



Electrolux

air-o-steam Touchline Electric Combi Oven 102

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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267203 (AOS102ETA1)

El Combi Touchline Oven
102 – 400V/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 2/1GN, 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: _____



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- 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.



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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.

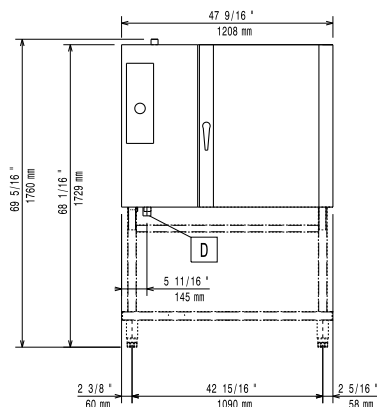
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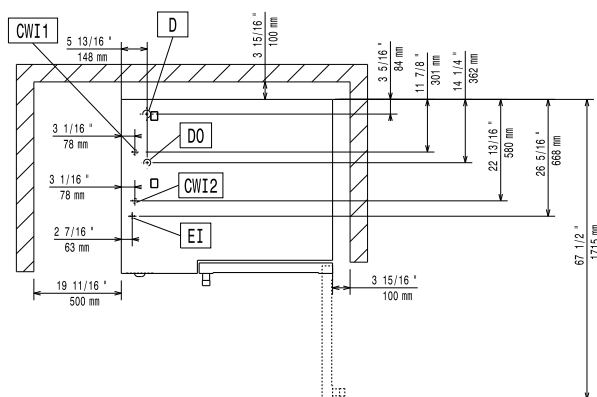
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Front

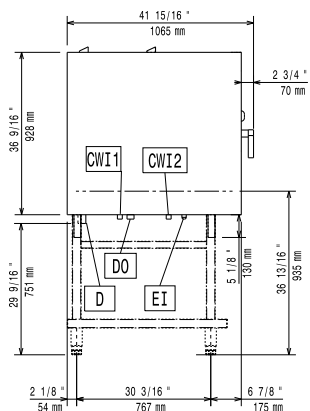


Top



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

Side



Electric

Supply voltage:

267203(AOS102ETA1)

400 V/3N ph/50/60 Hz

Connected load:

25 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 - 2/1 Gastronorm;

GN:

20 - 1/1 containers

Max load capacity:

80 kg

Key Information:

Net weight:

202 kg

Shipping weight:

219 kg

Shipping height:

1270 mm

Shipping width:

1140 mm

Shipping depth:

1260 mm

Shipping volume:

1.82 m³



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Optional Accessories

- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793 ☐
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- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens PNC 922003 ☐
- Kit 4 adjustable feet for 6&10 GN PNC 922012 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Tray support for 2/1GN PNC 922041 ☐
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042 ☐
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043 ☐
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045 ☐
- Slide-in rack with handle for 10GN 2/1 PNC 922047 ☐
- Thermal blanket for 10x2/1GN PNC 922048 ☐
- Rack for 51 plates for 10x2/1GN, 75mm pitch PNC 922052 ☐
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067 ☐
- Non-stick universal pan 1/1GN H=20mm PNC 922090 ☐
- Non-stick universal pan 1/1GN H=40mm PNC 922091 ☐
- Non-stick universal pan 1/1GN H=60mm PNC 922092 ☐
- External connection kit for detergent and rinse aid PNC 922169 ☐
- Side external spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ☐
- Pair of 2/1GN aisi 304 stainless steel grids PNC 922175 ☐
- 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 ☐
- Open base with tray support for 10x2/1GN PNC 922198 ☐
- Basket for detergent tank - wall mounted PNC 922209 ☐
- Holder for detergent tank, to mount on open base PNC 922212 ☐
- Cupboard base and tray support for 10x2/1GN ovens PNC 922234 ☐
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238 ☐
- 2 frying baskets for ovens PNC 922239 ☐
- Control panel filter for 10xGN2/1 ovens PNC 922247 ☐
- Heat shield for 10x2/1GN PNC 922252 ☐
- Double-click closing catch for door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Kit integrated HACCP for ovens PNC 922275 ☐

- USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 PNC 922281 ☐
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens PNC 922283 ☐
- Baking tray for baguette 1/1GN PNC 922288 ☐
- Aluminium oven grill GN 1/1 PNC 922289 ☐
- Egg fryer for 8 eggs 1/1GN PNC 922290 ☐
- External reverse osmosis filter for ovens PNC 922316 ☐
- KIT 1 SKEWER RACK+6 SHORT SKEWERS-LW+CW PNC 922325 ☐



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