600 x 675 Packed wt: 15kg		\$801+
Supplement for left-hand hinged door - all approximately 12 weeks delivery	low				\$980
alro-steem SO Electrolux	Drain kit	<b>DRAINKIT</b> 922283	1180 x 850 x 675 Packed wt: 17kg		\$260
Include	es BRITA		undard Simply Stainless discour		
*Not	Professional supplied in W.A & S.A ue to water conditions		nay apply outside metropolitan  d universal accessories		

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 10 x 2/1GN SIZE				
<ul> <li>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 1hr 42 mins)         Integrated HACCP is available as option         Includes tray runners with 10 slides &amp; 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)*     </li> <li>Includes commissioning by qualified technicians plus on-site training by Electrolux chef#</li> </ul>				
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 <sup>3</sup>	25kW	\$24,920
Air-o-steam Level B combi oven Gas, 10 x 2/1GN - 2 phase cooking as standard	<b>AOS102GBG2</b> 268703	1208 x 1060 x 1080 Packed wt: 225kg Volume: 1.9m <sup>3</sup>	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 <sup>+</sup>	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	O\$0354			\$280
Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
Includes  BRITA  Professional *Not supplied in WA & S.A. due to water conditions	#Conditions r	andard Simply Stainless discour may apply outside metropolitar L	capital citie	

Continuous improvements means specifications may vary

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 2,	/1GN SIZE			
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 <sup>3</sup>	25kW	\$20,980
Air-o-convect Level C injector combi oven Gas, 10 x 2/1 GN - 2 phase cooking as standard	<b>AOS102GCG2</b> 269703	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m <sup>3</sup>	97.2mJ & 1kW	\$24,620
STAINLESS Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans	SS27.ELUX.102 <sup>+</sup>	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	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
all-c-convect    C   Electrolux	+	andard Simply Stainless discour	t andice	
#BRITA Professional	#Conditions I	may apply outside metropolitan	capital citie	
*Not supplied in W.A & S.A due to water conditions	-	d universal accessories		
Price Guide - October 2010	Continu	ous improvements means s	peciticatio	ns may var

Page 10-AOS - www.stoddart.com.au

Sales - 🖚 1300 79 1954

Service - === 1300 307 289

fse@stoddart.com.au



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

TOUCHLINE COMBI OVEN, 20 x 1/1GN		load	ex GST
□ 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 onsite training by Electrolux chef#			
Supplied with 65mm pitch trolley, door shield & control panel filter			
Air-o-steam Level A combi oven Electric, 20 x 1/1 GN - fully programmable  AOS201ETA1  993 x 9  Packed	957 x 1795 d wt: 300kg ne: 2.15m <sup>3</sup>	34.5kW	\$39,980
Gas, 20 x 1/1 GN - fully programmable 267704 Packet	957 x 1795 d wt: 320kg ne: 2.15m <sup>3</sup>	209mJ & 0.5kW	\$44,880
Supplement for left-hand hinged door - allow approximately 12 weeks delivery			\$1,050
Hand spray, hose & fixing			\$280
(3) Electrolux			
Includes BRITA #Conditions may apply or	outside metropolitar	I n capital citie	es
*Not supplied in W.A & S.A due to water conditions	sal accessories	s see pag	e 24-AOS

fse@stoddart.com.au

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 20 x 1/1GN SIZE				
<ul> <li>Combi steamer with boiler and seven cooking modes</li> <li>Air-o-flow assures even cooking throughout the oven chamber</li> </ul>				
<ul> <li>Single point core probe for accurate core temperature cooking</li> </ul>				
<ul> <li>Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins)</li> </ul>				
<ul> <li>Integrated HACCP is available as option</li> <li>Includes tray runners with 20 slides &amp; chemical dispenser</li> <li>Selectable half-fan and minimal-fan speed for cooking of delicate items</li> </ul>				
<ul> <li>Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*</li> </ul>				
<ul> <li>Includes commissioning by qualified technicians plus on-site training by Electrolux chef#</li> <li>Supplied with 65mm pitch trolley, door shield &amp; control panel filter</li> </ul>				
Air-o-steam Level B combi oven Electric, 20 x 1/1 GN - 2 phase cooking as standard	<b>AOS201EBA2</b> 268204	993 x 957 x 1795 Packed wt: 300kg Volume: 2.15m <sup>3</sup>	34.5kW	\$34,890
Air-o-steam Level B combi oven Gas, 20 x 1/1 GN - 2 phase cooking as standard	<b>AOS201GBG2</b> 268704	993 x 957 x 1795 Packed wt: 320kg Volume: 2.15m <sup>3</sup>	209mJ & 0.5kW	\$40,720
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	O\$0354			\$280
DESCRIPTION OF Electrolux  OF Electr				
BRITA  Professional  *Not supplied in WA & S.A.		nay apply outside metropolitar		
Price Guide - October 2010		d universal accessories ous improvements means		



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

<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
/1GN SIZE			
<b>AOS201ECA2</b> 269204	993 x 957 x 1795 Packed wt: 270kg Volume: 2.15m <sup>3</sup>	34.5kW	\$29,980
<b>AOS201GCG2</b> 269704	993 x 957 x 1795 Packed wt: 310kg Volume: 2.15m <sup>3</sup>	144mJ & 0.5kW	\$32,860
			\$1,050
OS0354			\$280
#Conditions r	may apply outside metropolitar	n capital citie	es s
	AOS201ECA2 269204 AOS201GCG2 269704	## AOS201ECA2 269204   993 x 957 x 1795 Packed wt: 270kg Volume: 2.15m³  ## AOS201GCG2 269704   993 x 957 x 1795 Packed wt: 310kg Volume: 2.15m³  ## OS0354	AOS201ECA2 269204  AOS201GCG2 269704  PNC  (mm) WxDxH  load  993 x 957 x 1795 Packed wt: 270kg Volume: 2.15m <sup>3</sup> 993 x 957 x 1795 Packed wt: 310kg Volume: 2.15m <sup>3</sup> 144mJ & 0.5kW

Continuous improvements means specifications may vary

Price Guide - October 2010



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

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 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 onsite training by Electrolux chef#  Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Solven State Text State S	Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
scrotch 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 Airo-clima adjustable humidity control - includes potented 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 of 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 cheff Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  #Canditions may apply autitide metropolitan capital cities  #Canditions may apply autitide metropolitan capital cities	TOUCHLINE COMBI OVEN, 20 x 2/1GN				
In full automatic mode simply select the product type and cooking style and the oven does the rest  Airo-clima adjustable humidity control - includes patiented 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 free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available of extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available of extra cost)*  Includes commissioning by qualified technicians plus on-site training by Electrolux chef*  Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven  Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven  Gas, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven  Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  *Conditions may apply auditide metropolitan capital cities  *Conditions may apply auditide metropolitan capital cities	scratch resistant high definition interface. Reduces the				
a Air-o-stima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity regardless of oven contents or load and Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB transferable 16-step cooking cycles  Completely integrated, fully outomated 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 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  Air-o-steam Level A combi oven  Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven  Gas, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven  Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  *Conditions may apply outside metropolitan copital cities  *Conditions may apply outside metropolitan copital cities	□ In full automatic mode simply select the product type and				
an 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 free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*  Air-o-steam Level A combi oven  Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven  Gas, 20 x 2/1 GN - fully programmable  AOS202ETA1  243 x 1107 x 1795  Packed wt: 385kg Volume: 3.04m³  342mJ  858,  2kW  \$1.  **Conditions may apply outside metropolition capital cities	Air-o-clima adjustable humidity control - includes patented Lambda sensor to measure actual oven humidity				
a 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 of 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 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 onsite training by Electrolux chef*  Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  OS0354  #Conditions may apply autiside metropolitan copital cities  #Conditions may apply autiside metropolitan copital cities	Includes three special cycles - Low Temp, Regeneration & Proving - with capacity for a further 1000 USB				
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  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  #Conditions may apply outside metropolitan capital cities  #Conditions may apply outside metropolitan capital cities	Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins)				
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  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  #Conditions may apply outside metropolitan capital cities  #Conditions may apply outside metropolitan capital cities	6 point multi-sensor probe for super-accurate and safe core-temperature cooking				
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 onsite training by Electrolux chef* Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  AOS202ETA1 267205  AOS202ETA1 267205  AOS202ETG1 267705  Packed wt: 385kg Volume: 3.04m³ 858, 2kW  \$11,  \$11,  **Conditions may apply outside metropolitan capital cities	recording also available as an option Includes tray runners with 20 slides and chemical				
Includes commissioning by qualified technicians plus on- site training by Electrolux cheff  Supplied with 65mm pitch trolley, door shield & control  Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  AOS202ETA1 267205  AOS202ETA1 267205  AOS202ETA1 267705  Packed w: 385kg Volume: 3.04m³ 342mJ Racked w: 425kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  AOS202ETA1 267205  AOS202ETA1 267205  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205  Packed w: 385kg Volume: 3.04m³  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  AOS202ETA1 267205	Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available				
Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  AOS202GTG1 1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m³ 342mJ Packed wt: 425kg Volume: 3.04m³ \$58,000000000000000000000000000000000000	<ul> <li>Includes commissioning by qualified technicians plus on- site training by Electrolux chef#</li> </ul>				
Electric, 20 x 2/1 GN - fully programmable  Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable  Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  AOS202GTG1 267705  AOS202GTG1 267705  1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m³  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$  \$	Supplied with 65mm pitch trolley, door shield & control				
Supplement for left-hand hinged door - allow approximately 12 weeks delivery  Hand spray, hose & fixing  OS0354  Packed wt: 425kg Volume: 3.04m³  \$1,  A provide the spray of			Packed wt: 385kg	50kW	\$50,820
approximately 12 weeks delivery  Hand spray, hose & fixing  OS0354  \$ Includes  #Conditions may apply outside metropolitan capital cities			Packed wt: 425kg	&	\$58,960
Includes  #Conditions may apply outside metropolitan capital cities	Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
#Conditions may apply outside metropolitan capital cities	Hand spray, hose & fixing	OS0354			\$280
#Conditions may apply outside metropolitan capital cities	© Hecrolus				
	##BRITA Professional				
*Not supplied in W.A & S.A due to water conditions  *For pans, racks and universal accessories see page 24-A		For pans, racks an	d universal accessories	see pag	e 24-AOS

Page 14-AOS - www.stoddart.com.au

Sales - 🖚 1300 79 1954

Service - 1300 307 289 fse@stoddart.com.au



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL B COMBI OVEN, 20 x 2/1GN SIZE				
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				
<ul> <li>Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1 hr 42 mins)</li> </ul>				
<ul> <li>Integrated HACCP is available as option</li> <li>Includes tray runners with 20 slides &amp; chemical dispenser</li> </ul>				
<ul> <li>Selectable half-fan and minimal-fan speed for cooking of delicate items</li> </ul>				
<ul> <li>Includes free Brita Purity water treatment system to prevent lime scale and protect your investment (up-size available at extra cost)*</li> </ul>				
<ul> <li>Includes commissioning by qualified technicians plus on- site training by Electrolux chef#</li> </ul>				
<ul> <li>Supplied with 65mm pitch trolley, door shield &amp; control panel filter</li> </ul>				
Air-o-steam Level B combi oven Electric, 20 x 2/1 GN - 2 phase cooking as standard	<b>AOS202EBA2</b> 268205	1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m <sup>3</sup>	50kW	\$44,920
Air-o-steam Level B combi oven Gas, 20 x 2/1 GN - 2 phase cooking as standard	<b>AOS202GBG2</b> 268705	1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m <sup>3</sup>	342mJ & 2kW	\$54,780
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	O\$0354			\$280
S Electrolus  S S S S S S S S S S S S S S S S S S S				
Includes  BRITA  Professional	#Conditions r	nay apply outside metropolitan	capital citie	es
Professional *Not supplied in W.A & S.A due to water conditions	For pans, racks an	d universal accessories	see pag	e 24-AOS

Continuous improvements means specifications may vary

Price Guide - October 2010



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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 20 x 2/	1GN SIZE			
<ul> <li>Injection combi steamer with six cooking modes</li> <li>Four automatic and one semi-automatic cleaning functions, with low water usage options</li> <li>Single point probe for accurate core temperature cooking</li> <li>2 fan speeds - full and hold (pulse ventilation) for baking, holding or low temperature cooking</li> <li>Convection cycle with 10 automatic humidity settings</li> <li>Exhaust valve electronically controlled to exhaust excess</li> </ul>				
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)*				
<ul> <li>Includes commissioning by qualified technicians plus on-site training by Electrolux chef#</li> <li>Supplied with 65mm pitch trolley, door shield &amp; control panel filter</li> </ul>				
Air-o-convect Level C injector combi oven Electric, 20 x 2/1 GN - 2 phase cooking as standard	<b>AOS202ECA2</b> 269205	1243 x 1107 x 1795 Packed wt: 368kg Volume: 2.15m <sup>3</sup>	50kW	\$38,940
Air-o-convect Level C injector combi oven Gas, 20 x 2/1 GN - 2 phase cooking as standard	<b>AOS202GCG2</b> 269705	1243 x 1107 x 1795 Packed wt: 380kg Volume: 2.15m <sup>3</sup>	198mJ & 0.25kW	\$44,420
Supplement for left-hand hinged door - allow approximately 12 weeks delivery				\$1,050
Hand spray, hose & fixing	OS0354			\$280
O Discrobus  O Discrobus  Includes				
BRITA  Professional *Not supplied in W.A. & S.A.		may apply outside metropolitar		
Price Guide - October 2010	-	d universal accessories ous improvements means s		

Price Guide - October 2010



Continuous improvements means specifications may vary

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

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
MULTIWAVE COMBI OVENS, 10 x 1/1	I GN SIZE			
u Uses unique Patented MultiWave technology in	. I			
combination with traditional cooking methods to re cooking times by an average of 50%	duce			
<ul> <li>MultiWaves allow up to 10 pans of food product to</li> </ul>	be			
cooked evenly with no heat spots, allowing for the u				
of standard metal pans				
Air-o-clima adjustable humidity control      Descriptions of the property				
<ul> <li>Programmable controls to modify, memorize or can cooking up to 100 cooking programs</li> </ul>	icei			
<ul> <li>Completely integrated, fully automated oven cleani</li> </ul>	ng			
system with 4 cleaning cycles (18 mins to 1hr 42 m				
□ Supplied with external spray unit				
<ul> <li>6 point multi-sensor probe for accurate core- temperature cooking</li> </ul>				
<ul> <li>Steam, cook, bake, roast or regenerate to the higher</li> </ul>	est			
quality in record times.				
<ul> <li>Cooking can be controlled according to time or pro</li> </ul>	oduct			
core temperature  Unique low temperature cooking program for up to	50%			
less product weight loss than other ovens	7 30 70			
□ Includes tray runners with 10 slides, chemical dispe	nser			
and Brita Purity water treatment system to prevent li				
scale and protect your investment (up-size available	e at			
extra cost)*  □ IPX5 water protection				
Double thermo glazed door				
□ HACCP management as standard				
<ul> <li>Includes commissioning by qualified technicians plusite training by Electrolux chef#</li> </ul>	us on-			
and naming by Electrotex and				
Air-o-speed MultiWave Combi oven	AOW101EA	1044 x 930 x 1060	23.0kW	\$40,980
Electric, 10 x 1/1GN	260153	Packed wt: 240kg Volume: 2.15m <sup>3</sup>		
		70101110. 2.10111		
Stand for Air-o-speed with 2 pairs of slides	AOWAC01			\$2,260
	9220083			
_				
☑ Electrolux				
500				
Spee				
33.5				
Includes				
##RRI	TA #Conditions	may apply outside metropolitar	n capital citie	es
Profess	1111			
*Not supplied in \ due to water		d universal accessories	s see pag	e 24-AOS
ade lo water (	CO.			



#### COMBI OVEN ACCESSORIES - 6 TRAY

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
	AM 6 x 1/1GN ACCESSORIES  N Starter Packs				
Starter pack	Includes:  3 x 1/1GN AISI 304 stainless steel wire grids 3 x 1/1GN 65 mm stainless steel perforated pans 3 x 1/1GN 20mm stainless steel pans 3 x 1/1GN 40mm stainless steel pans 1 x Easy oven cleaner - 5L 1 x Jet dry rinse aid - 5L	ESP.AOS611			\$950
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	800 x 1200 x 400 Packed wt: 40kg 800 x 1200 x 400 Packed wt: 53kg 800 x 1200 x 400		\$2,530 \$4,800 \$9,980
Oven tray rack	es & accessories	640796	Packed wt: 90kg		
	Tray rack for 6 x 1/1GN, 63mm pitch (std) with wheels	<b>CCAC02</b> 922005	353 x 551 x 460		\$1,080
	Tray rack for 6 x 1/1GN, 80mm pitch with wheels	<b>CCAC05</b> 922008	353 x 551 x 460		\$1,060
6 6 6 6	Kit (wheels and hinges) for 6 x 1/1 GN	<b>AOSAC03</b> 922003	80 x 100 x 150		\$190
	Pastry tray rack, to suit 5 x 400 x 600mm trays, 80mm pitch	<b>AOSAC35</b> 922065	353 x 551 x 460		\$1,090
	Trolley for 6 x 1/1GN	<b>CCAC01</b> 922004	400 x 790 x 952		\$2,280
	Slide in rack with handle for 6 x 1/1GN oven	<b>AOSAC41</b> 922074	399 x 551 x 5		\$500
	Fat filter for oven 6 x 1/1GN	<b>OAC54</b> 922177	450 x 360 x 60		\$220
	Control panel filter	<b>AIRF6101M</b> 922228	287 x 68 x 15		\$200
Drain kits Stacking kits	Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90		\$260
Transming Kills	Stacking kit for AOS gas 6 x 1/1 GN placed on 6 & 10 x 1/1 GN	<b>AOSAC65</b> 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	<b>AOSAC66</b> 922217	950 x 1050 x 374		\$2,800

Price Guide - October 2010



### COMBI OVEN ACCESSORIES - 10 TRAY

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
	AM 10 x 1/1GN ACCESSORIES  GN Starter Packs			
Starter pack		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 ra	cks & accessories	010770	racked iii. 70kg	
	Tray rack for 10 x 1/1GN, 63mm pitch (std) with wheels	<b>CCAC03</b> 922006	353 x 551 x 721	\$1,340
e e	Tray rack for 8 x 1/1GN, 80mm pitch with wheels	922009	353 x 551 x 721	\$1,280
• •	Kit (wheels and hinges) for 10 x 1/1 GN  Pastry tray rack, for 8 x 1/1GN, 80mm	<b>AOSAC36 AOSAC36</b>	80 x 100 x 150 428 x 608 x 715	\$190 \$1,320
	pitch, 400 x 600mm trays, with wheels	922066		
	Trolley for 10 x 1/1GN	<b>CCAC01</b> 922004	400 x 790 x 952	\$2,280
	Slide-in rack and handle for 10 x 1/1GN	<b>AOSAC41</b> 922074		\$500
Drain kits	Control panel filter	<b>AIRF6101M</b> 922228	287 x 68 x 15	\$200
DIGIII KIIS	Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90	\$260
	For pans, racks and universal c	ıccessories see	page 24-AOS	

Price Guide - October 2010



### COMBI OVEN ACCESSORIES - 10 TRAY

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

Price Guide - October 2010



### COMBI OVEN ACCESSORIES - 20 TRAY

Descriptio	n	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
	EAM 10 x 2/1GN ACCESSORIES			
Starter pac		SSP.AOS1021		\$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 i	racks & accessories			
	Tray rack for 10 x 2/1GN (65mm pitch) with wheels	<b>AOSAC19</b> 922043	558 x 624 x 721	\$1,210
	Tray rack for 10 x 2/1GN (80mm pitch) with wheels	<b>AOSAC21</b> 922045	558 x 628 x 721	\$1,200
	Pastry tray rack, for 10 x 2/1GN, 80mm with wheels	<b>AOSAC37</b> 922067	558 x 628 x 721	\$1,560
	Kit for roll-in with wheels and handle fo 10 x 2/1GN	<b>AOSAC23</b> 922047	493 x 851 x 40	\$850
	Trolley for roll-in rack 10 x 2/1GN	<b>AOSAC18</b> 922042	600 x 1010 x 945	\$2,890
	Banquet rack 51 plates (75mm pitch) for 10 x 2/1GN	<b>AOSAC26</b> 922052	620 x 780 x 722	\$3,940
	Thermal blanket for 10 x 2/1GN	<b>AOSAC24</b> 922048	2225 x 2165 x 10	\$2,040
, .	Control panel filter	<b>AIRF102</b> 922229	287 x 68 x 15	\$200
Drain kits Filters	Drain kit	<b>DRAINKIT</b> 922283	160 x 170 x 90	\$260
	Fat filter for 10 x 1/1 and 2/1 GN combi steamer and convection ovens (electric)	<b>OAC55</b> 922178	620 x 490 x 100	\$310
Price Guide - 6			Oue improvements magne es	

Price Guide - October 2010





### COMBI OVEN ACCESSORIES - 20 TRAY

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
	AM 20 x 1/1GN ACCESSORIES  GN Starter Packs			
Starter pack		SSP.AOS2011		\$3,086
Wheel-in tra	y racks & accessories			
A CONTRACTOR OF THE PARTY OF TH	Trolley with tray rack for 20 x 1/1GN 63mm pitch (std)	<b>CCAC04</b> 922007	510 x 839 x 1700	\$4,400
THE PROPERTY OF THE PROPERTY O	Trolley with tray rack for 20 x 1/1GN, 80mm pitch	<b>CCAC07</b> 922010	510 x 839 x 1700	\$4,580
	Trolley with rack for 54 plates for 20 x 1/1GN, 74mm pitch	<b>CCAC10</b> 922016	510 x 841 x 1700	\$5,080
	Thermal blanket for 20 x 1/1GN	<b>AOSAC06</b> 922014	388 x 648 x 1410	\$2,320
	Pastry trolley, for 20 x 1/1GN, 80mm	<b>AOSAC38</b> 922068	510 x 839 x 1700	\$6,570
	Banquet rack 45 plates (85mm pitch) for 20 x 1/1GN	<b>AOSAC34</b> 922072	510 x 841 x 1700	\$4,960
	Door shield for pre-heating oven, without trolley, 20 x 1/1GN	<b>AOSAC57</b> 922094	522 x 170 x 227	\$300
Filters				
	2 Fat filters for 20 x 1/1 and 2/1GN combisteamer (gas and electic) and convection ovens (electric)	<b>OAC56</b> 922179	610 x 490 x 100	\$560

Price Guide - October 2010



### COMBI OVEN ACCESSORIES - 40 TRAY

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
	AIR-O-STEAM 20 x 2/1GN ACCESSORIES  AOS 20 x 2/1GN Starter Packs			
Starter pack		SSP.AOS2021		\$3,190
Wheel-in tray	y racks & accessories			
	Trolley with tray rack for 20 x 2/1GN (63mm pitch)	<b>AOSAC20</b> 922044	692 x 987 x 1700	\$6,650
	Trolley with tray rack for 20 x 2/1GN (80mm pitch)	<b>AOSAC22</b> 922046	692 x 987 x 1700	\$7,260
William County	Trolley with banquet rack 92 plates for 20 x 2/1GN (75mm pitch)	<b>AOSAC28</b> 922055	692 x 987 x 1700	\$9,690
	Thermal blanket for 20 x 2/1GN	<b>AOSAC25</b> 922049	3725 x 3650 x 10	\$2,040
	Pastry trolley, for 20 x 21/1GN, 80mm	<b>AOSAC39</b> 922069	692 x 987 x 1700	\$9,080
	Door shield for pre-heating oven, without trolley, 20 x 2/1GN	<b>AOSAC58</b> 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)	<b>OAC56</b> 922179	610 x 490 x 100	\$560

Price Guide - October 2010



#### HOLDING CABINETS & COMBI OVEN ACCESSORIES

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOLDING	CABINETS - 20 X 1/1GN				
from the 20 Hold your f assisted dis Heat resiste clear view o Stainless ste	ant glass door and interior lighting ensures				
	Holding cabinet with humidifier, designed to accept rack 20 x 1/1GN from combi-oven	<b>HCH20</b> 922027	735 x 750 x 1870 Packed wt: 120kg Volume: 1.4m <sup>3</sup>	7.56kW	\$10,660
	Holding cabinet with humidfier & wheels designed to accept rack 20 x 1/1GN from combi-oven	<b>HCH20W</b> 922028	735 x 770 x 1870 Packed wt: 135kg Volume: 1.5m <sup>3</sup>	9.54kW	\$11,500
UNIVERSA	L GRIDS & PANS FOR AIR-0-STE	 <b>AM</b>			
	Culinaire 1/1GN AISI 304 grid	CMGE.0927 <sup>+</sup>	325 x 530 x 12		\$68+
	Culinaire 2/1GN AISI 304 grid	CMGE.0926 <sup>+</sup>	650 x 530 x 23		\$88+
GN Pans					
	Non-stick universal pan 1/1GN 20mm dp	<b>UPAN20</b> 922090	530 x 330 x 20		\$194
	Non-stick universal pan 1/1GN 40mm dp	<b>UPAN40</b> 922091	530 x 330 x 40		\$230
	Non-stick universal pan 1/1GN 65mm dp	<b>UPAN65</b> 922092	530 x 330 x 65		\$250
	Grilling plate - 1/1GN	<b>FRG11</b> 922215	325 x 530 x 12		\$200
	Open oven grill 1/1GN - non-stick aluminium	<b>OGR11</b> 922093	325 x 530 x 12		\$250
WOODSOF PROFESSIONAL FOOD SERVICE EQUIPMEN		P11025 <sup>+</sup>	530 x 330 x 25		\$19.60+
WOODSON PROFESSIONAL FOOD SERVICE EQUIPMEN	Stainless steel pan 1/1GN 40mm deep, solid	P11040 <sup>+</sup>	530 x 330 x 40		\$20.10 <sup>+</sup>
WOODSOF	Stainless steel pan	PE11065 <sup>+</sup>	530 x 330 x 65		\$30.60+
PROFESSIONAL FOOD SERVICE EQUIPMEN	1/1011 deep, periordied				



### BLAST CHILLER/FREEZERS - 6 TRAY

Description		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
Patented Cruise quickest and mo Blast chills (and requirements of Selection of five operational cyc Large digital ter Matching capac Includes a 3 ser accurate core-te	mperature and time displays city with Air-O-Steam combi ovens nsor core temperature probe for emperature monitoring	x 1/1GN SIZI			
Turbo chilling fo	nemory for each cycle or production cook/chill applications  BLAST CHILLER/FREEZER 6 x	   1/1GN			
	Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN Includes: tray runners with 6 slides Excludes: electrical plug & lead	<b>AOFPS061C</b> 726346	897 x 1007 x 1060 Packed wt: 169kg Volume: 1.27m <sup>3</sup>	1.94kW 3PH	\$19,410
U	Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN, tower installation Includes: tray runners with 6 slides Excludes: electrical plug & lead	<b>AOFPS061CT</b> 726347	897 x 1007 x 1020 Packed wt: 169kg Volume: 1.4m <sup>3</sup>	1.94kW 3PH	\$19,390
AIR-O-CHILL	6 x 1/1GN ACCESSORIES				
	Worktop for Blast Chillers and Blast Chillers/Freezers (for PNC 726347)	<b>RAC127</b> 880027	897 x 844 x 40		\$540
	Tower execution 6 x 1/1 GN (for PNC 726346)	<b>RAC132</b> 881011	895 x 765 x 100		\$440

Price Guide - October 2010



### BLAST CHILLER/FREEZERS - 10 TRAY

		<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CH	ILL BLAST CHILLER/FREEZERS - 1	0 x 1/1GN SI	ZE		
quickest and a Blast chills requirement operation of Large digit and Includes a accurate of Two programs.	Cruise cycle automatically sets parameters for and most effective chilling (and freezes on chiller freezer models) to ents of Australian food safety standards of 5 standard and 12 programmable all cycles ral temperature and time displays capacity with Air-o-Steam combi ovens 3 sensor core temperature probe for ore-temperature monitoring am memory for each cycle ing for production cook/chill applications				
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 1/1GN					
	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	<b>AOFPS101C</b> 726305	895 x 1007 x 1730 Packed wt: 270kg Volume: 2.02m <sup>3</sup>	4.26kW 3PH	\$24,850
AIR-O-CH	IILL BLAST CHILLER/FREEZER 10 ×	1/1GN REM	OTE .		
	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	<b>AOFP101CR</b> 726307	895 x 1007 x 1730 Packed wt: 275kg Volume: 2.06m <sup>3</sup>	5.0kW 10amp	\$17,420
AIR-O-CH	ILL 10 x 1/1GN ACCESSORIES				
	Internal cassette stand (required for roll in/roll out system)	<b>RAC130</b> 88106			\$360
	Pastry tray rack, for 8 x 1/1GN, 80mm pitch, 400 x 600mm trays with wheels	<b>AOSAC36</b> 922066	428 x 608 x 715		\$1,460
, .	Tray rack 65mm pitch with wheels	<b>CCAC03</b> 922006	355 x 551 x 721		\$1,340
	Tray rack 80mm pitch with wheels	<b>CCAC05</b> 922009	355 x 551 x 721		\$1,280
	Air-cooled remote unit for Chiller/Freezer Maximum refrrigeration 15M	<b>HA150BT</b> 880030	860 x 1190 x 600	4.2kW 3PH	\$12,900
1	NOTE: For crosswise blast chillers & blast ch	niller/freezers see	refrigeration price of	juide	

Price Guide - October 2010



### BLAST CHILLER/FREEZERS - 20 TRAY

Description	on	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-C	HILL BLAST CHILLER/FREEZERS - 1	0 x 2/1GN SI	ZE		
quickest  a Blast chi requirem  Selection operatio Large di Matchin Includes accurate Two prog	Cruise cycle automatically sets parameters for and most effective chilling lls (and freezes on chiller freezer models) to ments of Australian food safety standards in of 5 standard and 12 programmable inal cycles gital temperature and time displays grapacity with Air-o-Steam combi ovens a 3 sensor core temperature probe for a core-temperature monitoring gram memory for each cycle illing for production cook/chill applications				
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 2/1GN					
S LIKOUKX	Air-o-chill blast chiller/ freezer 70kg, for 10 x 2/1GN Includes: roll-in rack to suit; 2/1GN pan 65mm pitch Excludes: grids, electrical plug & lead	<b>AOFP102C</b> 726751	1250 x 1148 x 1730 Packed wt: 340kg Volume: 3.57m <sup>3</sup>	5.0kW 3PH	\$29,480
AIR-O-C	HILL 10 x 2/1GN ACCESSORIES				
	Pastry tray rack, for 8 x 2/1GN, 80mm pitch, suits 400 x 600mm trays, with wheels	<b>AOSAC37</b> 922067	558 x 628 x 721		\$1,560
AIR-O-C	HILL BLAST CHILLER/FREEZER 20 >	1/1GN			
	Air-o-chill blast chiller/freezer - 100kg capacity, for 20 x 1/1GN, remote  Excludes: air cooled remote refrigeration unit	<b>AOFP201CR</b> 727152	1040 x 895 x 1783 Packed wt: 227kg Volume: 2.24m <sup>3</sup>	0.88kW 3PH	\$24,180
AIR-O-C	HILL 20 x 1/1GN ACCESSORIES				
	Air-cooled remote unit for Chiller/Freezer Maximum refrrigeration 15M	<b>RU25</b> 880031	1300 x 1100 x 890 Packed wt: 225kg Volume: 1.63m <sup>3</sup>		\$19,300
	Pastry trolley with 16 slides to accept 400 x 600mm trays	<b>AOSAC38</b> 922068	510 x 839 x 1700 Packed wt: 227kg Volume: 2.24m <sup>3</sup>		\$6,570
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide					

Price Guide - October 2010



### BLAST CHILLER / FREEZERS - 40 TRAY

Description	<b>Model</b> PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST	
AIR-O-CHILL BLAST CHILLER/FREEZER - 20 x 2/1GN SIZE  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				
Roll-in air-o-chill blast chiller/freezer - capacity 180kg, disassembled remote  Excludes: air cooled remote refrigeration unit	<b>AOF2028CRD</b> 726860	1400 x 1260 x 2230 Packed wt: 210kg Volume: 5.22m <sup>3</sup>	1.7kW 3PH	\$34,600	
AIR-O-CHILL 20 x 2/1GN ACCESSORIES					
Pastry trolley with 16 slides to accept 400 x 600mm trays	<b>AOSAC39</b> 922069	692 x 987 x 1700 Packed wt: 75kg Volume: 1.48m <sup>3</sup>		\$9,080	
Air-cooled remote unit for Chiller/Freezer	<b>RU33</b> 880051	1300 x 1100 x 880 Packed wt: 300kg Volume: 1.63m <sup>3</sup>	10.6kW 3PH	\$21,400	
NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide					

Price Guide - October 2010