



Electrolux

**air-o-convect Touchline
air-o-convect TOUCHLINE Boilerless
Combi Oven 101 (electric)**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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air-o-convect Touchline

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Combi Oven 101 (electric)**

266282 (AOS101EKM1) air-o-convect Touchline
Boilerless Combi Oven 101 -
208V/3ph/60Hz

Short Form Specification

Item No.

Unit to be Electrolux TOUCHLINE air-o-convect Boilerless Combi Oven (electric).

air-o-convect performs all of the functions of a convection oven and has a boilerless steaming capabilities to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle 77 °F-572 °F (25°C-300°C) with an automatic moisture control function with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. 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. IPX5 (NEMA 4) spray water protection certification.

air-o-clean™ automatic and built-in self cleaning system.

Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.



APPROVAL: _____

Main Features

- Dry hot convection cycle 77 °F-572 °F (25°C-300°C) ideal for low humidity baking.
- Automatic moistener (11 settings) for boiler-less steam generation.
 - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
 - 1-2 = low moisture (small portions of meat and fish)
 - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
 - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
 - 7-8 = medium-high moisture (stewed vegetables)
 - 9-10 = high moisture (poached meat and jacket potatoes)
- Programmability: up to 1000 recipes can be stored in the oven's memory to replicate the same recipe at all times. Includes also 16-step cooking programs.
- Core temperature probe.
- Variable fan speed (radial fan): full speed, half speed and pulse ventilation available.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with eGreenèfunctions to save energy, water and rinse aid.
- HACCP data management
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- USB connection.
- IPX5 – Water Jets protected (Water projected by a nozzle (6.3 mm) against enclosure from any direction shall have no harmful effects.).
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.

Construction

- 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.

*Electrolux recommends a certified service agent perform equipment install and start-up, and an Electrolux certified chef be hired to train kitchen staff on equipment operation and maintenance.

Included Accessories

- 3 of Single 304 stainless steel grid (12"x20") PNC 922062

Optional Accessories

- Wheel kit for base for 61, 62, 101 and 102 oven PNC 922003 bases

Electrolux Professional, Inc.

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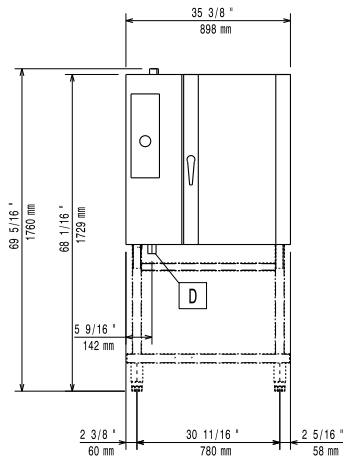
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 10 rack cassette for 101 oven (standard pitch) PNC 922006
- 8 rack cassette for 101 oven (increased pitch) PNC 922009
- Thermal blanket for 101 racks PNC 922013
- Mobile banqueting rack for 101 with 2 1/2" (65 mm) pitch, 30 plates (should be ordered with 1 each PNC 922074) PNC 922015
- Tray support, for 61 and 101 oven bases PNC 922021
- Mobile banqueting rack for 101 with 3 1/3" (85 mm) pitch, 23 plates (should be ordered with 1 each PNC 922074) PNC 922071
- Wheels and Hinges kit for 61 and 101 oven PNC 922073
- Slide-in rack support with handle for 61 and 101 oven PNC 922074
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 61 and 101 oven PNC 922195
- Heat shield for 61 on top of 101 oven stacking kit PNC 922245
- Heat shield for 101 oven PNC 922251
- Double-click closing catch for oven door PNC 922265
- Stacking Kit: 61 on top of 61 or 101 Electric ovens PNC 922319



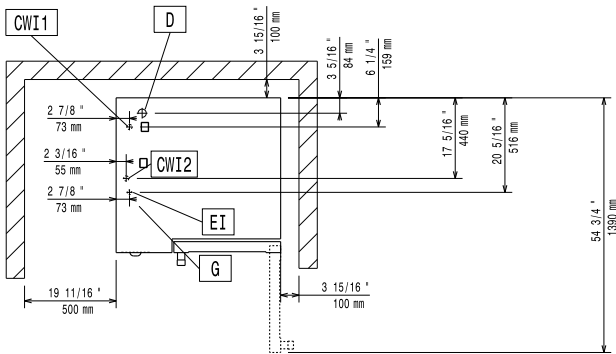
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Front

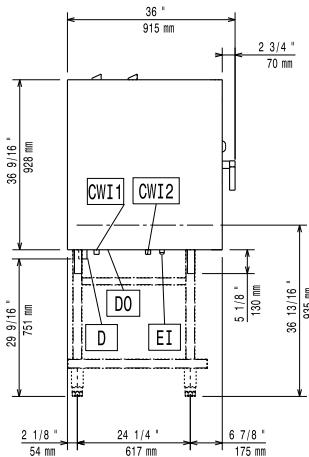


Top



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

Side



Electric

Supply voltage:

266282(AOS101EKM1) 208 V/3 ph/60 Hz

Amps:

46

Connected load:

16.5 kW

Total Watts:

16.5 kW

Circuit breaker required

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 22-65 psi (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: 2" (5cm) rear and right hand sides.

Suggested clearance for service access: 20" (50cm) left hand side.

Capacity:

Sheet pans: 10 - 18" x 26"

Steam pans: 20 - 12" x 20"

Half size sheet pans: 20 - 13" x 18"

Max load capacity: 180 lbs. (80 kg)

Key Information:

Net weight: 359 lbs (163 kg)

Shipping width: 37 5/8" (955 mm)

Shipping depth: 38 3/4" (985 mm)

Shipping height: 49 13/16" (1265 mm)

Shipping weight: 403 lbs (183 kg)

Shipping volume: 42.02 ft³ (1.19 m³)

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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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