



**Electrolux**

air-o-steam  
air-o-steam TOUCHLINE  
Electric Combi Oven 102

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

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

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

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

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



Electrolux

air-o-steam TOUCHLINE Electric Combi Oven 102



air-o-steam

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Combi Oven 102

**267283 (AOS102ETM1)** EI Combi TOUCHLINE Oven  
102 – 208V/3ph/60Hz - 67A

**267323 (AOS102ETV1)** EI Combi TOUCHLINE Oven  
102 – 480V/3ph/60Hz - 67A

### 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 Lambdasensor 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. 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

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 212 °F / max 300 °C): ideal for low humidity cooking such as dehydration, baking and grilling.
  - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
  - Steam cycle (212 °F / 100 °C): ideal for traditionally steaming products such as seafood and vegetables.
  - High temperature steam (max. 266 °F / max. 130 °C): ideal for steaming frozen products and vegetables.
  - Combination cycle (max. 482 °F / max. 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss.

Possible to set up to 16-phases (steps).

- 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.
- Automatic mode: by choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalized preset can be saved per family. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) PATENTED: ideal for large cuts of meat, to minimize weight loss and maximize food quality.
  - Regenerating cycle: efficient humidity management for fast and easy rethermalization, both on plate as well as on tray.
  - Proofing cycle: uses the air-o-clima™ function manages temperature and humidity to create the perfect proofing conditions.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- 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).

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



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- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- 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.

### 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

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

### Optional Accessories

- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793 ☐
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- 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 (only for 267283) PNC 922003 ☐
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012 ☐
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ☐
- Tray support for 62 and 102 oven bases PNC 922041 ☐
- Trolley for roll-in rack for 62 and 102 oven PNC 922042 ☐
- Tray rack (wheel kit included) for 102 oven (standard pitch) PNC 922043 ☐
- Tray rack (wheel kit included) for 102 oven (increased pitch) PNC 922045 ☐
- Open base with rack guides for air-o-steam 102 PNC 922063 ☐
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ☐
- 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 ☐
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, and 102 ovens PNC 922169 ☐
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ☐
- Single 304 stainless steel full-size grid (21"x26") PNC 922175 ☐
- Fat filter for 101 and 102 oven PNC 922178 ☐

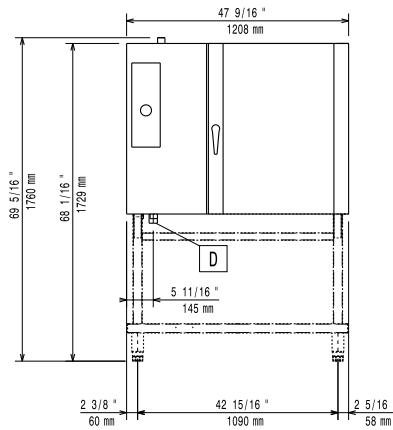
- Basket for detergent tank (wall mounted) (only for 267283) PNC 922209 ☐
- Holder for detergent tank on open base PNC 922212 ☐
- Cupboard base and tray support for 62 and 102 oven PNC 922234 ☐
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238 ☐
- Pair of frying baskets PNC 922239 ☐
- Control panel filter for 62 and 102 oven PNC 922247 ☐
- Heat shield for 102 oven PNC 922252 ☐
- Double-click closing catch for oven door PNC 922265 ☐
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ☐
- Stacking kit: 62 on top of 62 or 102 electric oven PNC 922267 ☐
- Heat shield for 62 on 102 stacked oven PNC 922273 ☐
- 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 ☐
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283 ☐
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") (only for 267283) PNC 922288 ☐
- Oven grill made of aluminium alloy with no-stick coating (only for 267283) PNC 922289 ☐
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs (only for 267283) PNC 922290 ☐
- Kit flaged feet PNC 922320 ☐
- Kit universal skewer rack and 6 short skewers for ovens (TANDOOR) (only for 267283) PNC 922325 ☐
- 6 short (14") skewers for ovens (TANDOOR) (only for 267283) PNC 922328 ☐
- Fat collection tray for ovens (1.5") PNC 922329 ☐
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ☐
- Smoker for ovens PNC 922338 ☐
- Water filter for ovens - 4 membranes (only for 267283) PNC 922344 ☐
- External reverse osmosis filter for ovens - 4 membranes (only for 267283) PNC 922345 ☐
- Kit check valve PNC 922347 ☐



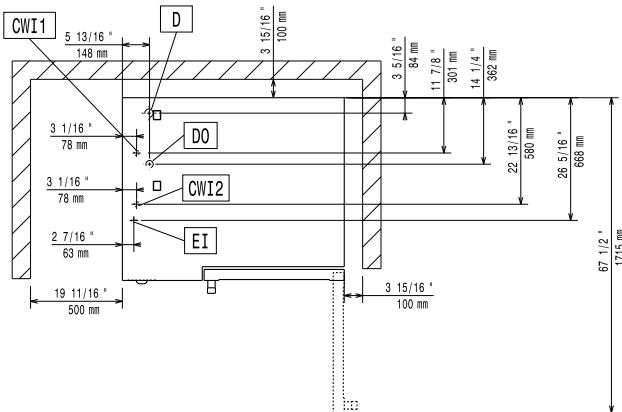
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Front

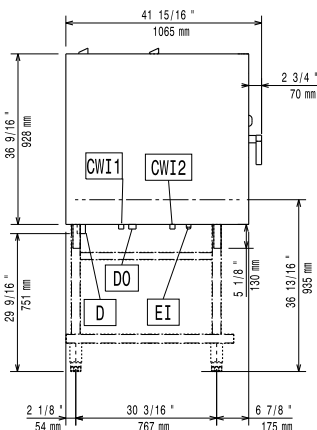


Top



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

Side



**Electric**

**Supply voltage:**

267283 (AOS102ETM1)	208 V/3 ph/60 Hz
267323 (AOS102ETV1)	480 V/3 ph/60 Hz

**Amps:**

267283 (AOS102ETM1)	67 A
267323 (AOS102ETV1)	29 A

**Connected load:**

24 kW

**Circuit breaker required**

**Water:**

5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)

**Hardness:**

**Water consumption (gal./hr.):**

Min: 4.49 Max: 20.08

**Pressure:**

22-36 psi (1.5-2.5 bar)

**Pressure:**

22-65 psi (1.5-4.5 bar)

**Drain "D":**

1 1/4

**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:**

**Sheet pans:**

10 - 18" x 26"

**Steam pans:**

20 - 12" x 20"

**Half size sheet pans:**

20 - 13" x 18"

**GN:**

20 - 1/1 containers

**GN:**

10 - 2/1 containers

**Max load capacity:**

180 lbs. (80 kg)

**Key Information:**

**Net weight:**

478 lbs (217 kg)

**Shipping width:**

267283 (AOS102ETM1)	49 13/16" (1265 mm)
267323 (AOS102ETV1)	50 13/16" (1290 mm)

**Shipping depth:**

267283 (AOS102ETM1)	44 11/16" (1135 mm)
267323 (AOS102ETV1)	46 7/16" (1180 mm)

**Shipping height:**

267283 (AOS102ETM1)	49 13/16" (1265 mm)
267323 (AOS102ETV1)	45 1/16" (1145 mm)

**Shipping weight:**

267283 (AOS102ETM1)	536 lbs (243 kg)
267323 (AOS102ETV1)	499 lbs (226.5 kg)



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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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