



## 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

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## Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customer's 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!

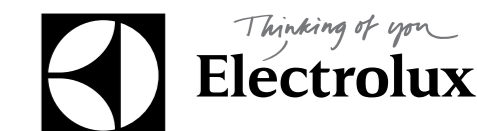
- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long 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



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

# Indian recipe guide

## air-o-convect Touchline





PRODUCT	QTY	STATUS	STEP	HUMIDITY LEVEL	STATUS	°C	COOKING TIME	CORE TEMP °C	UTILITY	ACCESSORIES	SUGGESTIONS
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### TANDOOR CONCEPT

#### Rice

Zeera Rice	2.5 kg	Raw / Soaked	1	10		100	30 min		Closed vent	Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water. Soak rice for 20 min
			2		Pause		10 min				
Veg Biryani	2.5 kg	Raw / Soaked	1	10		100	30 min		Closed vent	Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water. Soak rice for 20 min
			2		Pause		10 min				
Pulao	2.5 kg	Raw / Soaked	1	10		100	30 min		Closed vent	Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water. Soak rice for 20 min
			2		Pause		10 min				
Steam rice	2.5 kg	Raw / Soaked	1	10		100	30 min		Closed vent	Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water. Soak rice for 20 min
			2		Pause		10 min				
Lamb Biryani	2.5 kg	Raw / Soaked	1	10		100	30 min		Closed vent	Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water. Soak rice for 20 min
			2		Pause		10 min				

#### Tikkas / Kababs

Paneer Tikka	60 pcs x 40 g each	Marinated	1			250	6 min		Open valve / Half fan	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Chicken Tikka	60 pcs x 40 g each	Marinated	1			250	8 min		Half fan	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Fish Tikka	61 pcs x 50 g each	Marinated	1			250	8 min		Open vent	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Seekh Kebab	6 skewers x 150 g each	Marinated	1			250	8 min		Open valve	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Pan fried fish (in banana leaf)	20 pcs x 180 g each	Marinated	1			200	3 min			Flat baking tray	
			2			225	5 min				

#### Tandoori

Tandoori Phool	florets	Marinated	1	0		250	6 - 7min		Open valve		For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Tandoori Aloo	60 g each	Marinated	1	0		180	10 min		Open valve		For charcoal flavour put live charcoal in Volcano Smoker under the skewers
Tandoori tamatar (stuffed)	60 g each, whole	Stuffed	1	0		200	5 min		Open valve / Half fan		Core tomatoes & stuff. For Charcoal flavour put live charcoal in Volcano Smoker under the skewers.
Tandoori Shimla mirch (stuffed)	70 gms each, whole	Stuffed	1	0		200	5 min		Open valve / Half fan		Core tomatoes & stuff. For Charcoal flavour put live charcoal in Volcano Smoker under the skewers.
Tandoori Chicken leg (bone)		Marinated	1	3		215	3 min		Half fan		For charcoal flavour put live charcoal in Volcano Smoker under the skewers
			2			245	7 min				
Tandoori whole chicken	8 pcs	Marinated	1	4		200	10 min		Half fan	Chicken grid with SS GN pan below to collect drippings	For charcoal flavour put live charcoal in Volcano Smoker under the grids
			2	2		230	18 min	82			
Tandoori pomfret	4 pcs	Marinated	1	0		230	4 min		68	Flat baking tray	
			2	4		170	6 min				
Tandoori jheenga (B-grade)	size 16/20	Marinated	1	0		250	5 min		Half fan		For charcoal flavour put live charcoal in Volcano Smoker under the skewers

#### Curry

Dal Makhani	2 kg	Pre soaked	1	0		200	45 min			100 mm GN pans with lid or foil	
Yellow Dal	2 kg	Pre soaked	1	0		200	45 min			100 mm GN pans with lid or foil	

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### Savories

Samosa	18 each tray	Fresh	1	0		190	12 min		Open vent	Baking tray	
Kachori	18 each tray	Fresh	1	0		190	12 min		Open vent	Baking tray	
Dhokla	1	Fresh	1	10		100	25 min		Closed vent	GN pan	Apply oil in the pan for easy removal of Dhokla. Pour the soaking solution on top after steaming.
Bread Pakoda	20 pcs	Pre fried	1	0		210	8 Min		Open vent / Half fan	Flat Baking sheet	Pre frying in oil for 10 seconds to coat the batter on bread
Tava aloo	1 kg	Fresh	1	7		200	15 min		Open vent	Baking tray	Marinate with oil, spices and other flavoring
			2			210	5 min				
Idli	18 pcs	Fresh	1	10		100	3 min		Closed vent	Idli Tray	Special Idli Tray with a muslin cloth
			2	10		99	4 min				

### Indian Breads

Naan	40 pcs	Fresh	1	2		260	3 min		Closed vent	Flat Baking tray	
Poori	120 pcs	Frozen	1	0		205	4 Min		Open vent	Flat Baking tray	Pre fried puffed and blast frozen
Laccha Paratha	15 pcs	Fresh / Frozen	1	0		200	5 min		Open vent	Flat Baking tray	
Pav Bun	400 pcs	Fresh	1	0		190	10 min		Open vent	1 cm Food fan	

### Indian Desserts

Rice kheer	1 tray	Fresh	1	10		110	30 min		Closed vent	25 mm non stick GN Pan	Regular stirring every 20 minutes required.
Shahi Tukra	1 tray	Fresh	1			140	30 min		Closed vent	25 mm non stick GN Pan	Regular stirring every 20 minutes required.
Moong Dal Halwa	1 tray	Fresh	1	0		180	6 min		Open vent	25 mm non stick GN Pan	Regular stirring every 20 minutes required.
			2			110	40 min				
Gajar ka halwa	1 tray	Fresh	1						Open vent	25 mm non stick GN Pan	Regular stirring every 20 minutes required.

### CONTINENTAL

#### Meat

Grilled Chicken breast	10 pcs	Fresh		4		260	9 min			Non-stick fry griddle	Lightly coat with olive oil before placing them on the frying griddle.
Roasted Chicken 1.1 kg	8 pcs	Fresh	1	2		230	30 min		Open valve	Chicken grid with SS GN pan below to collect drippings (h 40 mm)	Pour some water in bottom pan to avoid smoke and smell of burned chicken fat.
			2			240	10 min				
Roasted Fish 1 kg	3 pcs	Fresh	1			230	10 min	68	Open valve	Non-stick U-Pan h 40 mm	
			2	4		170					
Boiled egg	60 pcs	Fresh	1	10		100	14 min		Closed vent	Oven basket	Arrange all the eggs in the basket and no need to add any water as eggs will cook in steam.

#### Entrée

Lasagna	6 kg	Fresh				160	40 min		Open valve	Non-stick U-Pan h 60mm	
Omelette	2 Lt (about 40 eggs)	Fresh		5		180	10 min			Non-stick U-Pan h 40mm	

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### Vegetables

Frozen vegetables	2.5 Kg	Frozen		10		104	13 min			Non-stick U-Pan h 60mm	
Grilled vegetables	350/500 g	Fresh				240	13 min		Open valve	Non-stick fry griddle	Minimum thickness of vegetables must be 7 mm, place under salt, then lightly coat with olive oil before placing on the frying griddle.
Gratinated vegetables	350/500 g	Fresh		2		170	10 min			Non-stick U-Pan h 20mm	
			1	4		170	6 min				
Stuffed vegetables		Fresh	2	2		180	19 min			Non-stick U-Pan h 40 mm	
Roasted potatoes	2.5 kg	Fresh	1	7		200	15 min		Open valve	Non-stick U-Pan h 40 mm	Lightly coat with olive oil before cooking.
			2			210	25 min				
French fries	800 g	Frozen				190	14 min		Open valve	Fryng basket	Lightly spray with oil before cooking.

### Breads

Italian Focaccia	1.3 kg dough	Fresh	1			170	21 min		Open valve	Non-stick U-Pan h 40 mm	At the start of the cooking process, press the manual water injection once.
Proofing	1.3 kg dough	Fresh		3		32	90 min		Open valve	Non-stick U-Pan h 40 mm	
			1			210	2 min				
Pizza		Fresh	2			170	15 min		Open valve	Non-stick U-Pan h 40 mm	Proof and cook dough with just tomato sauce for 3/4 of total cooking time, then add the rest of the ingredients and continue cooking for the remainder of the cooking time.
Pita Bread	210 pcs	Fresh	1	0		250	2 min		Open vent	Griddle plate	Preheat the plate before use.
Burger Bun	180 pcs	Fresh proved	1	0		190	11 min		Open vent	Flat Baking Tray	

### Pastries

Sponge cake 22 cm	2 pcs	Fresh				150	40 min		Open valve		Place pan on SS grid or U-Pan h 20 mm
Muffin	12 pieces	Fresh	1	0		170	18 min		Closed vent	Muffin tray	
Apple strudel	2 pcs	Fresh				165	30 min		Open valve	Non-stick U-Pan h 40 mm	
Cheesecake 22 cm	2 pcs	Fresh		7		120	35 min				Place pan on SS grid or U-Pan h 20 mm
Crème brûlée portion	18-21 pcs	Fresh		10		85	40 min			Frying basket	
Caramel Custard	18-21 pcs	Fresh		10		85	40 min			Frying basket	
Butter Cookies	60 pcs	Fresh		0		175	14-16 min		Open valve	Flat Baking Tray	
Croissant 60 g	10 pcs	Fresh				160	20 min		Open valve	Non-stick U-Pan h 40 mm	At the start of the cooking process, press the manual water injection once.

### Sous vide

Fruits and vegetables		Fresh		10		90	18<30 min				
Mutton Raan	3 pcs	Fresh		10		75	6 hours				
Mutton Curry	3 kg	Fresh		10		75	4 hours				
Achari Chicken	3 kg	Fresh		10		72	3hours				
Chicken breast	15	Fresh		10		70	25 min				
Vanilla cream	500 g X 3 bag	Fresh		10		83	15 min				

### Regeneration

Regeneration on plate			1	1		110	5 min		Open valve		
			2					58			
Regeneration on pan				3		120		62			