



Electrolux

air-o-steam air-o-steam TOUCHLINE Electric Combi Oven 201

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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267374 (AOS201ETM1)

EL.COMBI.OVEN(TOUCH)
20 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. USB connection. air-o-clean™, automatic and built-in 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: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- 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-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Built-

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in HACCP management to record cooking procedure and to specify level of Pasteurization.

- 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).
- Supplied with n.1 roll-in tray rack, 2 1/2" 63mm pitch and door shield.
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- 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.

Construction

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

Included Accessories

- 1 of 20 trolley tray rack for 201 oven (standard pitch) PNC 922007
- 10 of Single 304 stainless steel grid (12" x 20") PNC 922062
- 1 of Control Panel Filter, for 201 oven PNC 922248

Optional Accessories

- Automatic water softener for ovens PNC 921305 □
- Resin sanitizer for water softener PNC 921306 □
- 20 trolley tray rack for 201 oven (standard pitch) PNC 922007 □
- 16 Tray rack trolley for 201 oven (increased pitch) PNC 922010 □
- Thermal blanket for 201 oven PNC 922014 □
- 54 banquet plate trolley for 201 oven (plate diameter up to 12 1/4") PNC 922016 □
- Pair of half size oven racks, type 304 stainless steel PNC 922017 □
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 □
- 45 banquet plate trolley for 201 oven (plate diameter up to 12 1/4") PNC 922072 □
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 □
- Door shield for 201 oven (pre-heat without trolley) PNC 922094 □
- External side spray unit PNC 922171 □
- (2) fat filters for 201 and 202 oven PNC 922179 □

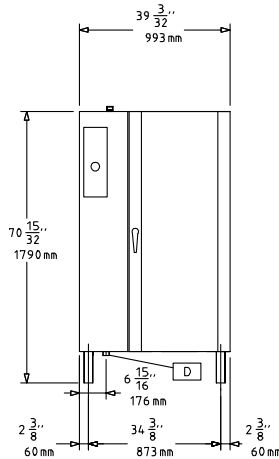
- Baguette tray, made of perforated aluminum, silicon coated, 16" x 24" (400 x 600mm) PNC 922189 □
- Perforated baking tray, made of perforated aluminum, 16" x 24" (400 x 600mm) PNC 922190 □
- Baking tray, made of aluminium 16" x 24" (400 x 600mm) PNC 922191 □
- Basket for detergent tank (wall mounted) for 201 and 202 ovens PNC 922209 □
- Pair of frying baskets PNC 922239 □
- Heat Shield, for 201 oven PNC 922243 □
- Control Panel Filter, for 201 oven PNC 922248 □
- External spray unit with retractable spray hose for 201 & 202 ovens PNC 922263 □
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 □
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-convect Ovens PNC 922275 □
- Adjustable casters for 201 oven PNC 922280 □
- USB Probe for sous-vide cooking (only for Touchline ovens) PNC 922281 □
- Potato Baker for 28 Potatoes (12" x 20") PNC 922300 □
- Fat collection tray PNC 922321 □
- (NPT) Adaptor, 1-1/4 gas for ovens PNC 922332 □
- Smoker for ovens PNC 922338 □
- Multipurpose hook PNC 922348 □



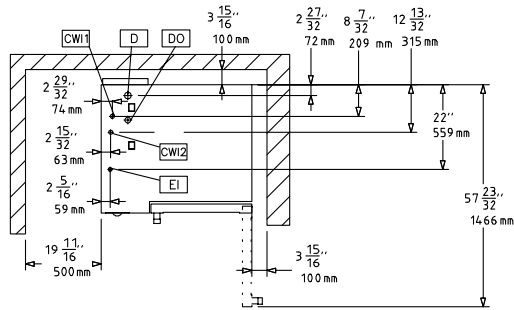
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Front

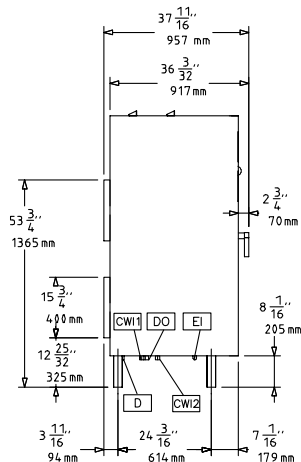


Top



- CWI1 = Cold Water inlet EI = Electrical connection
- CWI2 = Cold Water Inlet 2
- D = Drain
- DO = Overflow drain pipe

Side



Electric

Supply voltage:
267374 (AOS201ETM1) 208 V/3 ph/60 Hz

Amps: 92 A

Electrical power, max: 33 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: 4.49 Max: 20.08

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:

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: 20 - 12"x 20"

Half size sheet pans: 20 - 13"x 18"

GN: 20 - 1/1 Gastronorm

Max load capacity: 220 lbs. (100 kg)

Key Information:

Net weight: 642 lbs (291 kg)

Shipping width: 41 5/16" (1050 mm)

Shipping depth: 40 3/16" (1020 mm)

Shipping height: 80 5/16" (2040 mm)

Shipping weight: 697 lbs (316 kg)

Shipping volume: 77.15 ft³ (2.18 m³)

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.