# **1** Electrolux

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



#### air-o-steam

#### **Touchline Electric Combi Oven 101**

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

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

# **Short Form Specification**

#### Item No.

Unit to be Electrolux air-o-steam® Combi Touchline Oven. The air-osteam® 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. Three automatic modes: low temperature cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - Steam (max. 130°C), Hot convected air (max. 300°C) and Combi-mode (max. 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima<sup>TM</sup>: automatic and constant real humidity control. 6 point multi sensor for core temperature controlled cooking cycles. All 304 Stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. 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

#### **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 recepes can be stored in the oven's memory, to recreate the exact same recepe at any time. 16step 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
- 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.

#### 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.
- · Green functions to save energy, water and rinse aid.

#### **Optional Accessories**

- Trolley for 6&10x1/1GN ovens and bcf PNC 922004 🗅
- Standard open base with tray support for PNC 922195 🗆 6&10x1/1GN

APPROVAL:

# **Electrolux**

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

# **Front** 35 11 898mm 0 68<u>1</u> 1728.5mm 519 D 142mm 28 30 33 2 32 Top

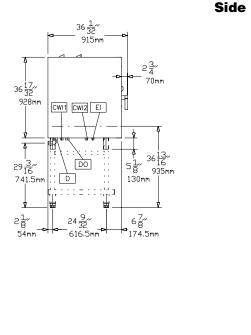
 $8\frac{11}{16}$  221mm 3<u>5</u>/ 73mm 20 5 25/ DO \_\_\_CWI2 516mm 55m 28 54 23 EI 1390mm 1911 315 100mm

**CWI** = Cold Water inlet

WIC = Cooling water inlet

D = Drain

D0 Overflow drain pipe EI = Electrical connection



#### **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: 15-36 psi (1-2.5 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

50 cm left hand side. access:

#### Capacity

10 - 1/1 Gastronorm

Max load capacity: 50 kg

### **Key Information**

Net weight: 156 kg Shipping weight: 176 kg Shipping height: 1058 mm Shipping width: 898 mm Shipping depth: 915 mm Shipping volume: 0.87 m<sup>3</sup>







