



air-o-steam® TOUCHLINE Electric Combi Oven 101

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA# _____



air-o-steam® TOUCHLINE Electric Combi Oven 101

267282 (AOS101ETM1) Elec. Combi TOUCHLINE Oven
101 – 208V/3ph/60Hz - 46A

267322 (AOS101ETV1) Elec. Combi TOUCHLINE Oven
101 – 480V/3ph/60Hz - 20A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130 °C), hot convected air (max. 572 °F - 300 °C) and combi-mode (max. 482 °F - 250 °C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. 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. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. 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

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss.
 - Re-heating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 572 °F/300 °C).
 - Low temperature steam cycle (max. 212 °F/100 °C).
 - Steam cycle (max. 212 °F/100 °C).
 - High temperature steam (max. 266 °F/130 °C).
 - Combination cycle (max. 482 °F/250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- 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.
- Integrated spray hose included.

Included Accessories

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

Optional Accessories

- Wheel kit for base for 6&10x1/1GN PNC 922003
- Trolley for rack cassette for air-o-system 61 and 101 PNC 922004
- Single 304 stainless steel grid (12"x20") PNC 922017
- Pair of chicken racks (8 x 2.7 lbs chickens per rack) PNC 922036
- Roll-in rack support for air-o-steam 61 and 101 PNC 922074
- Non-stick universal pan (12"x20"x3/4") PNC 922090
- Non-stick universal pan (12"x20"x1 1/2") PNC 922091
- Non-stick universal pan (12"x20"x2 1/2") PNC 922092
- Aluminium combi oven grill (12"x20") PNC 922093
- Side external spray unit PNC 922171
- Open base with rack guides for air-o-steam 61 and 101 PNC 922195
- Frying griddle PNC 922215

Approval: _____

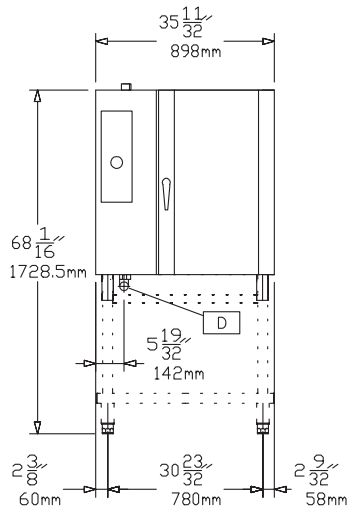
Electrolux Professional, Inc.

www.electroluxusa.com/professional

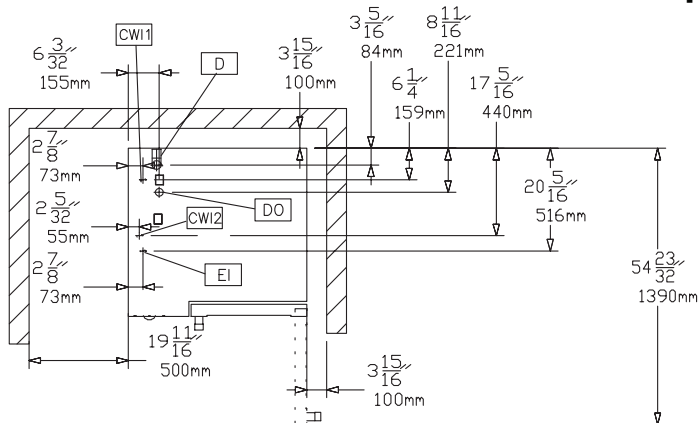
10200 David Taylor Drive, Charlotte, NC 28262 • Telephone Number: 866-449-4200 • Fax Number: 704-547-7401



Front

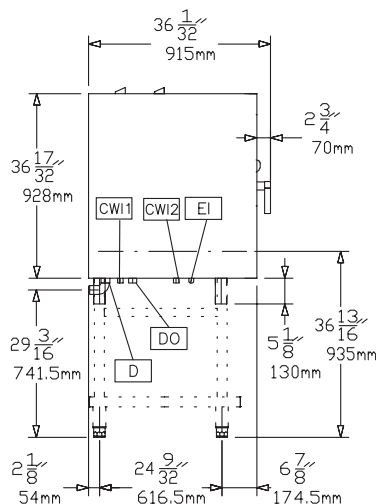


Top



CWI = Cold Water inlet **WIC** = Cooling water inlet
D = Drain
DO = Overflow drain pipe
EI = Electrical connection

Side



Electric

Supply voltage:
267282 (AOS101ETM1) 208 V/3 ph/60 Hz
267322 (AOS101ETV1) 480 V/3 ph/60 Hz
Amps:
267282 46 Amps
267322 20 Amps
Connected load: 16.5 kW
Circuit breaker required

Water

Water inlet "CW" connection 3/4" unfiltered drinking water
Hardness: 5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Water consumption (gal./hr.): Min: 2.25 Max: 11.89
Pressure: 22-36 psi (1.5-2.5 bar)
Drain "D": 1 1/4" connection
Conductivity: (50-200 µs/cm)
Chlorides: (must be less than 20 ppm)
PH: (must be greater than 7)

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation

Clearance: 2" rear and right hand sides
Suggested clearance for service access: 20" left hand side

Capacity

Steam pans: 10 - 12" x 20"
Half size sheet pans: 10 - 13" x 18"
GN: 10 - 1/1 gastronorm
Max load capacity: 110 lbs. (50 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)