



Electrolux

air-o-steam air-o-steam TOUCHLINE Electric Combi Oven 101

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



air-o-steam

air-o-steam TOUCHLINE Electric Combi
Oven 101

267372 (AOS101ETM1)

EL.COMBI OVEN(TOUCH)
10 GN 1/1-208V-US

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes - Automatic, Programs and Manual.

Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and builtin self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty.



APPROVAL: _____

Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 212 °F / max 300 °C): ideal for low humidity cooking such as dehydration, baking and grilling.
 - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
 - Steam cycle (212 °F / 100 °C): ideal for traditionally steaming products such as seafood and vegetables.
 - High temperature steam (max. 266 °F / max. 130 °C): ideal for steaming frozen products and vegetables.
 - Combination cycle (max. 482 °F / max. 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss. Possible to set up to 16-phases (steps).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- Automatic mode: by choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalized preset can be saved per family. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) PATENTED: ideal for large cuts of meat, to minimize weight loss and maximize food quality.
 - Regenerating cycle: efficient humidity management for fast and easy rethermalization, both on plate as well as on tray.
 - Proofing cycle: uses the air-o-clima™ function manages temperature and humidity to create the perfect proofing conditions.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 MultiTimers Programs.
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).



Electrolux

air-o-steam TOUCHLINE Electric Combi Oven 101

air-o-steam

Electrolux Professional, Inc.

www.electroluxusa.com/professional

10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



Electrolux

**air-o-steam
air-o-steam TOUCHLINE Electric
Combi Oven 101**

- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.
- Electrolux Platinum Star® Service package included:
 - 2-year parts, 1-year labor warranty
 - Start-up installation check
 - Equipment check-up after 12 months from installation.
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Built-in HACCP management to record cooking procedure and to specify level of Pasteurization.

Construction

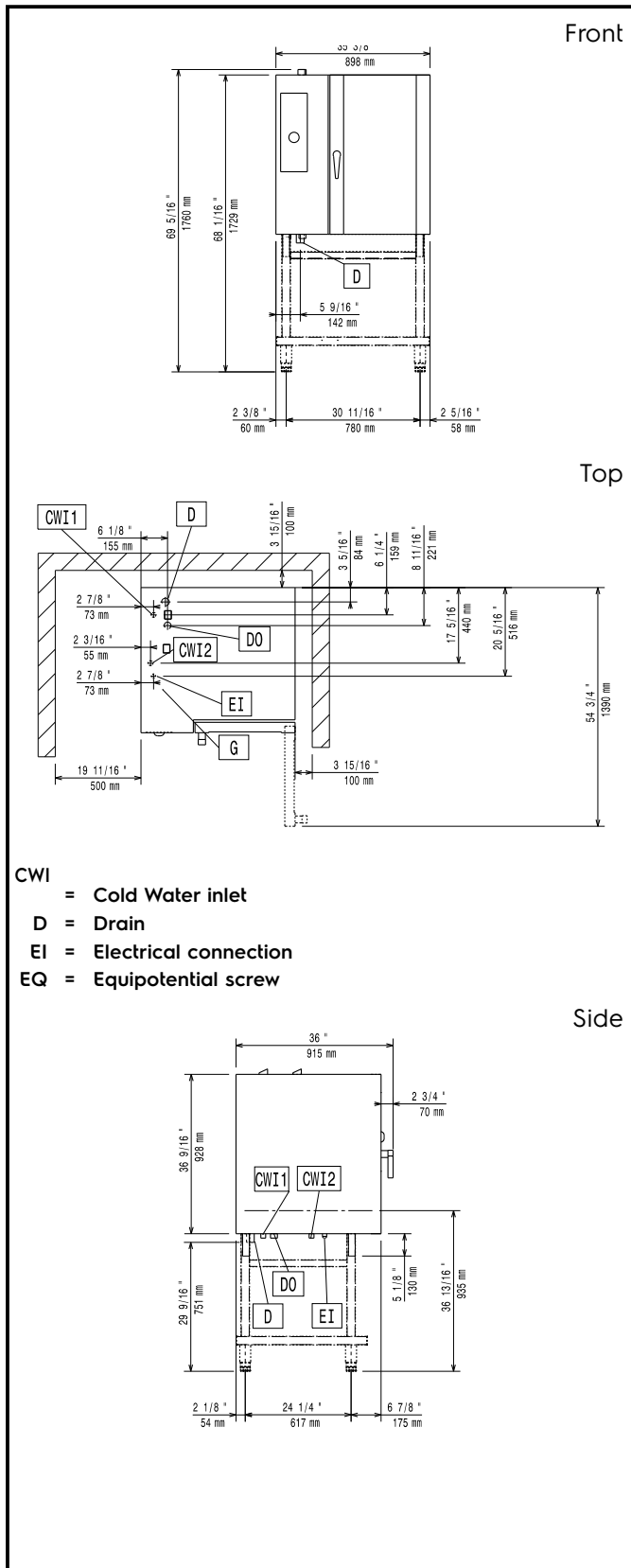
- 304 AISI stainless steel construction throughout.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.

Included Accessories

- 3 of Single 304 stainless steel grid (12 "x20") PNC 922062

Optional Accessories

- - NOT TRANSLATED - PNC 920002
- - NOT TRANSLATED - PNC 920003
- Multipurpose hook PNC 922348
- FLAT BAKING TRAY WITH 2 EDGES 12"X20" PNC 925006



Electric

Supply voltage:	267372 (AOS101ETM1)	208 V/3 ph/60 Hz
Amps:		46 A
Electrical power:		16.5 kW
Circuit breaker required		

Water:

Water inlet "CW" connection:	3/4"	5-50ppm (boiler/steam - rear connection) less than 400ppm (cleaning/quenching - front connection)
Hardness:		

Water consumption (gal./hr.):	Min: 2.25 Max: 11.89
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1 1/4" NPT
Conductivity:	(50-200 µs/cm) (must be less than 20 ppm)

Chlorides: (must be greater than 7)

PH: (must be greater than 7)
Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance:	2"rear and right hand sides
Suggested clearance for service access:	20"left hand side.

Capacity:

Steam pans:	10 - 12"x 20"
Half size sheet pans:	10 - 13"x 18"
GN:	10 - 1/1 Gastronorm
Max load capacity:	110 lbs. (50 kg)

Key Information:

Net weight:	359 lbs (163 kg)
Shipping width:	37 5/8" (955 mm)
Shipping depth:	38 3/4" (985 mm)
Shipping height:	49 13/16" (1265 mm)
Shipping weight:	403 lbs (183 kg)
Shipping volume:	42.02 ft ³ (1.19 m ³)