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air-o-steam

air-o-steam TOUCHLINE Electric Combi Oven 101

267372 (AOS101ETM1)

EL.COMBI OVEN(TOUCH) 10 GN 1/1-208V-US

Short Form Specification

Item No.

Unit to be Electrolux air-o-steam* Combi TOUCHLINE Oven. The air-osteam * 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. 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. 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 builtin 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.





APPROVAL:

Main Features

AIA#

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - -Dry, hot convection cycle (max. 572 °F / 300 °C): ideal for low humidity cooking such as dehidration, baking and arillina.
 - -Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
 - 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 / 130 °C): ideal for steaming frozen products and vegetables.
 - -Combination cycle (max. 482 °F / 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: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
- -Reheating cycle: efficient humidity management to quickly reheat.
- -Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Possible to save up to 70 MultiTimers Programs.
- air-o-climaTM PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- air-o-flow: fresh air from the outside is directed to the bifunctional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- Hold function for keeping food warm at the end of a cycle.
- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Buil-



in HACCP management to record cooking procedure and to specify level of Pasteurization.

- 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).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.
- 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

- IPX 5 spray water protection certification for easy cleaning.
- 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.

Included Accessories

- 3 of Single 304 stainless steel grid (12" x PNC 922062 20")
- 1 of Control Panel Filter, for 61 and 101 oven PNC 922246
- 1 of Control Panel Filter, for 62 and 102 PNC 922247 oven

Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN PNC 640791 Dovens. It is mandatory to use the flue condenser (640413) on installation with agas ovens
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens
- Water softener with cartridge C500 for 6 PNC 920002

 1/1 and 10 1/1 ovens (low-medium steam usage less than 2hrs per day full steam)
- Water softener with cartridge STEAM 1200 PNC 920003

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 Automatic water softener for ovens 	PNC 921305 🗖
 Resin sanitizer for water softener 	PNC 921306 🗖
 Caster kit for base for 61, 62, 101 and 102 oven bases 	PNC 922003 □

- Trolley for rack cassette for 61 and 101 ovenPNC 922004 🗖
- 10 rack cassette for 101 oven (standard pitch)
 PNC 922006 □
- 8 rack cassette for 101 oven (increased pNC 922009 pitch)

• (4) Adjustable feet for countertop models 61,62, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm)	PNC	922012 🗆	1
 Thermal blanket for 101 oven (trolley not included) 	PNC	922013)
• 30 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included)	PNC	922015)
 Pair of half size oven racks, type 304 stainless steel 	PNC	922017 🗆)
• Tray support, for 61 and 101 oven bases	PNC	922021 🗆	1
 Chicken racks, pair (2) (fits 8 chickens per rack) 	PNC	922036	
• 23 plate rack for 101 oven (plate diameter up to 12 1/4") (trolley not included)	PNC	922071)
Wheels and Hinges kit for 6 and 10 oven	PNC	922073	
Slide-in rack support with handle for 61 and 101 oven	PNC	922074 [
 Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens 	PNC	922086	
• Tray Rack with (11) guides for 101 oven	PNC	922099	
Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens)	PNC	922169)
External side spray unit	PNC	922171 🗆	1
• Fat Filter, for 101 and 102 oven	PNC	922178)
Open base with rack guides, for 61 and 101 ovens	PNC	922195)
 Basket for detergent tank (wall mounted) for 201 and 202 ovens 	PNC	922209 [
Basket for hanging detergent tank on	DNC	022212 [ì

- Basket for hanging detergent tank on open base
 Pair of frying baskets
 PNC 922212 □
 PNC 922239 □
- Heat Shield, for 61 on top of 101 oven stacking kit
 Heat Shield, for 101 oven
 PNC 922245 □
 PNC 922251 □
- Double-click closing catch for oven door
 Grid for whole chicken 1/1GN (8 per grid PNC 922266 □
- 1,2kg each)
 Electronic Board for HACCP through PC PNC 922275
 Network, for air-o-steam and air-o-convect Ovens
- USB Probe for sous-vide cooking (only for PNC 922281 ☐ Touchline ovens)
- Bakery tray support to be installed on 61 & PNC 922286 ☐ 101 bases - bakery trays are 15.75" x 24" (400mm x 600mm)

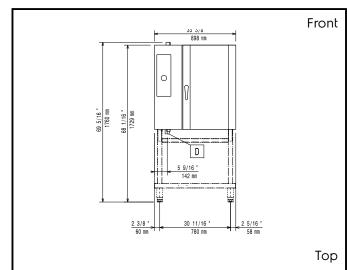
 Grease collection kit (tray and trolley) 	PNC 922287 🗆
 Potato Baker for 28 Potatoes (12" x 20") 	PNC 922300 🗆
Stacking kit: 61 on 61 or 61 on 101 electric oven	PNC 922319 🗅
 Kit flanged feet for 6&10 1/1GN ovens 	PNC 922320 🗆
Fat collection tray	PNC 922321 🗖
 Trolley for bottom oven on stacked solution for 61 & 101 ovens 	PNC 922323 □

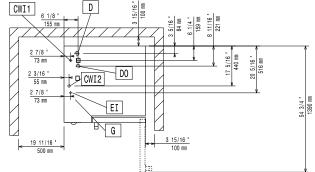
- Universal skewer pan for ovens (TANDOOR)
 PNC 922326 □
 PNC 922327 □
 PNC 922327 □
- (TANDOOR)
 Fat collection tray for ovens (1.5")
 (NPT) Adaptor, 1-1/4 gas for ovens
 PNC 922329 □
 PNC 922332 □
- Casters for stacked ovens 61 on 61 on and PNC 922333 ☐ 61 on 101
- Smoker for ovens
 Kit check valve
 Multipurpose hook
 PNC 922338 □
 PNC 922347 □
 PNC 922348 □



 Flat baking tray with 2 edges 12" x 20" (300PNC 925006 \square x 500mm)







CWI1

= Cold Water inlet

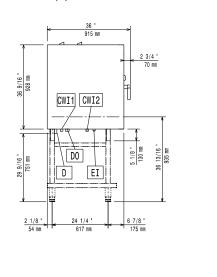
El = Electrical connection

CWI2

= Cold Water Inlet 2

D = Drain

DO = Overflow drain pipe



Electric

Supply voltage:

267372 (AOS101ETM1) 208 V/3 ph/60 Hz

Amps: 46 A Electrical power, max: 16.5 kW

Circuit breaker required

Water:

Water inlet "CW"

connection: 3/4"

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 NPT **Conductivity:** (50-200 µs/cm)

(must be less than 20 ppm)

Chlorides:

Hardness:

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:

2"rear and right hand sides

Clearance:

Side

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)