



**air-o-steam®  
TOUCHLINE**

**Natural Gas Combi Oven 201**

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

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

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

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

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



**air-o-steam®**

**TOUCHLINE Natural Gas Combi Oven 201**

267754 (AOS201GTP1)

Natural Gas Combi  
TOUCHLINE Oven 201 -  
120V/1ph/60Hz -7.3A

**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 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**

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

**Optional Accessories**

- 54 plate trolley for air-o-system 201 (plate diameter up to 12 1/4") PNC 922016
- Single 304 stainless steel grid (12"x20") PNC 922017
- Pair of chicken racks (8 x 2.7 lbs chickens per rack) PNC 922036
- 45 plate trolley for air-o-system 201 (plate diameter up to 12 1/4") PNC 922072
- 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
- 2 fat filters for air-o-steam 201 and 202 PNC 922179
- Frying griddle PNC 922215

Approval: \_\_\_\_\_

**Electrolux Professional, Inc.**

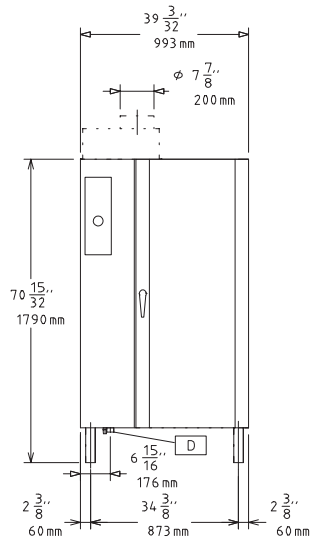
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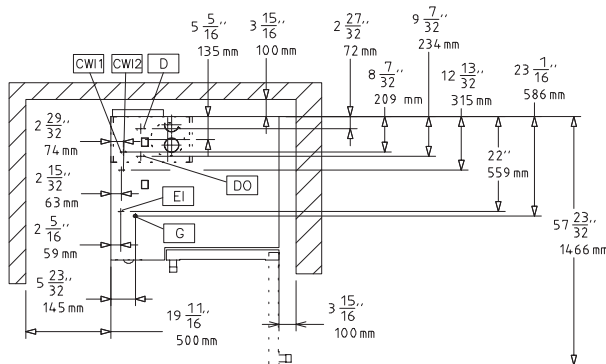


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air-o-steam®

### Front

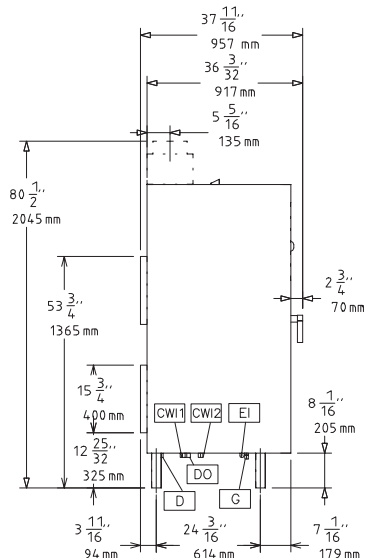


### Top



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

### Side



### Electric

**Supply voltage:** 267754 (AOS201GTP1) 120 V/1 ph/60 Hz  
**Amps:** 7.3  
 Circuit breaker required

### Gas

**ISO 7/1 gas connection diameter:** 1" MNPT  
**Natural gas**  
**Steam generator:** 30 kW  
**Heating elements:** 160223 BTU (47 kW)  
**Total thermal load:** 231812 BTU (68 kW)  
**Natural gas - pressure:** 7" w.c. (17.4 mbar)  
**LPG**  
**Steam generator:** 102270 BTU (30 kW)  
**Heating elements:** 160223 BTU (47 kW)  
**Total thermal load:** 231812 BTU (68 kW)  
**Pressure:** 11" w.c. (27.4 mbar)

### Water

**Water inlet "CW" connection:** 3/4" unfiltered drinking water  
**Water consumption (gal./hr.):** Min: 4.49 Max: 20.08  
**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:** 20 - 12" x 20"  
**Half size sheet pans:** 20 - 13" x 18"  
**GN:** 20 - 1/1 gastronorm  
**Max load capacity:** 220 lbs. (100 kg)

### Key Information

**Net weight:** 721 lbs (327 kg)  
**Shipping width:** 41 5/16" (1050 mm)  
**Shipping depth:** 40 3/16" (1020 mm)  
**Shipping height:** 80 5/16" (2040 mm)  
**Shipping weight:** 776 lbs (352 kg)  
**Shipping volume:** 77.15 ft³ (2.18 m³)