TOUCHLINE Natural Gas Combi Oven 101

PNC 922062

air-o-steam® TOUCHLINE **Natural Gas Combi Oven 101**

ITEM #	
MODEL #	
MUDEL # ———	
PROJECT NAME #	
SIS #	
010 #	
AIA# —	



air-o-steam®

TOUCHLINE Natural Gas Combi Oven 101

267752 (AOS101GTP1)

Natural Gas Combi TOUCHLINE Oven 101 -120V/1ph/60Hz - 4.3A

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. 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.





Approval:

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.
- $\mbox{air-o-clima} \mbox{\begin{tabular}{l} \line{0.05cm} \line{0.05cm} \mbox{air-o-clima} \mbox{\begin{tabular}{l} \line{0.05cm} \mbox{\begin{tabular}{l} \mbox{\begin{tabular}{l}$ 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
- 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
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

Included Accessories

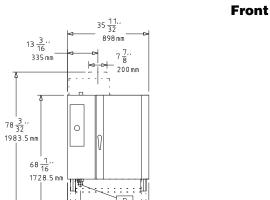
• 5 of single 304 stainless steel grid (12"x20")

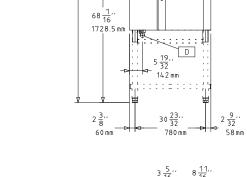
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Optional Accessories	
 Wheel kit for base for 6&10x1/1GN 	PNC 922003
Single 304 stainless steel grid (12"x20")	PNC 922017
 Pair of chicken racks (8 x 2.7 lbs chickens per rack) 	PNC 922036
 23 plate rack for air-o-system 101 (plate diameter up to 12 1/4"). Trolley not included. 	PNC 922071
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
 Aluminum 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

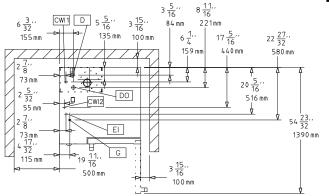
Electrolux Professional www.electroluxusa.com/professional electroluxprofessional@electroluxusa.com

Electrolux

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CWI = Cold Water inlet

D = Drain

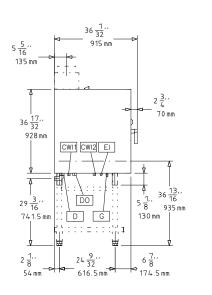
00 = Overflow drain pipe

EI = Electrical connection

Side

Cooling water inlet

Gas connection



Electric

Supply voltage:

267752 (AOS101GTP1) 120 V/1 ph/60 Hz

.mps: 4.3

Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT

Natural gas

Steam generator: 23 kW

Heating elements: 78407 BTU (23 kW)
Total thermal load: 136360 BTU (40 kW)
Natural gas - pressure: 7" w.c. (17.4 mbar)

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 Steam generator:
 78407 BTU (23 kW)

 Heating elements:
 78407 BTU (23 kW)

 Total thermal load:
 136360 BTU (40 kW)

 Pressure:
 11" w.c. (27.4 mbar)

Water

Top

Water inlet "CW" connection 3/4" unfiltered drinking water

Water consumption (gal./hr.): Min: 3.57 Max: 17.70

Water inlet "FCW" connection: 3/4"

Hardness: 5-50ppm (boiler/steam – rear connection) less than 400ppm

(cleaning/quenching - front

connection)

 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:
 368 lbs (167 kg)

 Shipping width:
 37 5/8" (955 mm)

 Shipping depth:
 38 3/4" (985 kg)

 Shipping height:
 49 13/16" (1265 mm)

 Shipping weight:
 412 lbs (187 kg)

 Shipping volume:
 42.02 ft³ (1.19 m³)

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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.