

Electrolux air-o-steam -Touchline

Combi LW 6 GN 1/1-electric

Electrolux air-o-steam Touchline blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation as well as an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with the air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The air-o-steam combis detailed are 6 GN 1/1 electric Touchline models.



267200

OPERATING MODES

- Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
- Automatic mode: just select the family and food type and the oven will do the rest. Temperature, cooking climate and time are managed by the oven to achieve a perfect result, regardless of the food load. The automatic mode is ideal for less skilled operators.
- 3 Special automatic cycles:
 - Low Temperature Cooking (LTC, automatic cycle): indicated for meat and fish, automatically selects the cooking parameters to achieve the lowest weight loss and the maximum quality.

- Reheating cycle: the best humidity conditions are managed to quickly reheat the products.
- Proofing cycle: thanks to the air-o-clima it's possible to create a perfect ambient for proofing.
- Programs mode: the recipes can be stored up to a maximum of 1000, 16-step cooking programs available.
- Manual Mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.

MAIN FEATURES

- Automatic steam generator
- water draining with an automatic scale diagnosis system.

- Traditional cooking cycles:
 - Convection cycle (max. 300 °C): ideal for products that should be cooked without humidity. Humidity generated by the food itself can be controlled by the air-o-clima function thanks to the Lambda sensor, for a natural cooking.
 - Steam cycle (max. 130 °C): for products that can be cooked in water. It can be used as Low temperature Steam (25-99°C), Steam (100°C) or High temperature steam (100-130°C).
 - Combi cycle (max. 250°C): combining convected heat and steam to obtain a humidity-controlled cooking environment (thanks to the air-o-clima), reducing cooking times and food shrinkage.



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- air-o-clima: measures physically the real humidity level inside the cooking chamber thanks to the Lambda Sensor and acts consequently according to the set value. This technology guarantee always the desired cooking climate regardless of the food load. With hot air cycles, air-o-clima also manages to exhaust the excess umidity generated by the food.
- air-o-flow: pumps fresh air from the outside through the bi-functional fan which pushes the air, that has been preheated in the meantime, into the cooking chamber, thus guaranteeing an even cooking process.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Green functions available to save energy, water and rinse aid.
- Integrated Automatic Intensive Cleaning System: the new cleaning parameters and the improved design of the wash arms allow to optimize the use of detergent, rinse aid and water and to obtain superior cleaning results.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.
- Guided descaling function guides

- operator during the boiler descaling phase (from "Setting" mode).
- Sous-vide USB Probe, available as optional accessory, ensures excellent cooking results even with vacuum-packed products.
 - Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and pulse (pulse ventilation for baking and low temperature cooking).
 - Low power cycle: for delicate cooking such as for baking cakes.
 - Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food itself and rises accordingly.
 - MultiTimer: function that manages a sequence of different cooking cycles to improve flexibility and ensure perfect cooking results. Up to 14 timers can be set and an alarm warns the operator when cooking time is reached.
 - Make-it-Mine feature allows the operator to personalize all main user interfaces in the "Setting" mode according to his needs and to block the editing or deleting of stored programs.
 - Quick cooling: useful when switching to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually.

- Manual injection of water in the cell.
- Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards, with regards to microbiological safety of process.
- HACCP management: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- USB connection available to download Food Safe Control and HACCP Log.

CONSTRUCTION

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensation and prevent drippings on the floor, for maximum security. Four holding positions allowing easier loading and unloading.
- Built-in retractable hand shower for countertop models.
- Halogen lighting in the cooking cell.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TECHNICAL DATA	AOS061ETA1 267200	AOS061ETH1 267210	AOS061ETN1 267220
Power supply	Electric	Electric	Electric
Number of grids	6	5	6
Runners pitch - mm	65	80	65
Cooking cycles - °C			
air-convection	300	300	300
steam	130	130	130
combi	250	250	250
Convection	●	●	●
Steaming	●	●	●
Convection/steaming	●	●	●
Humidity control	●	●	●
Regeneration	●	●	●
Low temp steaming	●	●	●
Two-speed fan	●	●	●
Multi Point Probe	●	●	●
Automatic cleaning system	●	●	●
N° of programs	1000	1000	1000
External dimensions - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Internal dimensions - mm			
width	460	460	460
depth	715	715	715
height	486	486	486
Power - kW			
boiler	9	9	9
cooking chamber	9.6	9.6	9.6
electric	10.1	10.1	10.1
auxiliary	0.5	0.5	0.5
Net weight - kg.	132	132	132
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

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	AOS061ETA1 267200	AOS061ETH1 267210	AOS061ETN1 267220
ACCESSORIES			
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266	922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086	922086
2 FRYING BASKETS FOR OVENS	922239	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305	921305
BAKING TRAY FOR BAGUETTE GN 1/1	922288	922288	922288
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF ALUM	922190	922190	922190
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087	922087	922087
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246	922246	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922223	922223	922223
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283	922283	922283
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290	922290
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791	640791
EXTERNAL CONN. KIT FOR DETERG./RINSE AID	922169	922169	922169
EXTERNAL REVERSE OSMOSIS FILTER FOR OVEN	922316	922316	922316
EXTERNAL SIDE SPRAY UNIT	922171	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177	922177
FLAT BAKING TRAY WITH 2 EDGES-GN 1/1	922299	922299	922299
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215	922215
FRYING GRIDDLE GN 1/2 FOR OVENS	922311	922311	922311
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287	922287
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244	922244
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212	922212	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1+(400X600)	922227	922227	922227
KIT 4 ADJUSTABLE FEET	922012	922012	922012
KIT BAKERY RACK FOR 6 GN1/1 OVENS	922282	922282	922282
KIT INTEGRATED HACCP FOR OVENS	922275	922275	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091	922091
NON-STICK U-PAN GN 1/1 H=60 MM	922092	922092	922092
NON-STICK U-PAN GN 1/2 H=20 MM	922308	922308	922308
NON-STICK U-PAN GN 1/2 H=40 MM	922309	922309	922309
NON-STICK U-PAN GN 1/2 H=60 MM	922310	922310	922310
NON-STICK U-PAN GN 2/3 H=20 MM	922285	922285	922285
NON-STICK U-PAN GN 2/3 H=40 MM	922302	922302	922302
NON-STICK U-PAN GN 2/3 H=60 MM	922304	922304	922304
ODOURLESS HOOD-FAN-6&10GN1/1 ELLW	640796	640796	640796
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289	922289	922289
OVEN GRILL (ALUMINIUM) GN 1/2	922312	922312	922312
OVEN GRILL (ALUMINIUM) GN 2/3	922306	922306	922306
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017	922017
PASTRY 5X(400X600)RACK+WHEELS-80MM,6X1/1	922065	922065	922065
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286	922286	922286
POTATO BAKER GN 1/1 FOR 28 POTATOES	922300	922300	922300
RESIN SANITIZER FOR WATER SOFTENER	921306	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074	922074
STACKING KIT- EL. 6X1/1 ON EL. 6&10X1/1	922319	922319	922319
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021	922021
TRAY(400X600X38)5 ROWS-PERF ALUM/SILICON	922189	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004	922004
USB PROBE FOR SOUS-VIDE COOKING	922281	922281	922281
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 & 2/1 LW	922003	922003	922003

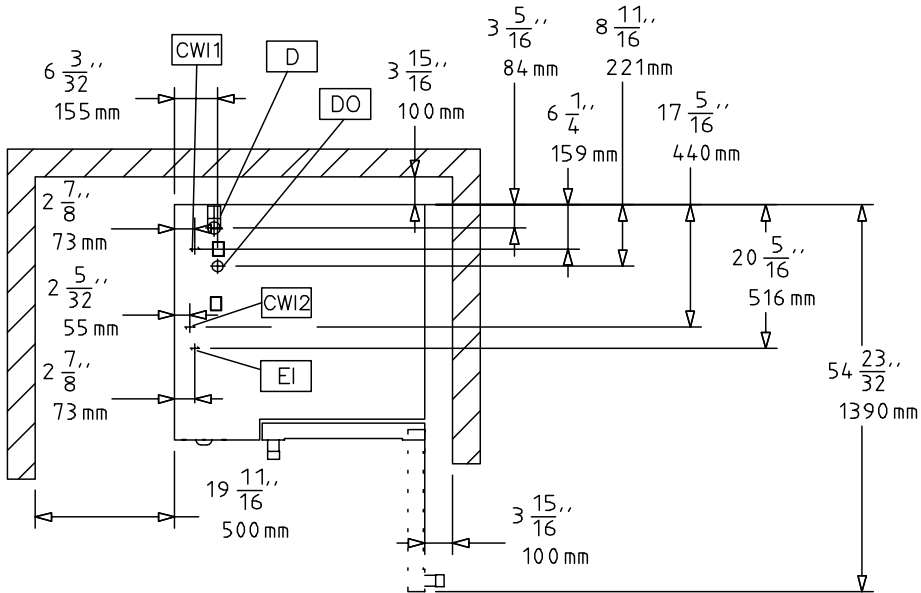
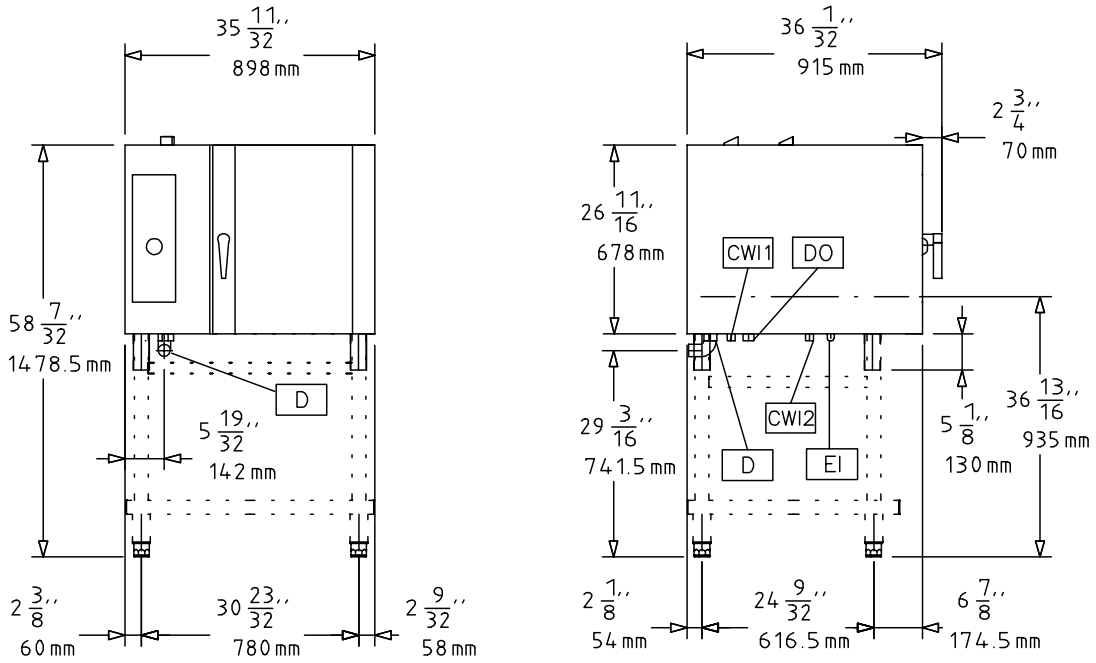
EGA010

2011-11-28

Subject to change without notice

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267200, 267220, 267210



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LEGEND	AOS061ETA1 267200	AOS061ETH1 267210	AOS061ETN1 267220
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	1"1/4	1"1/4	1"1/4
DO - Overflow drain pipe	●	●	●
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
WIC - Cooling water inlet	3/4"	3/4"	3/4"