

Multi-wave combi 10 grids GN 1/1

Air-o-speed™ is the fastest Combi oven in the world. Using breakthrough MultiWave in combination with traditional steam, convection or combi cooking technologies, cooking times can be reduced by an average of 50%, while delivering the same or superior food quality as the most advanced Combi ovens. Unlike traditional microwaves, MultiWaves allow up to ten pans the food product to be cooked evenly and allows the usage of standard metal pans and containers. By using MultiWaves and Combi you can roast, cook, bake, steam, regenerate, etc ... with traditional microwaves you can only reheat or cook food with water content. Air-o-speed™ can handle single portions and full loads without sacrificing the quality of the food. Many food typologies can also be cooked to perfection directly from frozen.



OPERATING MODES

- **Speed.** 50% faster than a combi oven. The air-o-speed™ high capacity oven can cook 24 chickens from frozen to perfectly roasted in 30 minutes. Steam, cook, bake or roast and even regenerate with the highest quality and record times. Replace two conventional ovens with one air-o-speed™.
- **Flexibility.** Up to 10-pans of vegetables, meats, seafood or baked goods are cooked to perfection every time. Mix and match without flavor transfer. Cook from fresh or frozen. No more defrosting. Rethermalize with steam and convection.
- **Technology Made Simple.** Three simple cooking options: automatic, preprogrammed and manual. Select the type of food product, the load, fresh or frozen, and doneness level and air-o-speed™ automatically does the rest.

- **Multi-wave (max.3000 W):** Revolutionary microwave technology, combines convection with steam and combi.
- **Convection cycle (max.300°C):** ideal for meat to be cooked without humidity and "au gratin". In conjunction with the half-power function for all kinds of pastry cooking. The humidity generated by the food itself can be controlled by air-o-clima for natural cooking.
- **Steam cycle (max 130°C):** for products that can be cooked in water. Steam cooking respects the organoleptic properties of the food and reduces weight loss.
- **Mixed cycle (max. 250°C):** ideal for most kinds of cooking. Impressive reduction of cooking times and food shrinkage.
- **Air-o-speed™** can cook by controlling either the cooking time or the product's core temperature.
- **Regeneration cycle:** produces the best humidity conditions for quickly heating the products to be regenerated (max. 250°C).
- **Fan speeds:** full or half speed (for delicate cooking such as baking cakes). By using the "hold utility", a third fan speed is available. It works in impulses (5 seconds of full ventilation, then 120 seconds of inertia) for long and gentle processes as required for large pieces of meat. The "hold utility" is also perfect for keeping the food warm at the end of the cooking cycle.
- **Low power cycle:** for delicate cooking such as baking cakes.
- **Eco-delta:** temperature inside the cooking cell is higher than the one of the food and raises accordingly.



Electrolux

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- Low temperature cooking (automatic cycle): indicated for large pieces of meat, automatically selects the cooking parameters to achieve the lowest weight loss. It features ARTE (Algorithm for Remaining Time Estimation).
 - Hot air cycle with cell breather opened to evacuate the humidity.
 - Memory of 100 programs.
- Automatic sequence phases (7).
- Break phase: set a time to delay the start of cooking programs or to program a break between two cooking cycles (for example, to allow rising).
 - 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).
 - Cell quick cooling: useful when passing to a type of cooking that requires a lower temperature than the previous one.
 - Manual injection of water in the cell.
 - Built-in retractable hand shower.
 - Steam generator water draining with an automatic scale diagnosis system.

- HACCP management as standard: it allows to record the cooking program according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points). According to the system requested it will be possible to record the cooking data with the oven's printer (optional) or directly in a Personal Computer.

PERFORMANCE

- Air-o-clima: controls and displays the exact (single degree of accuracy) humidity degree of the oven atmosphere in hot air, mixed and regeneration cycles. Air-o-clima physically measures the real humidity level inside the cooking cell and consequently acts according to the set value. With hot air cycles, air-o-clima also manages to exhaust the excess humidity generated from the food.
- Air-o-flow: blows fresh air from outside through the new fan, which pulls the air in from the backside of the oven after it is pre-heated, without compromising the evenness of the cooking process. Multi-sensor food probe: 6 sensors, ½ °C accuracy.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Height adjustable legs.
- Double thermoglazed door to reduce temperature of exterior panels even with the highest working temperatures, with two-stage opening to let out the steam for maximum security and four holding positions allowing easier loading and unloading.
- Halogen lighting in the cooking cell.
- Spray unit included as standard.
- Access to main components from the front panel.
- Platinum probe in the boiler to detect the presence of scale build-up.
- IPX5 water protection.
- Air-o-speed™ ovens meet and VDE safety requirements.
- Installation diagram:
D = overflow drain pipe
U = air intake
P = fumes outlet
N = cooling water inlet.

| | AOW101EA 260153 |
|-------------------------------|----------------------------|
| TECHNICAL DATA | |
| Power supply | Electric |
| Functional level | Programmable; Top |
| Type of grids | 1/1 Gastronorm; |
| Shelf capacity | 10; |
| Cooking cycles - °C | |
| air-convection | 250 |
| steam | 100 |
| combi | 250 |
| Convection | ● |
| Steaming | ● |
| Convection/steaming | ● |
| Humidity control | ● |
| Regeneration | ● |
| Two-speed fan | ● |
| Multi Point Probe | ● |
| Meat probe | ● |
| Semi-automatic cleaning cycle | ● |
| N° of programs | 100 |
| External dimensions - mm | |
| width | 1044 |
| depth | 868 |
| height | 1070 |
| Internal dimensions - mm | |
| width | 460 |
| depth | 715 |
| height | 736 |
| Power - kW | |
| boiler | 17 |
| auxiliary | 0.5 |
| electric | 23 |
| cooking chamber | 17 |
| auxiliary | 0.5 |
| Net weight - kg. | 240 |
| Supply voltage | 400 V, 3N, 50 |

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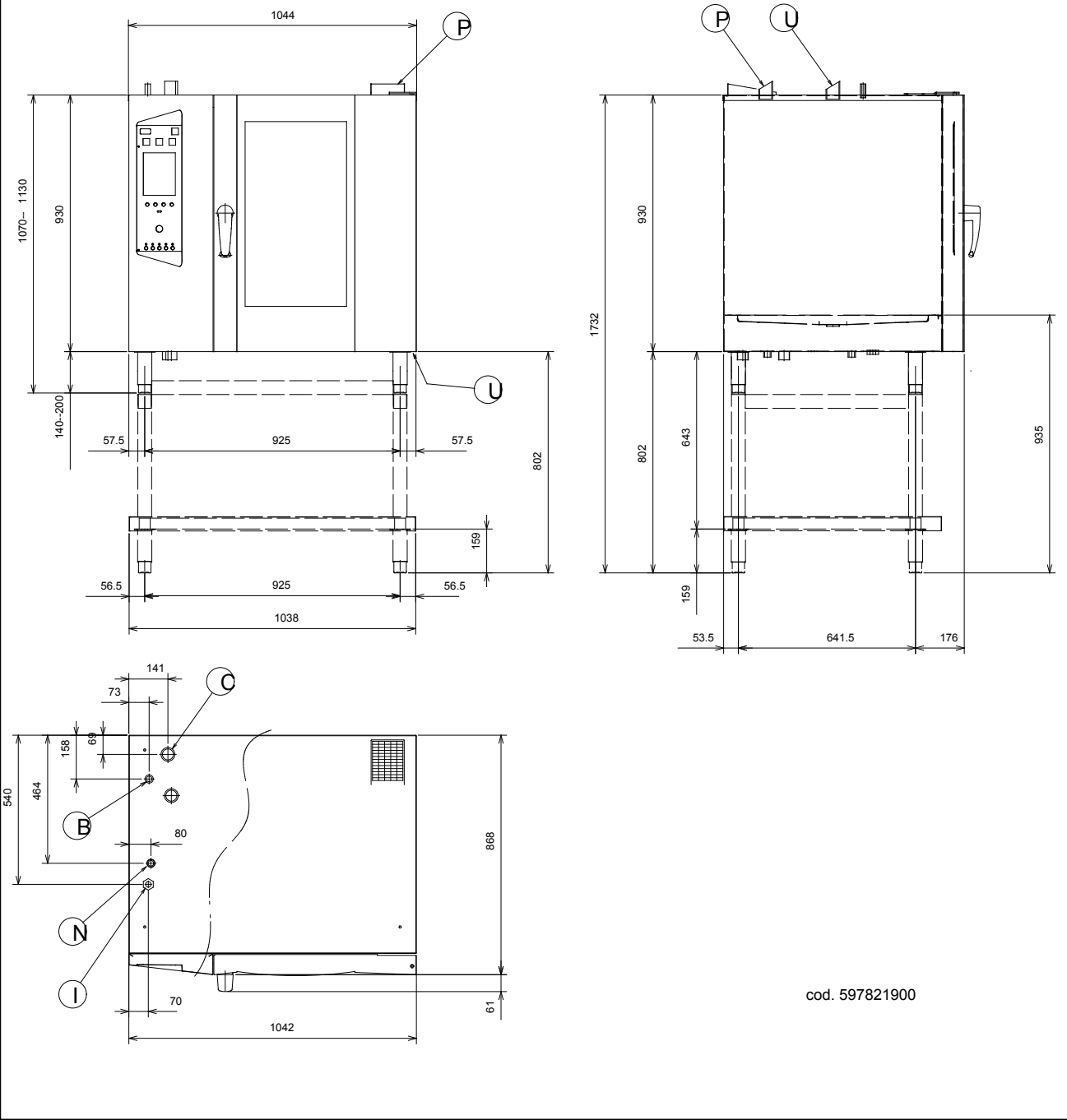
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| | AOW101EA 260153 |
|--|----------------------------|
| ACCESSORIES | |
| 2 FRYING BASKETS FOR OVENS | 922239 |
| 2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID) | 922036 |
| AUTOMATIC WATER SOFTENER FOR OVENS | 921305 |
| BANQUET RACK-23PLATES-85MM PITCH-10GN1/1 | 922071 |
| BANQUET RACK-30PLATES-65MM PITCH-10GN1/1 | 922015 |
| CUPB.BASE+TRAY SUP-HIGH SPEED OVEN 10 | 922084 |
| FRYING GRIDDLE GN 1/1 FOR OVENS | 922215 |
| KIT (WHEELS+HINGES) FOR AOS 6&10 GN | 922073 |
| KIT 4 ADJUSTABLE FEET | 922012 |
| NON-STICK U-PAN GN 1/1 H=20 MM | 922090 |
| NON-STICK U-PAN GN 1/1 H=40 MM | 922091 |
| NON-STICK U-PAN GN 1/1 H=65 MM | 922092 |
| OPEN BASE FOR HIGH SPEED OVEN 10 GN1/1 | 922083 |
| OVEN GRILL (ALUMINIUM) GN 1/1 | 922093 |
| PAIR OF 1/1GN AISI 304 GRIDS | 922017 |
| PRINTER FOR HACCP BASIC VERSION REFRIG. | 881457 |
| RESIN SANITIZER FOR WATER SOFTENER | 921306 |
| SLIDE-IN RACK(WHEELS+HANDLE)AOW OVEN 10 | 922085 |
| SOFTWARE+CABLE TO UPLOAD/DOWNLOAD PROGRM | 922165 |
| THERMAL BLANKET FOR 10X1/1GN | 922013 |
| TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES | 922021 |
| WATER FILTER FOR OVENS 0.8 L/MIN. | 922186 |

Subject to change without notice

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260153



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|---------------------------|-----------------|
| LEGEND | AOW101EA |
| | 260153 |
| | 3/4" |
| | 1"1/4 |
| | 400 V, 3N, 50 |
| B - Cold water inlet | 3/4" |
| C - Water drain | 1"1/4 |
| I - Electrical connection | 400 V, 3N, 50 |
| N - Cooling water inlet | 3/4" |

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