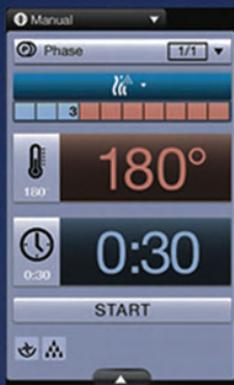


air-o-convect
TOUCHLINE

0 | 1



 Electrolux

air-o-convect
boilerless combi
ovens: part of the
air-o-system family



Thinking of you
Electrolux

air-o-convect



Everything you need from a combi oven

air-o-convect: a new dimension of cooking

Choose among a wide selection of air-o-convect oven models and combine with other air-o-system products to suit your kitchen's every need.

The air-o-convect Electrolux's boilerless combi oven differentiates itself from the air-o-steam boiler based combi oven as a true all rounder oven. It comes in two robust models, The TOUCHLINE programmable ovens and an Easy and Simple manual controls model. As with all the air-o-system products, the air-o-convect boilerless combi ovens, the air-o-steam boiler combi ovens and the air-o-chill blast chiller/shock freezers make up a system that all share complete compatibility. All air-o-system ovens can stack on each other, match the blast chiller/shock freezer to create a system and use the same accessories.



Colleges and Universities
The perfect solution when you need to prepare hundreds of meals, all day long, guaranteeing perfect service at all times.



K-12
Easy to operate and clean, providing safe, healthy and delicious results that all children will love.



Healthcare
Food safety and quality are priority when serving a large number of meals to patients with different needs.



Supermarket/Food Retail
Prepare quality food safely for your deli, grab and go, and meal replacement programs.



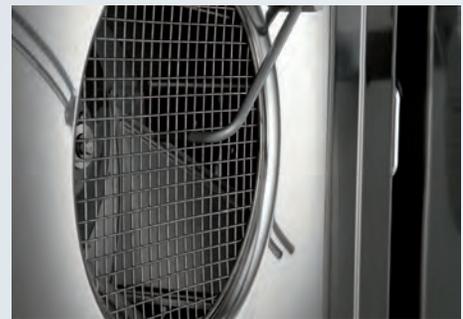
Restaurants and Hotels
Perfect for production cooking and a la carte service with precise results that your customers expect.

A few technical features to improve your daily work

Grill, roast, poach, steam, proof, bake, rethermalize and cook & hold with the new air-o-convect oven. Offer easily cooked and perfectly prepared dishes while delivering safe food according to HACCP regulations. Match with the air-o-steam, air-o-chill, or use by itself for production cooking and/or a la carte finishing.

Bi-functional fan

- The curved blades of the bi-functional fan allow hot air to reach every corner of the cooking chamber. The fan takes in fresh air through the holes in the back and ejects the excess humidity. The fresh air from outside goes through the fan, through the heating elements where it is pre-heated by the time it reaches the food.
- The patented Multi-Speed fan is designed for even heat distribution. It is perfect for a variety of food products including the most delicate pastries to fish, vegetables and large roasts.



Bi-functional fan

Food probe

For perfect cooking control you can insert the food probe, set the desired core temperature and air-o-convect will stop when the target core temperature is reached.



Food probe

Programmable - TOUCHLINE Controls

Up to 1000 personalized program recipes.

2 step cooking - Manual Controls

Two different cooking phases in the same cooking process enabling you to roast & brown, proof & bake, and cook & hold. The possibilities are endless.

HACCP monitoring

Download HACCP log via USB connection on the air-o-convect TOUCHLINE.

Double glass door

- Protection against burning
- Cleaning is made easier
- AISI 304 stainless steel
- Equipped with drip pans to collect all condensation, preventing liquids from falling on the floor



Drip pan



Double glass door

11 humidity settings

air-o-convect is the only oven that guarantees the maintenance of humidity without a steam generator!

11 settings for your automatic humidifier



Standard Convection 0

No humidity, exhaust valve open (grilling, air frying, dehydrating, baking, browning)
No additional humidity (first step of baking with additional water injection)



1-2

Low humidity (roasting, grilling, searing, baking, cookies, cakes, grilled cheese)



3-4

Medium-low humidity (large pieces of meat, reheating, roasted chicken, proofing)



5-6

Medium humidity (roasting small portions poultry, meet and fish, casserole, pizza)



7-8

Medium-high humidity (Roasting and baking, large portions of meat, whole: chicken, turkey, ham)



9-10

High humidity (low temperature steaming, steam vegetables, rice, pasta, fish, shell fish, bagged product, sous vide, rethermalization, baking)

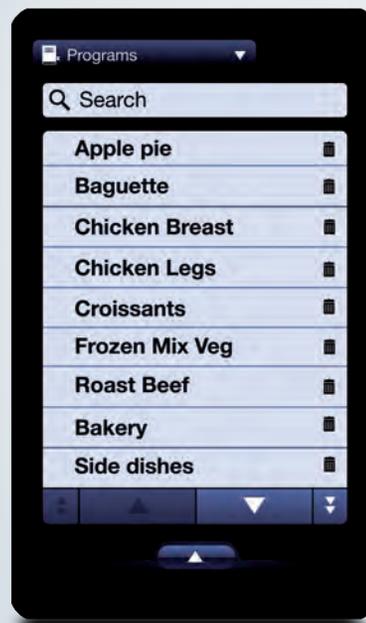
air-o-convect Touchline: simple, easy and smarter

Manual mode



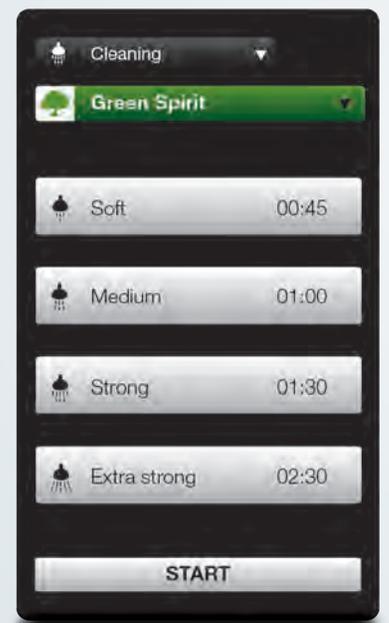
Committed to even the most demanding chefs who want to explore their own culinary creativity by keeping a close eye on even the smallest of details!

Programs mode



Quality and taste can now be consistently repeated. Just define your personal recipes by saving and transferring them to other ovens by means of a simple USB key.

Cleaning mode



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

air-o-convect

Touchline Features

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 among **30 different languages**. This extremely intuitive user interface eliminates the need for instruction manuals.

11 humidity settings

air-o-convect TOUCHLINE is the only oven that guarantees the maintenance of humidity without a steam generator! Cooking modes include a convection (hot air) cycle (77 °F - 572 °F) with a high capacity instant moistener with 11 settings from zero to 90% moisture.

usb

By means of a simple USB connection up to **1,000 personal recipes** can be saved and **transferred to other ovens**, replicated and even sent via e-mail to be used in any TOUCHLINE-equipped kitchen, ensuring cooking uniformity as well as the same quality and taste throughout different restaurant chains. Download HACCP log via USB connection on the air-o-convect TOUCHLINE.

gas burners

air-o-convect 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)

air-o-flow

This patented* system guarantees **uniform heat distribution** and a consistent temperature in the cooking chamber, thanks to the revolutionary bi-functional fan and the air circulation system. This ensures **cooking evenness** and excellent results in food browning, crispiness, taste and flavor.

*Protected by utility model (DE20302705U1 and related family)

sensor probe

The sensor probe ensures exact core temperature measurement at all times, thus guaranteeing precision as well as food safety. Optimum results are reached in the final food product in **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 eliminates the risk of leaving any residue of non-dissolved chemicals in the chamber.

Green Spirit cleaning option:

- Skip rinse-aid
- Skip drying
- Reduce water consumption

double glass door

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

air-o-convect Manual: simple and easy control panel



Control Panel Features

	Automatic humidity control	Provides 11 precise humidity settings for perfect results from steaming to roasting.
	Digital temperature display	Displays both the set and actual temperature. The green digits indicate the actual temperature, the smaller red digits show the set temperature.
	Digital time/food probe display	Displays both the set and actual time. The green digits indicate the actual time, the smaller red digits show the set time.
	Multi speed fan control	Adjustable fan speeds designed for even heat distributions and perfect for even the most delicate pastries to fish, vegetables and large roasts.
	HACCP	Notifies user of any HACCP alerts.
	Cleaning	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the minimal utility consuming, semi-automatic clean cycle.
	Open vent control	Ideal for crunchy and crispy results.
	Central dial	Allows for setting of the humidity, cooking chamber temperature, time, food probe temperature and advanced features.
	Manual water injection	Instantly increases the moisture according to your needs (steaming). Also ideal for first phase of baking.
	Rapid cooling	Cools down oven chamber to quickly go from one recipe to the next.

Automatic cleaning

*Cleaning your oven has never been so easy.
Choose your option, press start and go!*

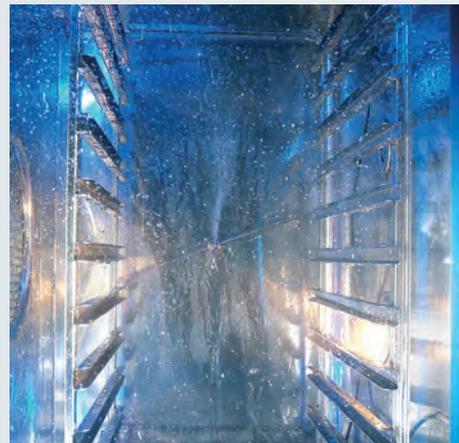
4 automatic cleaning options:

Choose between 4 cleaning cycles, from “soft” to “extra-strong”, from 35 minutes up to 110 minutes according to your needs.

- Fully automatic cleaning process of the internal chamber (in AISI 304 stainless steel).
- Built-in and easy to use system. There are no additional devices or tools to insert in the cooking chamber.
- Automatic cool down of the cooking chamber when its temperature exceeds 158° F.
- Automatic stand-by mode: it is not necessary to wait until the end of the cleaning cycle.
- In case of power failure during cleaning, the air-o-convect oven (upon power return) automatically rinses the chamber to remove any eventual detergent residue.

Semi-automatic cleaning:

- 18 minutes for a complete cleaning process.
1 minute start-up, 5 minutes of steam loosen the dirt, an alarm prompts the operator to spray the detergents, 2 minute pause lets the detergent act, 10 minutes of steam to combine the power of steam with detergents. At the end, a manual rinse is activated for a safe and clean cooking chamber.
- 2-5 gallons of water are used for steam and manual rinsing.



The ‘extra-strong’ program was designed to clean an oven after cooking 3 full loads of chickens at 392° F for 45 minutes.

High efficiency and savings

The new air-o-convect gas burners are designed to guarantee the highest efficiency and save up to 20% of gas consumption.

- These 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.

Certified by:



High Efficiency & Low Emissions



Annual savings with air-o-convect gas burners



Calculation factors:

- Comparison with standard high efficiency oven
- Cost savings measured on various types of cooking (lasagna, roast beef, steamed potatoes...)

A complete and flexible range

*Compatible with the air-o-system family of products and accessories.
Select what is best for you and your business! From the smallest to the largest model in both gas and electric versions.*

air-o-convect TOUCHLINE



Max. capacity: 66lbs. (30kg)
Indicated for: 40-60 meals a day
Small restaurants, front cooking, deli shops



Max. capacity: 122lbs. (60kg)
Indicated for: 80-120 meals a day
Quick and full service restaurants, supermarket, deli shops, schools



Max. capacity: 110lbs. (50kg)
Indicated for: 60-100 meals a day
Quick and full service restaurants, supermarket, deli shops



Max. capacity: 220lbs. (70kg)
Indicated for: 100-140 meals a day
Full service restaurants, small hotels and schools

air-o-convect Manual



air-o-chill



6 half size sheet pans
(66 lbs)



10 half size sheet pans
(110 lbs)



10 full size sheet pans
(155 lbs)



20 half size sheet pans
(220 lbs)



20 full size sheet pans
(400 lbs)

Oven configurations

On stands, stacked, and with air-o-chill and air-o-steam



air-o-convect TOUCHLINE 102 on open base
Maximum capacity of 154 lbs, the ideal choice for preparing 100 to 140 meals a day.



Tower configuration
air-o-convect TOUCHLINE 61
on air-o-chill 61



**air-o-convect Manual 62
on air-o-convect TOUCHLINE 62**



**air-o-steam TOUCHLINE 62
on air-o-convect Manual 102**

Other combinations available not depicted.

A set of accessories for any need

With its wide range of accessories air-o-convect satisfies even the most demanding customers.



Cupboard base



Standard open base with tray support



Trolley for roll-in rack for 102 ovens



Slide in rack with handle



Tray racks with wheels



Non-stick universal pans
 $\frac{3}{4}$ ", 1 $\frac{1}{2}$ " or 2 $\frac{1}{2}$ " high



Frying griddle - ribbed and smooth side



Aluminum oven grill



Grids for 4 or 8 chickens



Frying baskets for ovens



Baking tray for baguettes



Aluminum baking tray with 4 edges (perforated available)



Share more of our thinking at www.electrolux.com/professional

Electrolux Professional Inc.

North American Headquarters
10200 David Taylor Drive
Charlotte, NC 28262
Phone: 1.866.449.4200
Fax: 704.547.7401

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

