

AL-OU50-2000

galley solutions
worldwide

High Speed Convection Oven



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- The **High Speed Convection Oven** is designed for heating pre-cooked, chilled in-flight meals onboard all class galleys and corporate jet environments.
- Available in two principle variants of either 32 or 48 meal, with a re-heat time of approximately 25-30 minutes.
- A high-speed fan ensures an even heat distribution within the oven cavity.
- The standard 32 and 48 meal ovens are manufactured to ATLAS standard dimensions for easy installation and removal from the galley.
- The outer body is made from a lightweight aluminium alloy; the inner liner is of polished stainless steel for strength and ease of cleaning.
- The oven has excellent performance, durability and low maintenance.



Standard Characteristics

Power Supply

115/200 V AC 400 Hz Three Phase
 Nominal AC Current 11 Amps
 Recommended C/B 15 Amps

Performance

Preparation Time 25-30 minutes
 Timer Selection 10-60 minutes
 Temp Selection 180°C (Medium)
 230°C (High)
 Overheat Protection 300°C

Controls

POWER ON / OFF press-type switch
 HIGH / MEDIUM selector switch
 HIGH / MEDIUM indicator
 HEATING indicator
 OVERHEAT indicator
 TIMER rotary timer (60 mins)

Operational Range

Ambient Temperature 15-35°C
 (cabin temperature)
 Altitude 0 to 8000ft
 (cabin pressure)

Interface details

	32 MEAL	48 MEAL
Height	562mm (22.2")	562mm (22.2")
Width	285mm (11.2")	285mm (11.2")
Depth	558mm (21.97")	677mm (26.6")
Empty Weight	20.45kg (45lbs)	34kg (75lbs)

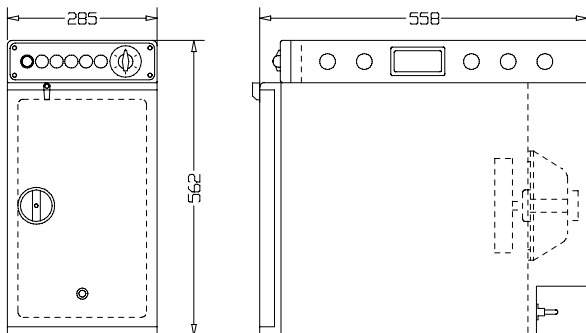
Electrical Connector ACR-6-34
 Mounting Attachment 4 x 1/4" x 28 bolts,
 2 off spigots at rear

Documentation:
 ATA / iSpec 2200 CMM

Release:
 EASA Form 1 or Certificate of
 Conformity (COC)* model dependant

*EASA Form 1 can be provided by a DOA to POA
 Arrangement depending on commercial contract.
 Cost applicable.

Outline drawing



Electrical Interface

	PIN OUT
A Phase	A
B Phase	C
C Phase	E
Neutral	B
Ground	D
Ground	F

Individually designed Ovens can be supplied to suit any installation requirements, including envelope size / installation method / operational temperature etc. Please contact Aerolux sales for more information.

Caution: Do not use the information contained in this document to perform installation design as this data is subject to change.