



**Electrolux**

**air-o-convect Touchline  
air-o-convect TOUCHLINE Boilerless  
Combi Oven 102 (electric)**

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

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

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

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

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



Electrolux

air-o-convect TOUCHLINE Boilerless Combi Oven 102 (electric)



**air-o-convect Touchline**

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Combi Oven 102 (electric)**

266283 (AOS102EKM1)

air-o-convect Touchline  
Boilerless Combi Oven 102 -  
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.

**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

**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**

- 5 of Single 304 stainless steel full-size grid (21 "x26") PNC 922076



Approval: \_\_\_\_\_

**Electrolux Professional, Inc.**

www.electroluxusa.com/professional

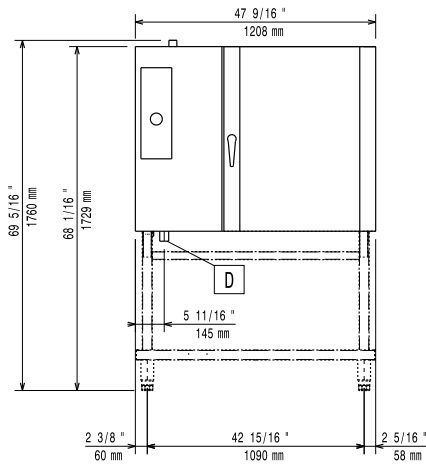
10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



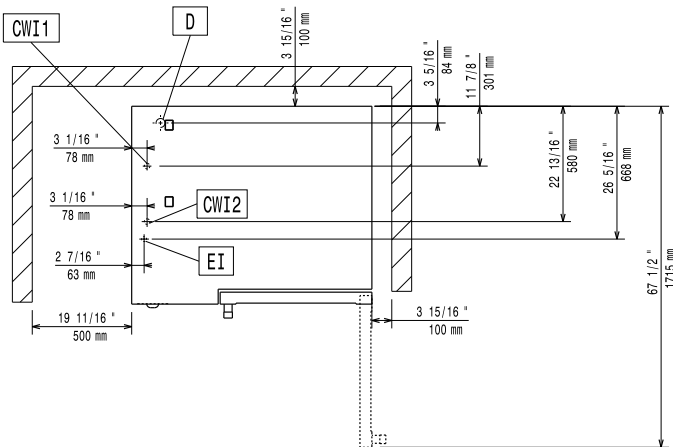
Electrolux

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Front

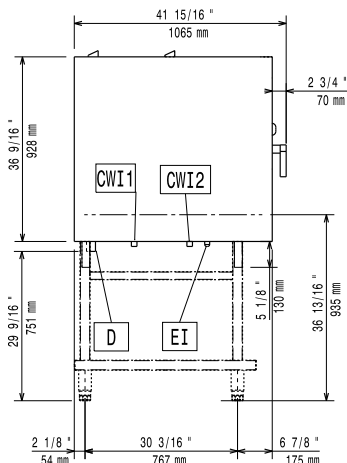


Top



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

Side



## Electric

Supply voltage: 266283(AOS102EKM1) 208 V/3 ph/60 Hz  
 Amps: 67  
 Connected load: 24 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" rear and right hand sides.  
 Suggested clearance for service access: 20" left hand side.

## Capacity:

Sheet pans: 10 - 18" x 26"  
 Steam pans: 20 - 12" x 20"  
 Half size sheet pans: 20 - 13" x 18"  
 GN: 10; - 2/1 Gastronorm;  
 GN: 20 - 1/1 containers  
 Max load capacity: 180 lbs. (80 kg)

## Key Information:

Net weight: 419 lbs (190 kg)  
 Shipping width: 46 7/8" (1190 mm)  
 Shipping depth: 50 13/16" (1290 mm)  
 Shipping height: 53 1/8" (1350 mm)  
 Shipping weight: 476 lbs (216 kg)  
 Shipping volume: 73.18 ft³ (2.07 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.