



**Electrolux**

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

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

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

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

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

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



air-o-convect Touchline

air-o-convect TOUCHLINE Boilerless  
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 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)
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.
- 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-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.
- Core temperature probe.
- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- 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 cavity temperature.
- 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 1/2" 65mm pitch.
- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty
  - Start-up installation check
  - Equipment check-up after 12 months from installation.
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.



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Electrolux Professional, Inc.

[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

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



### Construction

- 304 AISI stainless steel construction throughout.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- IPX 5 spray water protection certification for easy cleaning.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Swing hinged front panel for easy service access to main components.

### 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 4PNC 922086 ☐ chickens
- 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 ☐

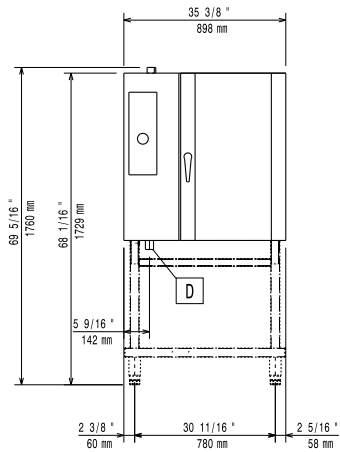
- Basket for detergent tank (wall mounted) PNC 922209 ☐
- Holder for detergent tank on open base PNC 922212 ☐
- GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating PNC 922215 ☐
- Pair of frying baskets PNC 922239 ☐
- Heat shield for 61 on top of 101 oven stacking kit PNC 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 ☐



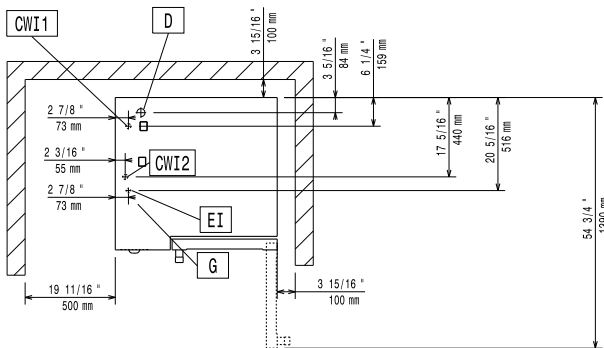
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Front

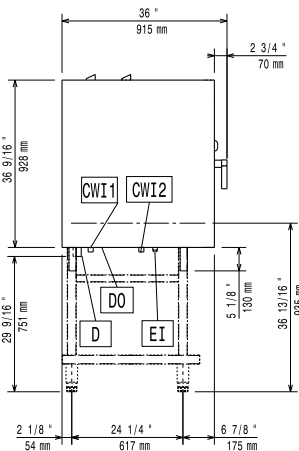


Top



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

Side



**Electric**

**Supply voltage:**

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

**Amps:**

46 A

**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 - 12"x 20"

**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 ft<sup>3</sup> (1.19 m<sup>3</sup>)

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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.