

# Recipe guide

## air-o-convect Touchline



The Company reserves the right to change specifications without notice. Pictures are not contractual.



## air-o-convect Touchline

Choose among the wide selection of air-o-convect Touchline oven models and combinations suiting every environment.

### Programmability

Now you can easily program and store up to 1000 recipes for use time after time and set up to 16 different multiphase cooking cycles.

### 11 Humidity settings

Best flexibility in cooking by just pressing one button. The automatic exhaust valve makes food extra crispy.

### Food probe

To obtain the perfect cooking control just insert the food probe, set desired core temperature and air-o-convect Touchline will stop cooking when the target core temperature is reached.

### Automatic cleaning system

Cleaning your oven has never been so easy and fast. Choose your option, press start and go! No need to wait until the end of the cleaning cycle, the oven automatically goes into stand-by mode.

### Cook & Chill solution

The prepared food can be chilled and maintained in an Electrolux air-o-chill blast chiller to make your business more profitable.



Frying griddle - ribbed side



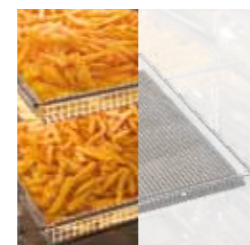
Universal pan - h = 20, 40, 60 mm



Aluminium oven grill



Chicken grids



Frying basket

## Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality - durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



# air-o-convect Touchline

PRODUCT	QUANTITY GN	STATUS	STEP	HUMIDITY LEVEL	°C	COOKING TIME	CORE TEMP °C	UTILITY	ACCESSORIES	SUGGESTIONS
<b>Meat</b>										
<b>Pork Roast (3 kg)</b>	12/15 kg	fresh	1	8	150		50		Stainless Steel GN grid with Stainless Steel GN pan below to collect dripping (h40mm)	
			2	3	180	68				
<b>Veal Roast (3kg)</b>	12/15 kg	fresh	1	8	150		50		Stainless Steel GN grid with Stainless Steel GN pan below to collect dripping (h40mm)	
			2	4	180	68				
<b>Grilled Steak (Sirloin / Entrecote) 350-500 g</b>	8 pcs	fresh			280	7'		open valve	<b>Non-Stick Fry Griddle</b>	Do not preheat the Fry Griddle
<b>Roast-beef</b>	6 kg	fresh	1		220	15'	52	open valve	Stainless Steel GN grid with Stainless Steel GN pan below to collect dripping (h40mm)	
			2		75	30'				
<b>Chicken Legs 450 gr</b>	8/12 pcs	fresh		3	240		68		<b>Non-Stick U-Pan h40mm</b>	
<b>Whole Roasted Turkey</b>	1 pc	fresh		5	155				Stainless Steel GN grid with Stainless Steel GN pan below to collect dripping (h40mm)	
<b>Hamburger</b>	15 pcs	fresh		3	190	15'			<b>Non-Stick U-Pan h20mm</b>	Lightly coat with olive oil before cooking
<b>Cutlets</b>		fresh		4	160	10'			<b>Non-Stick U-Pan h20mm</b>	Oil and flour one by one before cooking. After 5' of cooking add condiments (mushrooms, lemon, artichokes, marsala, etc)
<b>Grilled Chicken Breast</b>	10	fresh		4	260	9'			<b>Non-Stick Fry Griddle</b>	Lightly coat with olive oil before placing them on the frying griddle
<b>Roasted Chicken 1,100 kg</b>	8	fresh	1	2	230	30'		open valve	<b>Chicken Grid with Stainless Steel GN pan below to collect dripping (h40mm)</b>	Pour some water in bottom pan to avoid smoke and smell of burned chicken fat
			2		240	10'				
<b>Fish</b>										
<b>Salted Fish 800 g</b>	1 pc	fresh		5	180	25'			<b>Non-Stick U-Pan h20mm</b>	
<b>Roasted Fish 1 kg</b>	1 pc	fresh	1		230	10'	68	open valve	<b>Non-Stick U-Pan h40mm</b>	
			2	4	170					
<b>Roasted Fish 500 g</b>	4/5 pcs	fresh		4	220	10'		open valve	<b>Non-Stick U-Pan h40mm</b>	
<b>Fish Fillet in tomato sauce</b>	10 pcs	fresh			220	8'			<b>Non-Stick U-Pan h40mm</b>	
<b>Salmon Pavé 150/200 g</b>	9/12 pcs	fresh	4		270		45		<b>Non-Stick U-Pan h20mm</b>	
			2							
<b>Entree</b>										
<b>Lasagna</b>	6 kg	fresh			160	40'		open valve	<b>Non-Stick U-Pan h60mm</b>	
<b>Omelette</b>	2l (about 40 eggs)	fresh		5	180	10'			<b>Non-Stick U-Pan h40mm</b>	
<b>Rice Pilaf</b>	2 kg	fresh		7	180	15'			<b>Non-Stick U-Pan h60mm</b>	With 4 lt of hot broth in pan covered with lid
<b>Boiled Rice</b>	1 kg	fresh		10	100	18/20'			<b>Non-Stick U-Pan h60mm</b>	With 1.7 lt of hot water in pan, activate the manual water injection by pressing and holding for more than 5 seconds, the led will remain lit
<b>Vegetables</b>										
<b>Frozen Vegetables</b>	2,5 kg	frozen		10	104	13'			<b>Non-Stick U-Pan h60mm</b>	
<b>Grilled Vegetables</b>	350/500 g	fresh			240	13'		open valve	<b>Non-Stick Fry Griddle</b>	Minimum thickness of vegetables must be 7 mm, place them under salt, then lightly coat with olive oil before placing them on the frying griddle
<b>Gratinated Vegetables</b>	350/500 g	fresh		2	170	10'			<b>Non-Stick U-Pan h20mm</b>	
<b>Stuffed Vegetables</b>		fresh	1	4	170	6'			<b>Non-Stick U-Pan h40mm</b>	
			2	2	180	19'				
<b>Roasted Potatoes</b>	2.5 kg	fresh	1	7	200	15'			<b>Non-Stick U-Pan h40mm</b>	Lightly coat with olive oil before cooking
			2		210	25'				
<b>French Fries</b>	800 g	frozen			190	14'			<b>Frying basket</b>	Lightly spray with oil before cooking

PRODUCT	QUANTITY GN	STATUS	STEP	HUMIDITY LEVEL	°C	COOKING TIME	CORE TEMP °C	UTILITY	ACCESSORIES	SUGGESTIONS
<b>Bread</b>										
<b>Italian Focaccia</b>	1.3 kg dough	fresh	1		170	10'				At the start of the cooking process, press the manual water injection once
			2		170	11'				
<b>Grissini Breadsticks</b>	30/40 pcs	fresh	1		200	2'			Non-Stick U-Pan h20mm	At the start of the cooking process, press the manual water injection once
			2		150	25'				
<b>Proofing</b>	1.3 kg dough	fresh		3	32	90'		open valve	Non-Stick U-Pan h40mm	
<b>Proofing</b>	1.3 kg dough	frozen		3	200	180'		open valve	Non-Stick U-Pan h40mm	
<b>Bread 500 g</b>	2 pcs	fresh	1		210	2'			Non-Stick U-Pan h20mm	At the start of the cooking process, press the manual water injection once
			2		170	45'				
<b>Bread 30 g</b>	15 pcs	fresh	1		210	2'			Non-Stick U-Pan h20mm	At the start of the cooking process, press the manual water injection once
			2		16'					
<b>Pizza</b>		fresh	2		170	2'			Non-Stick U-Pan h20mm	At the start of the cooking process, press the manual water injection once
						15'				
<b>Pastries</b>										
<b>Sponge Cake 22 cm</b>	2 pcs	fresh			150	40'		open valve		Place pan on stainless steel grid or U-Pan h20mm
<b>Apple Strudel</b>	2 pcs	fresh			165	30'		open valve	Non-Stick U-Pan h20mm	
<b>Cheesecake 22 cm</b>	2 pcs	fresh		7	120	35'				Place pan on stainless steel grid or U-Pan h20mm
<b>Cheesecake single portion</b>	15 pcs	fresh		7	120	18'				Place pan on stainless steel grid or U-Pan h20mm
<b>Crème brûlée portion</b>	6/15 pcs	fresh		10	85	40'			Frying basket	Between racks place a baking sheet to collect condensation
<b>Crème caramel portion</b>	6/15 pcs	fresh		10	85	40'			Frying basket	Between racks place a baking sheet to collect condensation
<b>Croissants 60 g</b>	10 pcs	fresh			160	20'		open valve	Non-Stick U-Pan h20mm	At the start of the cooking process, press the manual water injection once
<b>Fruit Pie 22 cm</b>	2 pcs	fresh			150	40'		open valve		Place pan on stainless steel grid or U-Pan h20mm
<b>Vacuum Cooking</b>										
<b>Fruits and vegetables</b>		fresh		10	90	18<30'				Before loading activate the manual water injection by pressing and holding for more than 5 seconds, the led will remain lit
<b>Vanilla Cream</b>	500 g x bag	fresh		10	83	15'				Before loading activate the manual water injection by pressing and holding for more than 5 seconds, the led will remain lit
<b>Chicken Breast</b>		fresh		10	70	25'				Before loading activate the manual water injection by pressing and holding for more than 5 seconds, the led will remain lit
<b>Regeneration</b>										
<b>Regeneration on plate</b>			1	1	110	5'		open valve		
			2		110					
<b>Regeneration on pan</b>				3	120		62			
<b>Finger food</b>										
<b>Finger food pre-fried</b>	1 kg	frozen			200	15		open valve	Frying basket	Lightly spray with oil before cooking
<b>Holding cycle</b>										
<b>Holding Cycle</b>					70	cont.		open valve		Activate the Pulsed fan speed