

air-o-system accessories



Thinking of you
Electrolux

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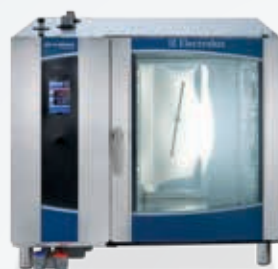
A complete Range



6 GN 1/1 - electric/gas
External dimensions (WxDxH)
898 x 915 x 808 mm



10 GN 1/1 - electric/gas
External dimensions (WxDxH)
898 x 915 x 1058 mm



10 GN 2/1 - electric/gas
External dimensions (WxDxH)
1208 x 1065 x 1058 mm



20 GN 1/1 - electric/gas
External dimensions (WxDxH)
993 x 957 x 1795 mm



20 GN 2/1 - electric/gas
External dimensions (WxDxH)
1243 x 1107 x 1795 mm



Example of "tower" installation
(See more in the brochure
dedicated to ovens)

Four different ways to interpret the art of cooking

Four ovens, four different styles, a complement to any kitchen.

air-o-steam® Touchline



air-o-steam®



air-o-convect Touchline



air-o-convect



Features	air-o-steam® Touchline	air-o-steam®	air-o-convect Touchline	air-o-convect
Steam generation	Steam generator (boiler)	Steam generator (boiler)	Direct steam (boilerless)	Direct steam (boilerless)
Humidity control	air-o-clima	By-pass technology	11 settings	11 settings
Air circulation system	air-o-flow	air-o-flow	air-o-flow	air-o-flow
Temperature probe	6-point multi-sensor	core probe	core probe	core probe
Automatic cleaning system	air-o-clean with green features	air-o-clean	air-o-clean with green features	air-o-clean
Programs	Automatic cooking 1000 free recipes	2-step cooking	1000 free recipes	2-step cooking
Special features	FoodSafe Control Make-it-Mine Multitimer LTC		Make-it-Mine Multitimer	

Cooking solutions



Frying griddle - smooth side



Frying griddle - ribbed side



Universal pan h 20 mm



Universal pan h 40 mm



Universal pan h 65 mm



Grill



Universal skewer rack



Frying basket



Bakery/pastry tray



Baguettes tray

GN dimensions



Chicken System



- ▶ a special grid to arrange (4 / 8) whole chickens or other poultry in a vertical position making the breast meat particularly juicy and tender, while ensuring crispy and browned skin
- ▶ a fat filter placed in the cooking chamber to protect the side walls from grease
- ▶ a grease collection kit with tray and trolley to be placed under the rack during movement
see more at page 13

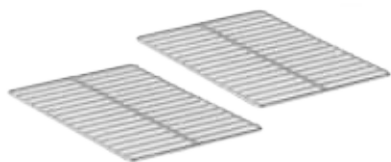


Chicken grid to hold 4 or 8 pieces



Fat filter and grease collection trolley

GastroNorm trays



Pair of grids

Size	GN 1/1	GN 2/1
PNC	922017 (pair)	922175 (pair)
Material	AISI 304	

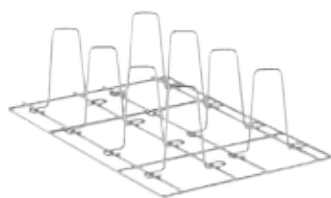
► Ideal:

- for roasting large pieces
- as support for irregular containers and plates to be regenerated



Meat hook

PNC	922348
Material	AISI 304



Chicken grids

Size	GN 1/2			GN 1/1	
PNC	922086 (single)			922266 (single); 922036 (pair)	
Chicken per grid	4 (0,7-2 kg size)			8 (0,7-2 kg size)	
Chicken load	16	24	48	48	96
	6 GN1/1	10 GN1/1	10 GN2/1	20 GN1/1	20 GN2/1
Material	AISI 304				

- Ideal for obtaining perfect browning and juicy cooking results thanks to the distribution of the chickens in the grid

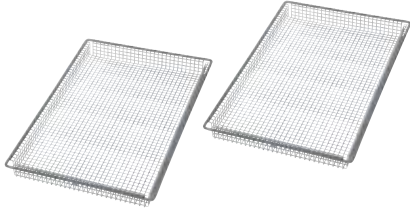


Grease drip trays

Size	GN 1/1
40 mm PNC	922329
100 mm PNC	922321
Material	AISI 304

- Ideal for an easy fat collection and drainage thanks to the integrated stainless steel drain

GastroNorm trays



Pair of frying baskets

Size	GN 1/1
PNC	922239 (pair)
Material	AISI 304

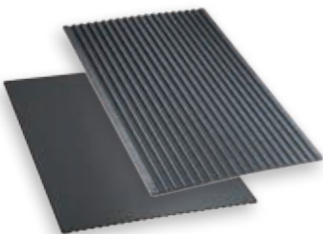
- Ideal for air frying frozen pre-fried finger food (French fries, chicken nuggets, crab sticks...)



Non-stick U-pan with coating

Size	GN 1/2	GN 1/1
20 mm PNC	925009	925000 (single) 925012 (6 pcs)
40 mm PNC	925010	925001 (single) 925013 (6 pcs)
60 mm PNC	925011	925002 (single) 925014 (6 pcs)
Material	aluminum alloy with non-stick coating	

- Ideal for:
 - reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; differently from fry tops, the pan can come directly from the refrigerator)
 - reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products
 - improving operations (eliminates smoke, heat, necessity to grease the pans and turn food upside down)
- Recommended to use plastic spatulas in order to extend special coating life
- Recommended not to clean with granule-type dishwashers

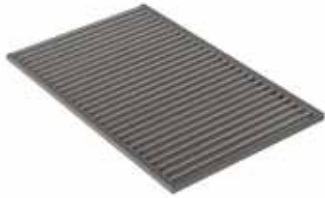


Non-stick frying griddle with coating

Size	GN 1/1
PNC	925003
Material	aluminum alloy with non-stick coating

- Ideal for:
 - various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
 - improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)

GastroNorm trays

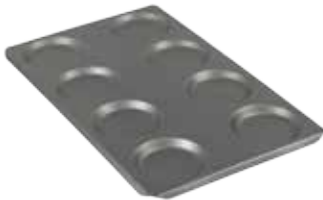


Non-stick grill with coating

Size	GN 1/1
PNC	925004
Material	aluminum alloy with non-stick coating

► Ideal for:

- marking steaks
- improving operations (no pre-heating needed)

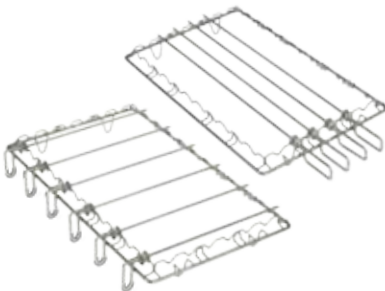


Non-stick egg fryer with coating

Size	GN 1/1
PNC	922290
Material	aluminum alloy with non-stick coating

► Ideal for:

- automatic egg cooking process; may be used for pancakes, hamburgers, omelette, quiches and other round shaped food
- improving operations (no pre-heating needed, aluminum enhances the heat exchange for faster and more even cooking)



Universal skewer rack

Size	GN 1/1	GN 2/1
PNC	922324 (1 rack + 4 long skewers)	922325 (1 rack + 6 short skewers)
Long skewer PNC	922327 (x4)	
Short skewer PNC		922328 (x6)
Rack PNC	922326	
Material	AISI 304	

- Ideal for preparing all type of kebab, tandoor grill, churrasco, yakitori and any other kind of cooking using skewers (from meat to poultry, to fish, to vegetable and cheese)

GastroNorm trays

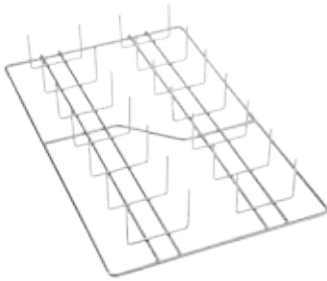


Non-stick baguette tray with coating

Size	GN 1/1
PNC	922288
Material	perforated aluminum, silicon coating

► Ideal for:

- baking baguettes (enables fitting 4 pieces, 290 g each)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)



Potato baker

Size	GN 1/1
PNC	925008
Capacity	28 potatoes
Material	AISI 304

Bakery/pastry trays



Grid tray

Size	400 x 600 mm
PNC	922264*
Material	AISI 304

► Ideal

- as a support for 1/1 GN containers without having to replace the tray rack from Bakery to 1/1 GN
- for cooking with irregularly shaped containers



Baguette tray

Size	400 x 600 mm
PNC	922189*
Material	perforated aluminum, silicon coated

► Ideal for

- baking baguettes (enables fitting 5 pieces, max. 600 mm long)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)



Perforated bakery/pastry tray

Size	400 x 600 mm
PNC	922190*
Material	perforated aluminum

► Ideal for

- baking light pastry (ex. bigné)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)



Smooth bakery/pastry tray

Size	400 x 600 mm
PNC	922191*
Material	aluminum

► Ideal for:

- baking breads and pastry
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

* Requires bakery/pastry racks 400 x 600 mm (see page 21)

Chicken system



Tray rack

Oven size	10 GN 1/1
PNC	922099

- ▶ Ideal for greasy cooking - with 11 tray guides where the lowest one is suitable for a grease drip tray (922329)
- ▶ If used with wheels, slide-in (922074) support is required
- ▶ Includes wheels
- ▶ Recommended to be used with grease collection trolley with drip tray (922287)



Grease collection trolley with drip tray

Oven size	10 GN 1/1
PNC	922287

- ▶ Ideal for:
 - greasy cooking
 - collecting all fats for a safer handling (the lid and the draining pipe disable hot fats to hurt the operator whilst removing the tool and emptying the container)
- ▶ The trolley has an integrated GN 1/2 container h. 200 mm and is equipped with a drip tray (922239)
- ▶ Recommended to be used with tray rack (922099)



Grease drip trays

Size	GN 1/1
40 mm PNC	922329
100 mm PNC	922321
Material	AISI 304

- ▶ Ideal for an easy fat collection and drain all thanks to the integrated stainless steel drain
- ▶ Includes tray with integrated drain and lid



Fat filters

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922177	922178	922179		

- ▶ Recommended for greasy cooking to facilitate cleaning operations
- ▶ Can be washed in the dishwasher

Smoker



Volcano smoker

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922338				
Material	AISI 304				
Dimension WxDxH	220 x 220 x 85 mm				

- Ideal for:
 - cooking and smoking of fish, pork, poultry, beef, cheese, bread, vegetables (using wood chips, dried spices)
 - low temperature cooking with smoked flavour
- The quantity of smoke produced can be adjusted (registered design @ EPO)

Food probe



USB Sous-vide probe

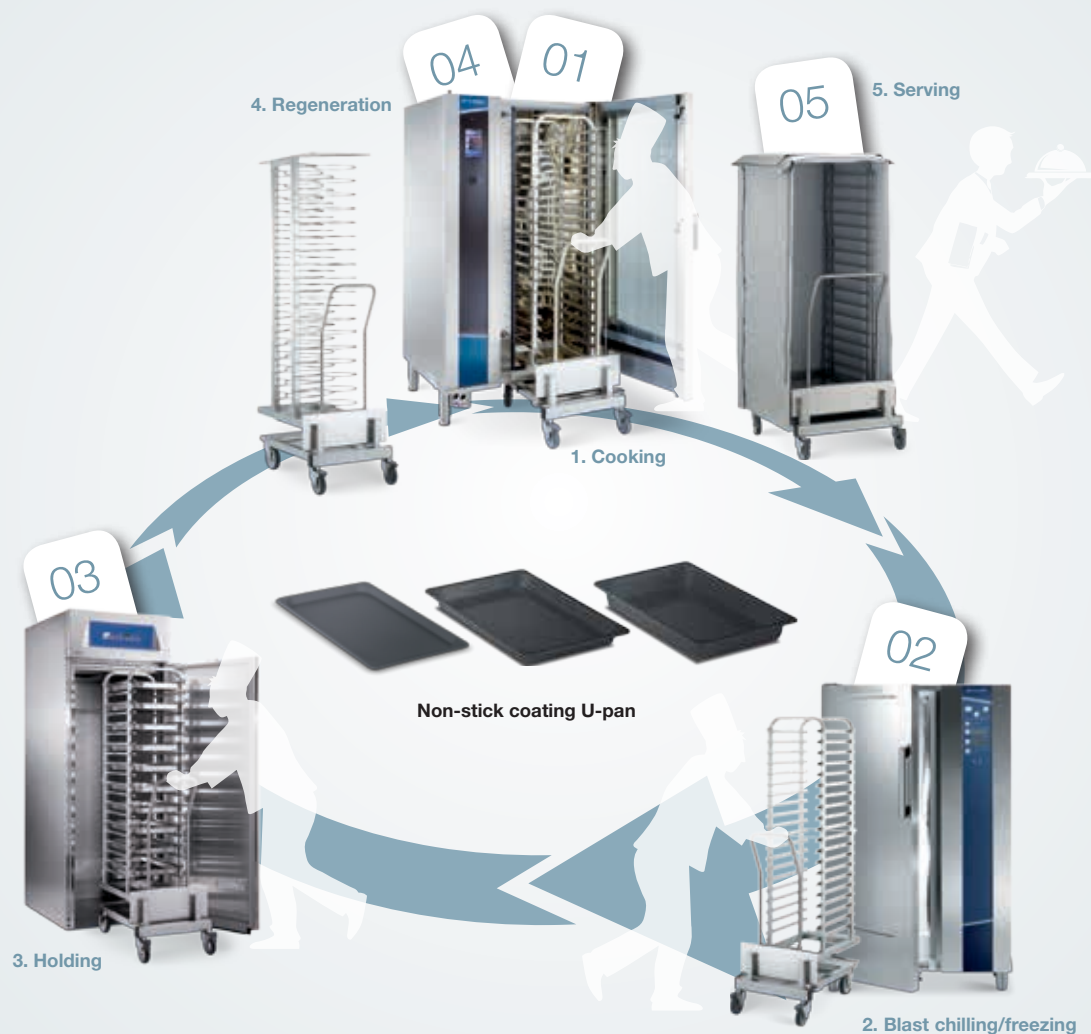
Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922281				

- Ideal for sous-vide cooking to ensure that the correct core temperature is accurately reached without affecting the vacuum in the bag
- 1 mm in diameter, 60 mm in length, with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted
- Only for air-o-steam Touchline and air-o-convect Touchline



More accessories for the sous-vide are available in the Spare Parts Catalogue

air-o-system: your partner for banqueting







air-o-system, the Electrolux integrated Cook&Chill system, oven and blast chiller, is the ideal solution for achieving excellent cooking results. Optimize profit, better the workflow and satisfy customers with high quality food.

Save time and money. Cook, chill, hold, regenerate, hot hold and serve thanks to the mobile racks and accessories, fully compatible between oven and blast chiller making handling operations quick and easy.






Handling solutions

GastroNorm handling

Oven & Blast Chiller/ Freezer Size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	922005 (65 mm pitch)	922006 (65 mm pitch)	922043 (65 mm pitch)	922007 (63 mm pitch)	922044 (63 mm pitch)
	922008 (80 mm pitch)	922009 (80 mm pitch)	922045 (80 mm pitch)	922010 (80 mm pitch)	922046 (80 mm pitch)
	922074	922074	922047	not necessary	not necessary
	not available	881028	881029	not necessary	not necessary
	922004	922004	922042	not necessary	not necessary

* Every rack includes wheels

Banqueting handling

Oven & Blast Chiller/ Freezer Size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	not available	922015 (30 plates, 65 mm pitch)	922052 (51 plates, 75 mm pitch)	922016 (54 plates, 74 mm pitch)	922055 (92 plates, 85 mm pitch)
		922071 (23 plates, 85 mm pitch)		922072 (45 plates, 90 mm pitch)	922349 (116 plates, 66 mm pitch)
	not available	922074	922047	not necessary	not necessary
	not available	881028	881029	not necessary	not necessary
	not available	922004	922042	not necessary	not necessary
	not available	922013	922048	922014	922049

* Every rack includes wheels

Bakery/pastry handling

Oven & Blast Chiller/ Freezer Size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	922065 (5 grids, 80 mm pitch)	922066 (8 grids, 80 mm pitch)	922067 (8 grids, 80 mm pitch)	922068 (16 grids, 80 mm pitch)	922069 (16 grids, 80 mm pitch)
	922074	922074	922047	not necessary	not necessary
	922074	922074	922047	not necessary	not necessary
	not available	881028	881029	not necessary	not necessary
	922004	922004	922042	not necessary	not necessary

* Every rack includes wheels

GastroNorm handling



Slide-in support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC for oven	922074		922047
PNC for blast chiller		881028	881029

- ▶ Ideal for easy and safe uploading and downloading of mobile rack
- ▶ Includes handle
- ▶ Required with mobile rack



Trolley for mobile racks

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922004		922042
Dimension WxDxH	410 x 890 x 945 mm		600 x 1010 x 945 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to be used with slide-in support



Mobile GastroNorm rack

Oven size	6 GN 1/1	
PNC	922005	922008
Grid nr.	6 grids (65 mm pitch)	5 grids (80 mm pitch)
Dimension WxDxH	355 x 505 x 460 mm	

- ▶ Includes wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack



Mobile GastroNorm rack

Oven size	10 GN 1/1	
PNC	922006	922009
Grid nr.	10 grids (65 mm pitch)	8 grids (80 mm pitch)
Dimension WxDxH	355 x 505 x 720 mm	

- ▶ Includes wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack

GastroNorm handling



Mobile GastroNorm rack

Oven size	10 GN 2/1	
PNC	922043	922045
Grid nr.	10 grids (65 mm pitch)	8 grids (80 mm pitch)
Dimension WxDxH	560 x 630 x 720 mm	

- ▶ Includes wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack



Mobile GastroNorm rack

Oven size	20 GN 1/1	
PNC	922007	922010
Grid nr.	20 grids (63 mm pitch)	16 grids (80 mm pitch)
Dimension WxDxH	545 x 790 x 1700 mm	

- ▶ Includes: removable handle, base with a drain, rear wheels with brakes



Mobile GastroNorm rack

Oven size	20 GN 2/1	
PNC	922044	922046
Grid nr.	20 grids, 63 mm pitch	16 grids, 80 mm pitch
Dimension WxDxH	716 x 927 x 1700 mm	716 x 927 x 1700 mm

- ▶ Includes: removable handle, base with a drain, rear wheels with brakes

Banqueting handling



Slide-in support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC for oven	922074		922047
PNC for blast chiller	881028		881029

- ▶ Ideal for easy and safe uploading and downloading of mobile rack
- ▶ Includes handle
- ▶ Required with mobile rack



Trolley for mobile racks

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922004		922042
Dimension WxDxH	410 x 890 x 945 mm		600 x 1010 x 945 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to be used with slide-in support (922074)



Mobile banqueting rack

Oven size	10 GN 1/1	
PNC	922015	922071
Grid nr.	30 plates (65 mm pitch)	23 plates (85 mm pitch)
Dimension WxDxH	390 x 655 x 720 mm	

- ▶ Includes wheels and base supports
- ▶ Slide-in support is required
- ▶ Plates up to 310 mm Ø



Mobile banqueting rack

Oven size	10 GN 2/1
PNC	922052
Grid nr.	51 plates (75 mm pitch)
Dimension WxDxH	620 x 780 x 720 mm

- ▶ Includes wheels and base supports
- ▶ Slide-in support is required
- ▶ Plates up to 310 mm Ø

Banqueting handling



Mobile banqueting rack

Oven size	20 GN 1/1	
PNC	922016	922072
Grid nr.	54 plates (74 mm pitch)	45 plates (90 mm pitch)
Dimension WxDxH	510 x 840 x 1715 mm	

- ▶ Includes: removable handle, base with a drain, rear wheels with brakes
- ▶ Plates up to 310 mm Ø



Mobile banqueting rack

Oven size	20 GN 2/1	
PNC	922055	922349
Grid nr.	92 plates (85 mm pitch)	116 plates (66 mm pitch)
Dimension WxDxH	715 x 930 x 1700 mm	

- ▶ Includes: removable handle, base with a drain, rear wheels with brakes
- ▶ Plates up to 310 mm Ø



Thermal blanket for racks

Oven size	10 GN 1/1	10 GN 2/1
PNC	922013	922048

- ▶ Ideal for keeping food warm up to 30 minutes
- ▶ Enables easy folding with straps
- ▶ Washable: ETL Sanitation approved



Thermal blanket for racks

Oven size	20 GN 1/1	20 GN 2/1
PNC	922014	922049

- ▶ Ideal for keeping food warm up to 30 minutes
- ▶ Enables easy folding with straps
- ▶ Washable: ETL Sanitation approved

Bakery/pastry handling



Slide-in support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC for oven	922074		922047
PNC for blast chiller	881028		881029

- ▶ Ideal for easy and safe uploading and downloading of mobile rack
- ▶ Includes handle
- ▶ Required with mobile rack



Trolley for mobile racks

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922004		922042
Dimension WxDxH	410 x 890 x 945 mm		600 x 1010 x 945 mm

- ▶ Ideal for smooth handling process
- ▶ Recommended to get slide-in support (922074)



Mobile bakery/pastry racks (400 x 600 mm)

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922065	922066	922067
Grid nr.	5 trays (80 mm pitch)	8 trays (80 mm pitch)	
Dimension WxDxH	430x630x465 mm	430x630x720 mm	560x630x720 mm

- ▶ Includes wheels and base supports
- ▶ If used with wheels, slide-in support is required
- ▶ If used with base support it becomes a fixed rack



Mobile bakery/pastry racks (400 x 600 mm)

Oven size	20 GN 1/1	20 GN 2/1
PNC	922068	922069
Grid nr.	16 trays (80 mm pitch)	
Dimension WxDxH	545 x 820 x 1700 mm	715 x 930 x 1700 mm

- ▶ Includes: removable handle, bottom tank with a drain, rear wheels with brakes

Bakery/pastry tray rack



Fixed bakery/pastry racks 400 x 600 mm

Oven size	6 GN 1/1	10 GN 1/1
PNC	922282	922292
Grid nr.	5 (80 mm pitch)	8 (80 mm pitch)

Cleaning solutions



Wall-mounted basket for detergent tanks

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922209				

- Ideal to keep detergents away from the floor



Open base hanging basket for detergent tanks

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922212		

- Ideal to keep detergents away from the floor



External spray unit

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922171				

- Includes a support to be mounted on the external side panel of the oven



Retractable external spray unit

Oven size	20 GN 1/1	20 GN 2/1
PNC	922263	

- Includes a support to be mounted on the bottom of the oven

Cleaning solutions



Kit to connect external rinse aid and detergent tank

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922169		

- ▶ Ideal for those using high amount of detergent and rinse aid (eliminates the need to fill the tanks on the bottom of the oven)
- ▶ Fast and easy connect/disconnect with click-on mechanism



More accessories for cleaning are available in the Spare Parts Catalogue

Installation solutions

Bases



Open base with tray GastroNorm support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922195		922198
Grid nr.	7 (GN1/1)		7 (GN2/1)
Dimension WxDxH	891 x 762 x 803 mm		1201 x 912 x 803 mm

- Supplied with 1 tray support as standard, with the possibility to add a second one
- The bottom of the base features holes for assembling
- Pre-arranged for an easy installation of the ovens (no need to remove feet)



Cupboard base with GastroNorm tray support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922223		922234
Grid nr.	7 (GN1/1)		7 (GN2/1)
Dimension WxDxH	897 x 845 x 803 mm		1207 x 995 x 803 mm

- Supplied with 1 tray support as standard, with the possibility to add a second one
- The bottom of the base features holes for assembling
- Pre-arranged for an easy installation of the ovens (no need to remove feet)



GastroNorm tray support for oven base

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922021		922041
Grid nr.	7 (GN1/1)		7 (GN2/1)

- To be installed in open and cupboard base with the purpose of providing additional storage
- Mounts to the base through present holes

Bakery/pastry tray support for oven base (400 x 600 mm trays)

Oven size	6 GN 1/1	10 GN 1/1
PNC	922286	
Grid nr.	5	

- Bakery/pastry runners for 400 x 600 mm trays (bakery/pastry) in open and cupboard bases

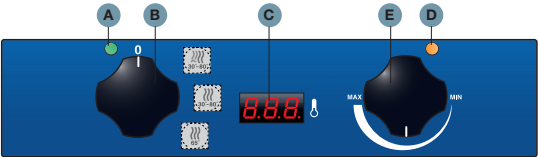
Bases



Hot cupboard base with GastroNorm tray support

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922227		922238
Grid nr.	5 (GN 1/1) - 6 (400 x 600 mm)		7 (GN 2/1)
Dimension WxDxH	897 x 845 x 803 mm		1207 x 995 x 803 mm
Power	2,5 kW		2,5 kW
Electric connection	230V 1N 50 Hz		230V 1N 50 Hz

- ▶ Ideal for proofing and holding
- ▶ Supplied with 1 tray support as standard
- ▶ Pre-arranged for an easy installation of the ovens (no need to remove feet)



Control panel description

- A** Indicator lamp showing that the appliance is turned on
- B** Selector for humidifying and heating phases
- C** Digital thermoregulator (30 - 80°C)
- D** Indicator lamp showing that the heating is on
- E** Thermostat for adjusting the chamber temperature



4 wheels for oven bases

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922003		

- ▶ Ideal in helping with the process of cleaning behind the oven
- ▶ 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- ▶ If mounted on gas ovens, a flexible pipe is required

Ventilation



Odourless hood

Oven size	6 GN 1/1	10 GN 1/1
PNC	640796	
Note	for electric models only	
Material	AISI 304	
Dimension WxDxH	895 x 1290 x 505 mm	

- Complete ventilation system which eliminates the need for an exhaust pipe with external connection
- 5 filtration systems: stainless steel labyrinth filters with carbon activated textile filters, water condenser, catalyst and silica gel filters, for a **certified odour reduction up to 99%**
- Automatic door opening activation system
- Double step door opening is suggested to improve filtering performance

Hood without fan motor

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	640791		640793
Note	mandatory usage of new flue condensers with gas ovens:		
	640413		640415
Dimension WxDxH	895 x 1220 x 400 mm		1205 x 1369 x 400 mm

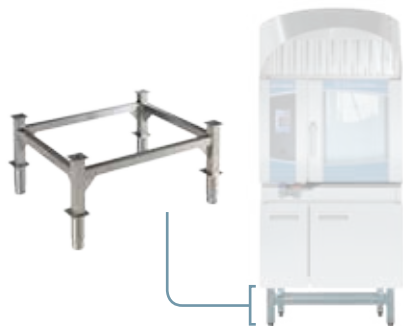
- Equipped with a mechanical labyrinth filter, it requires connection to outside to exhaust fumes
- Automatic door opening activation system
- Double step door opening is suggested to improve filtering performance

Hood with fan motor

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	640792		640794
Note	mandatory usage of new flue condensers with gas ovens:		
	640413		640415
Dimension WxDxH	895 x 1220 x 400 mm		1205 x 1369 x 400 mm

- Equipped with a mechanical labyrinth filter, it requires connection to outside to exhaust fumes
- Automatic door opening activation system
- Double step door opening is suggested to improve filtering performance

Ventilation



Base extension for installation of 6 GN 1/1 on base with hood

Oven size	6 GN 1/1
PNC	922330
Dimension WxDxH	886 x 715 x 400 (+50) mm

- Ideal for raising 6 GN 1/1 oven when placed under dedicated hood (enables more comfortable operation, as it adds over 25 cm in height)



Flue condenser

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922235				
Note	all gas models				
Dimension WxDxH	480 x 284 x 255 mm				

- Ideal for gathering gas and fumes coming out of the oven and exhausts them through a flue

Water treatment

Don't forget to treat your water!

Obtain best-in-class performance and increase the life of your oven.

Providing the proper water treatment will:

- ▶ avoid the risk of altering the taste and appearance of your foods
- ▶ reduce scale build-up therefore de-liming is less frequent, thus resulting in additional savings in operating costs
- ▶ extend the life of your appliance
- ▶ guarantee lower maintenance costs

Electrolux Professional suggest you to check your water quality in order to choose the right water treatment solution:

- ▶ water softener for high concentration of calcium
- ▶ water nanofilter or reverse osmosis filter for high concentration of calcium and chlorine



Automatic water softener

PNC: 921305

Oven size: 6 GN 1/1, 10 GN 1/1, 10 GN 2/1, 20 GN 1/1, 20 GN 2/1

Power kW: 0,04

El. connection: 220/230V

1N 50/60 Hz



Water filter with cartridge and flow meter

PNC: 922002

Oven size: 6 GN 1/1 and 10 GN 1/1 - low use of steam

Filter capacity: 4675 lt



Water filter with cartridge and flow meter

PNC: 922003

Oven size: all steam usage in all models and sizes

Filter capacity: 10800 lt



Water nanofilter

PNC: 922342

Oven size: 6 GN 1/1, 10 GN 1/1

Power kW: 0,05

El. connection: 230V 1N 50Hz

PNC: 922344

Oven size: 10 GN 2/1, 20 GN 1/1, 20 GN 2/1

Power kW: 0,09

El. connection: 230V 1N 50Hz



Reverse osmosis filter

PNC: 922343

Oven size: 6 GN 1/1, 10 GN 1/1

Power kW: 0,05

El. connection: 230V 1N 50Hz

PNC: 922345

Oven size: 10 GN 2/1, 20 GN 1/1, 20 GN 2/1

Power kW: 0,09

El. connection: 230V 1N 50Hz



More accessories for the oven water treatment are available in the Spare Parts Catalogues

Stacking kits



Stacking kit oven on oven

Oven size	6 GN 1/1 + 6 GN 1/1	6 GN 1/1 + 10 GN 1/1
PNC	922318 (gas); 922319 (electric)	
Total inst. height	1715 mm (-30 mm)	1965 mm (-30 mm)
Dimension WxDxH	898 x 874 x 179 mm	
Material	AISI 304	

- ▶ Ideal for saving kitchen space
- ▶ **Includes: supports, external panels, flue and water pipes, drain connection, cooling fan and adjustable feet**
- ▶ The kit can be mounted on site
- ▶ In case of stacking a combi oven with an air-o-convect, the air-o-convect must be mounted on top
- ▶ The kit typology (gas, electric) must be ordered considering the oven that will be stacked on top
- ▶ For the connection of external rinse aid and detergent tanks see page 23: PNC 922169

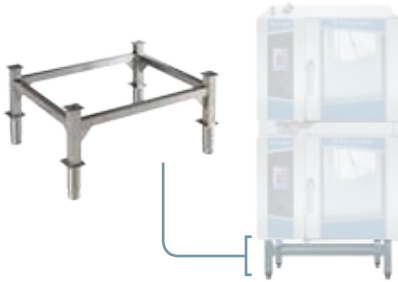


Stacking kit oven on blast chiller

Oven size	6 GN 1/1 + 6 GN 1/1
PNC	881049
Material	AISI 304
Total inst. height	on feet: 1918 mm (+70 -10 mm)
Dimension WxDxH	898 x 915 x 150 mm

- ▶ Ideal for saving kitchen space
- ▶ **Includes: supports, external panels and drain connection**
- ▶ The kit can be mounted on site
- ▶ For the connection of external rinse aid and detergent tanks see page 23: PNC 922169
- ▶ Not required if ordering air-o-chill code for tower execution

Stacking kits



Riser for stacked ovens

Oven size	6 GN 1/1 + 6 GN 1/1
PNC	922330 (with feet); 922331 (with wheels)
Dimension WxDxH	860 x 695 x 390 (+50) mm
Material	AISI 304

- Ideal for easy cleaning and to raise bottom oven for easier operations



Wheels for stacked oven

Oven size	6 GN 1/1 + 6 GN 1/1	6 GN 1/1 + 10 GN 1/1
PNC	922333	
Material	AISI 304	

- Ideal in helping with the process of cleaning behind the oven
- 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- If mounted on gas ovens, a flexible pipe is required



Trolley for mobile racks

Oven size	6 GN 1/1 + 6 GN 1/1	6 GN 1/1 + 10 GN 1/1
PNC	922323	
Material	AISI 304	

- Needed for the oven that will be stacked below
- Ideal for safe uploading and downloading of mobile racks

Miscellaneous



Left hinged door

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	Must be ordered as SPECIAL				
Family	all				

- air-o-steam Touchline 6 GN 1/1 (267360) and 10 GN1/1 (267362) as standard



Double-step door opening

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922265		

- Ideal for increasing operating safety:
 - The first step gradually lets the steam out, without a complete door opening
 - The second step allows a complete door opening

Heat shield

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922250	922251	922252	922243	922242
Family	all				

- Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. char broilers, stoves...)
- 70 mm thickness

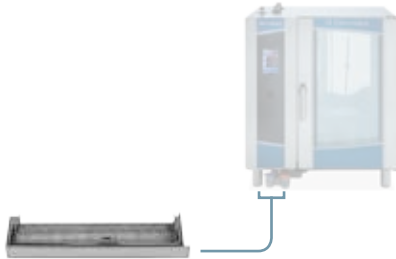
Heat shield for stacked ovens

Oven size	6 GN 1/1 + 6 GN 1/1	6 GN 1/1 + 10 GN 1/1
PNC	922244	922245
Family	all	

- Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. char broilers, stoves...)
- 70 mm thickness



Miscellaneous



Air filter

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922246		922247
Material	AISI 304		

- ▶ Ideal for the lower unit of a stacked installation and for dusty environments
- ▶ 20 GN 1/1 and 20 GN 2/1 ovens come with air filters included



4 adjustable feet for countertop oven models

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1
PNC	922012		
Material	AISI 304		

- ▶ Adjustable height: 150-200 mm



4 adjustable wheels for 20 grids oven models

Oven size	20 GN 1/1	20 GN 2/1
PNC	922280	

- ▶ Ideal in helping with the process of cleaning behind the oven
- ▶ Adjustable height (± 10 mm)
- ▶ 2 swivelling wheels with brakes and 2 fixed wheels without brakes
- ▶ If mounted on gas ovens, a flexible pipe is required



Chimney adaptor

Oven size	6 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
PNC	922346				
Material	AISI 304				

- ▶ 1 pc for air-o-convect & air-o-convect Touchline 61 - 101 - 102
- ▶ 2 pcs for air-o-convect & air-o-convect Touchline 201 - 202
- ▶ 2 pcs for air-o-steam & air-o-steam Touchline 61 - 101 - 102
- ▶ 3 pcs for air-o-steam & air-o-steam Touchline 201
- ▶ 4 pcs for air-o-steam & air-o-steam Touchline 202

Request an offer to personalize your air-o-system

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Company Fax

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Dealer stamp

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www.electrolux.com/professional

Notes:

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



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