



Electrolux

air-o-steam air-o-steam TOUCHLINE Electric Combi Oven 102

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



air-o-steam

air-o-steam TOUCHLINE Electric Combi
Oven 102

267383 (AOS102ETVU)

EL.COMBI OVEN(TOUCH)
10 GN 2/1-480V-US

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes - Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambdasensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. 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. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available

upon request. Green functions to save energy, water and rinse aid. 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.

APPROVAL: _____

Electrolux Professional, Inc.

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Main Features

- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 212 °F / max 300 °C): ideal for low humidity cooking such as dehydration, baking and grilling.
 - Low temperature steam cycle (max. 212 °F / 100 °C): ideal for sous-vide (vacuum packed), rethermalization and delicate steam cooking.
 - Steam cycle (212 °F/100 °C): ideal for traditionally steaming products such as seafood and vegetables.
 - High temperature steam (max. 266 °F / max. 130 °C): ideal for steaming frozen products and vegetables.
 - Combination cycle (max. 482 °F / max. 250 °C): combines convected heat and steam to obtain a humidity controlled cooking environment, accelerating the cooking process, while guaranteeing perfect textures and reducing weight loss.
Possible to set up to 16-phases (steps).
- 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.
- Automatic mode: by choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalized preset can be saved per family. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) PATENTED: ideal for large cuts of meat, to minimize weight loss and maximize food quality.
 - Regenerating cycle: efficient humidity management for fast and easy rethermalization, both on plate as well as on tray.
 - Proofing cycle: uses the air-o-clima™ function manages temperature and humidity to create the perfect proofing conditions.
- air-o-clima™ PATENTED: Lambda sensor controlled, automatic humidity adjustment of cooking environment based on settings for perfect textures and repeatability.
- 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.
- 6-point multi sensor core temperature probe for maximum precision and food safety.
- 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.
- 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).
- air-o-clean™ automatic and built-in self cleaning system (4 automatic) with "Green" functions to save energy, water and rinse aid.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- Supplied with n.1 tray rack, 2 1/2" 65mm pitch.
- 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.
- ETL safety approved, complies with UL 197 and CSA 22.2 listings.
- ETL sanitation approved, complies with NSF/ANSI 2 listing.
- Food Safe Control (FSC) PATENTED monitors the cooking process to comply with HACCP standards. Built-in HACCP management to record cooking procedure and to specify level of Pasteurization.

Construction

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

Included Accessories

- 5 of Single 304 stainless steel full-size grid PNC 922076 (21"x26")

Optional Accessories

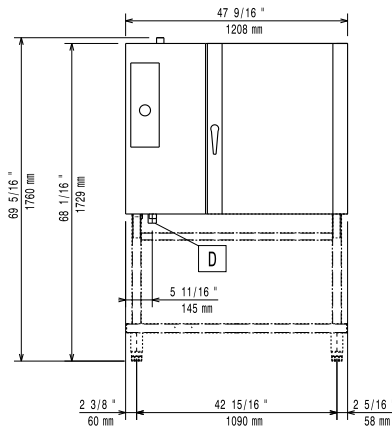
- - NOT TRANSLATED - PNC 920003
- Multipurpose hook PNC 922348
- NON-STICK UNIVERSAL PAN 12"X20"X3/4" PNC 925000
- NON-STICK UNIVERSAL PAN 12"X20"X1 1/2" PNC 925001
- NON-STICK UNIVERSAL PAN 12"X20"X2 1/2" PNC 925002
- 6 NON-STICK U-PAN 12"X20"X3/4" PNC 925012
- 6 NON-STICK U-PAN 12"X20"X1 1/2" PNC 925013
- 6 NON-STICK U-PAN 12"X20"X2 1/2" PNC 925014



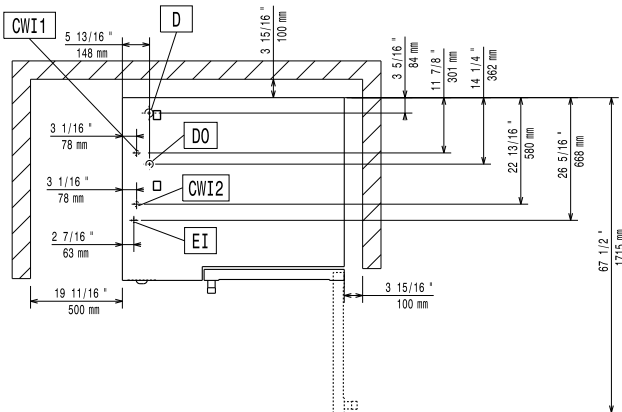
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Front

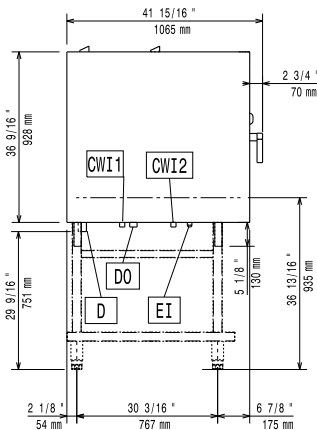


Top



- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection
- EQ = Equipotential screw

Side



Electric

Supply voltage:
267383 (AOS102ETVU) 480 V/3 ph/60 Hz

Amps: 29 A

Electrical power: 24 kW

Circuit breaker required

Water:

Hardness: 5-50ppm (boiler/steam - rear connection) less than 400ppm (cleaning/quenching - front connection)

Water consumption (gal./hr.): Min: 4.49 Max: 20.08

Pressure: 22-36 psi (1.5-2.5 bar)

Pressure: 22-65 psi (1.5-4.5 bar)

Drain "D": 1"1/4 NPT

Conductivity: (50-200 µs/cm)

Chlorides: (must be less than 20 ppm)

PH: (must be greater than 7)

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

Please refer to user manual for detailed water quality information

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance: 2" rear and right hand sides

Suggested clearance for service access: 20" left hand side.

Capacity:

Sheet pans: 10 - 18" x 26"

Steam pans: 20 - 12" x 20"

Half size sheet pans: 20 - 13" x 18"

GN: 20 - 1/1 containers

GN: 10 - 2/1 containers

Max load capacity: 180 lbs. (80 kg)

Key Information:

Net weight: 478 lbs (217 kg)

Shipping width: 50 13/16" (1290 mm)

Shipping depth: 46 7/16" (1180 mm)

Shipping height: 45 1/16" (1145 mm)

Shipping weight: 499 lbs (226.5 kg)

Shipping volume: 61.54 ft³ (1.74 m³)

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

2016.01.11