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


Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
TOUCHLINE COMBI OVEN, 6 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ 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 on-site training by Electrolux chef# 				
<p>Air-o-steam Touchline combi oven Electric, 6 x 1/1GN - fully programmable</p>	<p>AOS061ETA1 267200</p>	<p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p>	<p>10.1kW</p>	<p>\$19,980</p>
<p>Air-o-steam Touchline combi oven Gas, 6 x 1/1GN - fully programmable</p>	<p>AOS061GTG1 267700</p>	<p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p>	<p>61.2mJ & 0.25kW</p>	<p>\$23,580</p>
<p>SIMPLY STAINLESS Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX⁺</p>	<p>900 x 600 x 675 Packed wt: 15kg</p>		<p>\$736⁺</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$860</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
 <p>Includes BRITA Professional *Not supplied in W.A & S.A due to water conditions</p>				<p>⁺Your standard Simply Stainless discount applies #Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>

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



Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>LEVEL B COMBI OVEN, 6 x 1/1GN SIZE</p> <ul style="list-style-type: none"> □ 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 6 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 on-site training by Electrolux chef# <p>Air-o-steam Level B combi oven Electric, 6 x 1/1GN - 2 phase cooking as standard</p> <p>Air-o-steam Level B combi oven Gas, 6 x 1/1GN - 2 phase cooking as standard</p> <p> Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Hand spray, hose & fixing</p> <p>Drain kit</p>	<p>AOS061EBA2 268200</p> <p>AOS061GBG2 268700</p> <p>SS27.ELUX⁺</p> <p>OS0354</p> <p>DRAINKIT 922283</p>	<p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p> <p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p> <p>900 x 600 x 675 Packed wt: 15kg</p> <p>160 x 170 x 90</p>	<p>10.1kW</p> <p>36mJ & 0.25kW</p>	<p>\$14,380</p> <p>\$20,296</p> <p>\$736⁺</p> <p>\$860</p> <p>\$280</p> <p>\$260</p>
<p>Includes  BRITA Professional</p> <p>*Not supplied in W.A & S.A due to water conditions</p>		<p>⁺ Your standard Simply Stainless discount applies</p> <p>[#] Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				



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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 6 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ 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# 				
<p>Air-o-convect Level C injector combi oven Electric, 6 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS061ECA2 269200</p>	<p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p>	<p>10.1kW</p>	<p>\$13,980</p>
<p>Air-o-convect Level C injector combi oven Gas, 6 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS061GCG2 269700</p>	<p>898 x 915 x 808 Packed wt: 142kg Volume: .8m³</p>	<p>61.2mJ & 0.25kW</p>	<p>\$16,880</p>
<p>SIMPLY STAINLESS Stand for air-o-system 6 x 1/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX⁺</p>	<p>900 x 600 x 675 Packed wt: 15kg</p>		<p>\$736⁺</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$860</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
	<p>Includes BRITA[®] Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	<p>⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				
<p>Price Guide - October 2010</p>		<p>Continuous improvements means specifications may vary</p>		




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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TOUCHLINE COMBI OVEN, 10 x 1/1GN</p> <ul style="list-style-type: none"> □ 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 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 on-site training by Electrolux chef# <p>Air-o-steam Level A combi oven Electric, 10 x 1/1GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 10 x 1/1GN - fully programmable</p> <p> Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Drain kit</p>  <p><small>Includes</small> BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>				
	<p>AOS101ETA1 267202</p>	<p>898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m³</p>	<p>17.5kW</p>	<p>\$23,780</p>
	<p>AOS101GTG1 267702</p>	<p>898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m³</p>	<p>126mJ & 0.3kW</p>	<p>\$27,800</p>
	<p>SS27.ELUX⁺</p>	<p>900 x 600 x 675 Packed wt: 15kg</p>		<p>\$736⁺</p>
				<p>\$950</p>
	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
<p style="text-align: center;">⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p>				
<p style="text-align: center;">For pans, racks and universal accessories see page 24-AOS</p>				


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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>LEVEL B COMBI OVEN, 10 x 1/1GN SIZE</p> <ul style="list-style-type: none"> □ 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 & 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 on-site training by Electrolux chef# 				
<p>Air-o-steam Level B combi oven Electric, 10 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS101EBA2 268202</p>	<p>898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m³</p>	<p>17.5kW</p>	<p>\$18,880</p>
<p>Air-o-steam Level B combi oven Gas, 10 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS101GBG2 268702</p>	<p>898 x 915 x 1058 Packed wt: 165kg Volume: 1.25m³</p>	<p>126MJ & 0.3kW</p>	<p>\$22,960</p>
<p>SIMPLY STAINLESS Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX+</p>	<p>900 x 600 x 675 Packed wt: 15kg</p>		<p>\$736+</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$950</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
<div data-bbox="135 1612 510 2060" data-label="Image"> </div> <div data-bbox="606 1948 798 2083" data-label="Text"> <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p> </div>	<div data-bbox="829 1937 1452 2027" data-label="Text"> <p>+ Your standard Simply Stainless discount applies #Conditions may apply outside metropolitan capital cities</p> </div> <div data-bbox="821 2038 1468 2083" data-label="Text"> <p>For pans, racks and universal accessories see page 24-AOS</p> </div>			
<p>Price Guide - October 2010</p>		<p>Continuous improvements means specifications may vary</p>		




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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ 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# 				
<p>Air-o-convect Level C injector combi oven Electric, 10 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS101ECA2 269202</p>	<p>898 x 915 x 1058 Packed wt: 142kg Volume: .8m³</p>	<p>10.1kW</p>	<p>\$15,940</p>
<p>Air-o-convect Level C injector combi oven Gas, 10 x 1/1GN - 2 phase cooking as standard</p>	<p>AOS101GCG2 269702</p>	<p>898 x 915 x 1058 Packed wt: 142kg Volume: .8m³</p>	<p>61.2MJ & 0.25kW</p>	<p>\$18,980</p>
<p> Stand for air-o-system 10 x 1/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX⁺</p>	<p>900 x 600 x 675 Packed wt: 15kg</p>		<p>\$736⁺</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$950</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
	<p>Includes  BRITA[®] Professional *Not supplied in W.A & S.A due to water conditions</p>	<p>⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				

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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TOUCHLINE COMBI OVEN, 10 x 2/1 GN</p> <ul style="list-style-type: none"> □ 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 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 on-site training by Electrolux chef# <p>Air-o-steam Level A combi oven Electric, 10 x 2/1 GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 10 x 2/1 GN - fully programmable</p> <p>SIMPLY STAINLESS Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Drain kit</p>				
	AOS102ETA1 267203	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	25kW	\$30,860
	AOS102GTG1 267703	1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m ³	162mJ & 1kW	\$36,890
	SS27.ELUX.102⁺	900 x 600 x 675 Packed wt: 15kg		\$801⁺
				\$980
	DRAINKIT 922283	1180 x 850 x 675 Packed wt: 17kg		\$260
 <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>				<p>⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>


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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>LEVEL B COMBI OVEN, 10 x 2/1GN SIZE</p> <ul style="list-style-type: none"> □ 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 & 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 on-site training by Electrolux chef# 				
<p>Air-o-steam Level B combi oven Electric, 10 x 2/1GN - 2 phase cooking as standard</p>	<p>AOS102EBA2 268203</p>	<p>1208 x 1060 x 1080 Packed wt: 225kg Volume: 1.9m³</p>	<p>25kW</p>	<p>\$24,920</p>
<p>Air-o-steam Level B combi oven Gas, 10 x 2/1GN - 2 phase cooking as standard</p>	<p>AOS102GBG2 268703</p>	<p>1208 x 1060 x 1080 Packed wt: 225kg Volume: 1.9m³</p>	<p>162mJ & 1kW</p>	<p>\$30,460</p>
<p> Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX.102⁺</p>	<p>1180 x 850 x 675 Packed wt: 17kg</p>		<p>\$801⁺</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$980</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
	<p>Includes  *Not supplied in W.A & S.A due to water conditions</p>	<p>⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				

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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 10 x 2/1 GN SIZE				
<ul style="list-style-type: none"> □ 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# 				
<p>Air-o-convect Level C injector combi oven Electric, 10 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS102ECA2 269203</p>	<p>1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m³</p>	<p>25kW</p>	<p>\$20,980</p>
<p>Air-o-convect Level C injector combi oven Gas, 10 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS102GCG2 269703</p>	<p>1208 x 1065 x 1058 Packed wt: 225kg Volume: 1.9m³</p>	<p>97.2mJ & 1kW</p>	<p>\$24,620</p>
<p>SIMPLY STAINLESS Stand for air-o-system 10 x 2/1 GN oven with two pair of slides for pans</p>	<p>SS27.ELUX.102⁺</p>	<p>1180 x 850 x 675 Packed wt: 17kg</p>		<p>\$801⁺</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$980</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>Drain kit</p>	<p>DRAINKIT 922283</p>	<p>160 x 170 x 90</p>		<p>\$260</p>
<div data-bbox="119 1646 603 2072" data-label="Image"> </div> <div data-bbox="606 1948 798 2083" data-label="Text"> <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p> </div>				<div data-bbox="837 1944 1452 2027" data-label="Text"> <p>⁺ Your standard Simply Stainless discount applies [#] Conditions may apply outside metropolitan capital cities</p> </div> <div data-bbox="821 2038 1476 2083" data-label="Text"> <p>For pans, racks and universal accessories see page 24-AOS</p> </div>
<p>Price Guide - October 2010 Continuous improvements means specifications may vary</p>				

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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TOUCHLINE COMBI OVEN, 20 x 1/1GN</p> <ul style="list-style-type: none"> □ 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 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 panel filter <p>Air-o-steam Level A combi oven Electric, 20 x 1/1 GN - fully programmable</p> <p>Air-o-steam Level A combi oven Gas, 20 x 1/1 GN - fully programmable</p> <p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p> <p>Hand spray, hose & fixing</p>  <p style="text-align: center;">Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	<p>AOS201ETA1 267204</p> <p>AOS201GTG1 267704</p> <p>OS0354</p>	<p>993 x 957 x 1795 Packed wt: 300kg Volume: 2.15m³</p> <p>993 x 957 x 1795 Packed wt: 320kg Volume: 2.15m³</p>	<p>34.5kW</p> <p>209mJ & 0.5kW</p>	<p>\$39,980</p> <p>\$44,880</p> <p>\$1,050</p> <p>\$280</p>
#Conditions may apply outside metropolitan capital cities				
For pans, racks and universal accessories see page 24-AOS				


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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>LEVEL B COMBI OVEN, 20 x 1/1 GN SIZE</p> <ul style="list-style-type: none"> □ 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 20 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 on-site training by Electrolux chef# □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
<p>Air-o-steam Level B combi oven Electric, 20 x 1/1 GN - 2 phase cooking as standard</p>	<p>AOS201EBA2 268204</p>	<p>993 x 957 x 1795 Packed wt: 300kg Volume: 2.15m³</p>	<p>34.5kW</p>	<p>\$34,890</p>
<p>Air-o-steam Level B combi oven Gas, 20 x 1/1 GN - 2 phase cooking as standard</p>	<p>AOS201GBG2 268704</p>	<p>993 x 957 x 1795 Packed wt: 320kg Volume: 2.15m³</p>	<p>209mJ & 0.5kW</p>	<p>\$40,720</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$1,050</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<p>#Conditions may apply outside metropolitan capital cities</p>				
<p>For pans, racks and universal accessories see page 24-AOS</p>				




Includes
BRITA
Professional
*Not supplied in W.A & S.A
due to water conditions

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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 20 x 1/1 GN SIZE				
<ul style="list-style-type: none"> □ 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 20 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# □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
<p>Air-o-convect Level C injector combi oven Electric, 20 x 1/1 GN - 2 phase cooking as standard</p>	<p>AOS201ECA2 269204</p>	<p>993 x 957 x 1795 Packed wt: 270kg Volume: 2.15m³</p>	<p>34.5kW</p>	<p>\$29,980</p>
<p>Air-o-convect Level C injector combi oven Gas, 20 x 1/1 GN - 2 phase cooking as standard</p>	<p>AOS201GCG2 269704</p>	<p>993 x 957 x 1795 Packed wt: 310kg Volume: 2.15m³</p>	<p>144MJ & 0.5kW</p>	<p>\$32,860</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$1,050</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
	<p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	<p>#Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				


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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>TOUCHLINE COMBI OVEN, 20 x 2/1 GN</p> <ul style="list-style-type: none"> □ 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 on-site training by Electrolux chef# □ Supplied with 65mm pitch trolley, door shield & control 				
<p>Air-o-steam Level A combi oven Electric, 20 x 2/1 GN - fully programmable</p>	<p>AOS202ETA1 267205</p>	<p>1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m³</p>	<p>50kW</p>	<p>\$50,820</p>
<p>Air-o-steam Level A combi oven Gas, 20 x 2/1 GN - fully programmable</p>	<p>AOS202GTG1 267705</p>	<p>1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m³</p>	<p>342mJ & 2kW</p>	<p>\$58,960</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$1,050</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
 <p style="text-align: right;">Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>				<p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>

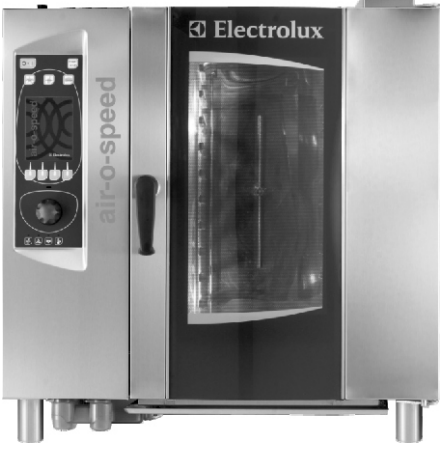
AIR-O-STEAM COMBI OVENS, LEVEL B, 20 x 2/1 GN SIZE

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>LEVEL B COMBI OVEN, 20 x 2/1 GN SIZE</p> <ul style="list-style-type: none"> □ 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 20 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 on-site training by Electrolux chef# □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
<p>Air-o-steam Level B combi oven Electric, 20 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS202EBA2 268205</p>	<p>1243 x 1107 x 1795 Packed wt: 385kg Volume: 3.04m³</p>	<p>50kW</p>	<p>\$44,920</p>
<p>Air-o-steam Level B combi oven Gas, 20 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS202GBG2 268705</p>	<p>1243 x 1107 x 1795 Packed wt: 425kg Volume: 3.04m³</p>	<p>342mJ & 2kW</p>	<p>\$54,780</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$1,050</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
<div data-bbox="129 1626 438 2078" data-label="Image"> </div> <div data-bbox="606 1948 794 2083" data-label="Text"> <p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p> </div>				<p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>










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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
LEVEL C INJECTOR COMBI OVEN, 20 x 2/1 GN SIZE				
<ul style="list-style-type: none"> □ 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 20 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# □ Supplied with 65mm pitch trolley, door shield & control panel filter 				
<p>Air-o-convect Level C injector combi oven Electric, 20 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS202ECA2 269205</p>	<p>1243 x 1107 x 1795 Packed wt: 368kg Volume: 2.15m³</p>	<p>50kW</p>	<p>\$38,940</p>
<p>Air-o-convect Level C injector combi oven Gas, 20 x 2/1 GN - 2 phase cooking as standard</p>	<p>AOS202GCG2 269705</p>	<p>1243 x 1107 x 1795 Packed wt: 380kg Volume: 2.15m³</p>	<p>198MJ & 0.25kW</p>	<p>\$44,420</p>
<p>Supplement for left-hand hinged door - allow approximately 12 weeks delivery</p>				<p>\$1,050</p>
<p>Hand spray, hose & fixing</p>	<p>OS0354</p>			<p>\$280</p>
	<p>Includes BRITA Professional <small>*Not supplied in W.A & S.A due to water conditions</small></p>	<p>#Conditions may apply outside metropolitan capital cities</p>		
<p>For pans, racks and universal accessories see page 24-AOS</p>				
<p>Price Guide - October 2010</p>		<p>Continuous improvements means specifications may vary</p>		







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

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
MULTIWAVE COMBI OVENS, 10 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ Uses unique Patented MultiWave technology in combination with traditional cooking methods to reduce cooking times by an average of 50% □ MultiWaves allow up to 10 pans of food product to be cooked evenly with no heat spots, allowing for the usage of standard metal pans □ Air-o-clima adjustable humidity control □ Programmable controls to modify, memorize or cancel cooking up to 100 cooking programs □ Completely integrated, fully automated oven cleaning system with 4 cleaning cycles (18 mins to 1hr 42 mins) □ Supplied with external spray unit □ 6 point multi-sensor probe for accurate core-temperature cooking □ Steam, cook, bake, roast or regenerate to the highest quality in record times. □ Cooking can be controlled according to time or product core temperature □ Unique low temperature cooking program for up to 50% less product weight loss than other ovens □ 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)* □ IPX5 water protection □ Double thermo glazed door □ HACCP management as standard □ Includes commissioning by qualified technicians plus on-site training by Electrolux chef# 				
<p>Air-o-speed MultiWave Combi oven Electric, 10 x 1/1GN</p>	<p>AOW101EA 260153</p>	<p>1044 x 930 x 1060 Packed wt: 240kg Volume: 2.15m³</p>	<p>23.0kW</p>	<p>\$40,980</p>
<p>Stand for Air-o-speed with 2 pairs of slides</p>	<p>AOWAC01 9220083</p>			<p>\$2,260</p>
 <p>Includes BRITA Professional</p> <p><small>*Not supplied in W.A & S.A due to water conditions</small></p>				<p>#Conditions may apply outside metropolitan capital cities</p> <p>For pans, racks and universal accessories see page 24-AOS</p>




COMBI OVEN ACCESSORIES - 6 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-STEAM 6 x 1/1GN ACCESSORIES				
AOS 6 x 1/1GN Starter Packs				
Starter pack Includes: <ul style="list-style-type: none"> □ 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 	ESPAOS611			\$950
Hoods  Hood without fan	KLW610GEM 640791	800 x 1200 x 400 Packed wt: 40kg		\$2,530
 Hood with fan	KLWV610GEM 640792	800 x 1200 x 400 Packed wt: 53kg		\$4,800
Ductless hood with fan <small>(Check with your local council to ensure compliance to local codes)</small>	AOSOH610E 640796	800 x 1200 x 400 Packed wt: 90kg		\$9,980
Oven tray racks & accessories				
	CCAC02 922005	353 x 551 x 460		\$1,080
	CCAC05 922008	353 x 551 x 460		\$1,060
	AOSAC03 922003	80 x 100 x 150		\$190
	AOSAC35 922065	353 x 551 x 460		\$1,090
	CCAC01 922004	400 x 790 x 952		\$2,280
	AOSAC41 922074	399 x 551 x 5		\$500
	OAC54 922177	450 x 360 x 60		\$220
Control panel filter	AIRF6101M 922228	287 x 68 x 15		\$200
Drain kits				
Drain kit	DRAINKIT 922283	160 x 170 x 90		\$260
Stacking kits				
Stacking kit for AOS gas 6 x 1/1 GN placed on 6 & 10 x 1/1 GN	AOSAC65 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	AOSAC66 922217	950 x 1050 x 374		\$2,800










COMBI OVEN ACCESSORIES - 10 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST	
AIR-O-STEAM 10 x 1/1GN ACCESSORIES				
AOS 10 x 1/1GN Starter Packs				
Starter pack Includes: <ul style="list-style-type: none"> □ 6 x 1/1GN AISI 304 stainless steel wire grids □ 6 x 1/1GN 65 mm stainless steel perforated pans □ 6 x 1/1GN 20mm stainless steel pans □ 6 x 1/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSP.AOS1011		\$1,790	
Hoods				
	Hood without fan	KLW610GEM 640791	800 x 1200 x 400 Packed wt: 40kg	\$2,530
	Hood with fan	KLWV610GEM 640792	800 x 1200 x 400 Packed wt: 53kg	\$4,800
	Ductless hood with fan (Check with your local council to ensure compliance to local codes)	AOSOH610E 640796	800 x 1200 x 400 Packed wt: 90kg	\$9,980
Oven tray racks & accessories				
	Tray rack for 10 x 1/1GN, 63mm pitch (std) with wheels	CCAC03 922006	353 x 551 x 721	\$1,340
	Tray rack for 8 x 1/1GN, 80mm pitch with wheels	CCAC05 922009	353 x 551 x 721	\$1,280
	Kit (wheels and hinges) for 10 x 1/1 GN	AOSAC03 922003	80 x 100 x 150	\$190
	Pastry tray rack, for 8 x 1/1GN, 80mm pitch, 400 x 600mm trays, with wheels	AOSAC36 922066	428 x 608 x 715	\$1,320
	Trolley for 10 x 1/1GN	CCAC01 922004	400 x 790 x 952	\$2,280
	Slide-in rack and handle for 10 x 1/1GN	AOSAC41 922074		\$500
	Control panel filter	AIRF6101M 922228	287 x 68 x 15	\$200
Drain kits				
	Drain kit	DRAINKIT 922283	160 x 170 x 90	\$260
For pans, racks and universal accessories see page 24-AOS				






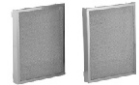
COMBI OVEN ACCESSORIES - 10 TRAY

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






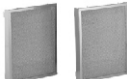
COMBI OVEN ACCESSORIES - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 10 x 2/1GN ACCESSORIES			
AOS 10 x 2/1GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> □ 6 x 2/1GN AISI 304 stainless steel wire grids □ 10 x 2/1GN 65mm stainless steel perforated pans □ 10 x 2/1GN 20mm stainless steel pans □ 10 x 2/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSPAOS1021		\$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 racks & accessories			
 Tray rack for 10 x 2/1GN (65mm pitch) with wheels	AOSAC19 922043	558 x 624 x 721	\$1,210
 Tray rack for 10 x 2/1GN (80mm pitch) with wheels	AOSAC21 922045	558 x 628 x 721	\$1,200
 Pastry tray rack, for 10 x 2/1GN, 80mm with wheels	AOSAC37 922067	558 x 628 x 721	\$1,560
 Kit for roll-in with wheels and handle for 10 x 2/1GN	AOSAC23 922047	493 x 851 x 40	\$850
 Trolley for roll-in rack 10 x 2/1GN	AOSAC18 922042	600 x 1010 x 945	\$2,890
 Banquet rack 51 plates (75mm pitch) for 10 x 2/1GN	AOSAC26 922052	620 x 780 x 722	\$3,940
 Thermal blanket for 10 x 2/1GN	AOSAC24 922048	2225 x 2165 x 10	\$2,040
Control panel filter	AIRF102 922229	287 x 68 x 15	\$200
Drain kits			
Drain kit	DRAINKIT 922283	160 x 170 x 90	\$260
Filters			
 Fat filter for 10 x 1/1 and 2/1 GN combi steamer and convection ovens (electric)	OAC55 922178	620 x 490 x 100	\$310




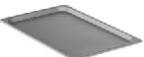
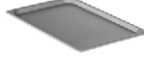

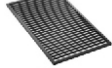
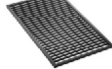



COMBI OVEN ACCESSORIES - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AIR-O-STEAM 20 x 1/1GN ACCESSORIES			
AOS 20 x 1/1GN Starter Packs			
Starter pack Includes: <ul style="list-style-type: none"> □ 10 x 1/1GN AISI 304 stainless steel wire grids □ 10 x 1/1GN 65 mm stainless steel perforated pans □ 10 x 1/1GN 20mm stainless steel pans □ 10 x 1/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSP.AOS2011		\$3,086
Wheel-in tray racks & accessories			
 <p>Trolley with tray rack for 20 x 1/1GN 63mm pitch (std)</p>	CCAC04 922007	510 x 839 x 1700	\$4,400
 <p>Trolley with tray rack for 20 x 1/1GN, 80mm pitch</p>	CCAC07 922010	510 x 839 x 1700	\$4,580
 <p>Trolley with rack for 54 plates for 20 x 1/1GN, 74mm pitch</p>	CCAC10 922016	510 x 841 x 1700	\$5,080
 <p>Thermal blanket for 20 x 1/1GN</p>	AOSAC06 922014	388 x 648 x 1410	\$2,320
 <p>Pastry trolley, for 20 x 1/1GN, 80mm</p>	AOSAC38 922068	510 x 839 x 1700	\$6,570
<p>Banquet rack 45 plates (85mm pitch) for 20 x 1/1GN</p>	AOSAC34 922072	510 x 841 x 1700	\$4,960
<p>Door shield for pre-heating oven, without trolley, 20 x 1/1GN</p>	AOSAC57 922094	522 x 170 x 227	\$300
Filters  <p>2 Fat filters for 20 x 1/1 and 2/1GN combi steamer (gas and electric) and convection ovens (electric)</p>	OAC56 922179	610 x 490 x 100	\$560



COMBI OVEN ACCESSORIES - 40 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST	
AIR-O-STEAM 20 x 2/1 GN ACCESSORIES				
AOS 20 x 2/1GN Starter Packs				
Starter pack Includes: <ul style="list-style-type: none"> □ 10 x 2/1GN AISI 304 stainless steel wire grids □ 10 x 1/1GN 65 mm stainless steel perforated pans □ 10 x 1/1GN 20mm stainless steel pans □ 10 x 1/1GN 40mm stainless steel pans □ 1 x Easy oven cleaner - 5L □ 1 x Jet dry rinse aid - 5L 	SSP.AOS2021			\$3,190
Wheel-in tray racks & accessories				
 <p>Trolley with tray rack for 20 x 2/1GN (63mm pitch)</p>	AOSAC20 922044	692 x 987 x 1700		\$6,650
 <p>Trolley with tray rack for 20 x 2/1GN (80mm pitch)</p>	AOSAC22 922046	692 x 987 x 1700		\$7,260
 <p>Trolley with banquet rack 92 plates for 20 x 2/1GN (75mm pitch)</p>	AOSAC28 922055	692 x 987 x 1700		\$9,690
 <p>Thermal blanket for 20 x 2/1GN</p>	AOSAC25 922049	3725 x 3650 x 10		\$2,040
 <p>Pastry trolley, for 20 x 21/1GN, 80mm</p>	AOSAC39 922069	692 x 987 x 1700		\$9,080
<p>Door shield for pre-heating oven, without trolley, 20 x 2/1GN</p>	AOSAC58 922095	702 x 170 x 227		\$360
Filters				
 <p>2 Fat filters for 20 x 1/1 and 2/1 GN combi steamer (gas and electric) and convection ovens (electric)</p>	OAC56 922179	610 x 490 x 100		\$560

HOLDING CABINETS & COMBI OVEN ACCESSORIES





Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
HOLDING CABINETS - 20 X 1/1GN				
<ul style="list-style-type: none"> □ Holding cabinet for direct transfer of food via trolley from the 20 x GN1/1 AOS oven □ Hold your food at consistent temperatures through fan-assisted distribution □ Heat resistant glass door and interior lighting ensures clear view of food □ Stainless steel construction with coved corners □ Includes water tray for extra humidity if required 				
 <p>Holding cabinet with humidifier, designed to accept rack 20 x 1/1GN from combi-oven</p>	HCH20 922027	735 x 750 x 1870 Packed wt: 120kg Volume: 1.4m ³	7.56kW	\$10,660
<p>Holding cabinet with humidifier & wheels designed to accept rack 20 x 1/1GN from combi-oven</p>	HCH20W 922028	735 x 770 x 1870 Packed wt: 135kg Volume: 1.5m ³	9.54kW	\$11,500
UNIVERSAL GRIDS & PANS FOR AIR-O-STEAM				
 <p>Culinaire 1/1GN AISI 304 grid</p>	CMGE.0927⁺	325 x 530 x 12		\$68 ⁺
 <p>Culinaire 2/1GN AISI 304 grid</p>	CMGE.0926⁺	650 x 530 x 23		\$88 ⁺
GN Pans				
 <p>Non-stick universal pan 1/1GN 20mm dp</p>	UPAN20 922090	530 x 330 x 20		\$194
 <p>Non-stick universal pan 1/1GN 40mm dp</p>	UPAN40 922091	530 x 330 x 40		\$230
 <p>Non-stick universal pan 1/1GN 65mm dp</p>	UPAN65 922092	530 x 330 x 65		\$250
 <p>Grilling plate - 1/1GN</p>	FRG11 922215	325 x 530 x 12		\$200
 <p>Open oven grill 1/1GN - non-stick aluminium</p>	OGR11 922093	325 x 530 x 12		\$250
 <p>woodson Professional Food Service Equipment Stainless steel pan 1/1GN 20mm deep, solid</p>	P11025⁺	530 x 330 x 25		\$19.60 ⁺
 <p>woodson Professional Food Service Equipment Stainless steel pan 1/1GN 40mm deep, solid</p>	P11040⁺	530 x 330 x 40		\$20.10 ⁺
 <p>woodson Professional Food Service Equipment Stainless steel pan 1/1GN 65mm deep, perforated</p>	PE11065⁺	530 x 330 x 65		\$30.60 ⁺
+Your standard Woodson discount applies				

BLAST CHILLER/FREEZERS - 6 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 6 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ 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 five 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 6 x 1/1GN				
 <p>Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN Includes: tray runners with 6 slides Excludes: electrical plug & lead</p>	AOFPS061C 726346	897 x 1007 x 1060 Packed wt: 169kg Volume: 1.27m ³	1.94kW 3PH	\$19,410
 <p>Air-o-chill blast chiller/freezer 30kg, for 6 x 1/1GN, tower installation Includes: tray runners with 6 slides Excludes: electrical plug & lead</p>	AOFPS061CT 726347	897 x 1007 x 1020 Packed wt: 169kg Volume: 1.4m ³	1.94kW 3PH	\$19,390
AIR-O-CHILL 6 x 1/1GN ACCESSORIES				
Worktop for Blast Chillers and Blast Chillers/Freezers (for PNC 726347)	RAC127 880027	897 x 844 x 40		\$540
Tower execution 6 x 1/1 GN (for PNC 726346)	RAC132 881011	895 x 765 x 100		\$440




NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide

BLAST CHILLER/FREEZERS - 10 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 10 x 1/1GN SIZE				
<ul style="list-style-type: none"> □ 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 10 x 1/1GN				
 <p>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</p>	AOFPS101C 726305	895 x 1007 x 1730 Packed wt: 270kg Volume: 2.02m ³	4.26kW 3PH	\$24,850
AIR-O-CHILL BLAST CHILLER/FREEZER 10 x 1/1GN REMOTE				
 <p>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</p>	AOFP101CR 726307	895 x 1007 x 1730 Packed wt: 275kg Volume: 2.06m ³	5.0kW 10amp	\$17,420
AIR-O-CHILL 10 x 1/1GN ACCESSORIES				
 <p>Internal cassette stand (required for roll in/roll out system)</p>	RAC130 88106			\$360
 <p>Pastry tray rack, for 8 x 1/1GN, 80mm pitch, 400 x 600mm trays with wheels</p>	AOSAC36 922066	428 x 608 x 715		\$1,460
Tray rack 65mm pitch with wheels	CCAC03 922006	355 x 551 x 721		\$1,340
Tray rack 80mm pitch with wheels	CCAC05 922009	355 x 551 x 721		\$1,280
Air-cooled remote unit for Chiller/Freezer Maximum refrigeration 15M	HA150BT 880030	860 x 1190 x 600	4.2kW 3PH	\$12,900


NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide

BLAST CHILLER/FREEZERS - 20 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZERS - 10 x 2/1GN SIZE				
<ul style="list-style-type: none"> □ 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 10 x 2/1GN				
 <p>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</p>	<p>AOFP102C 726751</p>	<p>1250 x 1148 x 1730 Packed wt: 340kg Volume: 3.57m³</p>	<p>5.0kW 3PH</p>	<p>\$29,480</p>
AIR-O-CHILL 10 x 2/1GN ACCESSORIES				
 <p>Pastry tray rack, for 8 x 2/1GN, 80mm pitch, suits 400 x 600mm trays, with wheels</p>	<p>AOSAC37 922067</p>	<p>558 x 628 x 721</p>		<p>\$1,560</p>
AIR-O-CHILL BLAST CHILLER/FREEZER 20 x 1/1GN				
 <p>Air-o-chill blast chiller/freezer - 100kg capacity, for 20 x 1/1GN, remote Excludes: air cooled remote refrigeration unit</p>	<p>AOFP201CR 727152</p>	<p>1040 x 895 x 1783 Packed wt: 227kg Volume: 2.24m³</p>	<p>0.88kW 3PH</p>	<p>\$24,180</p>
AIR-O-CHILL 20 x 1/1GN ACCESSORIES				
<p>Air-cooled remote unit for Chiller/Freezer Maximum refrigeration 15M</p>	<p>RU25 880031</p>	<p>1300 x 1100 x 890 Packed wt: 225kg Volume: 1.63m³</p>		<p>\$19,300</p>
<p>Pastry trolley with 16 slides to accept 400 x 600mm trays</p>	<p>AOSAC38 922068</p>	<p>510 x 839 x 1700 Packed wt: 227kg Volume: 2.24m³</p>		<p>\$6,570</p>

NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide

BLAST CHILLER / FREEZERS - 40 TRAY

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
AIR-O-CHILL BLAST CHILLER/FREEZER - 20 x 2/1GN SIZE				
<ul style="list-style-type: none"> □ 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				
 <p>Roll-in air-o-chill blast chiller/freezer - capacity 180kg, disassembled remote</p> <p>Excludes: air cooled remote refrigeration unit</p>	<p>AOF2028CRD 726860</p>	<p>1400 x 1260 x 2230 Packed wt: 210kg Volume: 5.22m³</p>	<p>1.7kW 3PH</p>	<p>\$34,600</p>
AIR-O-CHILL 20 x 2/1GN ACCESSORIES				
<p>Pastry trolley with 16 slides to accept 400 x 600mm trays</p>	<p>AOSAC39 922069</p>	<p>692 x 987 x 1700 Packed wt: 75kg Volume: 1.48m³</p>		<p>\$9,080</p>
<p>Air-cooled remote unit for Chiller/Freezer</p>	<p>RU33 880051</p>	<p>1300 x 1100 x 880 Packed wt: 300kg Volume: 1.63m³</p>	<p>10.6kW 3PH</p>	<p>\$21,400</p>

NOTE: For crosswise blast chillers & blast chiller/freezers see refrigeration price guide