

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

*Thinking of you*  
**Electrolux**

**air-o-system** combinations



These accessories are a complement to your air-o-system.

# 40-60 meals a day: a-o-s 6 GN 1/1

air-o-system 6 grids is ideal for small restaurants, front cooking installations and deli shops. The ovens includes a tray rack and integrated spray unit. The chiller includes a tray rack (not compatible with slide-in execution).



Cook & Chill tower

To choose the ovens and blast chiller please refer to the price list.

Installation		
<b>Ovens</b>	<b>921305</b>	Automatic water softener
	<b>921306</b>	Resin sanitizer for water softener
	<b>922195</b>	Standard open base with tray support for 6&10 GN 1/1 ovens
	<b>922196</b>	Cupboard base for 6&10 GN 1/1 ovens
	<b>922197</b>	Hot cupboard base for 6&10 GN 1/1 ovens
	<b>922003</b>	Wheel kit for base for 6&10 GN 1/1 ovens
	<b>922012</b>	Kit 4 adjustable feet
	<b>922018</b>	Flue condenser for gas 6&10 GN 1/1 ovens
	<b>922177</b>	Fat filter for 6 GN 1/1 ovens
	<b>922186</b>	Water filter
	<b>923006</b>	External side spray unit
	<b>640791</b>	Exhaust hood without fan for 6&10 GN 1/1 ovens
	<b>640792</b>	Exhaust hood with fan for 6&10 GN 1/1 ovens
	<b>922087</b>	Higher feet for under hood installations**
	<b>on request</b>	Left hinged door
	<b>on request</b>	Stacking options: 6 on top of 6 grids (both electric or gas)
<b>on request</b>	Stacking options: 6 on top of 10 grids (both electric or gas)	
<b>Chillers</b>	<b>880089</b>	1 single sensor probe for chiller + chiller/freezer
	<b>880096</b>	2 single sensor probes for chiller + chiller/freezer
	<b>880088</b>	3-sensor probes for chiller + chiller/freezer
	<b>881061</b>	Rilsan coated grid
	<b>881532</b>	Printer for haccp basic version
	<b>880091</b>	Kit haccp advanced connection for chiller + chiller/freezer



<b>Handling</b>	<b>922004</b>	Trolley for 6&10 1/1 GN ovens*
	<b>922074</b>	Slide-in rack+handle for 6&10 1/1 GN ovens*
<b>Gastronomy</b>	<b>922005</b>	Tray rack 65mm pitch (Standard) for 6 GN 1/1 ovens
	<b>922008</b>	Tray rack 80mm pitch for 5 GN 1/1 ovens
	<b>922017</b>	Pair of GN 1/1 AISI 304 grids
	<b>922036</b>	2 grids GN 1/1 for chicken (8 per grid)
	<b>922073</b>	Kit (wheels+hinges) for 6&10 GN ovens*
	<b>922090</b>	Non-stick U-pan GN 1/1 h=20mm
	<b>922091</b>	Non-stick U-pan GN 1/1 h=40mm
	<b>922092</b>	Non-stick U-pan GN 1/1 h=65mm
	<b>922093</b>	Ovens grill GN 1/1
<b>Banqueting</b>		
<b>Baking</b>	<b>922065</b>	Pastry tray rack (400x600) 80mm
	<b>922070</b>	Pastry kit (wheels and hinges) for 6&10 GN ovens*

\* necessary for slide-in executions (only with ovens with base)

\*\* necessary with ventilation hood (additional to ovens bases)

These accessories are a complement to your air-o-system.

# 60-100 meals a day: a-o-s 10 GN 1/1

air-o-system 10 grids for small restaurants, quick and full service restaurants, front cooking installations, deli shops and supermarket gastronomic depts. The ovens includes a tray rack and integrated spray unit. The chiller includes: tray rack (not compatible with slide-in execution).



To choose the ovens and blast chiller please refer to the price list.



\* necessary for slide-in executions  
\*\* for remote installations

<b>Installation</b>		
<b>Ovens</b>	<b>921305</b>	Automatic water softener
	<b>921306</b>	Resin sanitizer for water softener
	<b>922195</b>	Standard open base with tray support 6&10 GN 1/1 ovens
	<b>922196</b>	Cupboard base for 6&10 GN 1/1 ovens
	<b>922197</b>	Hot cupboard base for 6&10 GN 1/1 ovens
	<b>922003</b>	Wheel kit for base for 6&10 GN 1/1 ovens
	<b>922012</b>	Kit 4 adjustable feet
	<b>922018</b>	Flue condenser for gas 6&10 GN 1/1 ovens
	<b>922178</b>	Fat filter for 10 GN 1/1-2/1 ovens
	<b>922186</b>	Water filter
	<b>923006</b>	External side spray unit
	<b>640791</b>	Exhaust hood without fan for 6&10 GN 1/1 ovens
	<b>640792</b>	Exhaust hood with fan for 6&10 GN 1/1 ovens
	<b>on request</b>	Left hinged door
	<b>on request</b>	Stacking options: 6 on top of 10 grids (both electric or gas)
<b>Chillers</b>	<b>880089</b>	1 single sensor probe for chiller + chiller/freezer
	<b>880096</b>	2 single sensor probes for chiller + chiller/freezer
	<b>880088</b>	3-sensor probes for chiller + chiller/freezer
	<b>881061</b>	Rilsan coated grid
	<b>881532</b>	Printer for haccp basic version
	<b>880091</b>	Kit haccp advanced connection for chiller + chiller/freezer
	<b>881006</b>	Roll-in rack support for chiller + chiller/freezer 50kg 10 GN 1/1*
	<b>880029</b>	Air remote unit for blast chiller 50kg**
	<b>880032</b>	Water remote unit for blast chiller 50kg**
	<b>880030</b>	Air remote unit for chiller/freezer 50kg**
	<b>880033</b>	Water remote unit for chiller/freezer 50kg**
	<b>Handling</b>	<b>922004</b>
<b>922074</b>		Slide-in rack+handle for 6&10 GN 1/1 ovens*
<b>922013</b>		Thermal blanket for 10 GN 1/1 ovens
<b>Gastronomy</b>	<b>922006</b>	Tray rack 65mm pitch (Standard) for 10 GN 1/1 ovens
	<b>922009</b>	Tray rack 80mm pitch for 8 GN 1/1 ovens
	<b>922017</b>	Pair of GN 1/1 AISI 304 grids
	<b>922036</b>	2 grids GN 1/1 for chicken (8 per grid)
	<b>922073</b>	Kit (wheels+hinges) for 6&10 GN ovens*
	<b>922090</b>	Non-stick U-pan GN 1/1 h=20 mm
	<b>922091</b>	Non-stick U-pan GN 1/1 h=40 mm
	<b>922092</b>	Non-stick U-pan GN 1/1 h=65 mm
	<b>922093</b>	Ovens grill GN 1/1
	<b>Banqueting</b>	<b>922015</b>
<b>922071</b>		Banquet rack for 23 plates 85mm pitch
<b>Baking</b>	<b>922066</b>	Pastry tray rack (400x600) 80mm
	<b>922070</b>	Pastry kit (wheels and hinges) for 6&10 GN ovens*
<b>Multi-Purpose refrigerator</b>	<b>691231</b>	Refrigerated cabinet 0/+10 A304 SMART full door
	<b>880078</b>	Base frame to support slide-in rack

These accessories are a complement to your air-o-system.

# 100-140 meals a day: a-o-s 10 GN 2/1

air-o-system 10 grids for restaurants, full service restaurants, small hotels and small schools. The ovens includes a tray rack and integrated spray unit. The chiller includes a tray rack and roll-in rack support.



To choose the ovens and blast chiller please refer to the price list.



\* necessary for slide-in executions  
 \*\* for remote installations

Installation		
<b>Ovens</b>	<b>921305</b>	Automatic water softener
	<b>921306</b>	Resin sanitizer for water softener
	<b>922012</b>	Kit 4 adjustable feet
	<b>922019</b>	Flue condenser for gas 10 2/1 & 20 GN 1/1 ovens
	<b>922198</b>	Open base+tray support for 10 GN 2/1 ovens
	<b>922199</b>	Cupboard base+tray support for 10 GN 2/1 ovens
	<b>922200</b>	Hot cupboard base+tray support for 10 GN 2/1 ovens
	<b>922041</b>	Tray support for 10 GN 2/1 ovens
	<b>922178</b>	Fat filter for 10 GN 1/1-2/1 ovens
	<b>922186</b>	Water filter
	<b>923006</b>	External side spray unit
	<b>640793</b>	Exhaust hood without fan for 10 GN 2/1 ovens
	<b>640794</b>	Exhaust hood with fan for 10 GN 2/1 ovens
	<b>on request</b>	Left hinged door
<b>Chillers</b>	<b>880089</b>	1 single sensor probe for chiller + chiller/freezer
	<b>880096</b>	2 single sensor probes for chiller + chiller/freezer
	<b>880088</b>	3-sensor probes for chiller + chiller/freezer
	<b>881532</b>	Printer for haccp basic version
	<b>880091</b>	Kit haccp advanced connection for chiller + chiller/freezer
	<b>881001</b>	Roll-in rack support chiller/freezer 70kg GN 2/1* ovens
	<b>880057</b>	Air remote unit for chiller + chiller/freezer 70kg**
	<b>880058</b>	Water remote unit for chiller + chiller/freezer 70kg**
<b>Handling</b>	<b>922042</b>	Trolley for roll-in rack 10 GN 2/1 ovens*
	<b>922047</b>	Slide-in rack+wheels+handle for 10 GN 2/1 ovens*
	<b>922048</b>	Thermal cover for 10 GN 2/1 ovens
<b>Gastronomy</b>	<b>922043</b>	Tray rack 65mm pitch for 10 GN 2/1 ovens
	<b>922045</b>	Tray rack 80mm pitch for 10 GN 2/1 ovens
	<b>922175</b>	Pair of GN 2/1 AISI 304 s/s grids
	<b>922073</b>	Kit (wheels+hinges) for 6&10 GN ovens*
	<b>922017</b>	Pair of GN 1/1 AISI 304 grids
	<b>922036</b>	2 grids GN 1/1 for chicken (8 per grid)
	<b>922090</b>	Non-stick U-pan h=20 mm GN 1/1
	<b>922091</b>	Non-stick U-pan h=40 mm GN 1/1
	<b>922092</b>	Non-stick U-pan h=65 mm GN 1/1
	<b>922093</b>	Ovens grill GN 1/1
	<b>Banqueting</b>	<b>922052</b>
<b>Baking</b>	<b>922067</b>	Pastry tray rack (400x600) 80mm
	<b>922070</b>	Pastry kit (wheels and hinges) for 6&10 GN ovens*

These accessories are a complement to your air-o-system.

# 140-200 meals a day: a-o-s 20 GN 1/1

air-o-system 20 grids for large restaurants, hotels, small canteens, schools and banqueting events. The ovens includes a trolley with tray rack, detergent plugs (lev. A) and an external spray unit (lev. B). Note: the trolley is integrated with the tray/banquet/pastry rack.



To choose the ovens and blast chiller please refer to the price list.



\*\* for remote installations

<b>Installation</b>		
<b>Ovens</b>	<b>921305</b>	Automatic water softener
	<b>921306</b>	Resin sanitizer for water softener
	<b>922019</b>	Flue condenser for gas 10 2/1 & 20 GN 1/1 ovens
	<b>922104</b>	Water filter for 20 GN ovens 1.8 l/min.
	<b>922179</b>	2 fat filters for 20 GN 1/1 & 2/1 ovens
	<b>923006</b>	External side spray unit
	<b>922094</b>	Door shield for pre-heating without trolley
<b>Chillers</b>	<b>880089</b>	1 single sensor probe for chiller + chiller/freezer
	<b>880096</b>	2 single sensor probes for chiller + chiller/freezer
	<b>880088</b>	3-sensor probes for chiller + chiller/freezer
	<b>881061</b>	Rilsan coated grid
	<b>881532</b>	Printer for haccp basic version
	<b>880091</b>	Kit haccp advanced connection for chiller + chiller/freezer
	<b>880031</b>	Air remote unit for chiller + chiller/freezer 100kg**
	<b>880034</b>	Water remote unit blast chiller 100kg**
	<b>880059</b>	Air/water remote unit for chiller + chiller/freezer 100kg**
	<b>880059</b>	Air/water remote unit for chiller + chiller/freezer 100kg**
<b>Handling</b>	<b>922014</b>	Thermal blanket for 20 GN 1/1 ovens
<b>Gastronomy</b>	<b>922007</b>	Trolley tray rack 63mm pitch for 20 GN 1/1 ovens
	<b>922010</b>	Trolley tray rack 80mm pitch for 16 GN 1/1 ovens
	<b>922017</b>	Pair of GN 1/1 AISI 304 grids
	<b>922036</b>	2 grids GN 1/1 for chicken (8 per grid)
	<b>922090</b>	Non-stick U-pan GN 1/1 h=20 mm
	<b>922091</b>	Non-stick U-pan GN 1/1 h=40 mm
	<b>922092</b>	Non-stick U-pan GN 1/1 h=65 mm
	<b>922093</b>	Ovens grill GN 1/1
	<b>Banqueting</b>	<b>922016</b>
<b>922072</b>		Banquet rack 45 plates 90mm pitch
<b>Baking</b>	<b>922068</b>	Pastry trolley (400x600) 80mm
<b>Roll-in refrigerator</b>	<b>726296</b>	Roll-in refrigerator 930lt 0/+10 A304 SMART
	<b>726297</b>	Roll-in refrigerator 930lt 0/+10 A304 SMART REMOTE
<b>Holding cabinet</b>	<b>922027</b>	Holding cabinet + humidifier for 20 GN 1/1
	<b>922028</b>	Holding cabinet + humidifier + wheels for 20 GN 1/1
	<b>922029</b>	Holding cabinet + humidifier + pass-through for 20 GN 1/1

These accessories are a complement to your air-o-system.

## 200-360 meals a day: a-o-s 20 GN 2/1

air-o-system 20 grids for large restaurants, large hotels, canteens and central and high capacity kitchens. The ovens includes a trolley with tray rack, detergent plugs (lev. A) and an external spray unit (lev. B) Note: the trolley is integrated with the tray/banquet/pastry rack.



To choose the ovens and blast chiller please refer to the price list.



\*\* for remote installations

<b>Installation</b>		
<b>Ovens</b>	<b>921305</b>	Automatic water softener
	<b>921306</b>	Resin sanitizer for water softener
	<b>922050</b>	Flue condenser for gas 20 GN 2/1 ovens
	<b>922104</b>	Water filter for 20 GN 2/1 ovens 1.8 l/min.
	<b>922179</b>	2 fat filters for 20 GN 1/1 & 2/1 ovens
	<b>923006</b>	External side spray unit
	<b>922095</b>	Door shield for pre-heating without trolley
<b>Chillers</b>	<b>880089</b>	1 single sensor probe for chiller + chiller/freezer
	<b>880096</b>	2 single sensor probes for chiller + chiller/freezer
	<b>880088</b>	3-sensor probes for chiller + chiller/freezer
	<b>881532</b>	Printer for haccp basic version
	<b>880091</b>	Kit haccp advanced connection for chiller + chiller/freezer
	<b>880051</b>	Air remote unit for chiller + chiller/freezer 180kg**
	<b>880052</b>	Water remote unit for chiller + chiller/freezer 180kg**
<b>Handling</b>	<b>922049</b>	Thermal cover for 20 GN 2/1 ovens
<b>Gastronomy</b>	<b>922044</b>	Trolley rack 63mm for 20 GN 2/1 ovens
	<b>922046</b>	Trolley rack 80mm for 20 GN 2/1 ovens
	<b>922017</b>	Pair of AISI 304 grids for GN 1/1 ovens
	<b>922036</b>	2 grids for chicken (8 per grid) for GN 1/1 ovens
	<b>922175</b>	Pair AISI 304 s/s grids for GN 2/1 ovens
	<b>922090</b>	Non-stick U-pan GN 1/1 h=20 mm
	<b>922091</b>	Non-stick U-pan GN 1/1 h=40 mm
	<b>922092</b>	Non-stick U-pan GN 1/1 h=65 mm
	<b>922093</b>	Ovens grill GN 1/1
	<b>Banqueting</b>	<b>922055</b>
<b>Baking</b>	<b>922069</b>	Pastry trolley (400x600) 80mm
<b>Roll-in refrigerator</b>	<b>726374</b>	Roll-in refrigerator 1600lt +2/+10 A304 SMART
	<b>726375</b>	Roll-in refrigerator 1600lt +2/+10 A304 SMART REMOTE
	<b>726496</b>	Roll-in refrigerator 1600lt +2/+10 A304 DIGITAL