Electrolux

air-o-convect Touchline
air-o-convect TOUCHLINE
Boilerless Combi Oven 101 (gas)

air-o-convect Touchline

air-o-convect TOUCHLINE Boilerless Combi Oven 101 (gas)

266762 (AOS101GKPX)   GAS CONVECTION OVEN (TOUCH)10GN1/1 120V-US

Short Form Specification

<u>Item No.</u>

Unit to be Electrolux air-o-convect Boilerless Combi Oven (gas).

air-o-convect performs all of the functions of a convection oven and has a boilerless steaming capabilities to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle 77 °F-572 °F (25°C-300°C) with an automatic moisture control function with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. All 304 stainless steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. IPX5 (NEMA 4) spray water protection certification.

air-o-clean™ automatic and built-in self cleaning system.

Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

Main Features

- Dry hot convection cycle max 572°F (max 300°C) ideal for low humidity cooking.
  Automatic moistener (11 settings) for boiler-less steam generation.
  - 0 = no additional moisture (browning, au gratin, baking, pre-cooked food)
  - 1-2 = low moisture (small portions of meat and fish)
  - 3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)
  - 5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)
  - 7-8 = medium-high moisture (stewed vegetables)
  - 9-10 = high moisture (poached meat and jacket potatoes)

- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to replicate the same results at any time. The recipes can be grouped in up to 16 different categories to help organize the menu. Possible to save programs with up to 16-phases (steps) each.

- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results. Can be saved up to 70 MultiTimers Programs.

- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.

- Exhaust valve electronically controlled to extract humidity in excess for extra crispy results.

- Fan speeds: full, half speed and pulse. Full speed active as default. Half speed ideal for delicate cooking such as baking. Pulse ideal for low weight loss and for keeping food warm at the end of the cooking cycle.

- Hold function for keeping food warm at the end of a cycle.

- Automatic and manual rapid cooling activation when going from a higher to a lower cavity temperature.

- 6-point multi sensor core temperature probe for maximum precision and food safety.

- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Buil-in HACCP management to record cooking procedure and to specify level of Pasteurization.

- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.

- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).

- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.

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

- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.

- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty
  - Start-up installation check
  - Equipment check-up after 12 months from installation

air-o-convect Touchline
air-o-convect TOUCHLINE
Boilerless Combi Oven 101 (gas)

- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.
- Gas burner is certified by Gastec for high efficiency and low emissions.

air-o-convect Touchline
air-o-convect TOUCHLINE
Boilerless Combi Oven 101 (gas)

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
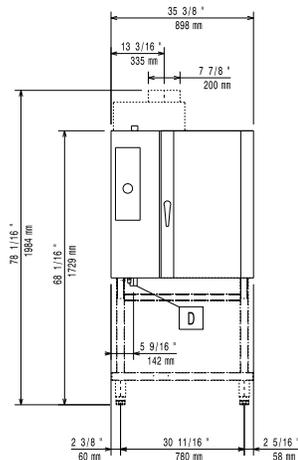
Included Accessories

- 5 of Single 304 stainless steel grid (12 "x20") PNC 922062
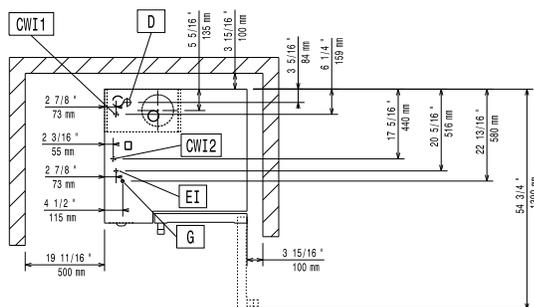
Optional Accessories

- Exhaust hood without fan for 6&10 1/1GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640791 ❑
- Exhaust hood with fan for 6&10x1/1 GN ovens. It is mandatory to use the flue condenser (640413) on installation with gas ovens PNC 640792 ❑
- Odourless hood for air-o-steam/air-o-convect 6GN1/1 and 10GN1/1, electric PNC 640796 ❑
- Water softener with cartridge C500 for 6 1/1 and 10 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam) PNC 920002 ❑
- Water softener with cartridge STEAM 1200 PNC 920003 ❑
- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- Caster kit for base for 61, 62, 101 and 102 oven bases PNC 922003 ❑
- Trolley for rack cassette for 61 and 101 oven PNC 922004 ❑
- 6 rack cassette for 61 oven (standard pitch) PNC 922005 ❑
- 5 rack cassette for 61 oven (increased pitch) PNC 922008 ❑
- (4) Adjustable feet for countertop models 61 ,62, 101 & 102 ovens-adjustable height: 5-15/16" - 7-7/8" (150-200mm) PNC 922012 ❑
- Pair of half size oven racks, type 304 stainless steel PNC 922017 ❑
- Tray support, for 61 and 101 oven bases PNC 922021 ❑
- Chicken Racks, pair (2) (fits 8 chickens per rack) PNC 922036 ❑
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ❑
- Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens PNC 922086 ❑
- Kit to connect external rinse aid & detergent tank (61, 62, 101 and 102 ovens) PNC 922169 ❑
- External side spray unit PNC 922171 ❑
- Fat Filter, for 61 and 62 oven PNC 922177 ❑
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191 ❑
- Open base with rack guides, for 61 and 101 oven PNC 922195 ❑
- Basket for hanging detergent tank on open bases PNC 922212 ❑
- Pair of frying baskets PNC 922239 ❑
- Heat Shield, for 61 on top of 61 oven stacking kit PNC 922244 ❑
- Heat Shield, for 61 on top of 101 oven stacking kit PNC 922245 ❑

- Heat Shield, for 61 oven PNC 922250 ❑
- Double-click closing catch for oven door PNC 922265 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Electronic Board for HACCP through PC Network, for air-o-steam and air-o-convect Ovens PNC 922275 ❑
- USB Probe for Sous-Vide Cooking (only for Touchline ovens) PNC 922281 ❑
- Kit Bakery Rack for 61 oven PNC 922282 ❑
- Drain Kit, T-Shape 2"diameter (50mm) PNC 922283 ❑
- Bakery Tray Support to be installed on 61 & 101 bases- Bakery Trays are 15.75" x 24" (400mm x 600mm) PNC 922286 ❑
- Grease collection kit (Tray and Trolley) PNC 922287 ❑
- Baking Tray holds (4) baguettes PNC 922288 ❑
- Egg Frying Pan fits 8 eggs PNC 922290 ❑
- Flat Baking Tray (12" x 20") PNC 922299 ❑
- Potato Baker for 28 Potatoes (12" x 20") PNC 922300 ❑
- Stacking kit: 61 on 61 or 61 on 101 electric oven PNC 922319 ❑
- Kit flaged feet PNC 922320 ❑
- Fat collection tray PNC 922321 ❑
- Trolley for bottom oven on stacked solution for 61 & 101 ovens PNC 922323 ❑
- Kit Universal Skewer Rack & (4) long skewer ovens (TANDOOR) PNC 922324 ❑
- Universal Skewer pan for ovens (TANDOOR) PNC 922326 ❑
- Skewers for ovens, (4) 24" long (TANDOOR) PNC 922327 ❑
- Fat collection tray for ovens (1.5") PNC 922329 ❑
- Riser on feet for stacked ovens 61 on 61 PNC 922330 ❑
- Riser on casters for stacked ovens 61 on 61 PNC 922331 ❑
- (NPT) Adaptor, 1-1/4 gas for ovens PNC 922332 ❑
- Casters for stacked ovens 61 on 61 on and 61 on 101 PNC 922333 ❑
- Smoker for ovens PNC 922338 ❑
- Water filter for ovens - 2 membranes PNC 922342 ❑
- External reverse osmosis filter for ovens - 2 membranes PNC 922343 ❑
- Kit check valve PNC 922347 ❑
- Multipurpose hook PNC 922348 ❑
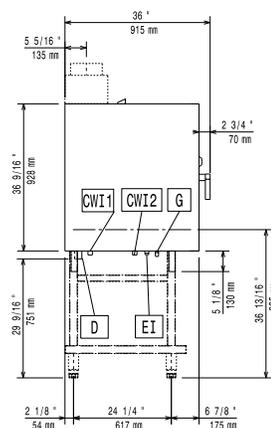- Flat baking tray with 2 edges 12" x 20" (300 x 500mm) PNC 925006 ❑

Electrolux

**air-o-convect Touchline
air-o-convect TOUCHLINE
Boilerless Combi Oven 101 (gas)**

Front

Top

CWI1
= **Cold Water inlet**   **EI = Electrical connection**
CWI2
= **Cold Water Inlet 2**
D = Drain
DO = Overflow drain pipe

Side

Electric

Supply voltage:	
266762 (AOS101GKPX)	120 V/1 ph/60 Hz
Amps:	4.2 A
Electrical power:	0.5 kW
Circuit breaker required	

Gas

Gas Power:	78549 Btu/hr (kW)
ISO 7/1 gas connection diameter:	
Natural gas:	
Total thermal load:	78549 BTU (0 kW)
LPG:	
Total thermal load:	78549 BTU (0 kW)

Water:

Water inlet "CW" connection:	3/4"
Total hardness:	5-50 ppm
Pressure:	22-65 psi (1.5-4.5 bar)
Drain "D":	1"1/4 NPT

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation:

Clearance:	2" (5cm) rear and right hand sides.
Suggested clearance for service access:	20" (50cm) left hand side.

Capacity:

Sheet pans:	10 - 12"x 20"
Max load capacity:	180 lbs. (80 kg)

Key Information:

Net weight:	368 lbs (167 kg)
Shipping width:	37 5/8" (955 mm)
Shipping depth:	38 3/4" (985 mm)
Shipping height:	49 13/16" (1265 mm)
Shipping weight:	412 lbs (187 kg)
Shipping volume:	42.02 ft³ (1.19 m³)

**air-o-convect Touchline
air-o-convect TOUCHLINE Boilerless Combi Oven 101 (gas)**

The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2016.09.09