

Inside Celco

Timely News For The Consultant

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Thinking of you

 **Electrolux**

**SELF
CLEANING**



AIR-O-CONVECT

A hybrid convection oven that provides the benefits of both a convection oven and a steamer, with a built in automatic integrated cleaning system.

AIR-O-CONVECT

- ◆ **Convection and steamer in one oven.**
- ◆ **Dry hot convection cycle (77°F - 572°F).**
- ◆ **Automatic moistener, with 11 settings, for boilerless steam generation.**
- ◆ **Cooking quality and cleaning benefits that are generally associated with high performance combi ovens.**
- ◆ **Easy to use and very versatile.**
- ◆ **Built in core temperature probe.**
- ◆ **High efficiency and low emissions. Reduced gas consumption.**
- ◆ **Double glass door prevents scalds and ensures operator safety.**
- ◆ **Self cleaning oven** with 4 built in automatic cleaning cycles.
- ◆ **Variable fan speed (radial fan).**
- ◆ **Pulse ventilation for baking and low temperature cooking.**
- ◆ **Hold function for keeping food warm at the end of a cycle.**
- ◆ **Electronically controlled exhaust valve to extract excess humidity.**
- ◆ **Automatic and manual rapid cooling for going from a high to a lower temperature.**
- ◆ **Stackable.**
- ◆ **2 sizes available (6 grid or 10 grid).**
- ◆ **Gas or Electric.**



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