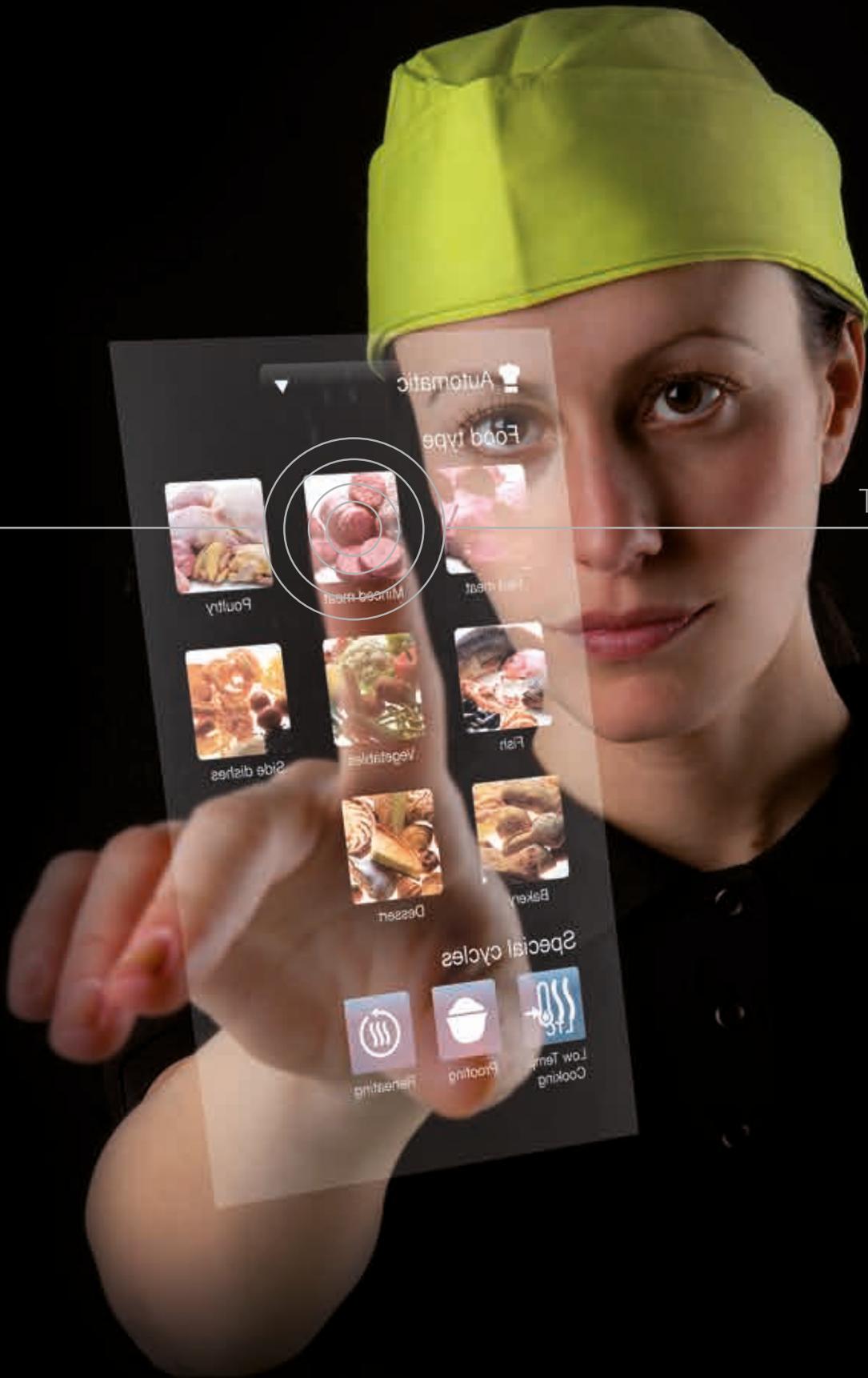




Electrolux

air-o-steam  
TOUCHLINE



Touch the evolution

## touch technology



The user-friendly, easy-to-clean, scratch-resistant High Definition Touch Screen offers **262,000 vivid colors**, internationally-recognized icons and food images as well as the possibility to choose from **30 different languages**. This extremely intuitive user interface eliminates the need for instruction manuals.

## dedicated steam generator



The high performing dedicated steam generator guarantees a **continuous supply of steam at all times**. The automatic scale diagnosis system detects and notifies of any scale build-up.

## usb



By means of a simple USB connection, up to **1,000 personal recipes** can be saved and **transferred to other ovens**, duplicated and even sent via e-mail to be used in any TOUCHLINE-equipped kitchen. This ensures cooking uniformity and maintains the same quality and taste across different restaurants within a chain.

## gas burners



air-o-steam TOUCHLINE **high-efficiency** and **low-pollutant** gas burners\* ensure CO emissions 10 times lower than the limit set by Gastec (Dutch government certification, the strictest in Europe) and 100 times lower than the European Standard Limit.

\* Patent pending (EP1956300A2 and related family)

## accessories



air-o-steam TOUCHLINE satisfies even the most demanding customers, improving ergonomics and flexibility in the kitchen, due to an **extensive range of accessories**.

## cook & chill



air-o-steam TOUCHLINE ovens and air-o-chill blast chillers are designed to work together for a **completely integrated cook & chill** system that optimizes quality, work-flow management, increasing food shelf-life, guaranteeing easier handling and reducing waste, therefore saving money.



## air-o-flow

This system guarantees **uniform heat distribution** and constant temperature in the cooking chamber, due to the revolutionary bi-functional fan and the Air Circulation System, thus ensuring **cooking evenness** and excellent results in terms of food browning, crispiness, taste and flavor.



## multi-sensor probe

The 6-sensor probe ensures exact core temperature measurement at all times, while guaranteeing food safety and high precision, with **optimum** results in terms of **cooking quality** and **reduced weight loss**.



## air-o-clean

A completely **integrated fully automatic cleaning** system provides effective cleaning results. The spray arm rotation and added water pressure eliminate the risk of leaving any residue of non-dissolved chemicals in the chamber.



## double glass door

The dual glass panel, with its integrated fresh air channel **reduces the risk of burning** oneself during cooking operations. The hinged inner pane **facilitates cleaning**.



## integrated spray unit

Integrated spray unit with automatic rewind and water stop function in locking position for **easy cleaning** of the cooking chamber (in 6 and 10 pan models).



## lambda sensor

Lambda sensor, for the perfect measurement of humidity within the cooking chamber to guarantee **perfect cooking conditions** at all times.



# Touch. It's easy.

air-o-steam Touchline inaugurates a new era in combi ovens, ensuring a simple and intuitive way of cooking in every kind of professional kitchen: satisfying Quick Service Restaurants, high-capacity kitchens and even the élite restaurants of the most experienced Chefs.

With Touchline, continuous checks and adjustments, as well as many routine tasks and complicated programming are finally a thing of the past: three simple steps are all it takes to start even the most elaborated cooking processes.

## Automatic mode



## Quick Service Restaurants

The perfect solution for anyone who has little or no experience in the kitchen. The oven thinks and works as a real Chef, your faithful Chef!



## Programs mode



## High Capacity Kitchens

Quality and taste will be repeated endlessly. Just define your personal recipes and save and transfer them to other ovens by means of a simple USB key!



## Manual mode



## Full Service Restaurants

Committed to the most demanding Chefs who want to explore their own creativity in the smallest of details, keeping a close eye on everything!



# Touch the simplicity.

Experience the new and improved features of air-o-steam Touchline. An oven in continuous evolution to make your life easier, more energy efficient and more profitable.

## air-o-clean



## Automatic Intensive Cleaning System

Guarantee the best washing results thanks to the newly designed washing components and new cleaning system parameters.



Don't just clean your oven cavity, save up to 40% in detergent and 75% in rinse aid! \*

\* On average compared to traditional ovens with cleaning system

Thanks to the newly designed washing components, the ideal pressure is maintained during each cleaning phase (prewashing, washing and rinsing) to optimize the use of detergent, rinse aid and water, delivering total cleaning uniformity.

The new cleaning system parameters have been studied to provide the most efficient and effective cleaning results, regardless of the amount of soil – remove even the most stubborn and greasy cooking residues.

**The result: a perfectly clean, hygienic and sparkling oven cavity!**

Activate the additional green functions of the automatic cleaning process and further optimize the consumption of rinse aid, electricity and water; **reduce up to 50%\* of the running costs** and save energy time after time, **preserving the environment** inside and outside the kitchen.

### Green spirit cleaning functions:

- ▶ Skip Drying Phase
- ▶ Skip Rinse Aid
- ▶ Reduce Water Consumption

\* Compared to standard cleaning cycles with no green functions activated (1 soft cycle/day - 280 working days/year)



**Guarantee the best cleaning performances and safeguard your Electrolux oven by using the following detergents:**

- ▶ Pre Rinse Additive
- ▶ Greasecutter Plus

# Sous-Vide USB Probe



Properly cook vacuum packed food by ensuring that the correct core temperature is accurately reached without affecting the vacuum in the bag thanks to new Sous-Vide USB Probe.\*



Only 1/25" in diameter, 2 2/25" in length with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted.

## Sous-Vide cooking in 3 simple steps

**1** - Insert the USB connection



**2** - Insert the sous-vide probe into the vacuumed food



**3** - Set the parameters and start cooking



### Take advantage of the many benefits of Sous-Vide cooking:

- ▶ **Product Quality** – consistent and repeatable high quality dishes with minimal weight loss (up to 80% less weight loss for meat compared to traditional cooking), more natural aroma, flavor, color and vitamin content as all the juices are sealed inside the bag
- ▶ **Hygiene and Precision** – possibility to have precise operation and no contamination after the dishes have been vacuum-sealed
- ▶ **Efficiency and Organization** – flexibility in planning, handling, storage (increased shelf-life) and regeneration
- ▶ **Cost-savings** – savings in raw materials, energy costs and cleaning
- ▶ **Market and Customer Orientation** – more flexibility in the kitchen allows possibility to offer a more varied menu
- ▶ **Staff Management** – flexibility in the kitchen allows staff to prepare the dishes when there is time and to be engaged on more varied range of activities during peak hours
- ▶ **Healthier meals** – less salt and spices are needed and organoleptic properties are better preserved

\* Available on Touchline ovens with updated software version 4.10

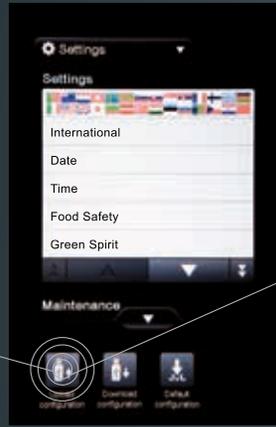
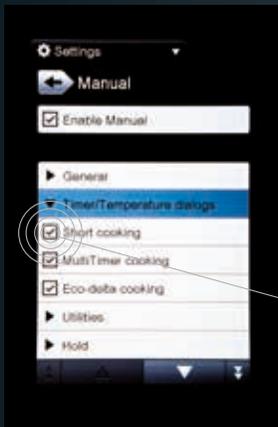


## Make it mine



All user interface functions can be fully personalized: visualize only the preferred functions and settings; de-activate the “start” function and have the oven start when the door is closed; block editing and deletion of your programs and much more.

Your air-o-steam Touchline will be unique and special, just like your fingerprint.



First personalize your oven configuration, then block your personal setup with a password and download it to a USB key for easy replication to other Touchline ovens.

## VIP Access Area

Buy Touchline and become a member of the Electrolux VIP World.

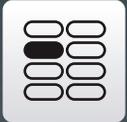


A new interactive tool called VIP ACCESS AREA has been activated in the website [www.electrolux-touchline.com](http://www.electrolux-touchline.com)



A special area fully dedicated to Chefs who, after an online registration, can enter to view and download Electrolux recipes on a USB key.

In addition, members can contact and communicate with our Electrolux Chef Academy to exchange information.



## MultiTimer

Improve flexibility by planning and managing multiple cooking cycles during rush hours (**set up to 14 timers**). Assign a different timer to a specific food typology for easy recognition.



## Guided descaling

An advanced function to **guide** the operator during the **descaling** of the boiler in a few simple steps (access from the "Settings" mode)



## Automatic Recovery Time

Cooking time starts only when the oven has reached the set temperature (especially important if there are **frequent door openings**).



## Portability of the oven

"Put your oven in your pocket", **download** your personal recipe **programs** as well as **save** your personalized oven **configuration** onto a USB key and **replicate** them in any other Touchline oven in the world.



## Multiple languages

air-o-steam Touchline is a real worldwide market solution: you can choose from over **30 different languages**, including oriental and arabic.



## Food Safe Control



**Food Safe Control ensures total food safety** in accordance with the HACCP standards. Just select the food category, and the Food Safe Control function will do the rest. The FSC data can be downloaded via a USB key.



## High Definition Touch screen control panel

All the attractive icons and food images are clear and internationally-recognized, thanks to the **262,000 colors**.



## Food safety solutions

Touchline is simplicity while assuring **100% certified food safety** according to HACCP standards. The HACCP data can be downloaded via a USB key.

# Automatic Mode

Prepare a vast amount of different menus each day with the simple touch of a finger. Rest assured that excellent quality and taste will be achieved every time!

The automatic mode is the easiest way to cook. It offers **8 different cooking families** according to various food types and **3 special cycles** (Low Temperature, Regeneration and Proving). Let the oven do it all while you relax knowing everything is under control! The oven will automatically detect the food type and size of load.

Select food family, cooking mode and type of food, then press start. The cooking time, temperature and ideal cooking climate are then calculated and automatically and continuously adjusted. All of the preprogrammed recipes have been tested and optimized by the Electrolux Executive Chefs to guarantee **the best quality every time.**



Rice

- ▶ Select SIDE DISHES icon
- ▶ Select RICE
- ▶ Select PILAF
- ▶ Press START



Chicken Wings

- ▶ Select SIDE DISHES icon
- ▶ Select FINGER FOOD
- ▶ Select CHICKEN WINGS
- ▶ Press START



Bacon and Eggs

- ▶ Select RED MEAT
- ▶ Select BACON
- ▶ Press START



Cheese Cake

- ▶ Select DESSERT
- ▶ Select CHEESE CAKE
- ▶ Press START

# Program Mode

Add up to 1,000 personal recipes, save and transfer them to other ovens by means of a simple USB key. Consistency will be guaranteed every time!

The program mode allows you to save your preferred recipes and repeat them in any other TOUCHLINE equipped kitchen without the need for specific software. The program mode is the ideal solution when you need **repeatability of the menus** as well as high productivity and you cannot count on a master Chef's experience at each location. The operator needs only to select the recipe and press Start. TOUCHLINE will do the rest!



## Portability of the oven

air-o-steam TOUCHLINE is the only oven which offers space for 1,000 recipes, which can be saved on a USB key and copied or sent via e-mail, thus ensuring **uniformity** and **the cooking and taste consistency in different venues**.



Pizza

- ▶ Select PIZZA
- ▶ Press START



Fish

- ▶ Select OVEN BAKED SEA BASS
- ▶ Press START



Quiche  
Lorraine

- ▶ Select QUICHE LORRAINE
- ▶ Press START



Chocolate  
Cake

- ▶ Select CHOCOLATE CAKE
- ▶ Press START

# Manual Mode

Enable Chefs to run with their creativity!  
They'll have complete control right down to the smallest of details.

The manual mode represents the traditional way of cooking, dedicated to the **experienced Chef** who wants to keep the oven under constant control at the touch of a finger, while also supervising the daily kitchen routine. In order to generate excellent final results, **perfect management of temperature, time, cooking chamber climate** and uniform

heat distribution are a must. With air-o-steam TOUCHLINE every second is optimized: the oven **checks** and regulates the cooking process (cavity temperature, humidity, food core temperature, etc.) **10 times per second**, which means 600 times per minute or 36,000 times per hour!



Pasta  
with Clams  
(vacuum cooking)

- Set Cooking Cycle: STEAM
- Set Temperature: 197 °F
- Set Time: 12 minutes
- Press START



Turkey  
(vacuum cooking +  
roasting)

- Set Cooking Cycle: STEAM
- Set Temperature: 149 °F
- Set Time: 45 minutes
- Press START



Flan of  
Asparagus

- Set Cooking Cycle: STEAM
- Set Temperature: 185 °F
- Set Time: 30 minutes
- Press START



Muffin

- Set Cooking Cycle: CONVECTION
- Set Humidity Level: 30%
- Set Temperature: 320 °F
- Set Time: 20 minutes
- Press START



Step 1 ▶ Step 2 ▶ Step 3 ▶ Step 4



# Food safety

HACCP

FSC

TOUCHLINE makes it easy to guarantee food safety. It's the only oven in the market which assures 100% certified food safety according to HACCP standards enabled by the automatic Food Safe Control feature!



**The Food Safe Control ensures total food safety** in accordance with the HACCP standards. Just select the food category, and the Food Safe Control function will do the rest, acting as a supervisor throughout the cooking process.

When the Food Safe Control icon is activated and the  $\delta$ -sensor probe is inserted, TOUCHLINE calculates if the food has been adequately cooked achieving the **correct safety level**. A green flag that will appear, indicating that food safety has been reached. If not, a red cross will appear to indicate that the food has not yet reached the HACCP safety standard.

## HACCP

Hazard Analysis and Critical Control Point (HACCP) is a systematic preventive approach to food safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished after the final product is prepared. HACCP is used in the foodservice industry to identify potential food safety hazards, so that key actions can be taken to **reduce** or **eliminate the risk of bacterial contamination**, and guarantee safety to the final consumer. air-o-steam TOUCHLINE allows you to download HACCP data and upload it into your PC via a USB key, without need for specific software.



### FoodSafe Control Plus

Foods with a high risk of contamination includes ground meat, poultry, pork, fish.



### FoodSafe Control

Foods with standard risk of contamination includes whole pieces of beef.



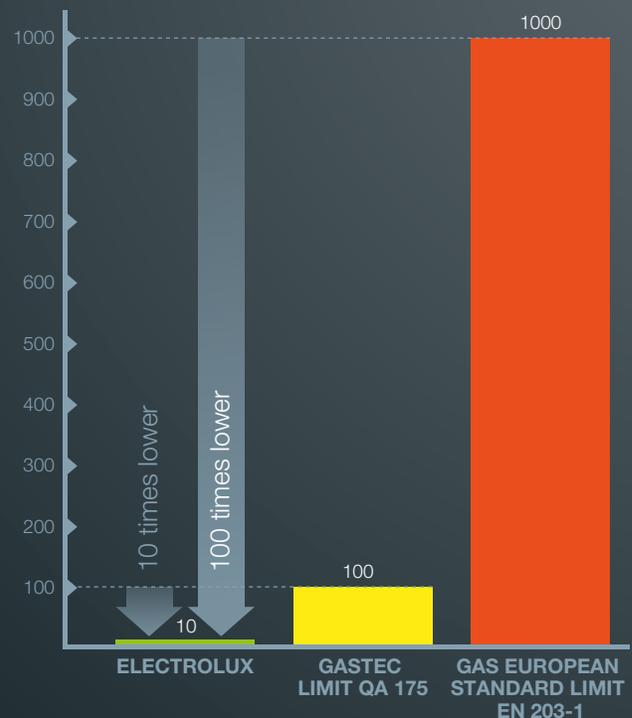
Food Safe Control was achieved in collaboration with the Department of Food Science at the University of Udine (Italy).



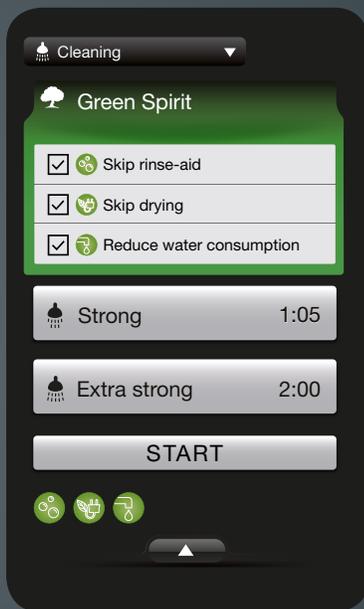
# High efficiency, low emissions

Experience the increased energy savings with the environmentally friendly burners in air-o-steam ovens. air-o-steam TOUCHLINE provides high productivity, great results, the highest energy efficiency and lowest emission available on the market today!

- The unique gas burners (in the cavity and boiler) combined with the ribbed heat exchanger enhance the efficiency of the heat transfer to the cooking chamber. They are designed to **obtain the highest efficiency** and save up to 20% of gas consumption versus traditional combi ovens.
- The innovative conception of the burners guarantees 20% lower noxious emissions for a **healthier working environment**.



# The only oven that asks you how Green you want to be



Going green means working actively for energy efficiency and environmental savings. The new green functions of the automatic cleaning process, allow you to optimize the consumption of rinse aid, electricity and water; **reduce up to 50%\* of the running costs**; and save energy time after time, **preserving the environment** inside and outside of the kitchen.

\* Compared to standard cleaning cycles with no green functions activated (1 soft cycle/day - 280 working days/year)

#### New green spirit cleaning functions:

- Skip Drying Phase
- Skip Rinse Aid
- Reduce Water Consumption



## Completely integrated automatic cleaning system

Fully automatic, hassle-free cleaning of the internal cavity. Just select the appropriate cycle and press start.

- **Built-in and easy to use:** no additional devices or tools have to be inserted
- **Automatic stand by mode:** no need to wait until the end of the cleaning cycle
- **4 pre-set cycles:** from 45 minutes up to 150 minutes avoiding unnecessary waste of detergent or water (with green spirit activated: from 25 minutes up to 120 minutes)
- **Safe:** In case of power failure during cleaning, the air-o-steam TOUCHLINE, will automatically reactivate the rinse cycle to remove any eventual detergent residue when power returns.
- **Automatic cool down** of the cooking chamber: when the temperature exceeds 158 °F

# Excellent cooking conditions

For cakes that rise to perfection and juicy, crispy chickens, no matter how many you cook at a time!



## Ideal cooking atmosphere

- ▶ **Precise humidity control** within the chamber under all conditions
- ▶ **Constant cooking performance** independent of food load always ensures the same juiciness, as well as browning and crispiness throughout
- ▶ **Energy and water savings** because the steam generator only produces steam when needed, taking into consideration the humidity generated by the food itself



## Lambda sensor

The lambda sensor is an electronic device that measures the proportion of oxygen in the environment being analyzed. It guarantees an **accurate, real-time measurement of the humidity** in the cooking chamber, thus ensuring constant cooking results, independent of food load and quality.

## How?

- ▶ air-o-clima physically measures the actual humidity level inside the cooking chamber and reacts accordingly, based on the set value
- ▶ air-o-clima automatically regulates the intake of fresh air, the ideal steam emission and the outlet of excess humidity



# Evenness throughout

The Air Circulation System, bi-functional fan, and air-break system are the main elements to guarantee an ideal cooking atmosphere under all conditions.



## Uniform cooking

- ▶ **Constant temperature**, due to the pre-heating of the incoming fresh air
- ▶ **Even heat distribution** inside the cooking chamber, thanks to the revolutionary bi-functional fan and the Air Circulation System
- ▶ Pan racks made of stainless steel wires for **better cooking evenness**



air-o-flow = Evenness throughout



## How?

air-o-flow consists of 3 main elements:

- ▶ Air Circulation System: guarantees even distribution of the pre-heated incoming air, from the heating elements into the cooking chamber
- ▶ Bi-functional fan: draws fresh air from the outside and spreads it evenly inside the chamber
- ▶ Air-break system: double air-break for water in- and outlet, to avoid contamination of the plumbing system and for the air-o-steam® to be directly connected to the drainage system



# Low Temperature Cooking 50% less weight loss

Electrolux air-o-steam® allows you to standardize quality in order to increase your business. Weight loss is reduced by 50% compared to traditional cooking cycles.

## Technology

- ▶ LTC procedures are perfect for roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork
- ▶ The automatic cooking procedure always guarantees **top results** even with different types of meats in the same load
- ▶ Low Temperature Cooking can be performed during the evening hours in order to **save time and maximize the workflow** in the kitchen
- ▶ The Algorithm for Residual Time Estimation (ARTE) is an indicator which informs when the cooking process will finish in order to **better manage daily activities**
- ▶ LTC reduces the 'maturing' process of fresh meat from 1 day to 1 hour

## Excellent food quality

- ▶ Meats retain most of their juices when sliced
- ▶ Limited crust thickness (around 1/32 inches)
- ▶ Tenderness guaranteed throughout the joint
- ▶ Typical roasting aroma and excellent consistency
- ▶ Color of the slices consistent throughout

## Operation

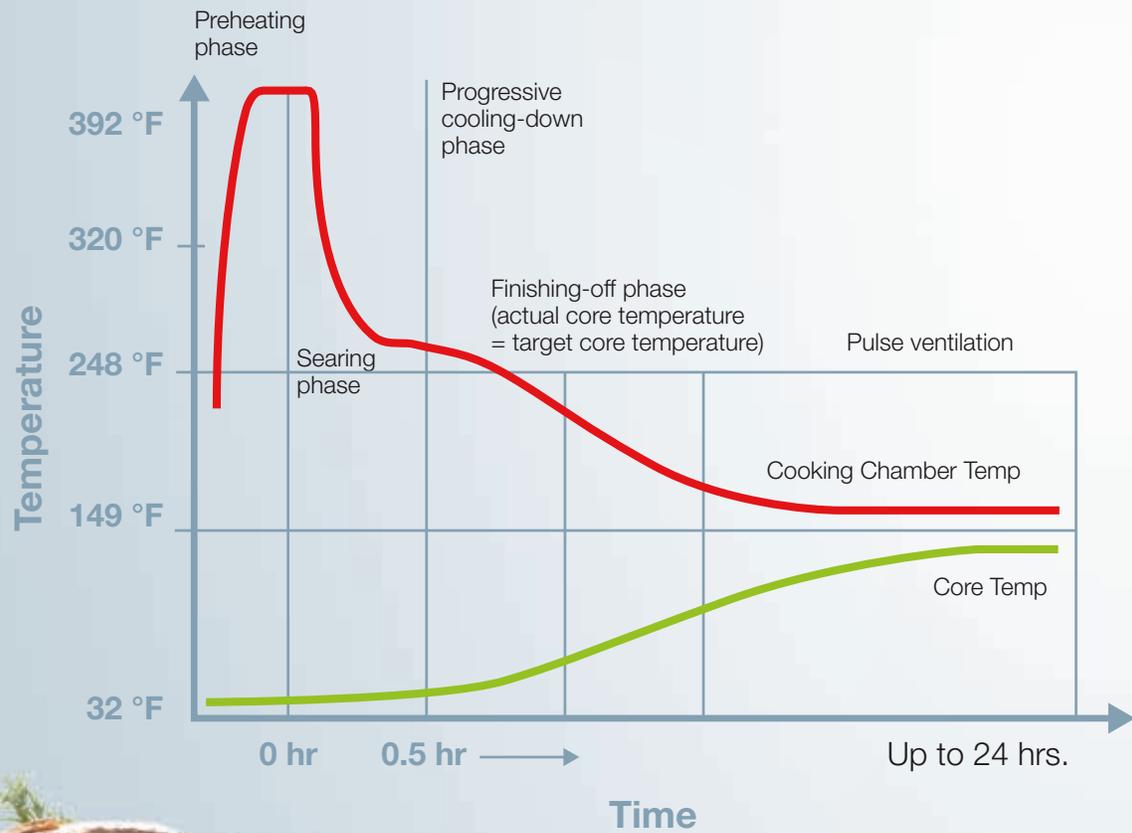
- ▶ Specific for bulk production and banqueting
- ▶ 'Stand by' holding function resolves delays in serving customers
- ▶ Extended holding phase for 'fresh cut service', e.g. POS, Bake-off stations, etc.
- ▶ Weight loss is 50% less than that of traditional cooking cycles

## 6 Point Multi Sensor

- ▶ 6 sensors, one every 19/32 inches, to measure the temperature of the food at different levels
- ▶ **Precise temperature monitoring:** only the lowest temperature measured is considered. This guarantees a precise measurement of the actual core temperature, even if the probe is not inserted properly or is in contact with a bone or other parts that heat up faster than the rest of the food



## Low Temperature Cooking



# Accessories, a perfect complement

air-o-steam TOUCHLINE accessories are specifically designed to complement your oven and to make your kitchen even more flexible and ergonomic.



Frying griddle - smooth side



Frying griddle - ribbed side



Universal pan  $25/32$  inches deep



Universal pan 1  $37/64$  inches deep



Universal pan 2  $35/64$  inches deep



Aluminum oven grill



Universal skewer rack



Frying basket



Baking tray



Tray for baguettes



### Chicken System

Electrolux offers a special package dedicated to the cooking of poultry. A system which is comprised of:

- ▶ a special grid to arrange 4 to 8 whole chickens or other poultry in a vertical position making the breast meat particularly juicy and tender, while ensuring crispy and browned skin
- ▶ a fat filter placed in the cooking chamber to protect the side walls from grease
- ▶ a grease collection kit with tray and trolley to be placed under the rack during movement



Chicken grid to hold 4 or 8 pieces



Fat filter and grease collection trolley

# A complete range



6 Half size sheet pans - electric/gas  
External dimensions (wxdxh)  
35 11/32" x 36 1/32" x 31 13/16"



6 Full size sheet pans - electric/gas  
External dimensions (wxdxh)  
47 9/16" x 41 15/16" x 31 13/16"



10 Half size sheet pans - electric/gas  
External dimensions (wxdxh)  
35 11/32" x 36 1/32" x 41 19/32"



10 Full size sheet pans - electric/gas  
External dimensions (wxdxh)  
47 9/16" x 41 15/16" x 41 19/32"

## Special Features

### Cooking modes

- Convection cycle (77-572 °F) with air-o-clima
- Combi cycle (77-482 °F) with air-o-clima
- Steam cycle (212 °F)
- Low temperature steam cycle (77-210 °F)
- High temperature steam (213-266 °F)
- Automatic cooking
- Regeneration cycle
- Proving cycle
- Low Temperature Cooking (LTC)
- Automatic pre-heating
- Automatic rapid cooling

### Additional functions

- air-o-clima: real humidity control
- Cooking chamber exhaust valve control
- 6-point multi-sensor probe
- air-o-clean: built-in automatic cleaning system
- Green cleaning functions
- ECO-Delta: maintains

consistency between the temperature in the chamber and the food core temperature

- Pause
- Manual water injection from 20" to 60"
- Pulse Ventilation
- 1/2 fan speed
- 1/2 power
- Quick cool down
- Program library - 1000 free program slots, 16 steps
- Automatic scale level diagnosis
- Manual emptying of steam generator
- Predisposed for energy regulator
- Automatic vapor quenching system
- Automatic diagnosis system
- FoodSafe Control
- USB port
- HACCP download
- EKIS (optional)

### Other characteristics

- On/off switch
- High Definition Touch screen control panel
- Self-explanatory symbols
- Both set and real values are

displayed at the same time (expert mode)

- Time setting in hr/min or min/sec or continuous
- Warning indicators
- Multiple language display
- Smooth panel with no knobs and buttons
- 24 hr real time clock
- High-performance fresh steam generator with automatic water filling
- Integrated hose with automatic rewind, integrated water stop function with locking position (6 and 10 pan models)
- External hose (option for 20 pan models)
- air-o-flow: ventilation system for best evenness
- Bi-functional fan
- Fat filters (as optional)
- Appliance door with dual glass panel and integrated fresh air channel, with a hinged inner pane
- Door handle for one-handed slam operation (6 and 10 pan models)
- Door handle for one-handed



**20 Half size sheet pans - electric/gas**  
External dimensions (wxdxh)  
39 3/32" x 37 11/16" x 70 15/32"



**20 Full size sheet pans - electric/gas**  
External dimensions (wxdxh)  
48 15/16" x 43 19/32" x 70 15/32"

- operation with right locking (20 pan models)
- 2-step opening for protection against steam exit (as option on 6 and 10 pan models)
- Door drip pan with automatic drain (6 and 10 pan models)
- Door locking positions at 60°/110°/180°
- External panels in AISI 304
- Cooking chamber in AISI 304
- Seam-free hygienic cooking cabinet with rounded corners
- Halogen cooking cabinet lighting with ceran glass, shockproof
- Tank-shaped cooking cabinet to guard against spills
- Pan racks made of stainless steel wires for better cleanability and cooking evenness (6 and 10 pan models)
- Mobile oven rack (20 pan models), with pan container stopper. Rounded corners. Built-in drip pan with drain
- Side run-in rail for mobile oven rack (20 pan models)
- Door shield included (20 pan models)
- Detergent container drawer

- (6 and 10 pan models)
- Fast plug-in system for detergents (20 pan models)
- High efficiency and low emission cavity burners
- High efficiency and low emission steam generator burners

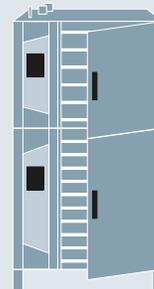
#### Connection and installation, conformity marks

- ETL and ETL Sanitation
- Electrical safety: IMQ
- Gas safety: Gastec QA high efficiency label and low emission label
- Facilities for connection to soft and/or hot water: 2 pipes kit included
- IPX5 water protection
- Height-adjustable feet (20 pan models)
- Manual, connection diagrams, user guide
- Stacking executions: 6 on 6 half or full size pans, 6 on 10 half or full size pans

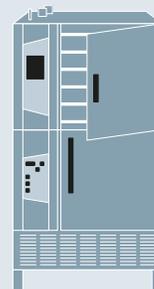
### Tower execution



air-o-steam 6 pan +  
air-o-steam 6 pan



air-o-steam 6 pan +  
air-o-steam 10 pan



air-o-steam 6 pan +  
air-o-chill 6 pan

# Accessories, a perfect complement

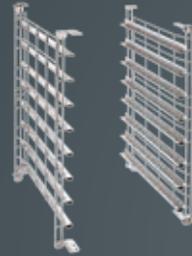
air-o-steam TOUCHLINE is provided with a wide set of accessories to improve the cooking operations whether it be a banqueting service that needs to manage large quantities, or a restaurant kitchen based on day to day cooking.



Cupboard base for 6 and 10 half size sheet pan ovens



Standard open base with tray support for 6 and 10 half size sheet pan ovens



Bakery racks for 6 and 10 half size sheet pan ovens



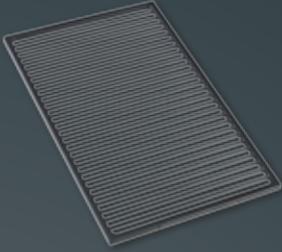
Trolley for roll-in rack and thermal blanket



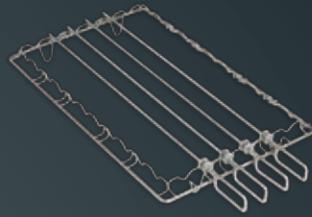
Banquet rack and trolley for plates



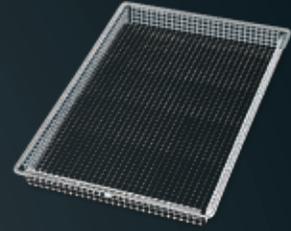
Tray racks and trolley



Aluminum oven grill GN 1/1



Universal skewer rack



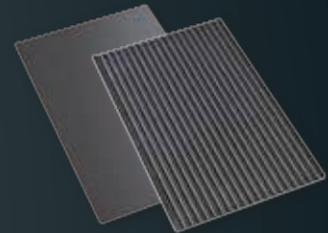
Frying basket GN 1/1



Baking tray for baguettes in perforated aluminum with silicon coating



Baking tray in aluminum 400x600x20 mm



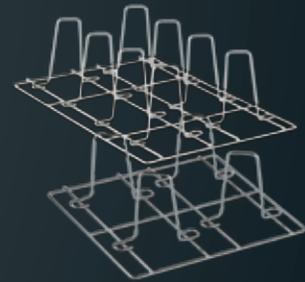
Frying griddle GN 1/1 - ribbed and smooth side



Perforated containers



Non-stick universal pans (20, 40 or 65 mm high)



Grid for 8 chickens GN 1/1  
Grid for 4 chickens GN 1/2



Volcano smoker



Grease collection kit with trolley and tray



External spray unit

