# **Electrolux**

# air-o-steam air-o-steam TOUCHLINE Natural Gas Combi Oven 102

ITEM #		
MODEL #		
NAME #		
SIS #		



air-o-steam

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267753 (AOS102GTP1)

GAS COMBI OVEN (TOUCH)10 GN 2/1-120V-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. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. 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 built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. 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

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
  - -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 / 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.
- 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. Possible to save up to 70 MultiTimers Programs.
- 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
- 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.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Sous-vide USB probe to ensure excellent cooking results even vacuum-packed products with
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy,



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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.
- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.
- 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.
- 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.
- Gas burner is certified by Gastec for high efficiency and low emissions.

#### 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.



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#### **Included Accessories**

• 5 of Single 304 stainless steel full-size grid PNC 922076 (21" x 26")

#### Optional Accessories

- Flue condenser for hood for 10 GN 2/1 gas PNC 640415 🖵 ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794)
- Exhaust hood with fan for 10x2/1 GN PNC 640793 🗖 ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens
- Exhaust hood with fan for 10x2/1 GN PNC 640794 ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens
- Water softener with cartridge STEAM 1200 PNC 920003
- Automatic water softener for ovens PNC 921305 🗆 Resin sanitizer for water softener PNC 921306 🗆 Caster kit for base for 61, 62, 101 and 102 PNC 922003 🗆 oven bases
- (4) Adjustable feet for countertop models PNC 922012 🖵 61,62,101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm)
- Chicken racks, pair (2) (fits 8 chickens per PNC 922036 ☐
- Tray support, for 62 and 102 oven bases PNC 922041 🗆 Trolley, for roll-in rack for 62 and 102 oven PNC 922042  $\square$ Tray rack and casters for 102 oven PNC 922043 🗆
- (standard pitch) Tray rack and casters, for 102 oven PNC 922045 🗆 (increased pitch)
- Slide-in rack support with handle for 62 PNC 922047 🗆 and 102 oven
- Thermal blanket for 102 oven PNC 922048 🗆 • Banquet rack, for 51 plates for 102 oven PNC 922052 🗖 Pair of 304 stainless steel full-size grid (21 PNC 922060 🖵
- "x26") Pastry Rack 16" x 24" (400mm x 600mm) PNC 922067 🗆
- for air-o-system 102 • Wheels and Hinges kit for 6 and 10 oven PNC 922073 🗆
- Kit to connect external rinse aid & PNC 922169 🗖 detergent tank (61, 62, 101 and 102 ovens)
- External side spray unit PNC 922171 🗖
- Pair of 304 stainless steel full-size grids (21 PNC 922175 🗖 x 26")
- Fat Filter, for 101 and 102 oven PNC 922178 🗆 • Baguette tray, made of perforated PNC 922189 🗆 aluminum, silicon coated, 16" x 24" (400 x 600mm)
- Perforated baking tray, made of PNC 922190 🗆 perforated aluminum, 16" x 24" (400 x 600mm)
- Baking tray, made of aluminium 16" x 24" PNC 922191 🗖 (400 x 600mm)
- Open base with rack guides, for 62 and PNC 922198 🗆 102 ovens
- Basket for detergent tank (wall mounted) PNC 922209 🗆
- Basket for hanging detergent tank on open base
- for 201 and 202 ovens PNC 922212 🗆 Cupboard base and tray support, for 62 PNC 922234 🗆 and 102 ovens PNC 922235 🗅 • Flue condensor for gas ovens

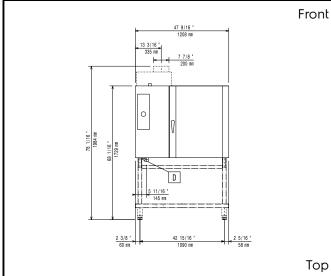
• Hot cupboard base with humidifier and PNC 922238 🗆 tray support for 10x2/1GN Pair of frying baskets PNC 922239 🗖 • Control Panel Filter, for 62 and 102 oven PNC 922247 🗖 PNC 922252 🗆 Heat Shield, for 102 oven Double-click closing catch for oven door PNC 922265 □ Grid for whole chicken 1/1GN (8 per grid - PNC 922266 □ 1,2kg each) • Electronic Board for HACCP through PC PNC 922275 🗅 Network, for air-o-steam and air-oconvect Ovens • Kit to convert from natural gas to LPG PNC 922277 🗆 • USB Probe for sous-vide cooking (only for PNC 922281 □ Touchline ovens) Drain kit, T-Shape 2" diameter (50mm) PNC 922283 🗆 Conversion Kit, from Natural Gas to LP, for PNC 922296 102 oven • Kit flanged feet for 6&10 1/1GN ovens PNC 922320 🗆 Kit universal skewer rack & (6) long skewer PNC 922325 □ ovens (TANDOOR) Skewers for ovens, (6) 14" short PNC 922328 □ (TANDOOR) • Fat collection tray for ovens (1.5") PNC 922329 🗖 PNC 922332 🗖 • (NPT) Adaptor, 1-1/4 gas for ovens Casters for stacked ovens 62 on 62 and 62 PNC 922336 □ on 102 Smoker for ovens PNC 922338 🗆 Water filter for ovens - 4 membranes PNC 922344 External reverse osmosis filter for ovens - 4PNC 922345 □ membranes PNC 922346 🗆 Chimney adaptor • Kit check valve PNC 922347 🗆 Multipurpose hook PNC 922348 🗖 • Grease collection tray GN 2/1 PNC 922350 🗆

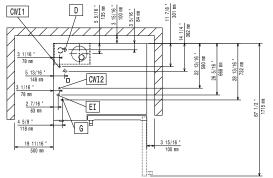
PNC 922357 🗖

• - NOTTRANSLATED -



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CWI1

**Cold Water inlet** 

**Electrical connection** 

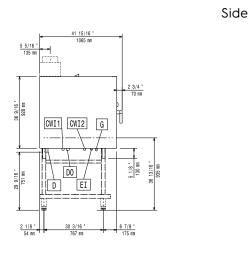
CWI2

Cold Water Inlet 2

G = Gas connection

D = Drain

DO = Overflow drain pipe



#### Electric

Supply voltage:

267753 (AOS102GTP1) 120 V/1 ph/60 Hz

8.3 A

Circuit breaker required

#### Gas

Gas Power: 177589 Btu/hr (52 kW)

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

Natural aas:

9 kW Steam generator:

Heating elements: 105679 BTU/h (31 kW) Total thermal load: 177589 BTU/h (52 kW) Natural gas - Pressure: 7" w.c. (17.4 mbar)

LPG:

Steam generator: 30681 BTU (9 kW) Heating elements: 105679 BTU (31 kW) Total thermal load: 177589 BTU (52 kW) Pressure: 11"w.c. (27.4 mbar)

#### Water:

Water inlet "CW" connection: 3/4"

Water consumption (gal./hr.): Min: 4.49 Max: 20.08

Water inlet "FCW" connection: 3/4"

> 5-50ppm (boiler/steam - rear connection) less than 400ppm

(cleaning/quenching - front

Hardness: connection) Pressure: 22-36 psi (1.5-2.5 bar)

Drain "D": 1"1/4 NPT 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:

2"rear and right hand sides. Clearance: Suggested clearance for service

access: 20"left hand side.

## Capacity:

Sheet pans: 10 - 18"x 26" 20 - 12"x 20" Steam pans: Half size sheet pans: 20 - 13"x 18" GN: 20 - 1/1 containers 10 - 2/1 containers Max load capacity: 180 lbs. (80 kg)

## **Key Information:**

Net weight: 481 lbs (218 kg) Shipping width: 46 7/16" (1180 mm) Shipping depth: 50 13/16" (1290 mm) 44 7/8" (1140 mm) Shipping height: Shipping weight: 562 lbs (255 kg) 61.27 ft3 (1.74 m3) Shipping volume: