

Dział sprzedaży
HERNOX
www.hernox.pl
Tel. 58 624 00 44
Fax 58 624 29 18

air-o-speed

The fastest combi in the world!

Up to 4x faster than conventional equipment

 **Electrolux**
Professional

air-o-speed

 **Electrolux**
Professional



- air-o-speed is designed for operators who need:
 - speed
 - easy-to-use technology
 - and high quality

4x faster than a convection oven

 **Electrolux**
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Thanks to:



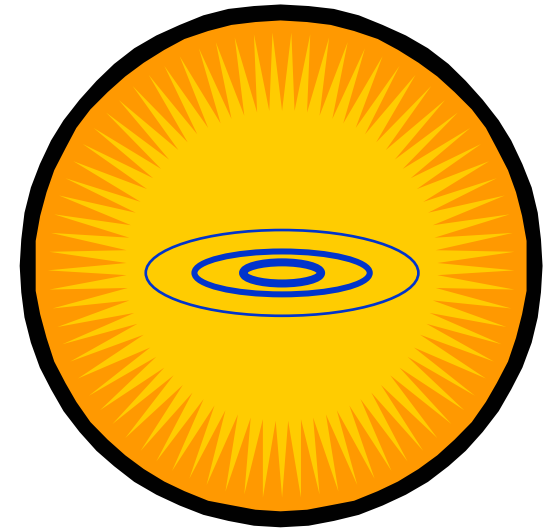
HOT AIR

Air temp: up to 300 °C
Air speed: 4 m/s
Bi-functional fan



STEAM

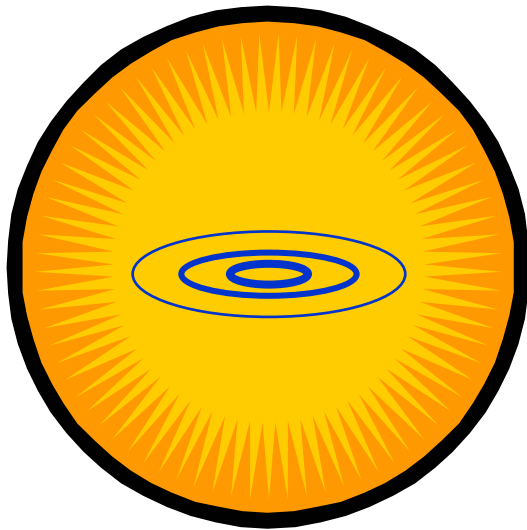
Boiler: up to 100%
saturation
Real humidity control



MULTI-WAVE

Microwaves: 3 kW
Cooks multiple items at once
Compatible with metal trays

Multi-wave tech



MULTI-WAVE

Microwaves: 3 kW

Cooks multiple items at once

Compatible with metal trays

- Three, one-kilowatt magnetrons generate up to 3000 watts of microwave power inside the air-o-speed™ cooking cavity.
- These waves are stirred, agitated and then, launched against metal plates inside the oven, enveloping the food product in a uniform, cloud of multi-waves.
- Unlike traditional microwaves, these multi-waves allow the food product to be cooked evenly in metal pans, independent of the food load inside the oven. Bake, steam and roast to perfection whether you cook one-, two- or ten-pans of food.

The most flexible product in the market

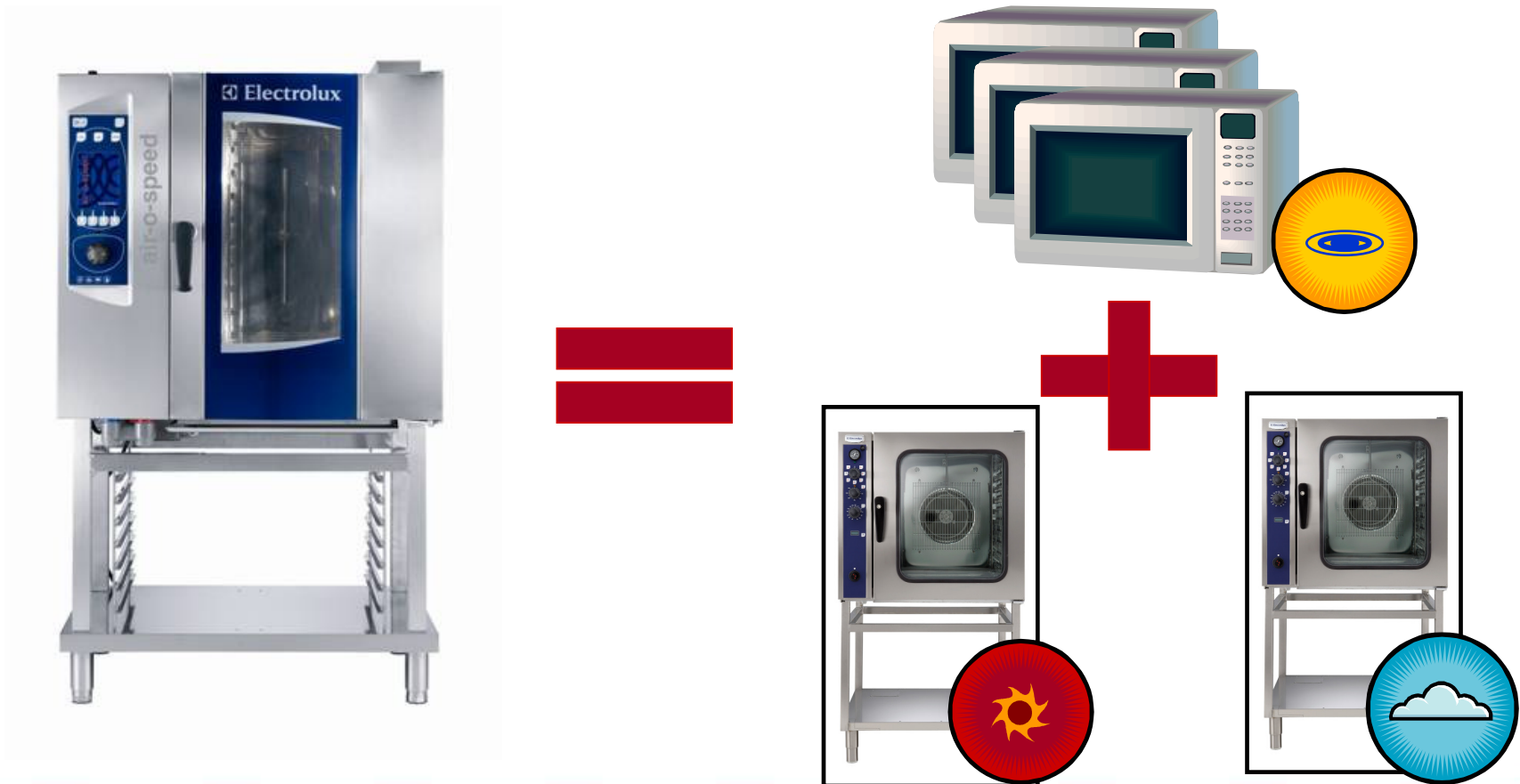
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- air-o-speed cooking cycles:
 1. Steam (100 °C)
 2. Low temperature steam (99-25 °C)
 3. Over heated steam (101-130 °C)
 4. Hot air (25-300 °C)
 5. Multi-Wave (0-3000 W)
 6. Regeneration (25-250 °C)
 7. Steam + Hot air (25-250 °C)
 8. Steam + Multi-Wave (25-130 °C)
 9. Hot air + Multi-Wave (25-300 °C)
 10. Steam + Hot air + Multi-Wave (25-250 °C)
- Type of cooking with air-o-speed:
 1. Thawing
 2. Thawing and cooking
 3. Thawing, cooking and holding
 4. Simmering
 5. Poaching
 6. Stewing
 7. Reheating
 8. Baking
 9. Roasting
 10. Pan-frying (exclusive U-pans)
 11. Braising
 12. Glazing
 13. Toasting
 14. Grilling (with oven grills)
 15. Low temperature cooking
 16. Gratinating

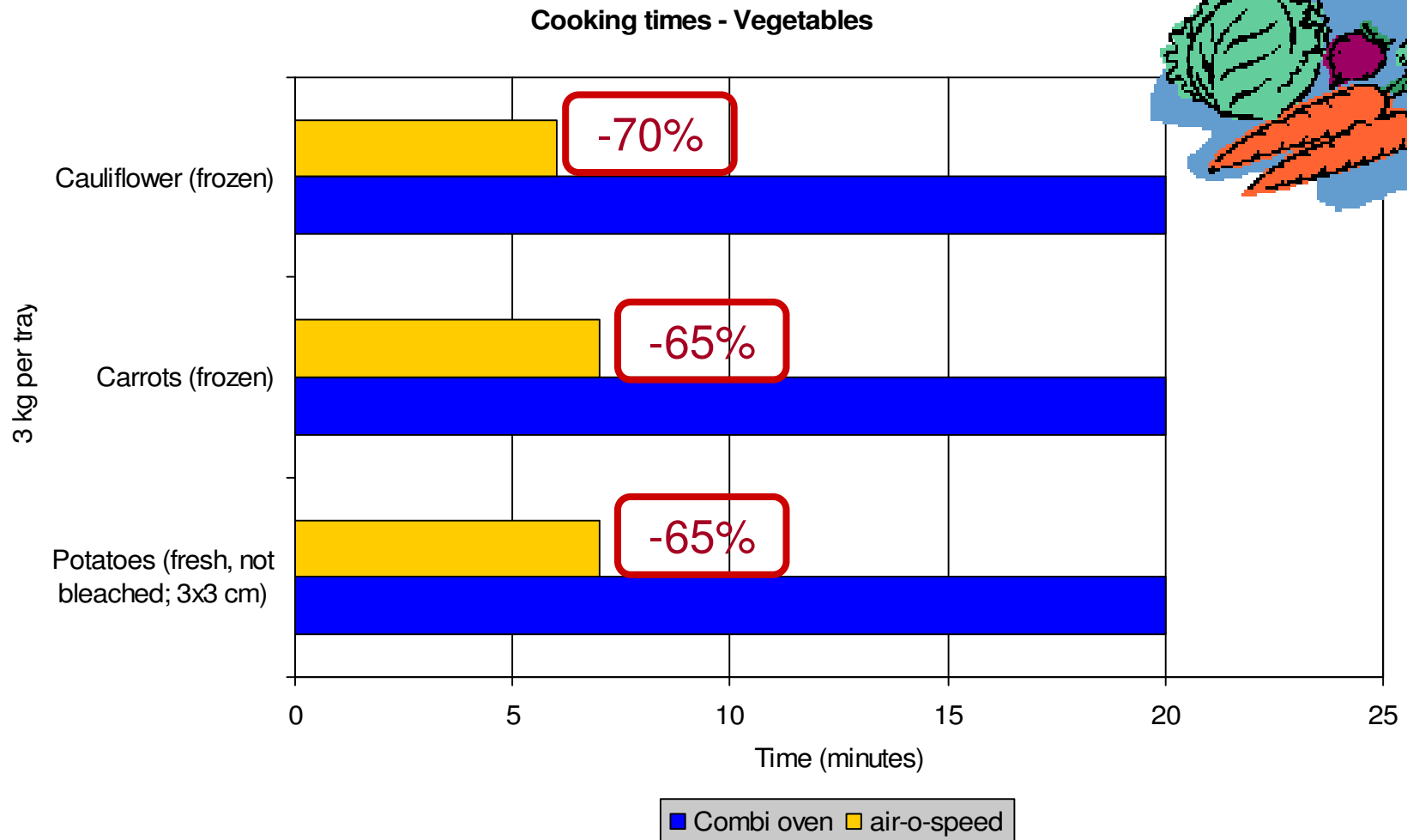
The most flexible product in the market

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- It's like having a convection oven, a steamer, and 3 professional microwave ovens of 1000 W in the same footprint

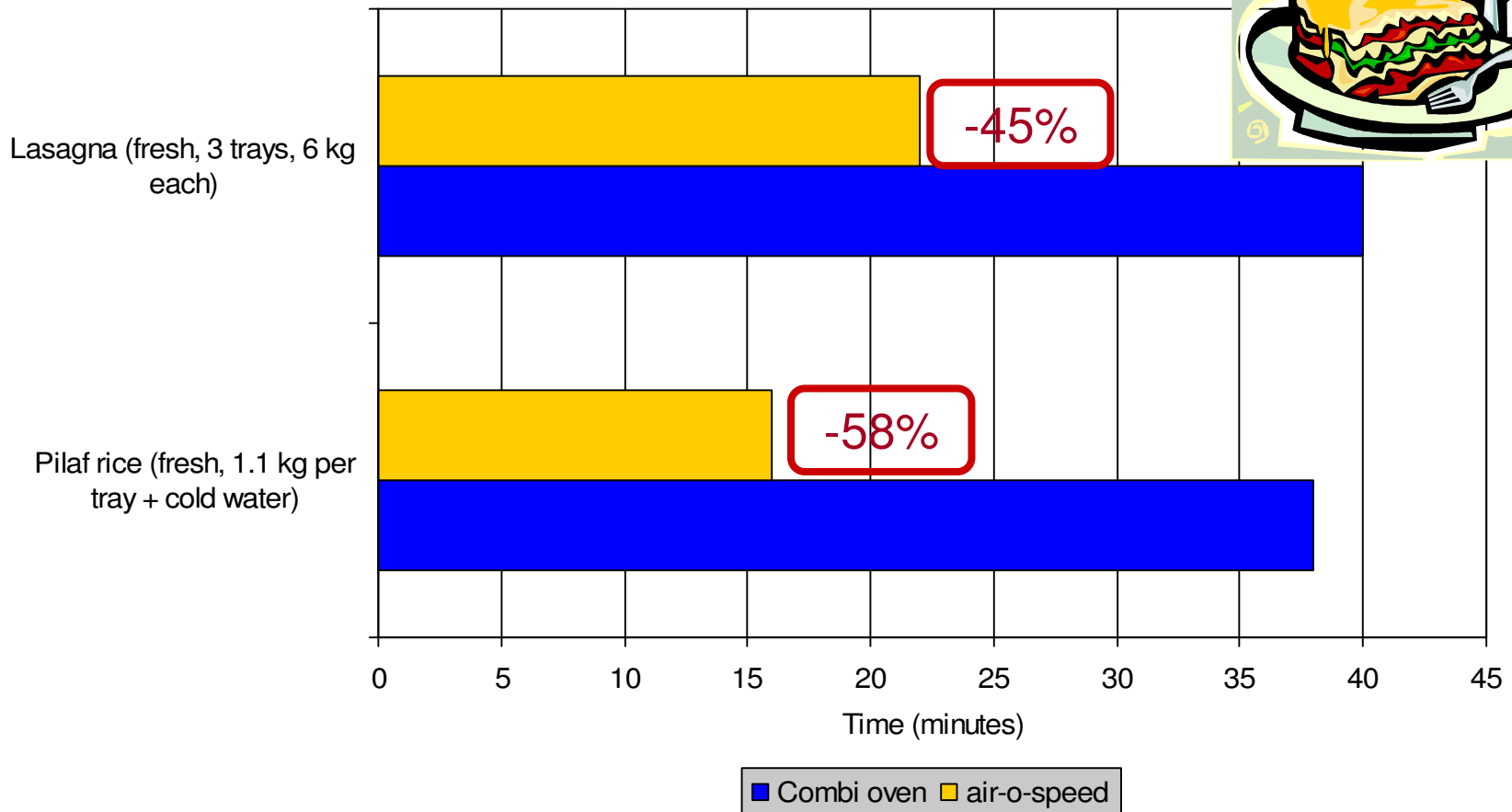


Cooking times: vegetables



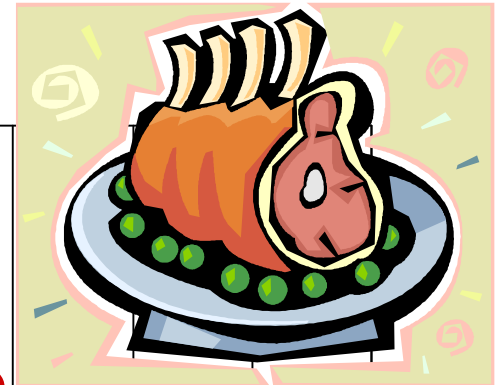
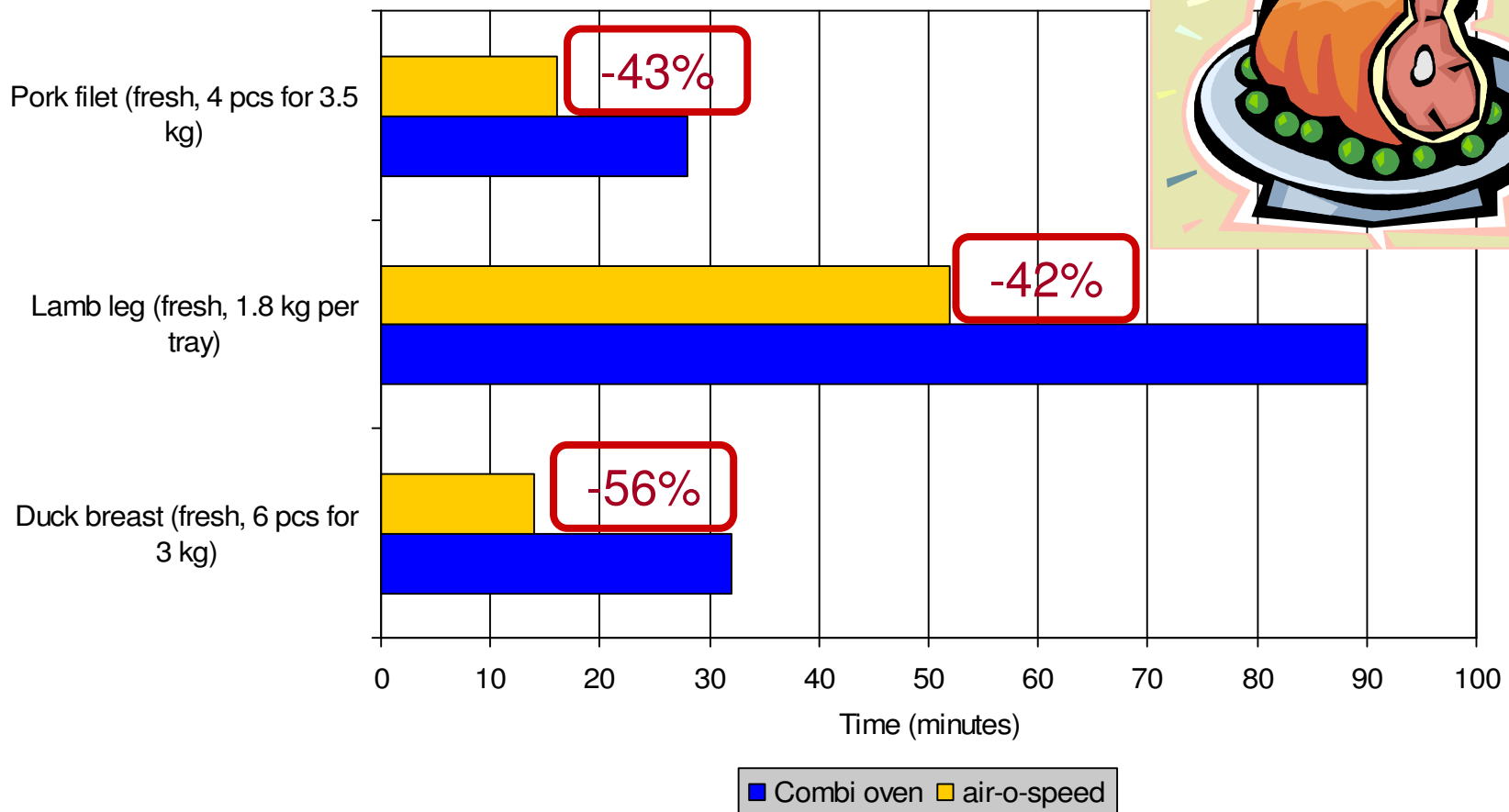
Cooking times: first courses

Cooking times - First courses



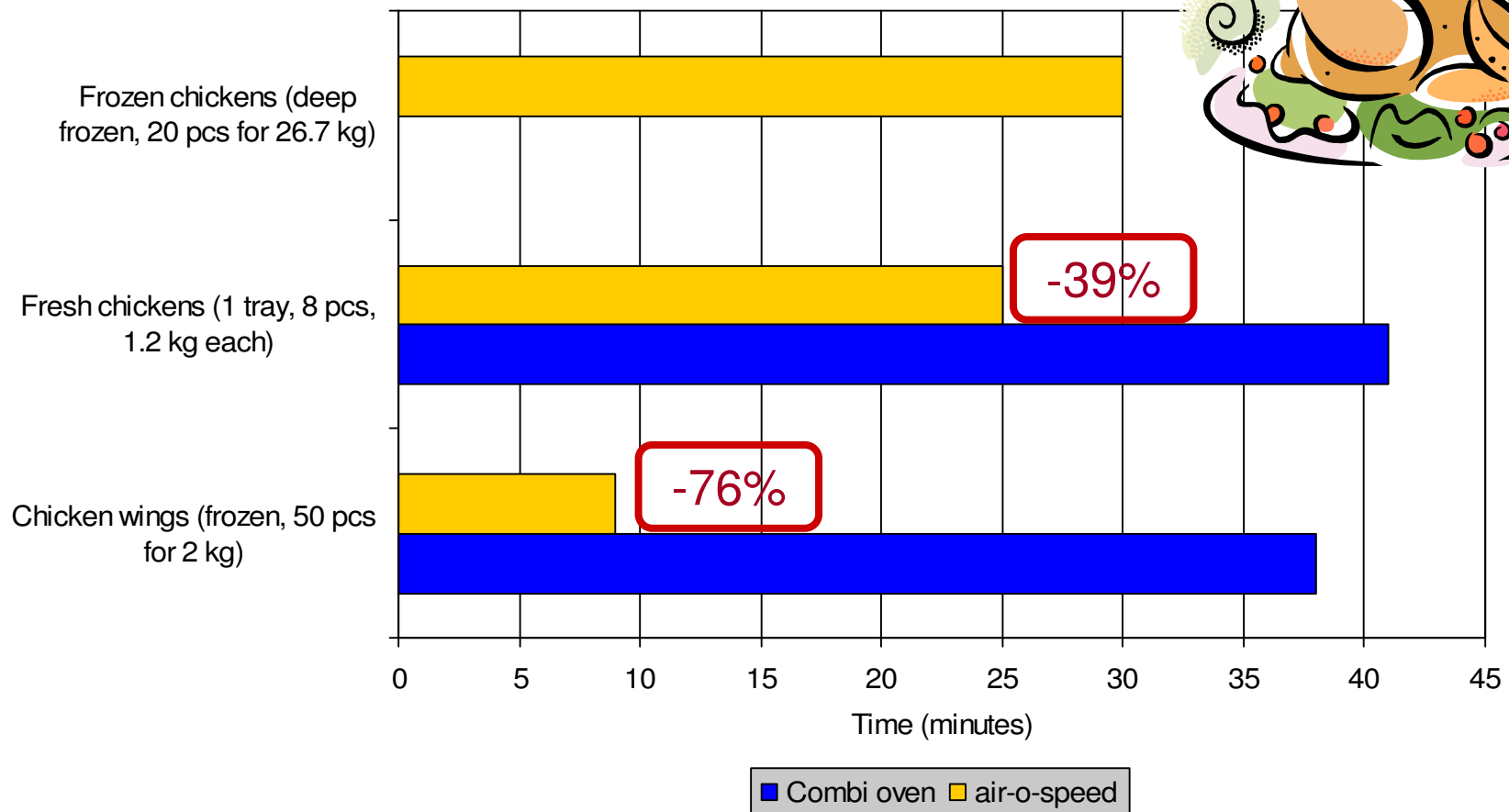
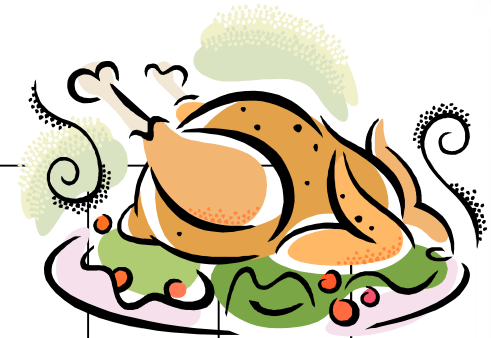
Cooking times: meats

Cooking times - Meats



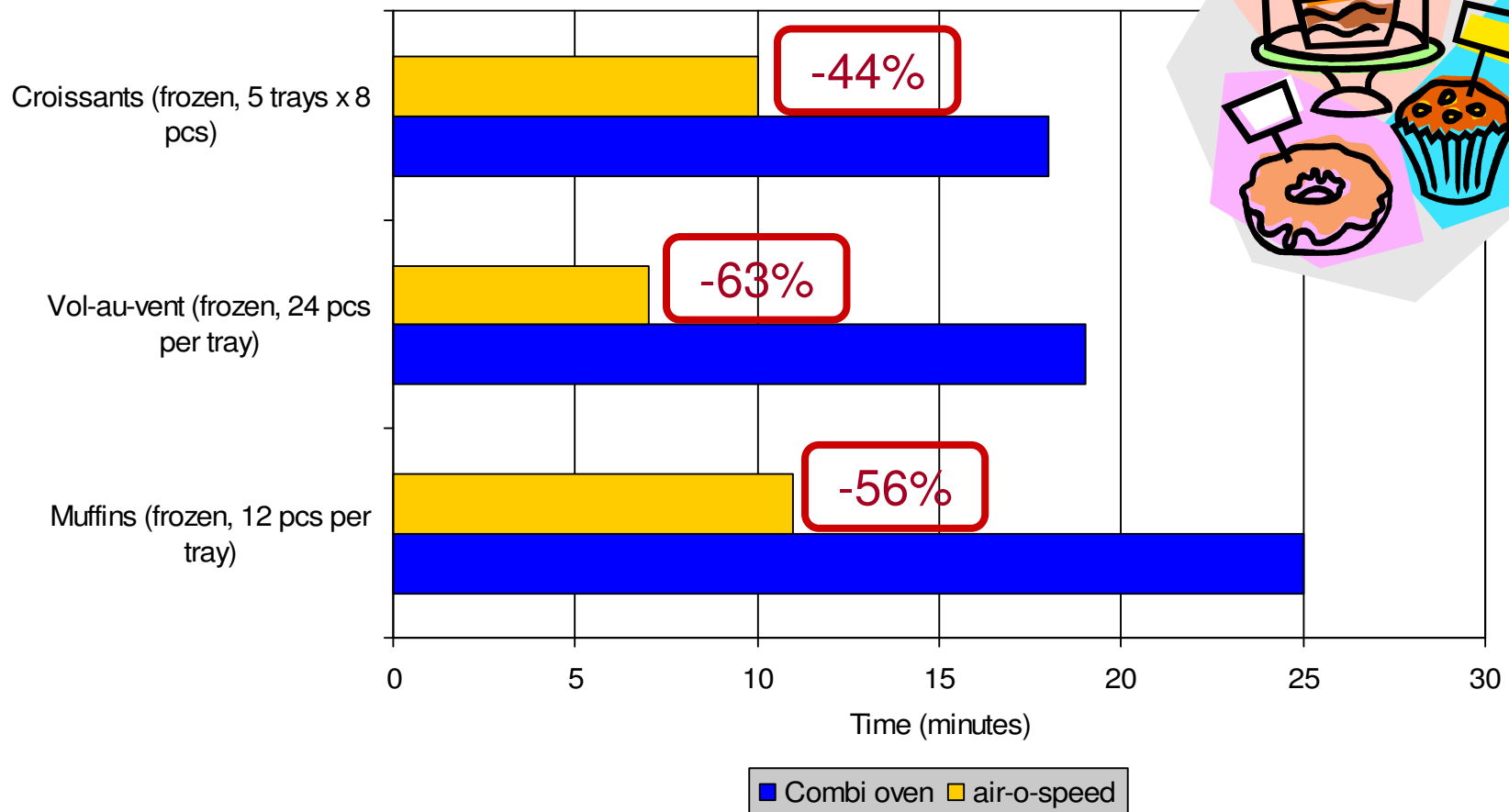
Cooking times: chickens

Cooking times - Chickens



Cooking times: bakery

Cooking times - Bakery



Cooking times: note

- “4x faster” is related to a standard convection oven as reference point
- In order to compare cooking results at the same quality level, we used a combi oven (faster than a convection) instead of a convection oven (less flexible) as reference point

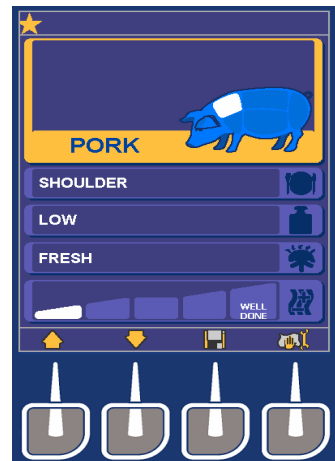
Capacity



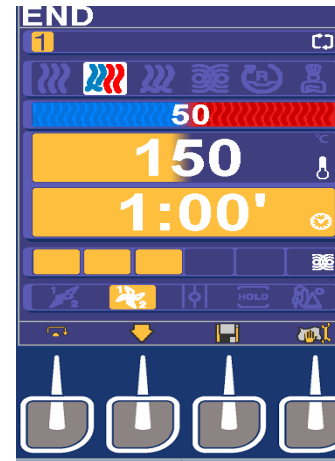
- air-o-speed can:
 - Cook different foods at the same time (with regard to the cooking cycle)
 - On different levels (up to 10)
 - For a maximum output of 50 kg

1 display, 3 modes

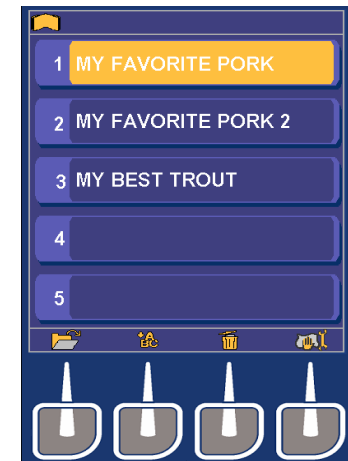
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AUTOMATIC
for unskilled staff

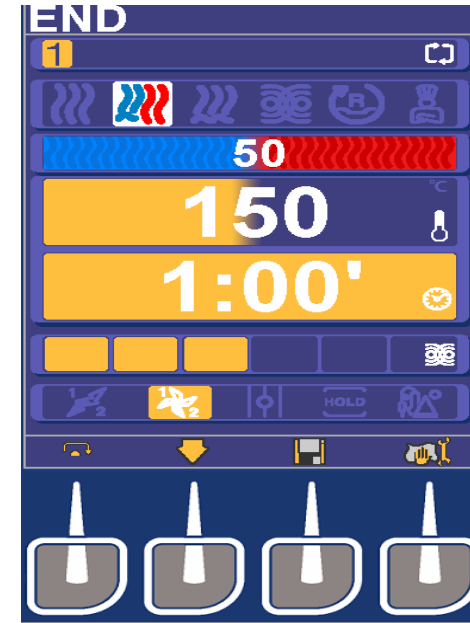
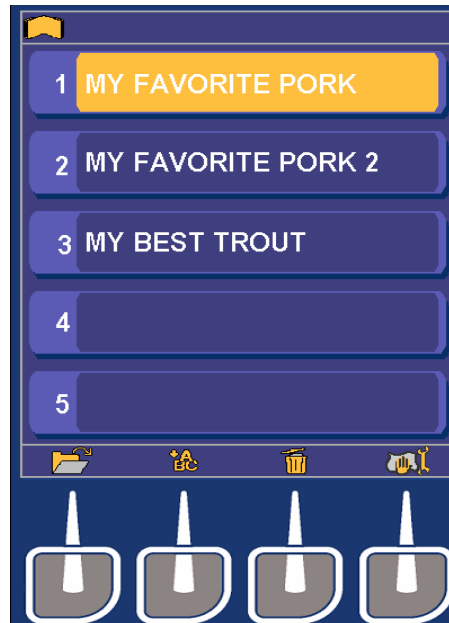
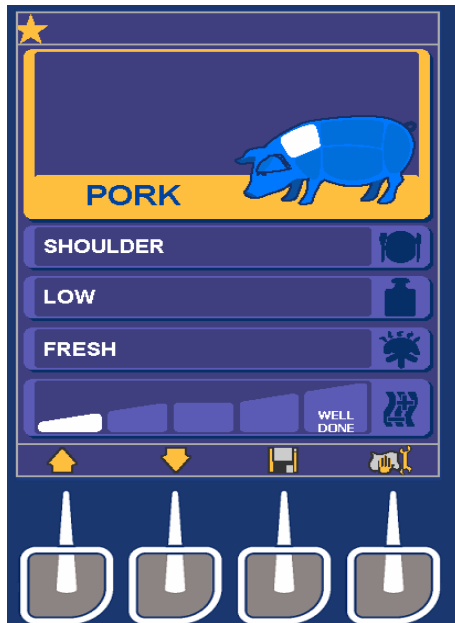


MANUAL
for advanced chefs



PROGRAMS
for chains staff

Open source

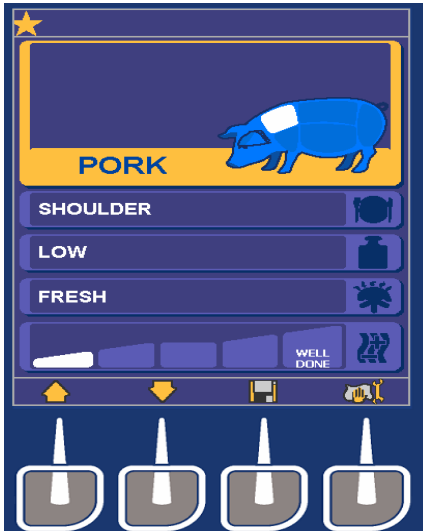


You can save the automatic settings in a program...

...and refine them as you want

Automatic mode: so simple

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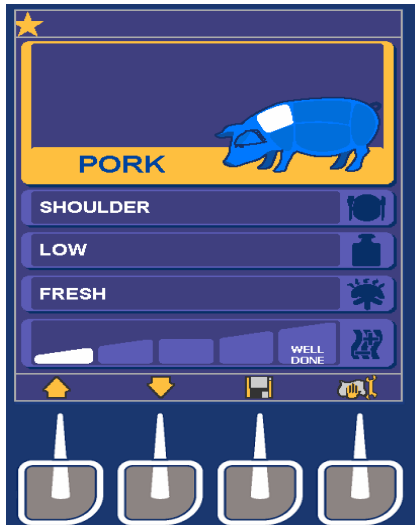
- Procedure (e.g. pork):
 1. Select food category (14)
 2. Select meat & cooking type (5)
 3. Select food load (3)
 4. Select fresh/frozen
 5. Select rare- well done (5)

It's so simple that even a 10 years old child can use it!

(not her, yet)



Automatic mode



- **STRENGTHS:**

- Exhaustive cooking portfolio
- Exact input for exact output
- Complete cycle from frozen to ready

- Single large (115x155 mm) graphical display: Liquid Crystals
 - Graphics help user's understanding
 - Graphics result more appealing
 - Bright colours (palette: 64) and clear visibility from over 12 m
 - Allow the use of every possible language

Even more opportunities

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- Air-o-speed is perfectly compatible with AOC 10 grids chiller-freezer
- and all the accessories of the air-o-steam combis:
 - Trolleys
 - Racks (for banqueting and baking)
 - Grids, grills, non-sticking pans...
 - Water softeners, filters
 - ...

Under control: HACCP

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- air-o-speed can be connected and monitored via network to respect the HACCP recommendations

Lambda sensor: perfect results

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PATENT



Perfect cooking conditions with air-o-clima

The Lambda sensor physically measures the real humidity level inside the cooking chamber and adjusts the atmosphere according to the set value

The Lambda sensor measures the quantity of oxygen inside the cooking chamber. The cooking chamber atmosphere is made of air (of which oxygen accounts for 20.7%) and steam. The more the air, the less the steam.

> REAL HUMIDITY CONTROL <

Without air-o-clima:
this is the result...



too dry

Without air-o-clima:
this is the result...



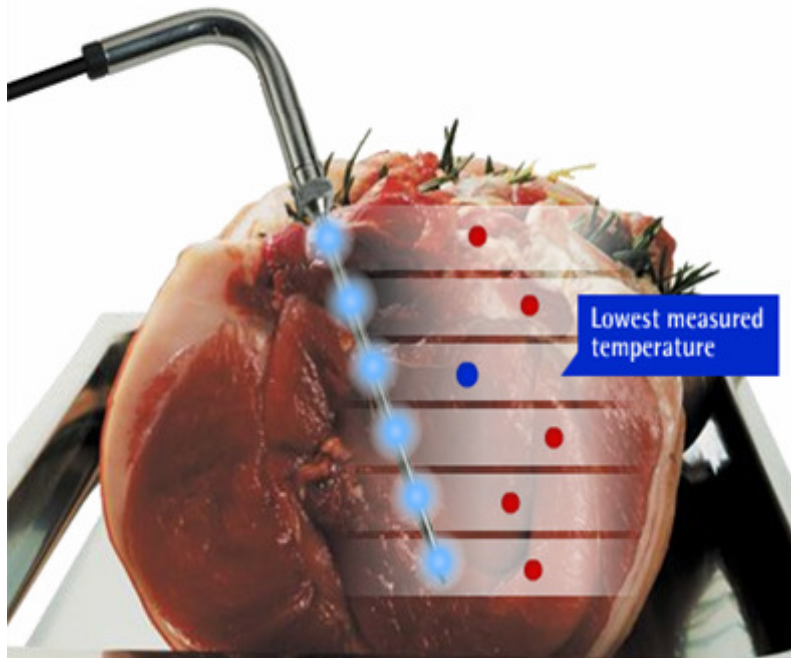
too moist

With air-o-clima:
this is the result...



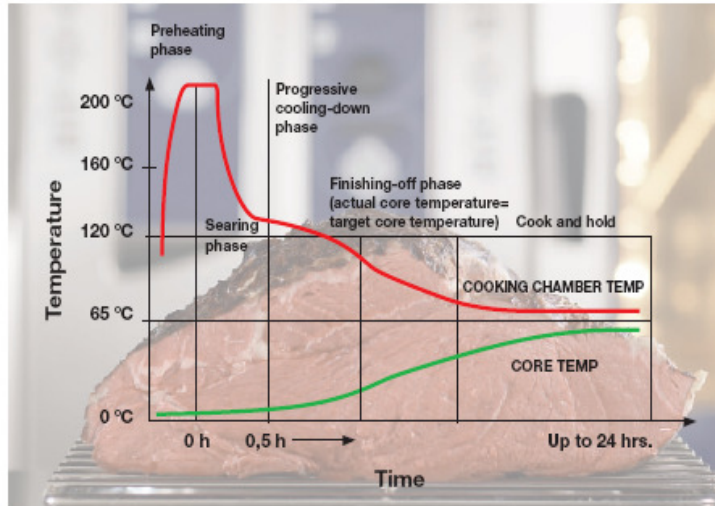
Perfect result!

Multi-sensor probe



- Let the oven do the work for you!
Insert the probe, set the desired core temperature and forget about it. air-o-steam A stops the cooking when the target core temperature is reached.
- The 6 sensors grant a perfect control on the core temperature: the lowest temperature (the most critical one against bacteria proliferation) drives the cooking to the desired aim

LTC: juicy meat and low weight loss



Technology

- LTC intelligent and gentle cooking procedures are perfect for: roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork
- LTC 'fast maturing' process: 1h with LTC is equal to 1 day maturing in the refrigerator; advantage: use of fresh meat!
- Repeatable top results
- Algorithm for Residual Time Estimation (ARTE). Lets your plan ahead, an indicator informs when the cooking process will terminate

Excellent food quality

- Meat retains most of its juices when sliced
- Limited crust thickness (around 1mm)
- Tenderness is guaranteed throughout the joint
- Typical roasting aroma and excellent consistency
- Colour of the slices is consistent throughout

24 hours of microbiological safety certified by the University of Bologna-Cesena

Weight loss is reduced by 50% compared to traditional cooking cycles

Cleaning with no effort

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- **Cleaning options:**
 - **4 automatic cleaning options**
(the 'extra-strong' program was designed to clean an oven after a full load of chickens cooked for 3 times in a row at 200 °C for 45 minute)
you are free to choose your own detergent supplier
 - **Semi-automatic cleaning**
(17 minutes, 6-10l of water, just the detergent you decide to spray)

Shielded door: safety

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- air-o-speed, and its door in particular, are ETL certified and fulfil the US requirements on the microwave emissions



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