



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-convect Touchline

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

266322 (AOS101EKV1)

air-o-convect boilerless
Touchline combi oven,
electric, half-size, (10) 12"x20"
x2-1/2" pan capacity rack,
with direct steam and 11
humidity level settings, 4
levels of self-cleaning
functions

Short Form Specification

Item No. _____

AOS101EKM1 Air-O-Convect® BoilerlessCombi Oven, Half-Size, electric, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, automatic moistener with 11 settings, core temperature probe, variable fan speed, hold and cooling function, automatic and built in self-cleaning, double glazed door, stainless steel interior & exterior, 480V/60/3-ph, 16.5 kw, 46.0 amps (New Model)

Main Features

- Dry hot convection cycle max 572°F (max 300°C) ideal for low humidity cooking.
- 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)
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- 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.
- 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.
- 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.
- 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.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Simple sensor core temperature probe included.
- 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 1/1GN, 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.

APPROVAL: _____

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



Electrolux

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

Included Accessories

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

Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796
- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003
- Trolley for rack cassette for 61 and 101 oven PNC 922004
- 10 rack cassette (wheel kit included) for 101 oven (standard pitch) PNC 922006
- 8 rack cassette (wheel kit included) for 101 oven (Increased pitch) PNC 922009
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012
- 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
- Pair of half size oven racks, type 304 stainless steel PNC 922017
- Tray support for 61 and 101 oven bases PNC 922021
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036
- 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 6 and 10 oven PNC 922073
- Slide-in rack support with handle for 61 and 101 oven PNC 922074
- Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens PNC 922086
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092
- Tray rack with 11 tray guides and reinforcement for 101 oven (should be ordered with 1 each PNC 922287) PNC 922099
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, and 102 ovens PNC 922169
- Retractable hose reel spray unit PNC 922170
- Fat filter for 101 and 102 oven PNC 922178
- Open base with rack guides for 61 and 101 oven PNC 922195
- Basket for detergent tank (wall mounted) PNC 922209
- Holder for detergent tank on open base PNC 922212
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215
- Pair of frying baskets PNC 922239
- 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
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275
- USB Probe for sous-vide cooking (only for Touchline oven) PNC 922281
- GN 1/1 (12" x 20") potato baker grid (holds 28 potatoes) PNC 922300
- Stacking Kit: 61 on top of 61 or 101 electric ovens PNC 922319
- Kit flaged feet PNC 922320
- Fat collection tray PNC 922321
- Trolley for slide-in rack 10x1/1GN PNC 922323
- Universal skewer pan for ovens (TANDOOR) PNC 922326
- 4 long (24") skewers for ovens (TANDOOR) PNC 922327
- Fat collection tray for ovens (1.5") PNC 922329
- NPT adaptor 1 1/4" gas for ovens PNC 922332
- Wheels for stacked ovens (61 on 61 ovens, or 61 on 101 ovens) PNC 922333
- Smoker for ovens PNC 922338
- Kit check valve PNC 922347



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

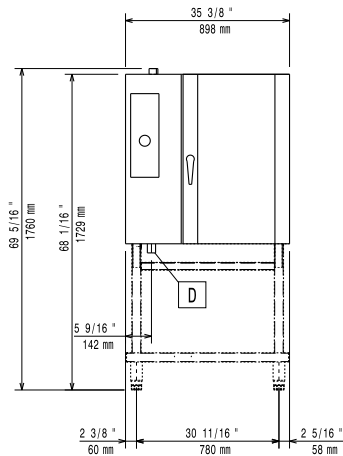
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



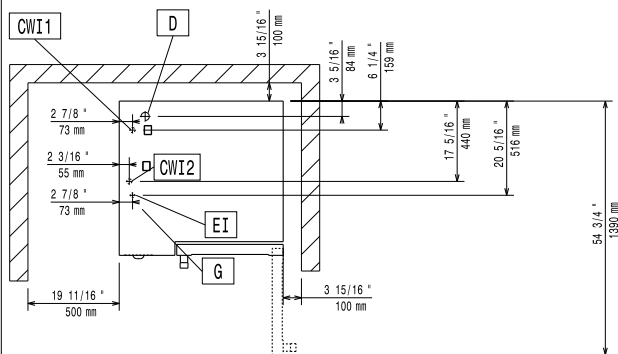
Electrolux

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

Front

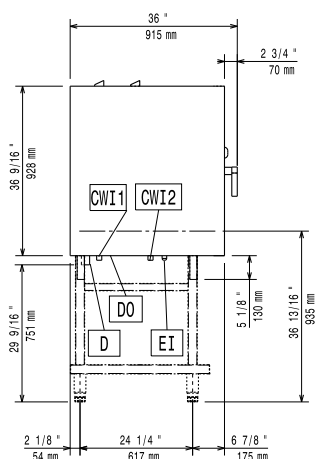


Top



- CWI1** = Cold Water inlet
- D** = Drain
- EI** = Electrical connection

Side



Electric

Supply voltage:

266322 (AOS101EKV1) 480 V/3 ph/60 Hz

Connected load:

16.5 kW

Circuit breaker required

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 - 1/1 Gastronorm

Max load capacity:

30 kg

Key Information:

External dimensions, Height:

1058 mm

External dimensions, Width:

898 mm

External dimensions, Depth:

915 mm

Net weight:

163 kg

Shipping weight:

183 kg

Shipping volume:

1.19 m³



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

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.