



**Electrolux**

## air-o-steam Touchline Natural Gas Combi Oven 102

ITEM #

MODEL #

NAME #

SIS #

AIA #



Electrolux



air-o-steam

Touchline Natural Gas Combi Oven 102

**267703 (AOS102GTG1)**

Natural Gas Combi Touchline  
Oven 102 -  
230V/1ph/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.
- 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 cooking.
  - 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.
- 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. Can be saved up to 70 multitimers programs.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and green functions to save energy, water and rinse aid).
- 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.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- 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.
- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Reduced power cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).

APPROVAL:



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- 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.
- Supplied with n.1 tray rack 2/1GN, 65 mm pitch.

### 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.
- Integrated spray hose included.

### Optional Accessories

- Flue condenser for hood for 10 GN 2/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794) PNC 640415 ☐
- 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 ☐
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794 ☐
- 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 ☐

- 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 ☐
- Flue condenser for gas combi steamers and convection ovens PNC 922235 ☐
- 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 ☐
- Kit to convert from natural gas to LPG PNC 922277 ☐
- 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 ☐
- Kit flaged feet PNC 922320 ☐
- Kit universal screw rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325 ☐
- 6 short skewers PNC 922328 ☐
- Fat collection tray 40 mm PNC 922329 ☐
- Smoker for lengthwise and crosswise ovens PNC 922338 ☐
- Water filter for ovens - 4 membranes PNC 922344 ☐
- External reverse osmosis filter for ovens - 4 membranes PNC 922345 ☐



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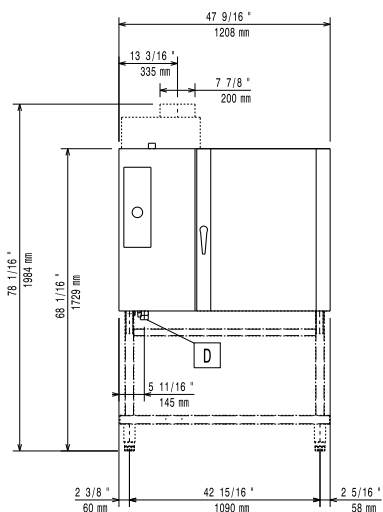
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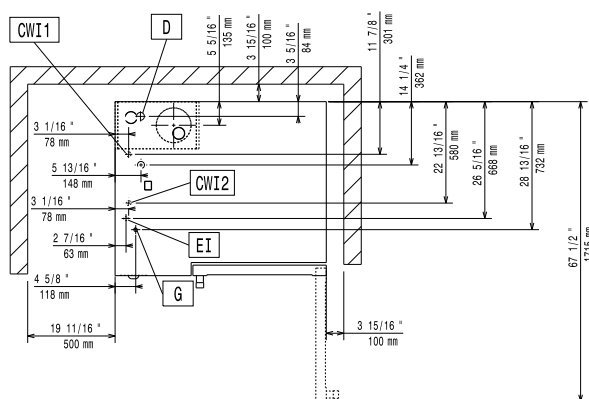
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Front



Top



**CWI**

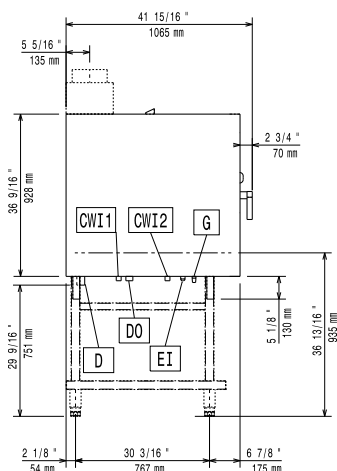
= Cold Water inlet

**G** = Gas connection

**D** = Drain

**EI** = Electrical connection

Side



## Electric

### Supply voltage:

267703 (AOS102GTG1)

230 V/1N ph/50/60 Hz

### Connected load:

1 kW

### Circuit breaker required

## Gas

ISO 7/1 gas connection diameter: 1/2" MNPT

### Natural gas:

Pressure: 7" w.c. (17.4 mbar)

Steam generator: 25 kW

Heating elements: 92043 BTU (27 kW)

Total thermal load: 153405 BTU (45 kW)

## Water:

Water inlet "CW" 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:

External dimensions, Height: 1058 mm

External dimensions, Width: 1208 mm

External dimensions, Depth: 1065 mm

Net weight: 203 kg

Shipping weight: 229 kg

Shipping volume: 1.82 m<sup>3</sup>



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