

air-o-steam

PRODUCT	QUANTITY GN	STATUS	STEP	COOKING CYCLE	°C	COOKING TIME	CORE TEMP °C	UTILITY	ACCESSORIES	SUGGESTIONS
Meat										
Pork Roast (3 kg)	12/15 kg	fresh	1	Combi Cycle	150		50		Stainless steel GN grid with stainless steel GN pan below to collect dripping (h40mm)	
			2	Convection	180		68	open valve		
Veal Roast (3kg)	12/15 kg	fresh	1	Combi Cycle	150		50		Stainless steel GN grid with stainless steel GN pan below to collect dripping (h40mm)	
			2	Convection	180		68	open valve		
Grilled Meat («tagliata» / Entrecote) 350<500 g	8 pcs	fresh		Convection	280	7'		open valve	Non-stick frying griddle	Do not preheat the frying griddle
Roast-beef	6 kg	fresh	1	Convection	220	15'		open valve	Stainless steel GN grid with stainless steel GN pan below to collect dripping (h40mm)	For charcoal flavour put live charcoal in Volcano smoker under the skewers
			2	Convection	75		52			
Chicken Legs 450 gr	8/12 pcs	fresh		Combi	230	25'			Non-stick U-pan with coating h40mm	
Whole Roasted Turkey	1 pc	fresh		Combi	155		68		Stainless steel GN grid with stainless steel GN pan below to collect dripping (h40mm)	
Hamburger	15 pcs	fresh		Convection	190	12'			Non-stick U-pan with coating h20mm	Lightly coat with olive oil before cooking. For charcoal flavour put live charcoal in Volcano smoker under the skewers
Escalopes		fresh		Combi	160	10'			Non-stick U-pan with coating h20mm	Oil and flour one by one before cooking. After 5' of cooking add condiments (mushrooms, lemon, artichokes, marsala, etc)
Grilled Chicken Breast	10	fresh		Combi	250	9'			Non-stick-frying griddle with coating	Lightly coat with olive oil before placing them on the frying griddle
Chicken Tikka	60 pcs x 40 g each	marinated	1	Convection	250	8'		half fan	Special kebab frame and skewers	For charcoal flavour put live charcoal in Volcano smoker under the skewers
Roasted Chicken 1,100 kg	8	fresh	1	Combi	230	30'		open valve, only in the 2nd cooking phase	Chicken grid with stainless steel GN pan below to collect dripping (h40mm)	Pour some water in bottom pan to avoid smoke and smell of burned chicken fat
			2	Convection	240	10'				
Fish										
Salted Fish 800 g	1 pc	fresh		Combi	180	25'			Non-stick U-pan with coating h20mm	
Roasted Fish 1 kg	1 pc	fresh	1	Convection	230	10'	68		Non-stick U-pan with coating h40mm	
			2	Combi	170					
Roasted Fish 500 g	4/5 pcs	fresh		Convection	220	10'		open closed	Non-stick U-pan with coating h40mm	
Fish Fillet in tomato sauce	10 pcs	fresh		Combi	220	8'			Non-stick U-pan with coating h40mm	
Salmon Pavé 150/200 g	9/12 pcs	fresh		Convection	270		45		Non-stick U-pan with coating h20mm	For charcoal flavour put live charcoal in Volcano smoker under the skewers
Entree										
Lasagna	6 kg	fresh		Convection	160	40'		open valve	Non-stick U-pan with coating h60mm	
Omelette	2l (about 40 eggs)	fresh		Combi	180	10'			Non-stick U-pan with coating h40mm	
Rice Pilaff	2 kg	fresh		Combi	180	15'			Non-stick U-pan with coating h60mm	With 4 lt of hot broth in pan covered with lid
Boiled Rice	1 kg	fresh		Steam	100	18/20'			Non-stick U-pan with coating h60mm	With 1.7 lt of hot water in pan
Vegetables										
Frozen Vegetables	2,5 kg	frozen		Steam	100	13'			Non-stick U-pan with coating h60mm	
Grilled Vegetables	350/500 g	fresh		Convection	240	13'		open valve	Non-stick-frying griddle with coating	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
Gratinated Vegetables	350/500 g	fresh		Convection	170	10'		open valve	Non-stick U-pan with coating h20mm	
Stuffed Vegetables		fresh	1	Combi	170	11'		open valve	Non-stick U-pan with coating h40mm	
			2	Convection	180	10'				
Roasted Potatoes	2.5 kg	fresh	1	Combi	200	15'		open valve, only in the 2nd cooking phase	Non-stick U-pan with coating h40mm	Lightly coat with olive oil before cooking
			2	Convection	210	25'				
French Fries	800 g	frozen		Convection	190	14'		open valve	Frying basket	Lightly spray with oil before cooking

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Bread										
Italian Focaccia	1.3 kg dough	fresh	1	Convection	170	10'		open valve, only in the 2nd cooking phase		At the start of the cooking process, press the manual water injection once
			2	Convection	170	11'				
Grissini	30/40 pcs	fresh	1	Convection	200	2'		open valve	Non-stick U-pan h20mm	At the start of the cooking process, press the manual water injection once
			2	Convection	150	25'				
Proofing	1.3 kg dough	fresh		Steam	32	90'		pulsing fan and half power	Non-stick U-pan h40mm	
Proofing	1.3 kg dough	frozen		Steam	32	180'		pulsing fan and half power	Non-stick U-pan h40mm	
Bread 500 g	2 pcs	fresh	1	Convection	200	2'		open valve and half fan speed	Non-stick U-pan h20mm	At the start of the cooking process, press the manual water injection once
			2	Convection	160	45'				
Bread 30 g	15 pcs	fresh	1	Convection	210	2'		open valve and half fan speed if required	Non-stick U-pan h20mm	At the start of the cooking process, press the manual water injection once
			2	Convection	170	16'				
Pizza		fresh	1	Convection	210	2'		open valve and half fan speed if required	Non-stick U-pan h20mm	At the start of the cooking process, press the manual water injection once
			2	Convection	170	15'				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 remaining cooking time
Pastries										
Sponge Cake 22 cm	2 pcs	fresh		Convection	150	40'		open valve and half fan speed		Place pan on stainless steel grid or U-pan h20mm
Apple Studel	2 pcs	fresh		Convection	165	30'		open valve and half fan speed if required	Non-stick U-pan h20mm	
Cheesecake 22 cm	2 pcs	fresh		Combi	120	35'				Place pan on stainless steel grid or U-pan h20mm
Cheesecake single portion	15 pcs	fresh		Combi	120	18'				Place pan on stainless steel grid or U-pan h20mm
Crème brûlée portion	6/15 pcs	fresh		Steam	85	40'			Frying basket	Between racks place a baking sheet to collect condensation
Crème caramel portion	6/15 pcs	fresh		Steam	85	40'			Frying basket	Between racks place a baking sheet to collect condensation
Croissants 60 g	10 pcs	fresh		Convection	160	20'		open valve	Non-stick U-pan h20mm	At the start of the cooking process, press the manual water injection once
Fruit Pie 22 cm	2 pcs	fresh		Convection	150	40'		open valve and half fan speed if required		Place pan on stainless steel grid or U-pan h20mm
Cuisson sous vide										
Fruits and vegetables		fresh		Steam	90	18<30'				
Vanilla Cream	500 g x bag	fresh		Steam	83	15'				
Chicken Breast		fresh		Steam	70	25'				
Regeneration										
Regeneration on plate			1	Convection	120	5'		open valve, only in the first cooking phase		
			2	Combi	120		58			
Regeneration on the tray				Combi	120		62			
Finger food										
Finger food pre-fried	1 kg	frozen		Convection	200	15'		open valve	Frying basket	Lightly spray with oil before cooking
Holding cycle										
Holding Cycle				Convection	75	cont.		open valve and pulse fan speed		

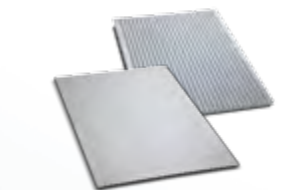


The air-o-steam accessories you need to improve your daily work



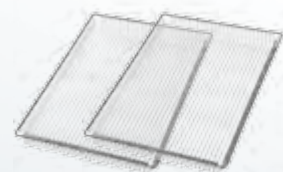
Non-stick U-pan with coating

Ideal for reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; the pan can come directly from the refrigerator). No surface preheating is required and the pan can come directly from the refrigerator



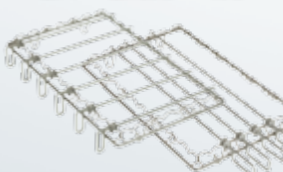
Non-stick-frying griddle with coating

Ideal double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting. No pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking



Pair of frying baskets

Ideal for air frying frozen pre-fried finger food (french fries, chicken nuggets, crab sticks...)



Universal skewer rack

Ideal for preparing all type of kebab, tandoor grill, churrasco, yakitori and any other kind of cooking using skewers



Volcano smoker

Ideal for replicating the real charcoal flavour (fish, pork, poultry, beef, cheese, bread, vegetables)



Activate your QR Code scanner to watch the video about the Volcano smoker

More accessories are available, for additional information ask your dealer

Electrolux Professional Spa
Viale Treviso, 15
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Dealer stamp

Main switch on/off

Cooking cycle selection

- Steam
- Combi cycle: steam + convection
- Convection

Actual temperature

Actual time remaining
Core temperature

Advanced functions

- Pause
- Regeneration
- Pulse Ventilation
- HACCP
- Cleaning functions
- 1/2 fan speed
- Reduced Power
- ECO-Delta
- Cooking chamber exhaust valve control

Double step cooking
(indicated for meats)

Start/stop the cooking process

Pre-set temperature

- Open door indicator
- Steam generator scale build-up indicator
- Steam generator status indicator

Pre-set time
Core temperature

Main control knob

Manual functions

- Manual water injection
- Manual steam generator emptying
- Rapid cooling



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Recipe book
air-o-steam



Thinking of you
Electrolux