

## air-o-steam Touchline Electric Combi Oven 10GN 2/1

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

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

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

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

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



### air-o-steam Touchline Electric Combi Oven 102

 267353 (AOS102ETRI)      EI Combi Touchline Oven  
10GN 2/1 – 400V/3ph/50-60Hz

### Short Form Specification

#### Item No. \_\_\_\_\_

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 tray rack 2/1GN, 65mm pitch.

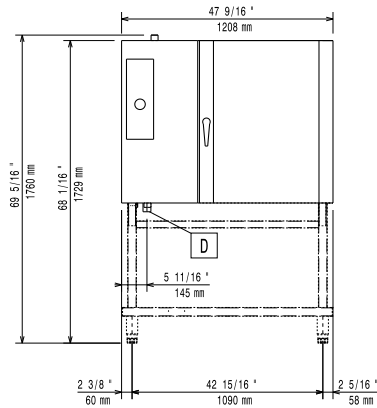
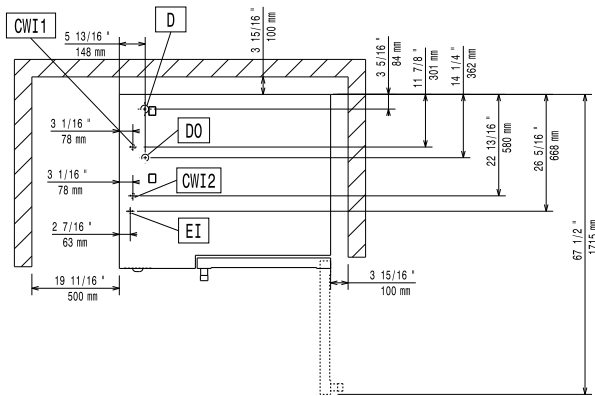
### Main Features

- 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, 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.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 300 °C): ideal for low humidity baking.
  - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
  - Steam cycle (100 °C): seafood and vegetables.
  - High temperature steam (max. 130 °C).
  - Combination cycle (max. 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).
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.
- 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.

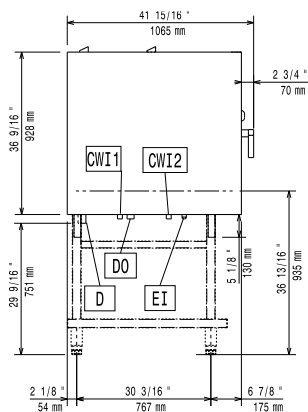
### Construction

APPROVAL: \_\_\_\_\_

- 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.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.

**Front**

**Top**


**CWI = Cold Water inlet**  
**D = Drain**  
**EI = Electrical connection**

**Side**

**Electric**

**Supply voltage:**  
 267353 (AOS102ETR1) 400 V/3N ph/50/60 Hz  
**Connected load:** 25 kW  
**Circuit breaker required**

**Water:**

**Water inlet "CWI" connection:** 3/4"  
**Water inlet "CW2" connection:** 3/4"  
**Total hardness:** 5-50 ppm  
**Pressure:** 1.5-4.5 bar  
**Drain "D":** 1 1/4"  
**Chlorides:** <32ppm

Electrolux recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

**Installation:**

**Clearance:** 5 cm rear and right hand sides.  
**Suggested clearance for service access:** 50 cm left hand side.

**Capacity:**

**GN:** 10 - 2/1 Gastronorm;  
**GN:** 20 - 1/1 containers  
**Max load capacity:** 80 kg

**Key Information:**

**Net weight:** 202 kg  
**Shipping weight:** 230 kg  
**Shipping height:** 1270 mm  
**Shipping width:** 1260 mm  
**Shipping depth:** 1140 mm  
**Shipping volume:** 1.82 m<sup>3</sup>

**Optional Accessories**

- Exhaust hood without fan for air-o-system 10x2/1GN **PNC 640793**
- Exhaust hood with fan for air-o-system 10x2/1GN **PNC 640794**
- Automatic water softener for ovens **PNC 921305**
- Resin sanitizer for water softener **PNC 921306**
- Castor kit for base for 6&10x1/1 and 2/1 GN ovens **PNC 922003**
- Kit 4 adjustable feet for 6&10 GN **PNC 922012**
- Pair of 1/1 GN AISI 304 grids **PNC 922017**
- Couple of grids for whole chicken 1/1GN (8 per grid) **PNC 922036**
- Tray support for 2/1GN **PNC 922041**
- Trolley for roll-in rack 10x2/1GN ovens and bcf **PNC 922042**
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch **PNC 922043**
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch **PNC 922045**
- Slide-in rack with handle for 10GN 2/1 **PNC 922047**
- Thermal blanket for 10x2/1GN **PNC 922048**
- Rack for 51 plates for 10x2/1GN, 75mm pitch **PNC 922052**
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays **PNC 922067**
- Non-stick universal pan 1/1GN H=20mm **PNC 922090**
- Non-stick universal pan 1/1GN H=40mm **PNC 922091**
- Non-stick universal pan 1/1GN H=60mm **PNC 922092**
- External connection kit for detergent and rinse aid **PNC 922169**
- Side external spray unit **PNC 922171**
- Pair of 2/1GN aisi 304 stainless steel grids **PNC 922175**
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) **PNC 922178**
- Water filter for ovens **PNC 922186**
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) **PNC 922189**
- Baking tray with 4 edges, perforated aluminium (400x600x20) **PNC 922190**
- Baking tray with 4 edges, aluminium (400x600x20) **PNC 922191**
- Open base with tray support for 10x2/1GN **PNC 922198**
- Basket for detergent tank - wall mounted **PNC 922209**
- Holder for detergent tank, to mount on open base **PNC 922212**
- Cupboard base and tray support for 10x2/1GN ovens **PNC 922234**
- Hot cupboard base with humidifier and tray support for 10x2/1GN **PNC 922238**
- 2 frying baskets for ovens **PNC 922239**
- Control panel filter for 10xGN2/1 ovens **PNC 922247**
- Heat shield for 10x2/1GN **PNC 922252**
- Double-click closing catch for door **PNC 922265**
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) **PNC 922266**
- Kit integrated HACCP for ovens **PNC 922275**
- USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 **PNC 922281**
- Drain kit (diam. 50 mm) for 6 & 10 GN 1/1 and 10 GN 2/1 ovens **PNC 922283**
- Baking tray for baguette 1/1GN **PNC 922288**
- Aluminium oven grill GN 1/1 **PNC 922289**
- Egg fryer for 8 eggs 1/1GN **PNC 922290**
- External reverse osmosis filter for ovens **PNC 922316**