



Electrolux

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

ITEM # _____
MODEL # _____
PROJECT NAME # _____
SIS # _____
AIA# _____



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air-o-convect Touchline

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266753 (AOS102GKP1) air-o-convect Touchline
Boilerless Combi Oven 102 -
120V/1ph/60Hz

Short Form Specification

Item No. _____

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

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

Optional Accessories

- Heat shield for 102 oven PNC 922252
- Open base with rack guides for 62 and 102 oven PNC 922198
- Double-click closing catch for oven door PNC 922265
- Tray rack and wheels for 102 oven (standard pitch) PNC 922043
- Mobile banqueting rack for 102 with 3" (75 mm) pitch, 51 plates (should be ordered with 1 each PNC 922074) PNC 922052
- Tray rack and wheels, for 102 oven (increased pitch) PNC 922045
- Trolley, for roll-in rack for 62 and 102 oven PNC 922042
- Control Panel filter for 62 and 102 oven PNC 922247
- Cupboard base and tray support for 62 and 102 oven PNC 922234
- Fat filter for 101 and 102 oven PNC 922178
- Tray support, for 62 and 102 oven bases PNC 922041
- Slide-in rack support with handle for 62 and 102 oven PNC 922047
- Thermal blanket for 102 racks PNC 922048

Electrolux Professional, Inc.

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

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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.

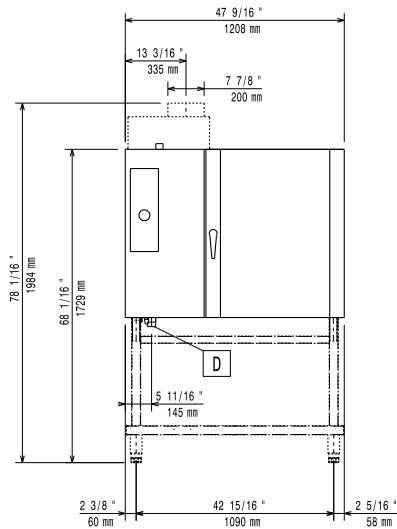
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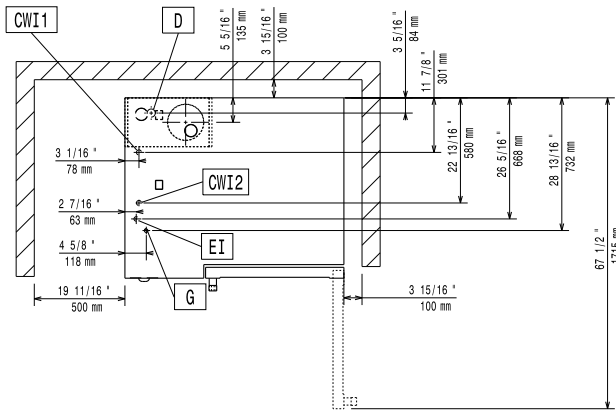
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Front

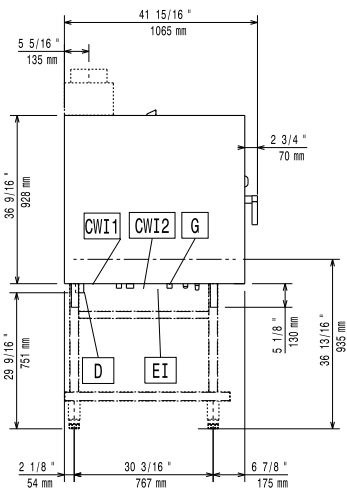


Top



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

Side



Electric

- Supply voltage: 266753(AOS102GKP1) 120 V/1 ph/60 Hz
- Amps: 8.3
- Connected load: 1 kW
- Circuit breaker required

Gas

- Gas Power: 105679 Btu/hr (31 kW)
- Natural gas: 102270 BTU (30 kW)
- Steam generator: 0 kW
- Heating elements: 102270 BTU (30 kW)
- Total thermal load: 105679 BTU (31 kW)
- LPG: 0 BTU (0 kW)
- Heating elements: 102270 BTU (30 kW)
- Total thermal load: 105679 BTU (31 kW)

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: 454 lbs (206 kg)
- Shipping width: 49 13/16" (1265 mm)
- Shipping depth: 44 11/16" (1135 mm)
- Shipping height: 49 13/16" (1265 mm)
- Shipping weight: 511 lbs (232 kg)
- Shipping volume: 64.13 ft³ (1.82 m³)

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