



Electrolux

air-o-steam Touchline Electric Combi Oven 101

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-steam

Touchline Electric Combi Oven 101

267202 (AOS101ETA1) EI Combi Touchline Oven
101 – 400V/3ph/50-60Hz

267222 (AOS101ETN1) EI Combi Touchline Oven
101 – 230V/3ph/50-60Hz

Short Form Specification

Item No. _____

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 1/1GN, 65mm pitch.

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. 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. ...
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity baking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 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.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- 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.

Construction

- IPX 5 spray water protection certification for easy cleaning.

APPROVAL: _____



Electrolux

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

- 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.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.



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

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

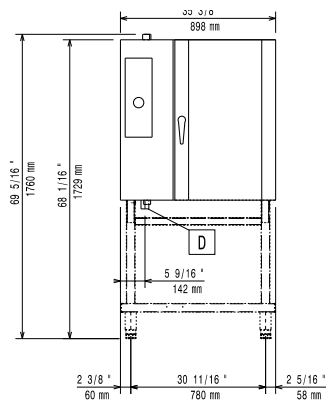
2012.11.08



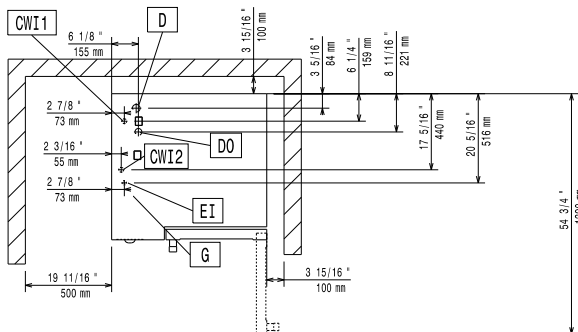
Electrolux

air-o-steam Touchline Electric Combi Oven 101

Front

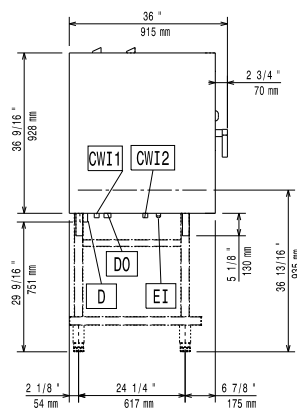


Top



- CWI** = Cold Water inlet
D = Drain
EI = Electrical connection

Side



Electric

Supply voltage:

267202(AOS101ETA1)	400 V/3N ph/50/60 Hz
267222(AOS101ETN1)	230 V/3 ph/50/60 Hz

Connected load:

17.5 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Water inlet "FCW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1.5-4.5 bar

Drain "D": 1"1/4"

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 10 - 1/1 Gastronorm

Max load capacity: 50 kg

Key Information:

Net weight: 156 kg

Shipping weight:

267202(AOS101ETA1)	170 kg
267222(AOS101ETN1)	176 kg

Shipping height:

267202(AOS101ETA1)	1270 mm
267222(AOS101ETN1)	1265 mm

Shipping width:

267202(AOS101ETA1)	1000 mm
267222(AOS101ETN1)	955 mm

Shipping depth:

267202(AOS101ETA1)	960 mm
267222(AOS101ETN1)	985 mm

Shipping volume:

267202(AOS101ETA1)	1.22 m ³
267222(AOS101ETN1)	1.19 m ³



air-o-steam
Touchline Electric Combi Oven 101

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

2012.11.08



Electrolux

air-o-steam Touchline Electric Combi Oven 101

Optional Accessories

- | | | | | | |
|--|------------|---|--|------------|---|
| • Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens | PNC 640791 | □ | • Hot cupboard base with humidifier for 6&10x1/1GN ovens, with support for 1/1GN and 600x400mm trays | PNC 922227 | □ |
| • Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens | PNC 640792 | □ | • 2 frying baskets for ovens | PNC 922239 | □ |
| • Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric | PNC 640796 | □ | • Heat shield for stacked ovens 6x1/1GN on 10x1/1GN | PNC 922245 | □ |
| • Automatic water softener for ovens | PNC 921305 | □ | • Control panel filter for 6&10xGN1/1 ovens | PNC 922246 | □ |
| • Resin sanitizer for water softener | PNC 921306 | □ | • Heat shield for 10x1/1GN | PNC 922251 | □ |
| • Castor kit for base for 6&10x1/1 and 2/1 GN ovens | PNC 922003 | □ | • Double-click closing catch for door | PNC 922265 | □ |
| • Trolley for 6&10x1/1GN ovens and bcf | PNC 922004 | □ | • Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) | PNC 922266 | □ |
| • Tray rack with wheels for 10x1/1GN ovens and bcf, 65mm pitch (std) | PNC 922006 | □ | • Kit integrated HACCP for ovens | PNC 922275 | □ |
| • Tray rack with wheels for 8x1/1GN ovens and bcf, 80mm pitch | PNC 922009 | □ | • USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 | PNC 922281 | □ |
| • Kit 4 adjustable feet for 6&10 GN | PNC 922012 | □ | • Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens | PNC 922283 | □ |
| • Thermal blanket for 10x1/1GN | PNC 922013 | □ | • Pastry runners (400x600 mm) for 6 & 10 GN1/1 oven bases | PNC 922286 | □ |
| • Rack for 30 plates for 10x1/1GN ovens and bcf, 65mm pitch | PNC 922015 | □ | • Grease collection kit including tray and trolley | PNC 922287 | □ |
| • Pair of 1/1 GN AISI 304 grids | PNC 922017 | □ | • Baking tray for baguette 1/1GN | PNC 922288 | □ |
| • Tray support for air-o-steam 6&10x1/1GN open base | PNC 922021 | □ | • Aluminium oven grill GN 1/1 | PNC 922289 | □ |
| • Couple of grids for whole chicken 1/1GN (8 per grid) | PNC 922036 | □ | • Egg fryer for 8 eggs 1/1GN | PNC 922290 | □ |
| • Pastry tray rack with wheels, for 10x1/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 400x600mm pastry trays | PNC 922066 | □ | • Bakery rack kit for 10 GN1/1 ovens | PNC 922292 | □ |
| • Rack for 23 plates for 10x1/1GN, 85mm pitch | PNC 922071 | □ | • Flat baking tray with 2 edges, GN 1/1 | PNC 922299 | □ |
| • Slide-in rack and handle for 6&10x1/1GN | PNC 922074 | □ | • Potato baker GN 1/1 for 28 potatoes | PNC 922300 | □ |
| • Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) | PNC 922086 | □ | • Non-stick universal pan GN 1/2, H=20mm | PNC 922308 | □ |
| • Non-stick universal pan 1/1GN H=20mm | PNC 922090 | □ | • Non-stick universal pan GN 1/2, H=40mm | PNC 922309 | □ |
| • Non-stick universal pan 1/1GN H=40mm | PNC 922091 | □ | • Non-stick universal pan GN 1/2, H=60mm | PNC 922310 | □ |
| • Non-stick universal pan 1/1GN H=60mm | PNC 922092 | □ | • External reverse osmosis filter for ovens | PNC 922316 | □ |
| • Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray, for 10x1/1GN, 64mm pitch | PNC 922099 | □ | • Stacking kit for electric 6x1/1 GN oven placed on electric 6&10x1/1 GN oven including kit pipes and external connection of detergent and rinse aid | PNC 922319 | □ |
| • External connection kit for detergent and rinse aid | PNC 922169 | □ | | | |
| • Side external spray unit | PNC 922171 | □ | | | |
| • Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) | PNC 922178 | □ | | | |
| • Water filter for ovens | PNC 922186 | □ | | | |
| • Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) | PNC 922189 | □ | | | |
| • Baking tray with 4 edges, perforated aluminium (400x600x20) | PNC 922190 | □ | | | |
| • Baking tray with 4 edges, aluminium (400x600x20) | PNC 922191 | □ | | | |
| • Standard open base with tray support for 6&10x1/1GN | PNC 922195 | □ | | | |
| • Basket for detergent tank - wall mounted | PNC 922209 | □ | | | |
| • Holder for detergent tank, to mount on open base | PNC 922212 | □ | | | |
| • Frying griddle GN 1/1 | PNC 922215 | □ | | | |
| • Cupboard base and tray support for 6&10x1/1GN ovens | PNC 922223 | □ | | | |



air-o-steam
Touchline Electric Combi Oven 101

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

2012.11.08