air-o-system
accessories

air-o-steam
TOUCHLINE

230°
0:28

⊟ **Electrolux**

Thinking of you
Electrolux

Index

A complete Range

61 - electric/gas
External dimensions (WxDxH)
35 ⅜" x 36 ¹⁄₃₂" x 31 ¹³⁄₁₆"
898x915x808 mm

101 - electric/gas
External dimensions (WxDxH)
35 ⅜" x 36 ¹⁄₃₂" x 41 ⅝"
898x915x1058 mm

201 - electric/gas
External dimensions (WxDxH)
39 ¹⁄₁₆" x 37 ¹¹⁄₁₆" x 70 ¹¹⁄₁₆"
993x957x1795 mm
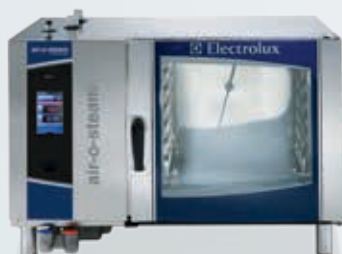
62 - electric/gas
External dimensions (WxDxH)
47 ⁹⁄₁₆" x 41 ¹⁵⁄₁₆" x 31 ¹³⁄₁₆"
1208x1065x808 mm
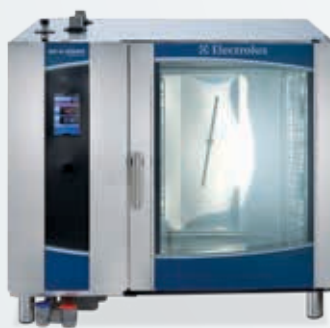
102 - electric/gas
External dimensions (WxDxH)
47 ⁹⁄₁₆" x 41 ¹⁵⁄₁₆" x 41 ⅝"
1208x1065x1058 mm

202 - electric/gas
External dimensions (WxDxH)
48 ¹⁵⁄₁₆" x 43 ⁹⁄₁₆" x 70 ¹¹⁄₁₆"
1243x1107x1795 mm

Three different ways to interpret the art of cooking

Three ovens, three different styles, a complement to any kitchen.

air-o-steam® Touchline   **air-o-convect® Touchline**   **air-o-convect® manual**

Features	air-o-steam® Touchline	air-o-convect Touchline	air-o-convect
Boiler/Boilerless	Boiler	Boilerless	Boilerless
Humidity control	air-o-clima	11 settings	11 settings
Air circulation system	air-o-flow	air-o-flow	air-o-flow
Temperature probe	6-point multi-sensor	1-sensor core probe	1-sensor core probe
Automatic cleaning system	air-o-clean with green features	air-o-clean with green features	air-o-clean
Programs	Automatic cooking 1000 free recipes	1000 free recipes	2-step cooking
Special features	FoodSafe Control Make-it-Mine Multitimer LTC Delta cooking	Make-it-Mine Multitimer Delta cooking	

Cooking solutions

Frying griddle - smooth side

Frying griddle - ribbed side

Universal pan h ¾" - 20 mm

Universal pan h 1 ½" - 40 mm

Universal pan h 2 ½" - 60 mm

Grill

Universal skewer rack

Frying basket

Bakery/pastry tray

Baguettes tray

GN dimensions

325 mm • 12 $^4/_5$"　265 mm 10 $^3/_7$"　**1/2**

325 mm • 12 $^4/_5$"　530 mm • 20 $^6/_7$"　**1/1**

650 mm • 25 $^3/_5$"　530 mm • 20 $^6/_7$"　**2/1**

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

Chicken grid to hold 4 or 8 pieces

Fat filter and grease collection trolley

GastroNorm trays
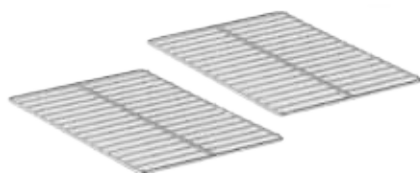
Pair of stainless steel grids

Size	GN 1/1	GN 2/1
PNC	922062 (single) 922017 (pair)	922076 (single) 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
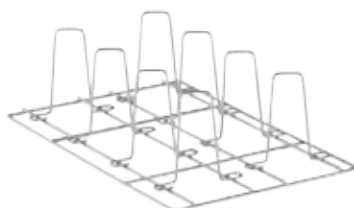
Chicken grids

Size	GN 1/2			GN 1/1	
PNC	922086 (single)			922266 (single); 922036 (pair)	
Chicken per grid	4 (2 - 4.5 lbs / 0,7-2 kg size)			8 (2 - 4.5 lbs / 0,7-2 kg size)	
Chicken load	16	24	48	48	96
	61	101	102	201	202
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
1 ½"-40 mm PNC	922329
4" - 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…)

U-pan tray with non-stick coating

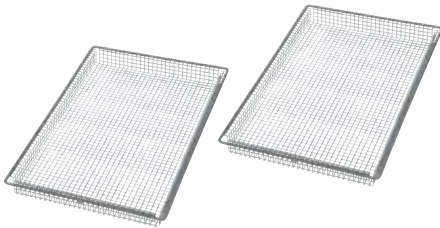| Size	GN 1/2	GN 1/1
¾"- 20 mm PNC	925009	925000 (single) 925012 (6 pcs)
1 1/2"- 40 mm PNC	925010	925001 (single) 925013 (6 pcs)
2 1/2"- 60 mm PNC	925011	925002 (single) 925014 (6 pcs)
Material	aluminum alloy with non-stick coating	

▶ 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
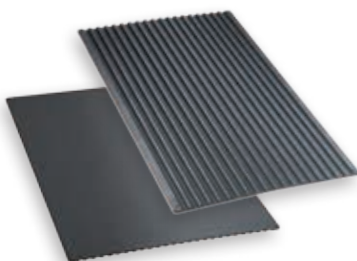
Double-faced Frying Griddle with non-stick coating

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
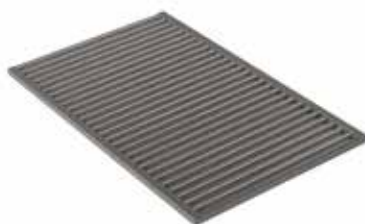
Grill with non-stick coating

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

▶ Ideal for:
- marking steaks
- improving operations (no pre-heating needed)
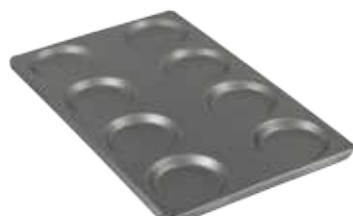
Egg fryer with non-stick coating

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)
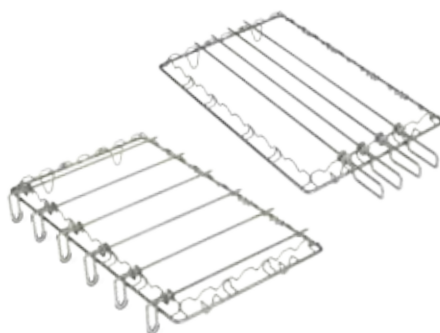
Universal skewer rack

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

Baguette tray with non-stick coating

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

▶ Ideal for:
- baking baguettes (enables fitting 4 pieces, 0.6 lbs - 290 g each)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)
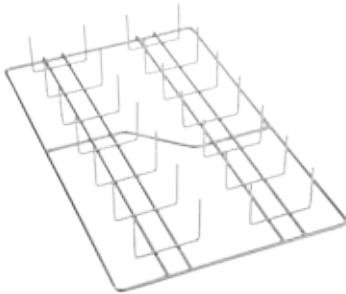
Potato baker

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

Bakery/pastry trays

Grid tray

Size	15 ¾" x 23 ⅝"- 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	15 ¾" x 23 ⅝"/ 400 x 600 mm
PNC	922189*
Material	perforated aluminum, silicon coated

▶ Ideal for
- baking baguettes
(enables fitting 5 pieces, max. 23 ⅝" / 600 mm long)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

Perforated bakery/pastry tray

Size	15 ¾" x 23 ⅝"- 400 x 600 mm
PNC	922190*
Material	perforated aluminum

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

Smooth bakery/pastry tray

Size	15 ¾" x 23 ⅝"- 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 15 ³/₄" x 23 ⁵/₈" - 400 x 600 mm (see page 21)

Chicken system

Tray rack

Oven size	101
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	101
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. 7 ⅞" - 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	61	62	101	102	201	202
PNC	922177		922178		922179	

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

Smoker

Volcano smoker

Oven size	61	62	101	102	201	202
PNC	922338					
Material	AISI 304					
Dimension WxDxH	8 ¹¹⁄₁₆" x 8 ¹¹⁄₁₆" x 3 ⅓" - 220 x 220 x 85 mm					

▸ Ideal for:
  - cooking and smoking of 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	61	62	101	102	201	202
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, 2 ½" - 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

air-o-system:
your partner for banqueting

4. Regeneration

04 01

05 **5. Serving**

1 - Cooking

03

02

**Non-stick coating
U-pan**

3 - Holding

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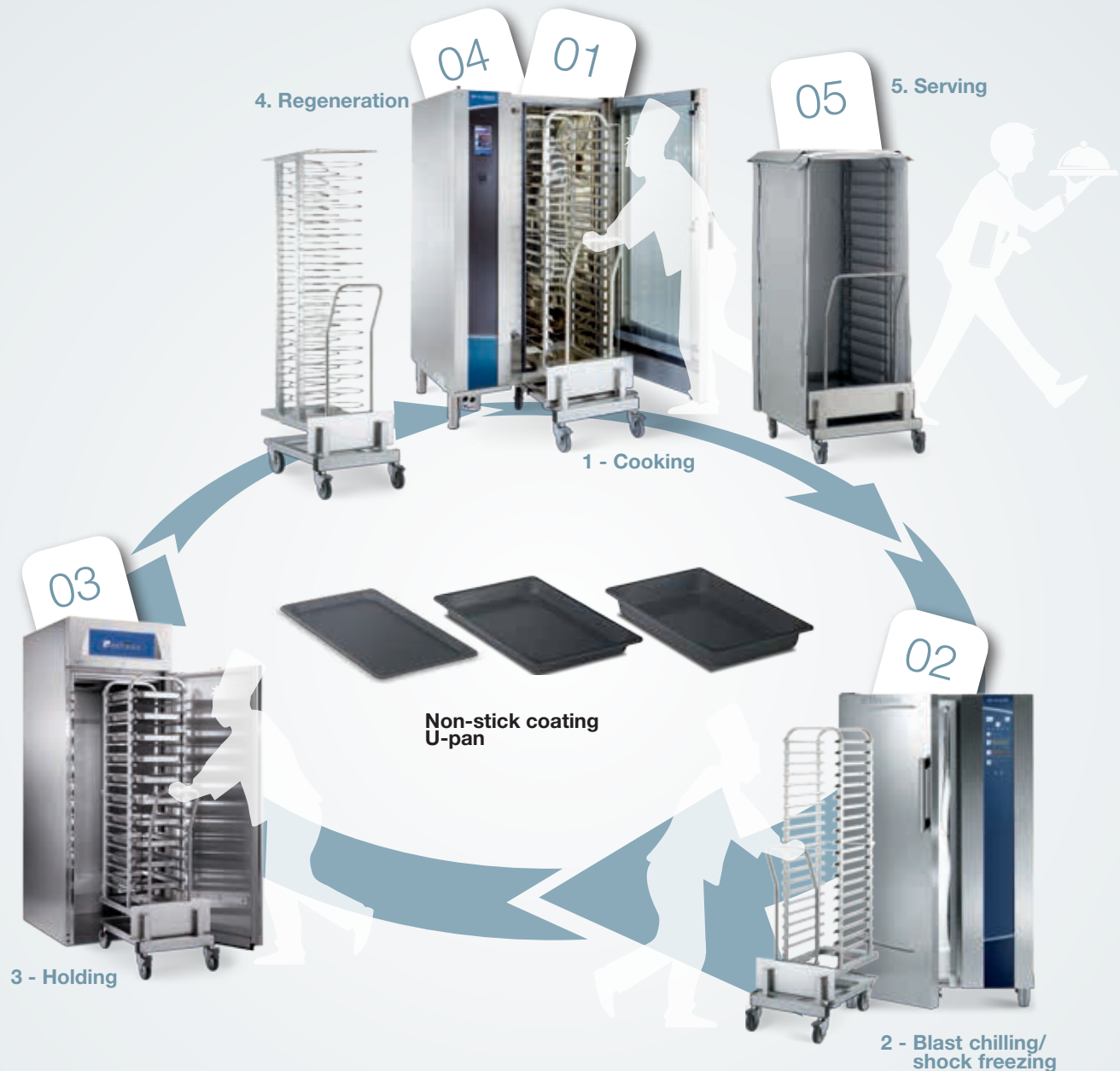
air-o-system, the Electrolux integrated Cook&Chill system, oven and blast chiller, is the ideal solution for achieving excellent cooking results. Optimize profit, better the workflow and satisfy customers with high quality food.

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 for air-o-system family

GastroNorm Solutions GN

Oven & Blast Chiller/ Freezer Size	61	62	101	102	201	202
Mobile GastroNorm Rack* (Trolley for 20 grids)	922005 65 mm pitch 922008 80 mm pitch	922269 65 mm pitch 922270 80 mm pitch	922006 65 mm pitch 922009 80 mm pitch	922043 65 mm pitch 922045 80 mm pitch	922007 63 mm pitch 922010 80 mm pitch	922044 63 mm pitch 922046 80 mm pitch
Slide-in support (+ handle) ONLY FOR OVENS	922074	922047	922074	922047	not necessary	not necessary
Slide-in support (+handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	881028	881029	not necessary	not necessary
Trolley	922004	922042	922004	922042	not necessary	not necessary

* Every rack includes wheels

Banqueting Solutions GN

Oven & Blast Chiller/ Freezer Size	61	62	101	102	201	202
Mobile Banqueting Rack* (Trolley for 20 grids)	not available	not available	922015 30 plates, 65 mm pitch 922071 23 plates, 85 mm pitch	922052 51 plates, 75 mm pitch	922016 54 plates, 74 mm pitch 922072 45 plates, 90 mm pitch	922055 92 plates, 85 mm pitch
Slide-in support (+handle) ONLY FOR OVENS	not available	not available	922074	922047	not necessary	not necessary
Slide-in support (+handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	881028	881029	not necessary	not necessary
Trolley	not available	not available	922004	922042	not necessary	not necessary
Thermal blanket	not available	not available	922013	922048	922014	922049

* Every rack includes wheels

Baking Solutions 15 ¾" x 23 ⅝"- 400 x 600 mm

Oven & Blast Chiller/ Freezer Size	61	62	101	102	201	202
Mobile baking rack	922065 5 grids, 80 mm pitch	not available	922066 8 grids, 80 mm pitch	not available	922068 16 grids, 80 mm pitch	not available
Slide- in support (+ handle) ONLY FOR OVENS	922074	not available	922074	922047	not necessary	not necessary
Slide- in support (+ handle) ONLY FOR BLAST CHILLER/FREEZERS	not available	not available	881028	881029	not necessary	not necessary
Trolley	922004	not available	922004	922042	not necessary	not necessary
Fixed baking rack	922282 Fixed 85 mm	not available	922292 Fixed 85 mm	not available	not available	not available

GastroNorm handling

Slide-in support

Oven size	61	101	62	102
PNC for oven	922074		922047	
PNC for blast chiller	N/A	881028	N/A	881029

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

Trolley for mobile racks

Oven size	61	101	62	102
PNC	922004		922042	
Dimension WxDxH	16 $\frac{1}{8}$" x 35 $\frac{1}{16}$" x 37 $\frac{3}{16}$" 410 x 890 x 945 mm		23 $\frac{5}{8}$"x 39 ¾" x 37 $\frac{3}{16}$" 600 x 1010 x 945 mm	

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

Mobile GastroNorm rack

Oven size	61	
PNC	922005	922008
Grid nr.	6 grids (2 ½" - 65 mm pitch)	5 grids (3 $\frac{1}{8}$" - 80 mm pitch)
Dimension WxDxH	14" x 19 $\frac{7}{8}$" x 18 $\frac{1}{8}$" - 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	62	
PNC	922269	922270
Grid nr.	6 grids (2 ½" - 65 mm pitch)	5 grids (3 $\frac{1}{8}$" - 80 mm pitch)
Dimension WxDxH	22 x 24 $\frac{9}{16}$" x 18 $\frac{5}{16}$" - 558 x 624 x 465 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	101	
PNC	922006	922009
Grid nr.	10 grids (2 ½" - 65 mm pitch)	8 grids (3 ⅛" - 80 mm pitch)
Dimension WxDxH	14" x 21 ⅝" x 28 ⅜" - 355 x 550 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	102	
PNC	922043	922045
Grid nr.	10 grids (2 ½" - 65 mm pitch)	8 grids (3 ⅛" - 80 mm pitch)
Dimension WxDxH	22 $\frac{1}{16}$" x 24 $\frac{13}{16}$" x 28 ⅜" - 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	201	
PNC	922007	922010
Grid nr.	20 grids (2 ½" - 63 mm pitch)	16 grids (3 ⅛" - 80 mm pitch)
Dimension WxDxH	21 $\frac{7}{16}$" x 31 ⅛" x 66 $\frac{15}{16}$" - 545 x 790 x 1700 mm	

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

Mobile GastroNorm rack

Oven size	202	
PNC	922044	922046
Grid nr.	20 grids (2 ½" - 63 mm pitch)	16 grids (3 ⅛" - 80 mm pitch)
Dimension WxDxH	27 ⅛"x 36 ⅝"x 66 $\frac{15}{16}$" 716 x 927 x 1700 mm	27 ⅛"x 36 ⅝"x 66 $\frac{15}{16}$" 716 x 927 x 1700 mm

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

Banqueting handling

Slide-in support

Oven size	101	102
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	101	102
PNC	922004	922042
Dimension **WxDxH**	16 $\frac{1}{8}$"x 35 $\frac{1}{16}$"x 37 $\frac{3}{16}$" 410 x 890 x 945 mm	23 $\frac{5}{8}$"x 39 ¾" x 37 $\frac{3}{16}$" 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	101	
PNC	922015	922071
Grid nr.	30 plates (2 ½" - 65 mm pitch)	23 plates (3 $\frac{1}{3}$" - 85 mm pitch)
Dimension **WxDxH**	15 $\frac{3}{8}$" x 25 $\frac{13}{16}$" x 28 $\frac{3}{8}$" - 390 x 655 x 720 mm	

▶ Includes wheels and base supports
▶ Slide-in support is required
▶ Plates up to 12 $\frac{3}{16}$" - 310 mm Ø

Mobile banqueting rack

Oven size	102
PNC	922052
Grid nr.	51 plates (3" - 75 mm pitch)
Dimension **WxDxH**	24 $\frac{7}{16}$" x 30 $\frac{11}{16}$"x 28 $\frac{3}{8}$" - 620 x 780 x 720 mm

▶ Includes wheels and base supports
▶ Slide-in support is required
▶ Plates up to 12 $\frac{3}{16}$" - 310 mm Ø

Banqueting handling

Mobile banqueting rack

Oven size	201	
PNC	922016	922072
Grid nr.	54 plates (3" - 74 mm pitch)	45 plates (3 ½" - 90 mm pitch)
Dimension WxDxH	20 $\frac{1}{16}$" x 33 $\frac{1}{16}$" x 67 ½" - 510 x 840 x 1715 mm	

▸ Includes: removable handle, base with a drain, rear wheels with brakes
▸ Plates up to 12 $\frac{3}{16}$" - 310 mm Ø

Mobile banqueting rack

Oven size	202
PNC	922055
Grid nr.	92 plates (85 mm pitch)
Dimension WxDxH	27 $\frac{1}{8}$" x 36 $\frac{5}{8}$" x 66 $\frac{15}{16}$" - 715 x 930 x 1700 mm

▸ Includes: removable handle, base with a drain, rear wheels with brakes
▸ Plates up to 12 $\frac{3}{16}$" - 310 mm Ø

Thermal blanket for racks

Oven size	101	102
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	201	202
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	101	102
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	61	101	102
PNC	922004		922042
Dimension WxDxH	16 $^1/_8$"x 35 $^1/_{16}$"x 37 $^3/_{16}$" 410 x 890 x 945 mm		23 $^5/_8$"x 39 ¾"x 37 $^3/_{16}$" 600 x 1010 x 945 mm

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

Mobile bakery/pastry racks
(15 ¾" x 23 ⅝" - 400 x 600 mm)

Oven size	61	101	102
PNC	922065	922066	922067
Grid nr.	5 trays (3 ⅛ - 80 mm pitch)	8 trays (3 ⅛ - 80 mm pitch)	
Dimension WxDxH	16 $^{15}/_{16}$"x 24 $^{13}/_{16}$" x 18 $^5/_{16}$" 430 x 630 x 465 mm	16 $^{15}/_{16}$"x 24 $^{13}/_{16}$" x 28 ⅜" 430 x 630 x 720 mm	22 $^1/_{16}$ x 24 $^{13}/_{16}$" x 28 ⅜" 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 bakery/pastry racks
(15 ¾" x 23 ⅝" - 400 x 600 mm)

Oven size	201	202
PNC	922068	922069
Grid nr.	16 trays (3 ⅛" - 80 mm pitch)	
Dimension WxDxH	21 $^7/_{16}$"x 32 ¼"x 66 $^{15}/_{16}$" 545 x 820 x 1700 mm	27 ⅛" x 36 ⅝" x 66 $^{15}/_{16}$" 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
(15 ¾" x 23 ⅝" 400 x 600 mm)

Oven size	61	101
PNC	922282	922292
Grid nr.	5 (3 ¹/₃" - 85 mm pitch)	9 (3 ¹/₃" - 85 mm pitch)

▶ Designed for use with bakery/pastry trays 15 ¾" x 23 ⅝" - 400 x 600 mm (see page 12)

Cleaning solutions

Wall-mounted basket for detergent tanks

Oven size	61	62	101	102	201	202
PNC			922209			

▶ Ideal to keep detergents away from the floor

Open base hanging basket for detergent tanks

Oven size	61	62	101	102
PNC		922212		

▶ Ideal to keep detergents away from the floor

External spray unit

Oven size	61	62	101	102	201	202
PNC			922171			

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

Retractable external spray unit

Oven size	201	202
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	61	62	101	102
PNC	922169			

▶ Ideal when 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

Installation solutions - Bases

Open base with tray GastroNorm support

Oven size	61	101	62	102
PNC	922195		922198	
Grid nr.	7 (GN1/1)		7 (GN2/1)	
Dimension WxDxH	35 $^1/_{16}$" x 30" x 31 $^5/_8$" 891 x 762 x 803 mm		47 ¼" x 35 $^{15}/_{16}$" x 31 $^5/_8$" 1201 x 912 x 803 mm	

▶ Supplied with 1 tray support as standard, with the possibilty 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	61	101	62	102
PNC	922223		922234	
Grid nr.	7 (GN1/1)		7 (GN2/1)	
Dimension WxDxH	35 $^5/_{16}$" x 33 ¼" x 31 $^5/_8$" 897 x 845 x 803 mm		47 ½" x 39 $^3/_{16}$" x 31 $^5/_8$" 1207 x 995 x 803 mm	

▶ Supplied with 1 tray support as standard, with the possibilty 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	61	101	62	102
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
(15 ¾" x 23 $^5/_8$" - 400 x 600 mm)

Oven size	61	101
PNC	922286	
Grid nr.	5	

▶ Bakery/pastry runners for 15 $^3/_4$" x 23 $^5/_8$" - 400 x 600 mm trays (bakery/pastry) in open and cupboard bases

Wheels

4 wheels for oven bases

Oven size	61	62	101	102
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

Hood height
584 mm - 23"

Oven height
928 mm - 36 $^9/_{16}$"

Base height
803 mm - 31 $^5/_8$"

Total height 2315 mm - 91 $^1/_4$"
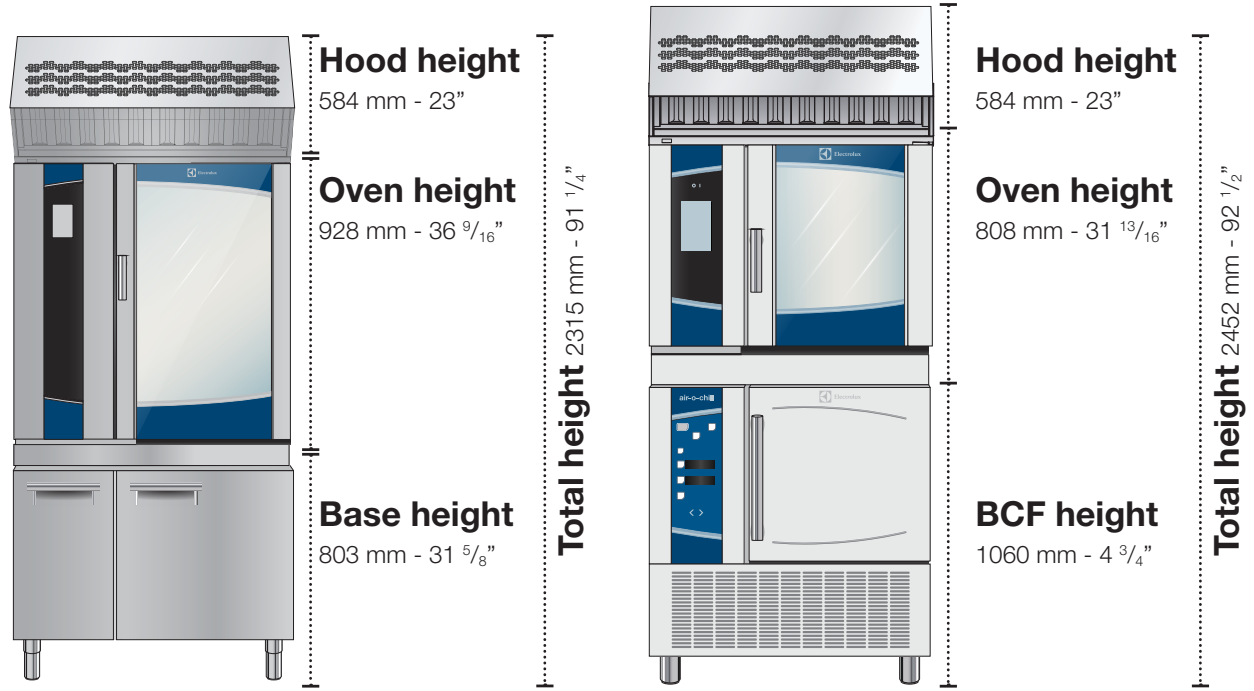
**For 61 and 101
electric oven solutions**

Hood height
584 mm - 23"

Oven height
808 mm - 31 $^{13}/_{16}$"

BCF height
1060 mm - 4 $^3/_4$"

Total height 2452 mm - 92 $^1/_2$"

ecovent 30: recommended for
air-o-steam family

ecovent 40: recommended for
air-o-convect family

**For 62 and 102
electric oven solutions**
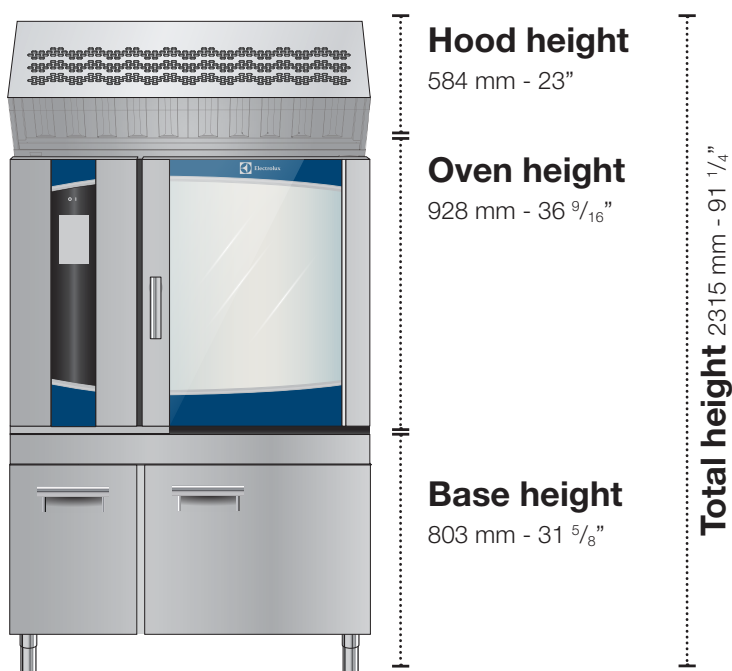
ecovent 30: recommended for
air-o-steam family
ecovent 40: recommended for
air-o-convect family

Hood height
584 mm - 23"

Oven height
928 mm - 36 $^9/_{16}$"

Base height
803 mm - 31 $^5/_8$"

Total height 2315 mm - 91 $^1/_4$"

Note: examples shown of hood mounted on oven + cupboard base (open base also available)

Stacking kits

Stacking kit Tower of Power

Oven size	61 + 61
PNC	881049
Material	AISI 304
Total inst. height	on feet: 75 ½" (+2 $^{49}/_{64}$" - $^{25}/_{64}$") 1918 mm (+70 -10 mm)
Dimension WxDxH	35 $^3/_8$" x 35 $^{15}/_{16}$" x 6" 898x915x150 mm

Stacking kit for half size oven on oven

Oven size	61 + 61	61 + 101
PNC	922318 (gas); 922319 (electric)	
Material	AISI 304	
Total inst. height	67 ½" (-1 $^3/_{16}$") 1715 mm (-30 mm)	77 $^3/_8$" (-1 $^3/_{16}$") 1965 mm (-30 mm)
Dimension WxDxH	35 $^3/_8$"x 34 $^7/_{16}$"x 7 $^1/_{16}$" 898 x 874 x 179 mm	

▶ 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 for full size oven on oven

Oven size	62 + 62	62 + 102
PNC	922267 (electric)	922268 (gas);
Material	AISI 304	
Total inst. height	67 ½" (-1 $^3/_{16}$") 1715 mm (-30 mm)	77 $^3/_8$" (-1 $^3/_{16}$") 1965 mm (-30 mm)
Dimension WxDxH	37 $^3/_8$" x 41 $^5/_{16}$"x 6" 950 x 1050 x 374 mm	51 $^3/_{16}$" x 39 $^3/_8$"x 20 $^7/_8$" 1300 x 1000 x 530 mm

▶ 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 kits

Riser for stacked ovens

Oven size	61 + 61	62+62
PNC	922330 (with feet); 922331 (with wheels)	922334 (with feet); 922335 (with wheels)
Dimension WxDxH	33 $^7/_8$"x 27 $^3/_8$"x 15 $^3/_8$" (+2") 860 x 695 x 390 (+50) mm	46 $^1/_{16}$"x 33 $^1/_4$"x 17 $^1/_2$" (+2") 1170 x 845 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	61 + 61	61 + 101	62+62	62+102
PNC	922333		922336	
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	61 + 61	61 + 101
PNC	922323	
Material	AISI 304	

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

Stacking kits

61 oven on **61 oven**
What to order:

top oven

(+)

stacking kit*
922318 electric
or
922319 gas

(+)

bottom oven

(+)

922333 caster kit

or

adjustable feet
(included with stacking kit)

Total height
on adjustable feet:
 64 ½" - 66 ½" (1640-1690 mm)
on wheels:
65 ³/₄" (1669 mm)

Width
35 ³/₈" (898 mm)

Depth
36 ¹/₃₂" (915 mm)

or

61 oven on **61 oven**
on riser
What to order:

top oven

(+)

stacking kit*
922318 electric
or
922319 gas

(+)

bottom oven

(+)

922331 riser + caster kit

or

922330 riser + feet
(adjustable feet included
with stacking kit)

Total height
on adjustable feet:
74 ³/₄" - 76 ³/₄" (1900-1950 mm)
on wheels:
74 ¹/₂" (1891 mm)

Width
35 ³/₈" (898 mm)

Depth
36 ¹/₃₂" (915 mm)

or

*Note: stacking kit type (eletric or gas) must be ordered based on the bottom oven

Stacking kits

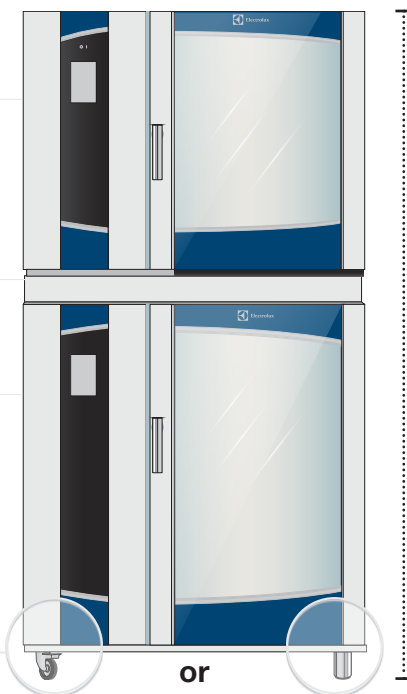**61 oven** on **101 oven**
What to order:

top oven

+

stacking kit*
922318 electric
or
922319 gas

+

bottom oven

+

922333 caster kit

or

adjustable feet
(included with stacking kit)

or

Total height
on adjustable feet:
74 $\frac{1}{2}$" - 76 $\frac{1}{2}$" (1940 - 1990 mm)
on wheels:
75 $\frac{1}{2}$" (1920 mm)

Width
35 $\frac{3}{8}$" (898 mm)

Depth
36 $\frac{1}{32}$" (915 mm)

62 oven on **62 oven**
What to order:

top oven

+

stacking kit*
922267 electric
or
922268 gas

+

bottom oven

+

922336
support + caster kit

or

adjustable feet
(included with stacking kit)

or

Total height
on adjustable feet:
64 $\frac{1}{2}$" - 66 $\frac{1}{2}$" (1640 - 1690 mm)
on wheels:
66 $\frac{1}{8}$" (1680 mm)

Width
47 $\frac{9}{16}$" (1208 mm)

Depth
41 $\frac{15}{16}$" (1065 mm)

*Note: stacking kit type (eletric or gas) must be ordered based on the bottom oven

Stacking kits

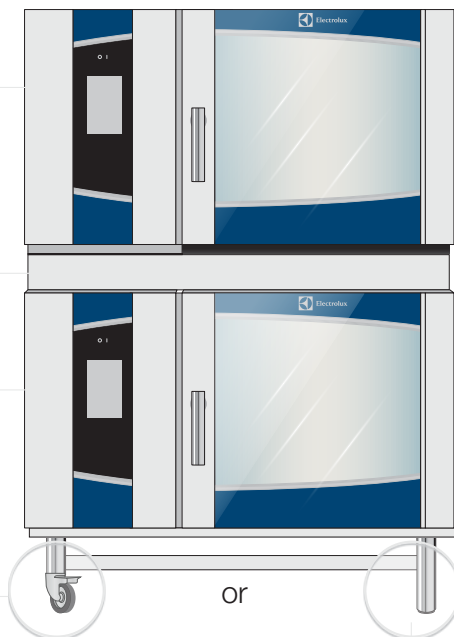## 62 oven on 62 oven on riser
What to order:

top oven

$+$

stacking kit*
922267 electric
or
922268 gas

$+$

bottom oven

$+$

922335 riser + caster kit

or

922334 riser + feet
(adjustable feet
included with stacking kit)

or

Total height
on adjustable feet:
74 $^1/_2$" - 76 $^1/_2$" (1900 - 1950 mm)
on wheels:
75 $^1/_2$" (1920 mm)

Width
47 $^9/_{16}$" (1208 mm)

Depth
41 $^{15}/_{16}$" (1065 mm)

62 oven on 102 oven
What to order:

top oven

$+$

stacking kit*
922267 electric
or
922268 gas

$+$

bottom oven

$+$

922336
support + caster kit

or
adjustable feet
(included with stacking kit)

or

Total height

on adjustable feet:
74 $^1/_2$" - 76 $^1/_2$" (1940 - 1990 mm)
on wheels:
76" (1930 mm)

Width
47 $^9/_{16}$" (1208 mm)

Depth
41 $^{15}/_{16}$" (1065 mm)

*Note: stacking kit type (eletric or gas) must be ordered based on the bottom oven

Stacking kits

Electrolux "Tower of Power". Create the most powerful and compact Cook&Chill tower solution on the market. Fits in spaces just 3 feet wide!

61 oven on **61 BCF**
What to order:

top oven

(+)

881049
stacking kit

(+)

726303 blast chiller/
shock freezer

standard feet
included with BCF

Total height
on adjustable feet:
75" - 78" (1900 - 1980 mm)

Width
35 $^3/_8$" (898 mm)

Depth
36 $^1/_{32}$" (915 mm)

Order the above components to **create** a **Tower of Power Cook&Chill system** for your existing 61 combi or 61 blast chiller/shock freezer.

Stacking kits

Electrolux "Tower of Power". Complete the most powerful and compact Cook&Chill tower solution on the market. Fits in spaces just 3 feet wide!

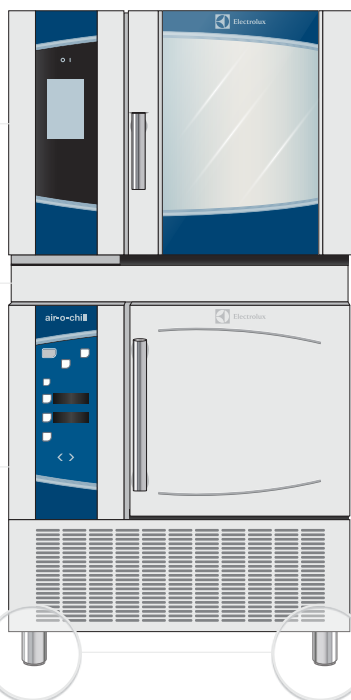**61 oven** on **61 BCF**
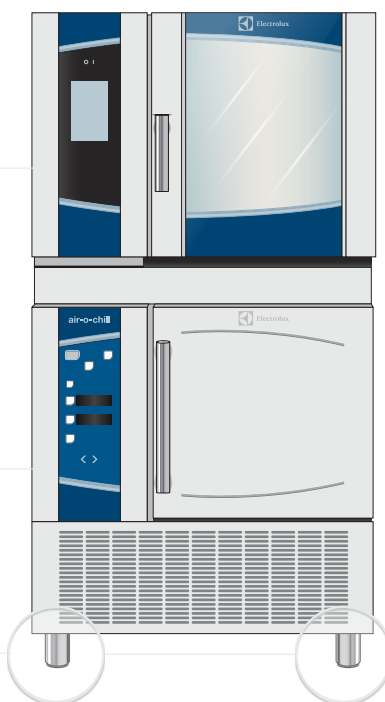**What to order:**

top oven

+

726672
blast chiller/shock freezer
with built-in stacking kit

standard feet included
with 61 BCF

Total height
on adjustable feet:
75" - 78" (1900 - 1980 mm)

Width
35 $^3/_8$" (898 mm)

Depth
36 $^1/_{32}$" (915 mm)

Order the above components to **complete** a **Tower of Power Cook&Chill system** or for your existing 61 combi.

Miscellaneous

Heat shield

Oven size	61	62	101	102	201	202
PNC	922250	922271	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…)
- ▶ 2 $^{49}\!/_{64}$" - 70 mm thickness

Heat shield for stacked ovens 61-101

Oven size	61 + 61	61 + 101
PNC	922244	922245
Family	all	

- ▶ Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. charbroilers, stoves…)
- ▶ 2 $^{49}\!/_{64}$" - 70 mm thickness

Heat shield for stacked ovens 62-102

Oven size	62 + 62	62 + 102
PNC	922272	922273
Family	all	

- ▶ Ideal for protecting left side of the oven (electronics) from overheating caused by closeness to strong heat sources (ex. charbroilers, stoves…)
- ▶ 2 $^{49}\!/_{64}$" - 70 mm thickness

Air filter

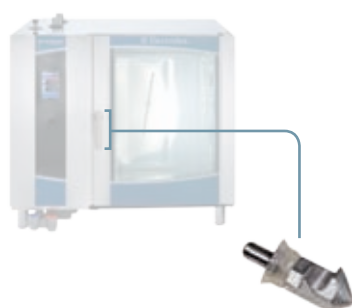| Oven size	61	101	62	102
PNC	922246		922247	
Material	AISI 304			

- ▶ Ideal for the lower unit of a stacked installation and for dusty environments
- ▶ 201 and 202 ovens come with air filters included

Miscellaneous

Left hinged door

Oven size	61	62	101	102	201	202
PNC	Must be ordered as SPECIAL					
Family	all					

Double-step door opening

Oven size	61	62	101	102
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

4 adjustable feet for countertop oven models

Oven size	61	62	101	102
PNC	922012			
Material	AISI 304			

▶ Adjustable height: 6" - 7 $^7/_8$" (150-200 mm)

4 adjustable wheels for 20 grids oven models

Oven size	201	202
PNC	922280	

▶ Ideal in helping with the process of cleaning behind the oven
▶ Adjustable height (± ⅜" - 10 mm)
▶ 2 swivelling wheels with brakes and 2 fixed wheels without brakes
▶ If mounted on gas ovens, a flexible pipe is required

Miscellaneous

Chimney adaptor

Oven size	61	62	101	102	201	202
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

Name ....   E-mail ....

....   Telephone ....

Company ....   Fax ....

....

Address ....

....

Item name	PNC	Quantity

Dealer stamp

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• 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

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