



HD Touch screen control panel

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



Make-it-mine solutions

All the user interface functions can be **fully personalized**: your control panel will be unique and special, just like your fingerprint.



Portability of the oven

"Put your oven in your pocket" by saving your **personal recipes** in the USB key, and **replicate** them in any other Touchline oven in the world.



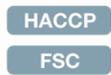
Multiple languages

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



Automatic Recovery Time

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



Food safety solutions

Only oven in the market which assures **100% certified food safety** according to HACCP standards thanks to the automatic Food Safe Control feature.



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CLF-9/E00059U

Touch the evolution



Electrolux

air-o-steam
TOUCHLINE

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

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

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

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



touch 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.

dedicated steam generator



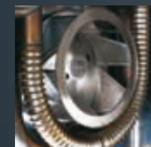
The high performing dedicated steam generator guarantees a **continuous supply of steam at all times**. The automatic scale diagnosis system detects and notifies of any scale build-up.

usb



By means of a simple USB connection up to **1,000 personal recipes** can be saved and **transferred to other ovens**, 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.

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.

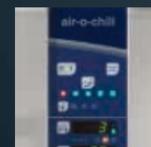
* Patent pending (EPI1956300A2 and related family)

accessories



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

Cook&Chill



air-o-steam Touchline ovens and air-o-chill blast chillers are designed to work together for a **completely integrated cook&chill** process optimizing 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, thanks to the revolutionary bi-functional fan and the Air Circulation System, thus ensuring **great cooking evenness** and excellent results in terms of food browning, crispiness, taste and flavor.

multi-sensor probe



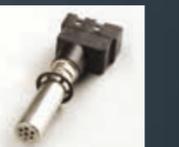
The 6-sensor probe ensures exact core temperature measurement at all times, thus guaranteeing food safety and high precision, with **optimum** results in terms of **cooking quality** and **reduced weight loss**.

air-o-clean



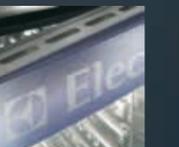
A completely **integrated fully automatic cleaning** system provides effective cleaning results thanks to the spray arm rotation and added water pressure thus eliminating the risk of leaving any residue of non-dissolved chemicals in the chamber.

lambda sensor



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

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**.

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 GN models).

