



Electrolux

air-o-steam Touchline Natural Gas Combi Oven 102

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux

Touchline Natural Gas Combi Oven 102
air-o-steam



267703 (AOS102GTG1)

air-o-steam with high resolution touch screen control, gas, 10x2/1GN, 3 cooking modes (automatic, recipe program, manual), air-o-clima and air-o-clean functions

Short Form Specification

Item No.

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber.

Side panels and interior in AISI 304 stainless steel.

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

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. A maximum of 60 personalised presets per family can be saved. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity cooking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- 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-clean™ automatic and built-in self cleaning system (4 automatic and green functions to save energy, water and rinse aid).
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. The recipes can be group in 16 different categories to better organize the menu. 16-step cooking programs also available.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- 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.

APPROVAL: _____



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- Fan speeds: full, half speed for delicate pulse cooking such as for baking cakes and pulse ventilation for baking and low temperature cooking. The "pulse utility" is also perfect for keeping food warm at the end of the cooking cycle.
- Reduced power cycle.
- USB connection: to download HACCP and FSC data, upload the recipes and interface setting.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- 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 2/1GN, 65 mm pitch.

Construction

- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic internal 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.
- Integrated spray hose included.

Included Accessories

- 1 of Control panel filter for 10xGN2/1 ovens PNC 922247

Optional Accessories

- Flue condenser for hood for 10 GN 2/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794) PNC 640415
- Exhaust hood without fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794
- Water softener with cartridge and flow meter (high steam usage) PNC 920003
- Water softener with salt for ovens with automatic regeneration of resin PNC 921305
- Resin sanitizer for water softener (921305) PNC 921306
- Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one) PNC 922003
- Kit 4 adjustable feet for 6&10 GN PNC 922012

- Pair of AISI 304 stainless steel grids, GN 1/1 PNC 922017
- Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922036
- Tray support for 2/1GN open base PNC 922041
- Trolley for roll-in rack 10x2/1GN ovens and bcf PNC 922042
- Tray rack with wheels for 10x2/1GN ovens and bcf, 65mm pitch PNC 922043
- Tray rack with wheels for 8x2/1GN ovens and bcf, 80mm pitch PNC 922045
- Slide-in rack with handle for ovens 10GN 2/1 PNC 922047
- Rack for 51 plates for 10x2/1GN, 75mm pitch PNC 922052
- Pastry tray rack with wheels, for 10x2/1GN ovens and bcf, 80mm pitch (8 runners). Suitable for 600x400mm pastry trays PNC 922067
- External connection kit for detergent and rinse aid PNC 922169
- External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) PNC 922171
- Pair of AISI 304 stainless steel grids, GN 2/1 PNC 922175
- Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922178
- Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm PNC 922189
- Baking tray with 4 edges in perforated aluminum, 400x600x20mm PNC 922190
- Baking tray with 4 edges in aluminum, 400x600x20mm PNC 922191
- Open base with tray support for 10x2/1GN PNC 922198
- Basket for detergent tank (Compatible with OS1192-OS1193-Ecolab) - wall mounted PNC 922209
- Holder for detergent tank (Compatible with OS1192-OS1193-Ecolab) , to mount on open base PNC 922212
- Cupboard base and tray support for 10x2/1GN ovens PNC 922234
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238
- Pair of frying baskets PNC 922239
- Control panel filter for 10xGN2/1 ovens PNC 922247
- Heat shield for 10x2/1GN PNC 922252
- Double-step door opening kit PNC 922265
- Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Kit to convert from natural gas to LPG PNC 922277
- USB probe for sous-vide cooking PNC 922281
- Drain kit (diam. 50 mm) for 6&10 GN 1/1 and 10GN 2/1 ovens PNC 922283
- Kit flanged feet for 6&10 1/1GN ovens PNC 922320
- Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens PNC 922325
- 6 short skewers PNC 922328
- Grease collection tray, GN 1/1, H=40 mm PNC 922329
- Wheels for 6 2/1 and 10 2/1 ovens PNC 922336



- Smoker for lengthwise and crosswise oven (4 kinds of smoker wood chips are available on request) PNC 922338
- Water nanofilter for 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922344
- External reverse osmosis filter for ovens 10 GN 2/1 & 20 GN 1/1 & 2/1 ovens PNC 922345
- Chimney adaptor PNC 922346
- Kit check valve PNC 922347
- Multipurpose hook PNC 922348
- Grease collection tray (for GN 2/1) PNC 922350
- Grease collection tray, GN 2/1, H=60 mm PNC 922357
- Stacking table for 6&10x1/1 GN oven on 5x1/1GN blast chiller/freezer PNC 922363
- Thermal cover for 10 GN 2/1 oven and blast chiller freezer PNC 922366

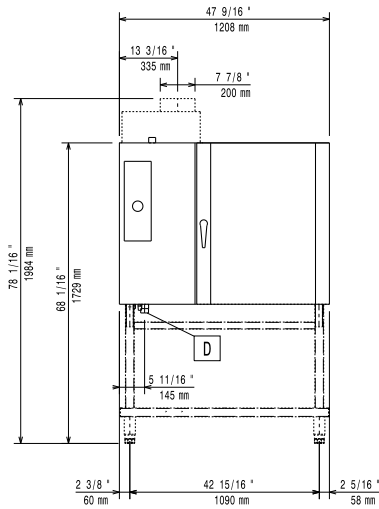




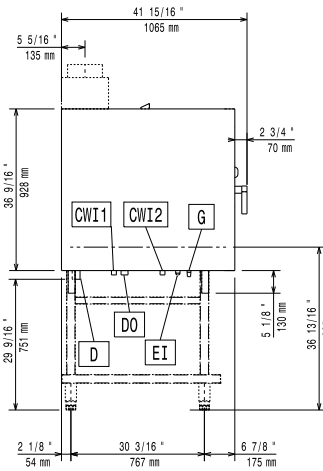
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Front

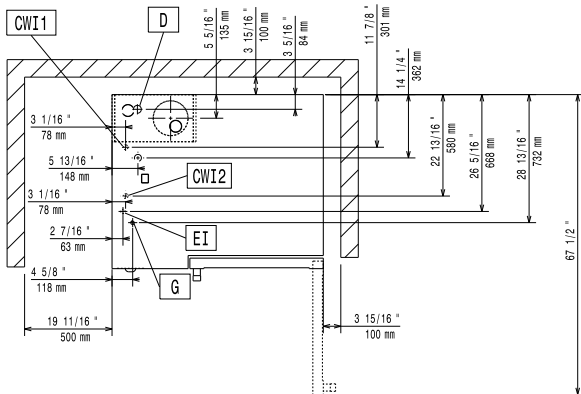


Side



- CWI1 = Cold Water inlet 1
- CWI2 = Cold Water Inlet 2
- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)
- G = Gas connection

Top



Electric

Supply voltage:
267703 (AOS102GTG1) 220-240 V/1 ph/50 Hz

Electrical power max.: 1 kW

Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1/2" MNPT

Natural gas:

Pressure: 7" w.c. (17.4 mbar)

Steam generator: 25 kW

Heating elements: 92043 BTU/h (27 kW)

Total thermal load: 0 BTU/h (45 kW)

Water:

Water inlet "CW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure, bar min/max: 1.5-4.5 bar

Drain "D": 1 1/4"

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: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

Trays type: 10 - 2/1 Gastronorm;

Max load capacity: 80 kg

Key Information:

External dimensions, Width: 1208 mm

External dimensions, Height: 1058 mm

External dimensions, Depth: 1065 mm

Net weight: 203 kg

Shipping weight: 233 kg

Shipping volume: 1.84 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.

