



**Electrolux**

## air-o-steam Touchline Electric Combi Oven 201

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



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air-o-steam

Touchline Electric Combi Oven 201

**267204 (AOS201ETA1)** EI Combi Touchline Oven  
201 – 400V/3ph/50-60Hz

**267224 (AOS201ETN1)** EI Combi Touchline Oven  
201 – 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 trolley rack 1/1GN, 63mm pitch and door shield.

### 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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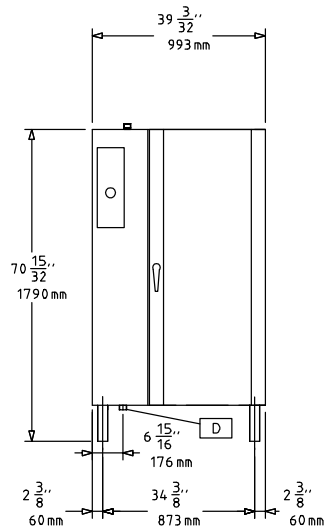
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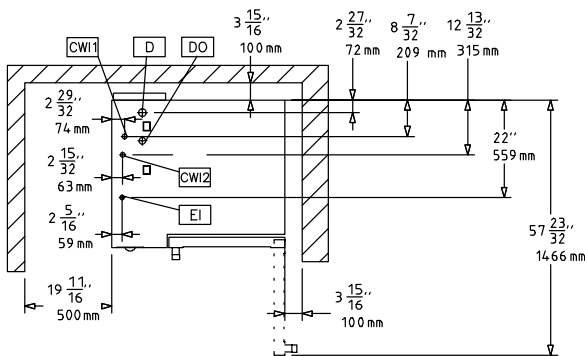
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Front

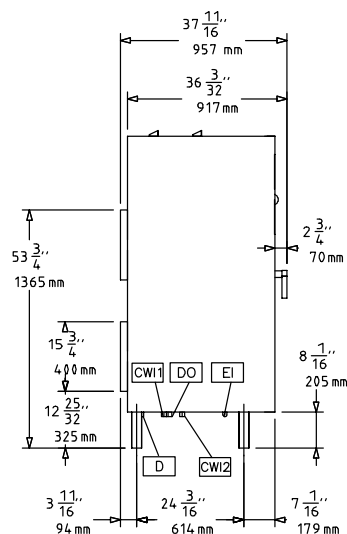


Top



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

Side



## Electric

### Supply voltage:

267204(AOS201ETA1)	400 V/3N ph/50/60 Hz
267224(AOS201ETN1)	230 V/3 ph/50/60 Hz

### Connected load:

34.5 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:

20 - 1/1 Gastronorm

### Max load capacity:

100 kg

## Key Information:

### Net weight:

284 kg

### Shipping weight:

267204(AOS201ETA1)	300 kg
267224(AOS201ETN1)	309 kg

### Shipping height:

267204(AOS201ETA1)	2030 mm
267224(AOS201ETN1)	2040 mm

### Shipping width:

267204(AOS201ETA1)	1000 mm
267224(AOS201ETN1)	1050 mm

### Shipping depth:

267204(AOS201ETA1)	1060 mm
267224(AOS201ETN1)	1020 mm

### Shipping volume:

267204(AOS201ETA1)	2.15 m <sup>3</sup>
267224(AOS201ETN1)	2.18 m <sup>3</sup>



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## Included Accessories

- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- 1 of Control panel filter for 20xGN1/1 ovens PNC 922248

## Optional Accessories

- Automatic water softener for ovens PNC 921305 ☐
- Resin sanitizer for water softener PNC 921306 ☐
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007 ☐
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010 ☐
- Thermal blanket for 20x1/1GN PNC 922014 ☐
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016 ☐
- Pair of 1/1 GN AISI 304 grids PNC 922017 ☐
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036 ☐
- Pastry trolley, for 16 and 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922068 ☐
- Rack for 45 plates for 20x1/1GN, 90mm pitch PNC 922072 ☐
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086 ☐
- 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 ☐
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094 ☐
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104 ☐
- Side external spray unit PNC 922171 ☐
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179 ☐
- 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 ☐
- Basket for detergent tank - wall mounted PNC 922209 ☐
- Frying griddle GN 1/1 PNC 922215 ☐
- 2 frying baskets for ovens PNC 922239 ☐
- Heat shield for 20x1/1GN PNC 922243 ☐
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Kit integrated HACCP for ovens PNC 922275 ☐
- Adjustable wheels for 20GN 1/1 and 2/1 lengthwise ovens PNC 922280 ☐
- USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 PNC 922281 ☐
- 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 ☐
- Flat baking tray with 2 edges, GN 1/1 PNC 922299 ☐
- Potato baker GN 1/1 for 28 potatoes PNC 922300 ☐
- Non-stick universal pan GN 1/2, H=20mm PNC 922308 ☐
- Non-stick universal pan GN 1/2, H=40mm PNC 922309 ☐
- Non-stick universal pan GN 1/2, H=60mm PNC 922310 ☐

- External reverse osmosis filter for ovens

PNC 922316 ☐



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