

Convection LW 6 GN 1/1-electric

Electrolux air-o-convect blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen. The air-o-convect range offers a choice of different models, providing a high degree of automation and an extensive range of accessories. The air-o-convect convection ovens with direct steam are designed to form complete cook&chill systems together with air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer. The air-o-convect ovens detailed are 6 GN 1/1 electric models.



OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings): 0 no additional moisture (browning and gratinating); 1-2 low moisture (stewed vegetables); 3-4 medium-low moisture (au gratin vegetables, roasted meat and fish); 5-6 medium moisture (all small portions of meat and fish); 7-8 medium-high moisture (large pieces of red meat); 9-10 high moisture (large pieces of white meat, baking and pre-cooked food regeneration).
- air-o-convect ovens can cook by controlling either the cooking time or the product's core temperature through a single-sensor probe.

- Fan speeds: full and PULSE (pulse ventilation for baking and low temperature cooking). The "PULSE function" is also perfect for keeping food warm at the end of the cooking cycle and for low temperature cooking of large pieces of meat.
- Exhaust valve electronically controlled to extract excess humidity.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Semi-automatic cleaning cycle also available.

- Quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.
- Manual injection of water in the cell.

PERFORMANCE

- air-o-flow: blows fresh air from outside through the bi-functional fan, which pulls the air in from the backside of the oven after it is pre-heated, thus guaranteeing an even cooking process.
- Single-sensor food probe.

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CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensate and prevent slippery floor for maximum security and four holding positions allowing easier loading and unloading.

- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- IPX5 water protection.
- air-o-convect ovens meet IMQ safety requirements.

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	AOS061ECA2 269200	AOS061ECH2 269210	AOS061ECN2 269220
TECHNICAL DATA			
Power supply	Electric	Electric	Electric
Number of grids	6	5	6
Runners pitch - mm	65	80	65
Cooking cycles - °C			
air-convection	300	300	300
Convection	●	●	●
Meat probe	●	●	●
Automatic cleaning system	●	●	●
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	486	486	486
Power - kW			
cooking chamber	9.6	9.6	9.6
electric	10.1	10.1	10.1
auxiliary	0.5	0.5	0.5
Net weight - kg.	118	118	118
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

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ACCESSORIES			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266		922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086	922086
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
BAKING TRAY FOR BAGUETTE GN 1/1	922288	922288	922288
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190	922190
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087	922087	922087
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246	922246	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922096	922096	922096
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283	922283	922283
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290	922290
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791
EXTERNAL CONN. KIT FOR DETERG./RINSE AID	922169	922169	922169
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177	922177
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287	922287
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244	922244
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212	922212	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922224	922224	922224
KIT 4 ADJUSTABLE FEET	922012	922012	922012
KIT HACCP EKIS	922166	922166	922166
KIT INTEGRATED HACCP FOR OVENS	922275	922275	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=65 MM	922092	922092	922092
NON-STICK U-PAN GN 2/3 H=20 MM	922285	922285	922285
ODOURLESS HOOD+FAN-6&10GN1/1 EL.LW	640796	640796	640796
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289	922289	922289
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY 5X(400X600)RACK+WHEELS-80MM,6X1/1	922065	922065	922065
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286	922286	922286
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074	922074
STACKING KIT- EL. 6X1/1 ON EL. 6&10X1/1	922217	922217	922217
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 LW	922003	922003	922003

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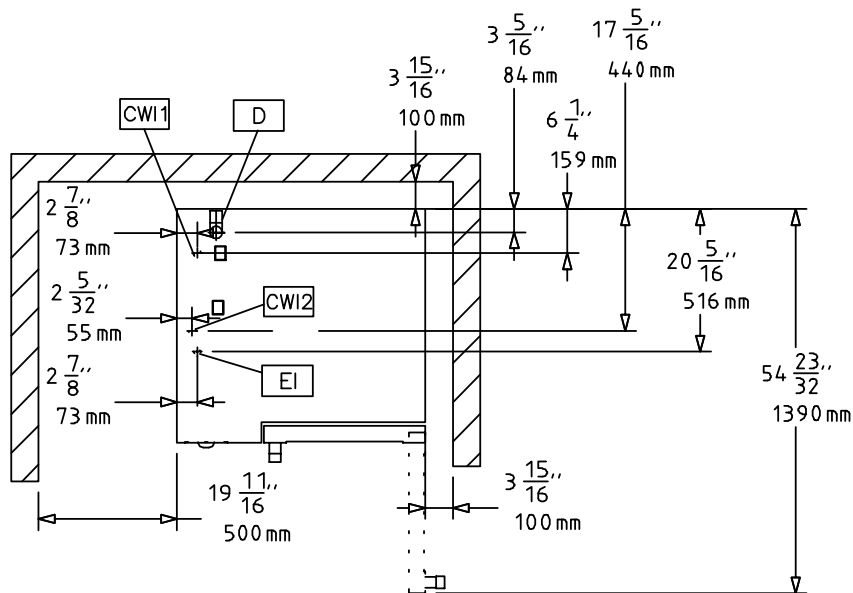
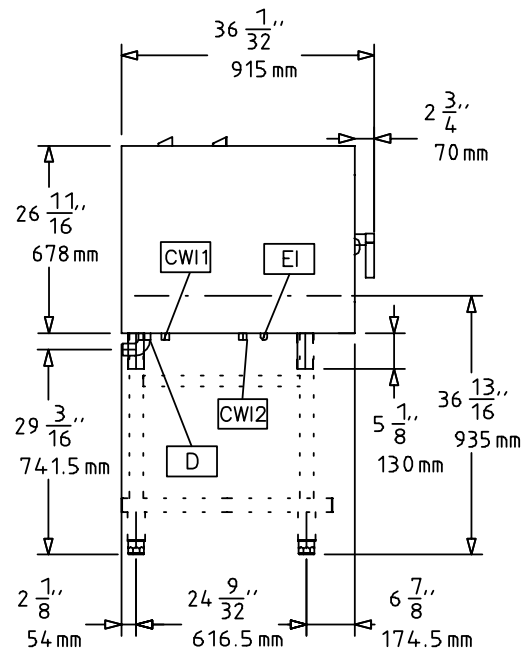
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Technical drawing of a door assembly with dimensions in inches and millimeters:

- Top width dimension: $35 \frac{11}{32}$ inches (898 mm)
- Left height dimension: $58 \frac{7}{32}$ inches (1478.5 mm)
- Bottom left height dimension: $2 \frac{3}{8}$ inches (60 mm)
- Bottom center width dimension: $30 \frac{23}{32}$ inches (780 mm)
- Bottom right height dimension: $2 \frac{9}{32}$ inches (58 mm)
- Internal width dimension: $5 \frac{19}{32}$ inches (142 mm)
- Label 'D' points to a dashed rectangular area in the lower center.



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	AOS061ECA2 269200	AOS061ECH2 269210	AOS061ECN2 269220
LEGEND			
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1"1/4	1"1/4	1"1/4
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"