



air-o-system

Cook and Chill &
Banqueting System





Perfect food...
Sure and safe!



air-o-system, a new combi oven and blast chiller-shock freezer, the most innovative solution for a completely integrated Cook&Chill process. air-o-system optimizes the workflow in the kitchen, increases food shelf life and reduces waste. Cook&Chill to perfection while saving money.



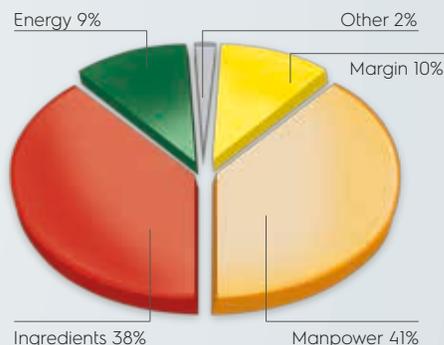
air-o-system, takes care of your business

Express your creative talent and, at the same time, make it a successful expression of living as well as an easier way of working. Every element of the Electrolux air-o-system is specifically designed to fit your needs.

- ▶ Up to 38% of the overall running costs of a kitchen consists of ingredients. Less weight loss results in a huge return on your investments - every gram counts!
- ▶ air-o-system presents solutions able to limit food weight loss, but also able to make the whole cooking process simple, clean and safe while saving time and energy
- ▶ These solutions begin from defrosting to cooking, from cooking to chilling and freezing and then to food regeneration

Calculation factors

- ▶ Meal consist of: 5.3 ounces (150g) of meat and 2 ounces (60g) of vegetables
- ▶ Cost of meat per 2.2lbs (1kg): \$10
- ▶ Cost of vegetable mix per 2.2lbs (1kg): \$2
- ▶ 60% of purchased meat is frozen
- ▶ Low Temperature Cooking used for 20% of processed meat



Annual savings with air-o-system



air-o-steam[®] benefits

Electrolux is continuously working to improve even those products which are already innovative and successful. This philosophy paved the way for the evolution of air-o-steam[®], a new dimension in cooking.



Ideal cooking conditions thanks to:

- ▶ air-o-clima: precise humidity control for the best cooking atmosphere
- ▶ air-o-flow: uniform heat distribution, evenness throughout
- ▶ 6 Point Multi Sensor: precise control of core temperature at all times

Easy to use

- ▶ air-o-clean: fully automatic built-in cleaning system
- ▶ Clearly visible control panels even at a distance of 39 ft (12 m)

Time saving integrated system solution

- ▶ Complete banqueting and handling accessories designed to perfectly fit ovens and chillers
- ▶ Integrated handling throughout the air-o-system process
- ▶ Allows planning the kitchen workflow more efficiently and effectively

Saving money with air-o-system

- ▶ Reduced weight loss - more servings - less waste
- ▶ Healthier preparation - less fat consumption
- ▶ Higher efficiency and lower emission of toxic gases certified by Gastec, 20% less gas consumption

Three different ways to interpret the art of cooking

Three ovens, three different styles, a complement to any kitchen.

air-o-steam® Touchline



air-o-convect Touchline



air-o-convect manual



Features	air-o-steam® Touchline	air-o-convect Touchline	air-o-convect
Steam generation	Steam generator (boiler)	Direct steam (boilerless)	Direct steam (boilerless)
Humidity control	air-o-clima	11 settings	11 settings
Air circulation system	air-o-flow	air-o-flow	air-o-flow
Temperature probe	6-point multi-sensor	6-point multi-sensor	core probe
Automatic cleaning system	air-o-clean with green features	air-o-clean with green features	air-o-clean
Programs	Automatic cooking 1000 free recipes	1000 free recipes	2-step cooking
Special features	FoodSafe Control Make-it-Mine Multitimer	Make-it-Mine Multitimer	

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 elite 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!



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

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.

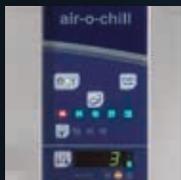
* Patent pending (EPI956300A2 and related family)

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 chiller-shock freezer 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 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

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:

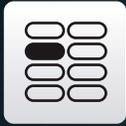
- Skip Drying Phase
- Skip Rinse Aid
- Reduce Water Consumption



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
- **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)
- **Automatic cool down** of the cooking chamber: when the temperature exceeds 158 °F
- **Automatic stand by mode:** no need to wait until the end of the cleaning cycle
- **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.



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.



US Patented 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. Only by Electrolux.



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

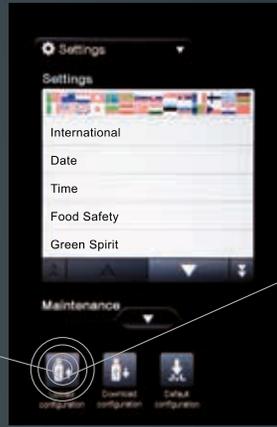
Touchline is simplicity while assuring **100% certified food safety** according to HACCP standards. The HACCP data can be downloaded via a USB key.



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



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.

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

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



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.



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



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 9/25" 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

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 US Patented 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 6-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).

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

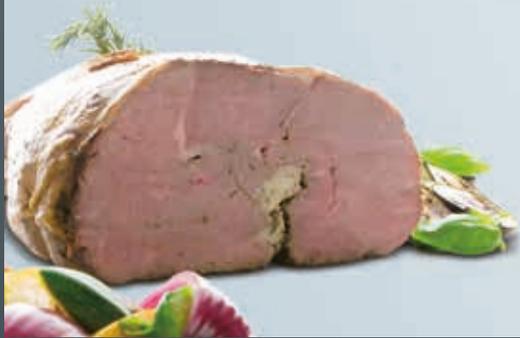
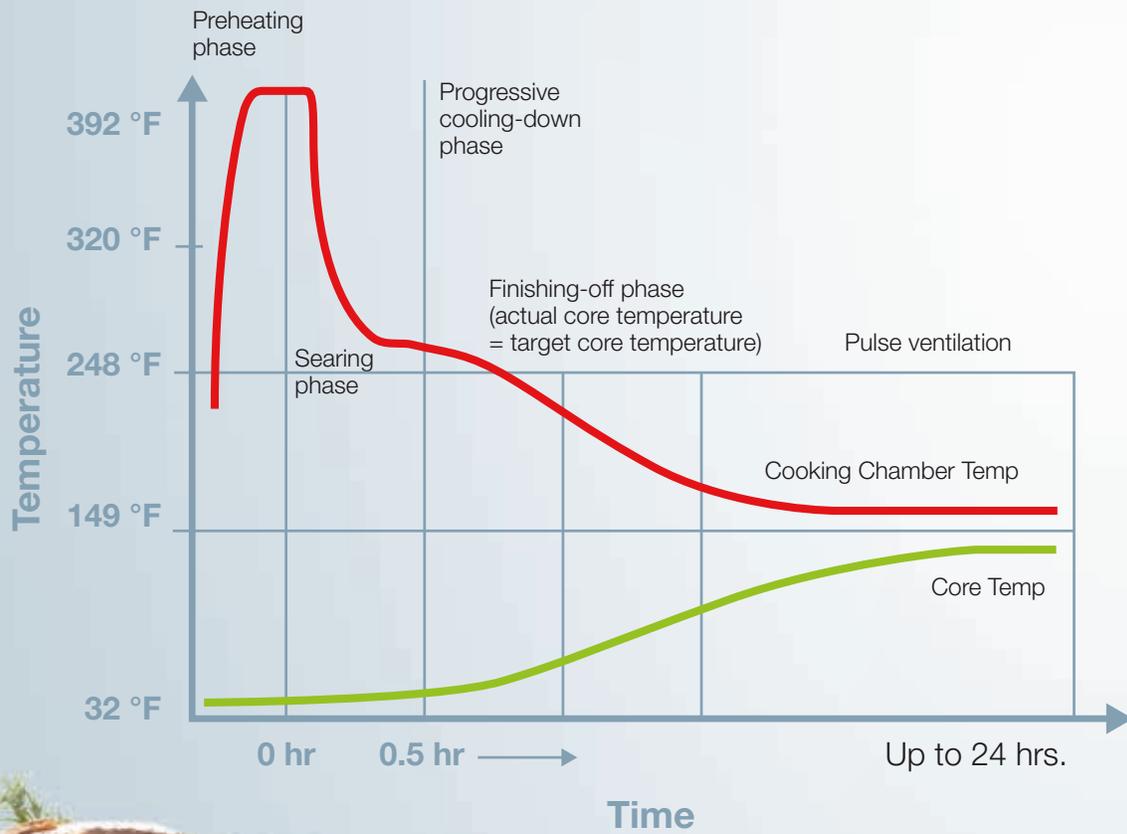
- ▶ Specific for bulk production and banqueting
- ▶ 'Stand by' holding function resolves delays in serving customers
- ▶ Extended holding phase for 'fresh cut service', e.g. POS, Bake-off stations, etc.
- ▶ Weight loss is 50% less than that of traditional cooking cycles

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



air-o-convect Touchline



Achieve excellent food quality, consistency and save up to 50%, thanks to the unique air-o-convect Touchline ovens.

The **user friendly**, easy to clean, **High Definition Touch Screen** control panel can be fully personalized according to customer's needs. The setting of temperature and time is simple, at the touch of a button with no need for instruction manuals. The air-o-convect Touchline, thanks to the **11 different humidity settings**, allows you to bake breads, make pastries, cook au gratin, reheat, roast, stew and poach. The Multitimer allows to monitor

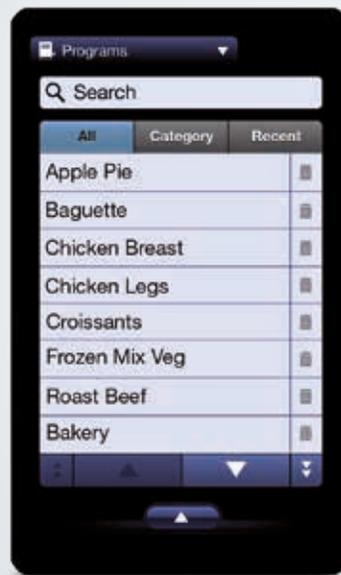
different cooking together. The **automatic cleaning** with green features reduces up to 50% of running costs with savings in consumption of electricity, water and rinse aid. In addition, you can add **up to 1,000 recipes**, save them and transfer them to other ovens by means of a simple USB key.

Manual mode



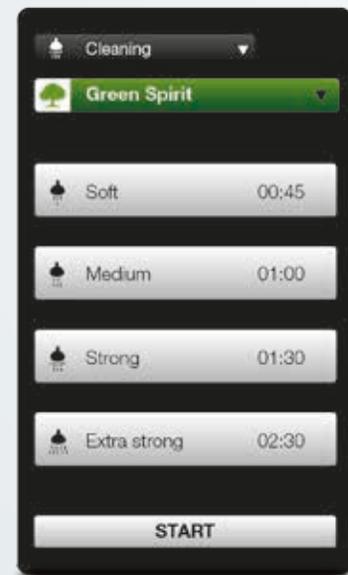
Committed to even the most demanding chefs who want to explore their own culinary creativity by keeping a close eye on even the smallest of details!

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.

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.

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.

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



Bi-functional fan



6-sensor food probe



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, meat 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 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)

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 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**.

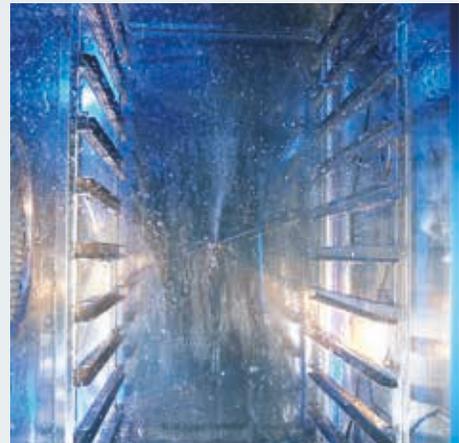
Automatic cleaning

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 45 minutes up to 150 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...)

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.
	2 step cooking	Two different cooking phases in the same cooking process enabling you to roast & brown, proof & bake, and cook & hold.
	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.

Accessories, a perfect complement

air-o-system combi oven 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 $2\frac{25}{32}$ inches deep



Universal pan $1\frac{37}{64}$ inches deep



Universal pan $2\frac{35}{64}$ 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

Accessories, a perfect complement

air-o-system combi ovens are compatible 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 GN 1/1 ovens



Hot cupboard base with humidifier for 6 and 10 GN 1/1 ovens



Standard open base with tray support for 6 and 10 GN 1/1 ovens



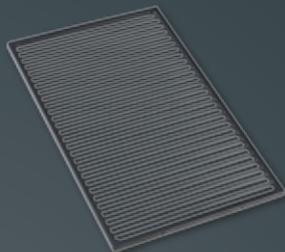
Trolley for roll-in rack and thermal blanket



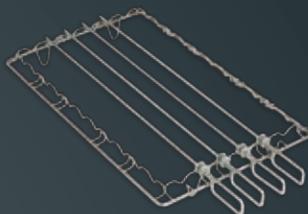
Banquet rack and trolley for plates



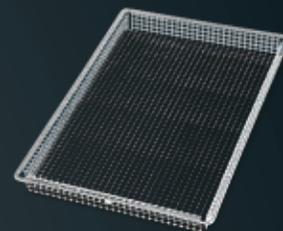
Tray racks and trolley (GN, 400x600 mm)



Aluminum oven grill GN 1/1



Universal skewer rack



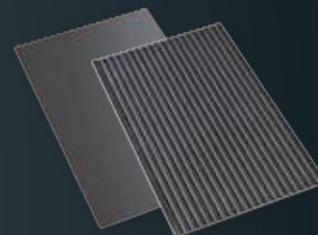
Frying basket GN 1/1



Baking tray for baguettes in perforated aluminum with silicon coating



Baking tray in aluminum 400x600x20 mm



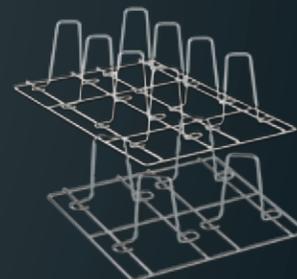
Frying griddle GN 1/1 - ribbed and smooth side



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



Cook and chill the integrated solution

Express your talent in total freedom, this is the great opportunity of air-o-system. Modularity, technology and evolution of design will please you in a very special way.

Food quality

- ▶ Perfect food, sure and safe
- ▶ More menu flexibility
- ▶ Sous-vide application
- ▶ Only one production kitchen for different meals, avoiding risk of food contamination

The air-o-system: Added Value package

- = Higher Quality
- = Greater Savings
- = Higher Margins
- ▶ Selective purchasing
- ▶ Easier handling – less labour costs
- ▶ More efficient work-flow management
- ▶ Improved offer – higher turnover
- ▶ Energy savings due to reduced cooking times
- ▶ Reduced weight loss
- ▶ Increased profits

1 - Cooking

The extensive range of Electrolux combi ovens are ideal for the initial preparation of your food requirements whether boiled, fried, roasted, grilled or baked.

2 - Blast chilling/shock freezing

The blast chilling/Shock Freezing process implicates the fast reduction of the food core temperature of cooked foods from 158 °F to 37 °F in less than 90 minutes, or from 158 °F to -0.4 °F in 240 minutes (when shock freezing).

3 - Holding

Preservation in an Electrolux integrated system begins immediately after the blast chilling phase. Food can be held in a refrigerated area for a maximum of 5 days and in a freezer for up to 1 year.

4 - Regeneration and Distribution

Food regeneration is performed immediately prior to its distribution. The Electrolux combi ovens complete this operation in approximately 7-10 minutes depending on the thickness of the food.



Create the system to suit your needs. Consult our website: www.electroluxusa.com/professional to view the complete range of ovens, blast chiller-shock freezer, refrigerators and the full list of cook and chill accessories.

air-o-chill® cruise cycle gain five days of freshness!

Save time, money and stress. air-o-chill® allows you to better organize the workflow in your kitchen. Food can be prepared during less busy moments, for longer conservation, to be used when needed giving the best service to your customer.



What is the cruise cycle?

The 'Cruise' cycle automatically controls the chilling process according to the type and size of the food load. It terminates the process within the normative limits and preserves the food quality without "superficial burns".

What is it for?

It's easy to use: press & go - the chilling is automatically controlled and the operator doesn't need to choose between hard or soft cycles. It ensures higher quality of the food: the chilling is automatically adapted to the type of food, preventing superficial burns. It saves time: up to 40% less.

How to use it?

Insert the probe inside the food and press 'CRUISE'.

Whom is it for?

Canteens, Institutional Kitchens and Restaurants: easy to use and avoids burns caused by excessive cold.

Features	air-o-chill®
	Soft chilling (temperature: 32 °F)
	Hard chilling (temperature: -4 °F)
	Holding at 37 °F
	Shock freezing (temperature: -32 °F)
	Holding at -7 °F

air-o-chill® sure, safe and perfect chilling

Optimum results without wasting time: your food goes immediately from the oven into the blast chiller-shock freezer while air-o-check assures the maintenance of your set parameters in any condition.



air-o-start

- ▶ No need for pre-cooling: a more streamlined process
- ▶ Increased durability of the compressor

How?

- ▶ air-o-start is activated automatically after more than 24 hours of inactivity of the air-o-chill*
- ▶ Thanks to the air-o-start (automatic impulses at start-up), the oil of the compressor is distributed evenly throughout the pipelines

air-o-check

- ▶ Guarantees the safety of the chilling or freezing cycles, even if the core probe has not been inserted correctly

How?

- ▶ By verifying the correct insertion of the core probe into the product and automatically selecting the "core probe" or "time controlled" cycle accordingly

Class 5, the safest climate class

Climate class indicates a refrigerator's ability to correctly preserve food in different ambient conditions:

5: "heavy duty": performs at 40 °C ambient temperature and 40% humidity

4: "normal duty": performs at 30 °C ambient temperature and 55% humidity

3: "light duty": performs at 25 °C ambient temperature and 60% humidity

All blast-chiller-shock freezers are in Class 5!

air-o-chill[®] blast chiller-shock freezer

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.

Cruise cycle

Turbo cooling and programs (2 per cycle) customizable, by the ice-cream cycles they can be replaced via software

Chamber/core temperature value

HACCP and malfunction alarms

Real time with self-diagnostic

Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall

Chilling/freezing cycle selection:

- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding

NF/UK standards or customized settings

Residual time estimation for probe driven cycle

Central selector arrows

- Cycle
- Time
- Core temperature
- Advanced functions

		Chilling cycles
	Cruise	Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns
	Soft Chilling air temperature: 32 °F	Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta
	Hard Chilling air temperature: -4 °F	Ideal for solid or firm foods, such as vegetables (grown underground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry
	Shock freezing air temperature: -32 °F	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time.
 or 	Holding at: 37 °F or -7 °F	Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill into a storage refrigerator or freezer.
	Turbo cooling	Alarms the user to set a working temperature between -32 and 37 °F. Indicated for continuous and bulk production
 	Customizable Programs (2 per cycle)	Can be replaced (via software) by the “ICE CREAM” Freeze and Hold and the “ICE CREAM” turbo cooling cycles

		Advanced functions
	Manual start for the defrost function	Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually
	Core Probe selector	It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food
	UV sterilizing	Built-in UV lamps (only on request) to sterilize the cooling chamber after use
	Norms profile selection	Through this function, it is possible to select the reference norms (UK and NF are pre-programmed). A third profile, can be created to match local or customer specific regulations
	Settings	Setting of the following parameters: · date and time · customer profile limits · alarms and HACCP options · bactericide cycle time (only with UV lamps)
	HACCP recall	Calls up the HACCP events stored in the memory
	Operation Alarms recall	Calls up the operational events registered by the auto-diagnostic system
	USB port	air-o-chill allows you to download HACCP data and upload them in your PC via a USB key, without need for specific software.

ARTE: Algorithm for Residual Time Estimation

The residual time function estimates the residual time left until the end of the chilling. An Electrolux Cook&Chill system allows a better planning of activities in the kitchen and this results in saving money.



What is ARTE?

ARTE is the Algorithm for Residual Time Estimation and estimates the residual time left until the end of the chilling.

What is it for?

ARTE is **automatic**: for every probe-driven cycle, freezing included, ARTE tells when the chilling or the freezing will be over and the chiller is free to be used for another cycle.

It allows **better planning of kitchen activities**.

How to use it?

ARTE is automatic. Insert the probe inside the food and start the desired cycle. After a while (10-40 min., according to the type and size of the product), the residual time estimate will light up.

Whom is it for?

Canteens and Institutional Kitchens, which can develop their own recipe books (product type, product quantity, time for chilling) Cook&Chill Restaurants, because you can easily plan what to do between one cycle and the next.

The special conical design of the probe facilitates easy extraction even after a freezing cycle, by rotating it 90°.

Probe options:

- ▶ The Electrolux chiller/freezers include 1 single sensor probe as standard
- ▶ They can be upgraded with 3 single sensor probes, useful when it's required to chill/freeze several food types at once
- ▶ Alternatively, if the main food is meat, we recommend using a 3 sensor probe for an accurate temperature measurement



Multipurpose structure

With the new multi-purpose internal structure it is possible to fit ice cream basins, 24" x 16" cake pans and full size trays.

With the new multi-purpose internal structure it is possible to fit ice cream basins, full size trays and 24" x 16" cake pans.

Full flexibility is guaranteed: the configuration can be easily changed from full size to 24" x 16" by simply turning the vertical rails by 90°. Adjust the levels using as many as you want; 25/32" pitch to suit every need:

- ▶ 66 lbs LW: 6 half size grids (18 positions available with 25/32" pitch); 6 grids 24" x 16" (18 positions available with 25/32" pitch), up to 9 ice cream basins 11 lbs
- ▶ 110 lbs LW: 10 half size grids (36 positions available with 25/32" pitch); 10 grids 24" x 16" (36 positions available with 25/32" pitch), up to 18 ice cream basins 11 lbs
- ▶ 154 lbs LW: 10 full size grids (36 positions available with 25/32" pitch), 20 grids 24" x 16", 10 grids 24" x 32" (36 positions available with 25/32" pitch), up to 36 ice cream basins 11 lbs



Turbo cooling cycle

The Turbo Cooling cycle provides non-stop chilling/freezing: the impellers are always on and defrosting is automatic. Just set the temperature and food can be moved in and out, taking advantage of the Electrolux air-o-system handling for a smooth process.



Turbo cooling cycle

What is 'Turbo Cooling'?

The 'Turbo Cooling' cycle allows the user to set a working temperature between -32 and 37 °F. The Chiller works to keep the set temperature, the impellers are always on and defrosting is automatically managed.

It's the perfect tool for very busy kitchens and pastry shops.

What is it for?

For continuous production: when different cooked foods are placed in and out of the cooking equipment. For bulk production of single items: when the process (time of chilling) of a specific food is well known and the quantity to chill is massive.

How to use it?

Select the cycle and set the target working temperature.

Whom is it for?

- ▶ Butcher shops: limited menus but large quantities to chill
- ▶ Restaurants: limited quantities but large menus
- ▶ Gastronomy departments: large variety and small quantities
- ▶ Canteens: bulk production
- ▶ Pastry shops: to stop the cooking process at the exact point

Simple but effective, the door stopper keeps the door open in order to avoid the formation of bad smells.



Door stopper



Ice Cream cycles

Even ice cream is a question of form: Freeze & Hold or Turbo Cooling, the best choice for ice cream shops.

What is it?

▶ Two 'Ice Cream' cycles:

- Freeze & Hold: by probe or time, the chiller brings the ice cream fresh from production down to the target temperature of 6 °F (can be modified via software) then automatically passes to holding
- ▶ Turbo Freezing for Ice Cream: the working temperature is set at 3 °F directly by the chef in order to make the freezer a storage point for ready to serve ice cream

What is it for?

- ▶ Freeze & Hold (program 1) is required right after the ice cream is produced (generally the ice cream comes out at 19 °F)
- ▶ Turbo Freezing (program 2) is used to firm the shape of the ice cream ready to be put in a display counter

How to use it?

Select the parameter to activate the Ice Cream cycles (which replace the customizable programs).

Use the programs area to select between "Freeze & Hold" and "Turbo Freezing"

- ▶ Blast chilling and freezing cycles in compliance with UK/NF regulations
- ▶ Can be customized according to local regulations
- ▶ UV sanitizing lamps, available on request
- ▶ Hygienic chamber design: NF certified
- ▶ High-density polyurethane insulation, 2 3/8" thickness
- ▶ HCFC-CFC free
- ▶ Evaporator with anti-rust protection
- ▶ Electric heating on the door frame for easy opening, even after hard chilling or shock freezing cycles
- ▶ Pivoted air baffle to easily access the evaporator for cleaning
- ▶ Inner chamber with round corners, sloping base with drain to facilitate cleaning – no dirt traps
- ▶ Magnetic gasket: easy to remove for complete cleaning



Main features

blast chiller-shock freezer

Chilling and Freezing modes	air-o-chill*
Cruise cycle automatically controls the chilling process according to the type and size of food load (202 models excluded)	•
Soft Chilling (recommended for vegetables) chills product from 194 °F to 37 °F in less than 90 minutes. Working temperature: 32 °F	•
Hard chilling (recommended for meats) chills product from 194 °F to 37 °F in less than 90 minutes. Working temperature: -4 °F	•
Cooler (automatically activated after chilling) holds product at 37 °F	•
Blast freezing freezes product from 194 °F to -0.4 °F in less than 240 minutes. Working temperature: -32 °F	•
Freezer (automatically activated after blast freezing) holds product at -7 °F	•
Customizable programs	•
Turbo Cooling function. Working temperature: 37 °F or -32 °F	•
Additional functions	
2 customizable programs per mode + 2 ice cream cycles	•
Time and working temperatures can be customized	•
3 single-sensor food probe as accessory	◦
3-sensor food probe	•
Automatic Intelligent defrosting	•
Manual defrosting	•
Mode settings: compliance with UK, NF or custom standards	•
Parameter settings	•
Audible alarms and visual indicators for safety (HACCP) problems	•
Audible alarms and visual indicators for unit malfunctions	•
Automatic diagnosis system	•
RS 485 serial port	◦
HACCP monitoring system	◦
USB port	•
Features	
Self-explanatory symbols for maximum ease of operation	•
During cycle, temperature and actual residual time are displayed	•
Digital temperature displays, visible from 39 ft away	•
Digital timer, 0-8 hours, or permanent setting	•
Operational and warning displays	•
Additional functions can be selected at the touch of a button	•
Large fans for maximum heat extraction	•
Coated evaporator fins	•
Magnetic, removable gaskets with heating frames	•
Door handle for one-handed operation	•
AISI 304 stainless steel material	•
Pan racks compatible with equivalent air-o-steam ovens	•
Connection and installation, conformity marks	
Height-adjustable feet (202 models excluded)	•
air-o-chill* 61, 101 and 102 can be equipped with castors	•
Handbook, wiring diagrams, conformity declarations	•
Stacking executions: air-o-chill* 6 grids below air-o-steam 6 grids	◦

• Standard

◦ Optional

n.a. Not available

System solutions for air-o-system family



Combi ovens & blast chiller-shock freezers **61**



Combi ovens & blast chiller-shock freezers **101**



Combi ovens & blast chiller-shock freezers **102**



Combi ovens & blast chiller-shock freezers **201**



Combi ovens & blast chiller-shock freezers **202**



Banqueting & Catering

The **Electrolux banqueting and catering system**, the air-o-system, matching state of the art combi ovens and blast chiller-shock freezers, optimize the kitchen workflow, greatly reducing **service time and costs**.

The system allows for more time to **plan, create and provide an exceptional experience** for the guest, very important in today's competitive environment.

Varied cuisine of excellent food quality can now be meticulously prepared ahead of time off-peak hours giving the culinary team the advantage to focus on the details and quality of their creations.

Then properly chilled, the uncompromising quality will be preserved for days allowing for time to prepare the perfect plate, and quantity of servings, to handle events from 23 guests to banqueting halls filled with thousands. The unique regeneration cycle of the air-o-steam Touchline combi oven allows for the event to be ready to serve in minutes.

The air-o-system insures **quality, variety and consistency** without comprising food safety, unattainable with traditional cooking methods. The system is integrated with **HACCP** monitoring, recording all cooking and chilling parameters that can be downloaded with the touch of a bottom, providing real time proof of HACCP compliance. In addition the air-o-steam combi, comes equipped with **Food Safe Control**, a silent supervisor insuring HACCP compliance during the cooking processes, provided and patented only by Electrolux.

Electrolux banqueting and catering system has a full range of accessories for cooking, chilling and handling solutions for any size event, whether it is **plate service or buffet, breakfast and brunch, room service without additional staff, and fine dining for any occasion**.





Banqueting accessories

Oven & Blast chiller-shock freezer size	61	62	101	102	201	202
 <p>Mobile Banqueting Rack* (Trolley for 20 grids)</p>	not available	not available	922015 30 plates, 65 mm pitch 922071 23 plates, 85 mm pitch	922052 51 plates, 75 mm pitch	922016 54 plates, 74 mm pitch 922072 45 plates, 90 mm pitch	922055 92 plates, 85 mm pitch
 <p>Trolley</p>	not available	not available	922004	922042	not necessary	not necessary
 <p>Thermal blanket</p>	not available	not available	922013	922048	922014	922049
 <p>Slide-in support (+handle) ONLY FOR OVENS</p>	not available	not available	922074	922047	not necessary	not necessary
 <p>Slide-in support (+handle) ONLY FOR BLAST CHILLER-SHOCK FREEZER</p>	not available	not available	881028	881029	not necessary	not necessary

* Every rack includes casters



air-o-system drives your business

Weddings, parties, conventions and interactive chef events are just the tip of the iceberg of the type of event that can be catered in high volume. As customer requests are becoming more extravagant for the type of menu and service, the general manager and chef are challenged with **delivering the best possible experience** while maintaining a decent level of profitability.

In order to provide the on-time delivery of food without compromising integrity, the selection of the right type of technology is crucial. Imagine cooking today and serving a week from now?

Imagine cooking 300 pounds of anything in 11 minutes?

With Electrolux Professional technology, chefs are able to realize how to **utilize manpower more efficiently** and **maximize the performance of the equipment** to meet any size of party or complexity of menu.



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Share more of our thinking at professional.electroluxusa.com

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<http://professional.electroluxusa.com/consultant-tools/>

Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is ROHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

