



Open base 922185
optional extra

Electrolux Convection oven, Air-o-convect 6 pcs GN 1/1

Model: **AOS061ECE2**

PNC: **269240**

Voltage: **440 3~50/60**

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.

OPERATING MODES

- Convection cycle (max. 300 °C) with automatic moistener (11 settings).
- 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 HOLD.
- Exhaust valve electronically controlled to extract excess humidity.
- Air-o-clean: 4 different pre-set cycles to clean the cooking cell. The cleaning system is built-in. 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.
- Single-sensor food probe.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door with four holding positions equipped with drip pans to catch condensate and prevent slippery floor for maximum security.
- Halogen lighting in the cooking cell.
- Access to main components from the front panel.
- Air-o-convect ovens meet IMQ safety requirements.

IP CLASS

X5

HEAT EMISSION

2,53 kW

NOISE LEVEL

<70 dB

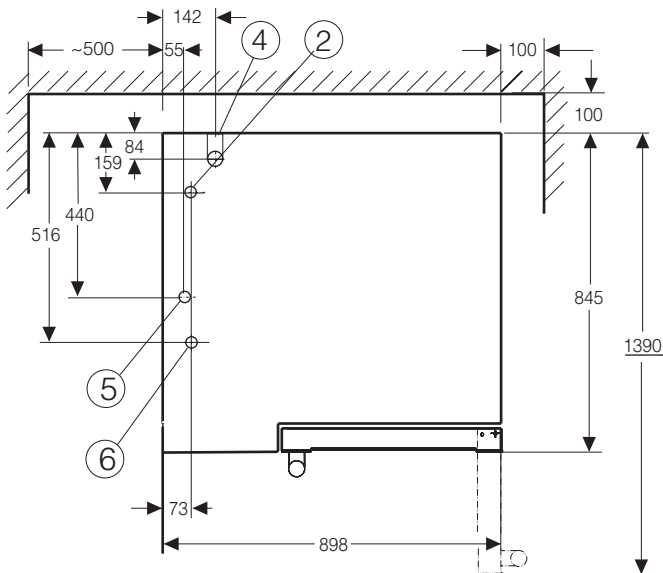
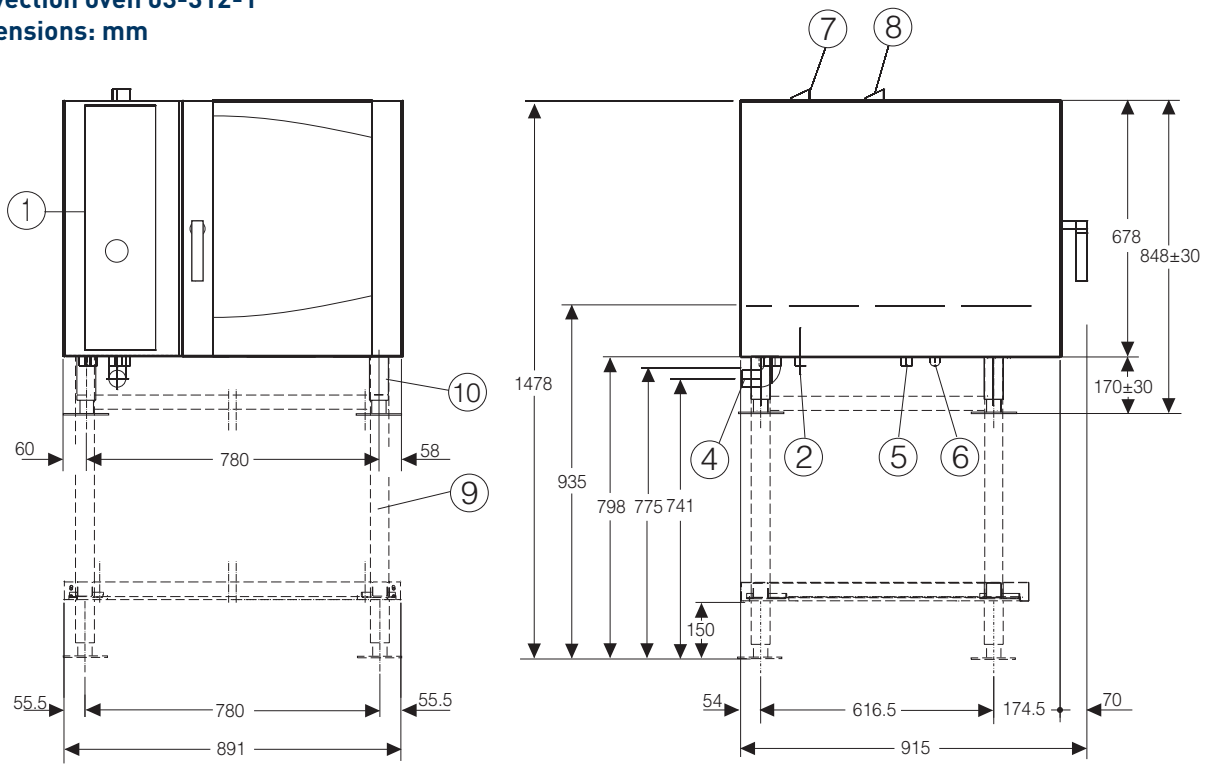
03-312-1

Subject to changes without notice

Address : İstanbul Deri Organize Sanayi Bölgesi
Yan Sanayi Caddesi No:3 YA4 Özel Parsel 34956
Tuzla / İSTANBUL / TÜRKİYE
Phone : +90 850 450 50 10
E-Mail Address : unoks@unoks.com

Unoks: Electrolux Solution Partner
Electrolux Marine Galley Equipment
Electrolux Marine Laundry Equipment

Convection oven 03-312-1
Dimensions: mm



1. Control Panel
2. Water connection R 3/4" M
4. Drain connection R 1 1/4" M
5. Cooling (potable) water inlet R 3/4"
6. Electrical connection
7. Oven ventilation Outlet Ø 40 mm
8. Oven ventilation Air intake Ø 40 mm
9. Open base with tray supports (optional extras)
10. Adjustable legs with marine feet

For correct installation refer to the installation manual at all times. Equipment not installed properly warranty do not apply

Installation highlights:

2. Water connection:

Incoming pipe should be fitted with a mechanical filter and shut-off valve. Pressure 1,5-2,5 bar. Water consumption 8,5 l/h. Water characteristics; Water should be potable. Hardness 0,5-5 °F, Chloride <10 mg/l, pH >7 and conductivity 50-2000 µS/cm

4. Drain connection:

To be connected to a drain pipe L=0,5-3 m (resistant to minimum 100 °C. Drain line should have a minimum gradient of 5°.

5. Cooling potable water:

Incoming pipe should be fitted with a mechanical filter and shut-off valve. Pressure 1,5-2,5 bar (max 4.5 bar). Hardness 0,5-5 °F.



LOIPART AB (HQ), Metallgatan 2, 441 32 Alingsås, **Sweden**
 Tel. +46 (0)322 66 83 60, Fax +46 (0)322 63 77 47, Fax technical dept.: +46 (0)322 66 83 99, loipart@loipart.se

LOIPART SEA PTE Ltd., 69, Ubi Road 1, #09-30, Oxley Bizhub 1, **Singapore**
 Tel. +65 674 99 100, Fax +65 674 99 101, wenston.yap@loipart.sg

LOIPART USA Inc., 3921 SW 47th Avenue Suite 1004 Ft. Lauderdale, **USA**, FL 33314
 Tel. +1 954 530 5276, Fax +1 954 530 5543, loipartUSA@loipart.com

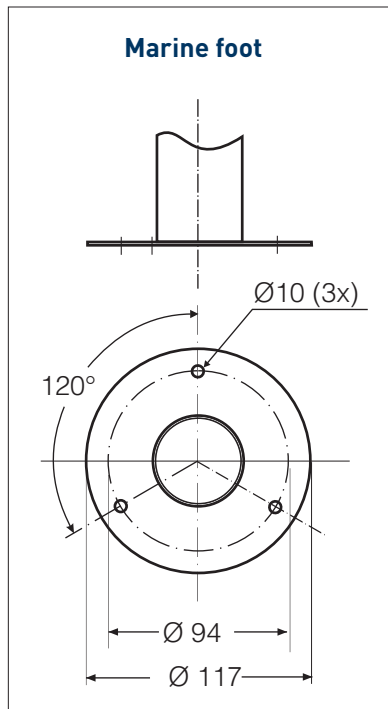
Convection oven 03-312-1

Dimensions: mm

Model	AOS061ECE2
Capacity containers mm	6 pcs GN 1/1 (runners pitch 65 mm)
Max. quantity of food loaded kg	30
Temperature range °C	25 - 300
Voltage	440 3~50/60
Total kW auxiliary	0,5
Total kW Cooking chamber	10,1
Fuse A	25
Normal loading kW	9,6
Width mm	898
Depth mm	915
Height mm	848+/-30
Weight net kg	118

Optional extras

Model	Description
922 035	Tray support for bases
922 017	Pair of GN 1/1 AISI 304 grids
922 036	2 grids GN1/1 for chickens (8 per grid)
922 223	Cupboard base + tray support
922 177	Fat filter for oven 6GN
922 178	Fat filter for oven 10GN
922 185	Open base + tray support
922 171	External side spray unit
922 265	Double-click door closing catch



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