

# Electrolux air-o-steam - Touchline

## Combi LW 20 GN 2/1-electric

Electrolux air-o-steam Touchline blends tradition with the latest technological research in order to satisfy the creativity and working requirements of today's professional kitchen and simplify the usage of the control panel. The air-o-steam range offers a choice of different models available in two levels of operation, providing a high degree of automation as well as an extensive range of accessories. The air-o-steam combis are designed to form complete cook&chill systems together with the air-o-chill blast chillers/freezers, therefore, any installation can be tailored to meet the needs of the caterer.

The air-o-steam combis detailed are 20 GN 2/1 electric Touchline models.



267205

### OPERATING MODES

- Selection window with three cooking modes (Automatic, Manual and Programs), cleaning cycles and setting mode.
  - Automatic mode: just select the family and food type and the oven will do the rest. Temperature, cooking climate and time are managed by the oven to achieve a perfect result, regardless of the food load. The automatic mode is ideal for less skilled operators.
- 3 Special automatic cycles:
- Low Temperature Cooking (LTC, automatic cycle): indicated for meat and fish, automatically selects the cooking parameters to achieve the lowest weight loss and the maximum quality.

- Reheating cycle: the best humidity conditions are managed to quickly reheat the products.
- Proofing cycle: thanks to the air-o-clima it's possible to create a perfect ambient for proofing.
- Programs mode: the recipes can be stored up to a maximum of 1000, 16-step cooking programs available.
- Manual Mode: the traditional way of cooking by selecting the cooking cycle, temperature, time and advanced features.

### MAIN FEATURES

- Automatic steam generator water draining with an automatic scale diagnosis system.

- Traditional cooking cycles:
  - Convection cycle (max. 300 °C): ideal for products that should be cooked without humidity. Humidity generated by the food itself can be controlled by the air-o-clima function thanks to the Lambda sensor, for a natural cooking.
  - Steam cycle (max. 130 °C): for products that can be cooked in water. It can be used as Low temperature Steam (25-99°C), Steam (100°C) or High temperature steam (100-130°C).
  - Combi cycle (max. 250°C): combining convected heat and steam to obtain a humidity-controlled cooking environment (thanks to the air-o-clima), reducing cooking times and food shrinkage.



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- air-o-clima: measures physically the real humidity level inside the cooking chamber thanks to the Lambda Sensor and acts consequently according to the set value. This technology guarantee always the desired cooking climate regardless of the food load. With hot air cycles, air-o-clima also manages to exhaust the excess umidity generated by the food.
- air-o-flow: pumps fresh air from the outside through the bi-functional fan which pushes the air, that has been preheated in the meantime, into the cooking chamber, thus guaranteeing an even cooking process.
- air-o-clean: 4 different pre-set cycles to clean the cooking cell, according to the actual requirements. The cleaning system is built-in (no need for add-ons). Green functions available to save energy, water and rinse aid.
- Integrated Automatic Intensive Cleaning System: the new cleaning parameters and the improved design of the wash arms allow to optimize the use of detergent, rinse aid and water and to obtain superior cleaning results.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.
- Guided descaling function guides

- operator during the boiler descaling phase (from "Setting" mode).
- Sous-vide USB Probe, available as optional accessory, ensures excellent cooking results even with vacuum-packed products.
  - Fan speeds: full, half speed (for delicate cooking such as for baking cakes) and pulse (pulse ventilation for baking and low temperature cooking).
  - Low power cycle: for delicate cooking such as for baking cakes.
  - Eco-delta: the temperature inside the cooking cell is higher than the temperature of the food itself and rises accordingly.
  - MultiTimer: function that manages a sequence of different cooking cycles to improve flexibility and ensure perfect cooking results. Up to 14 timers can be set and an alarm warns the operator when cooking time is reached.
  - Make-it-Mine feature allows the operator to personalize all main user interfaces in the "Setting" mode according to his needs and to block the editing or deleting of stored programs.
  - Quick cooling: useful when switching to a type of cooking that requires a lower temperature than the previous one. It works automatically and manually

- Manual injection of water in the cell.
- Food Safe control: automatic monitoring and validation of the cooking process in accordance with HACCP standards, with regards to microbiological safety of process.
- HACCP management available upon request: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- USB connection available to download Food Safe Control and HACCP Log.

**CONSTRUCTION**

- Stainless steel 304 throughout, with seamless joints in the cooking cell.
- Double thermo-glazed door equipped with drip pans to catch condensation and prevent drippings on the floor, for maximum security. Four holding positions allowing easier loading and unloading.
- Halogen lighting in the cooking cell.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TECHNICAL DATA	AOS202ETA1 267205
Power supply	Electric
Number of grids	20
Runners pitch - mm	63
Cooking cycles - °C	
air-convection	300
steam	130
combi	250
Convection	●
Steaming	●
Convection/steaming	●
Humidity control	●
Regeneration	●
Low temp steaming	●
Two-speed fan	●
Multi Point Probe	●
Automatic cleaning system	●
N° of programs	1000
External dimensions - mm	
width	1243
depth	1107
height	1795
Internal dimensions - mm	
width	933
depth	830
height	1450
Power - kW	
boiler	48
auxiliary	2
cooking chamber	48
electric	50
Net weight - kg.	375
Supply voltage	400 V, 3N, 50/60

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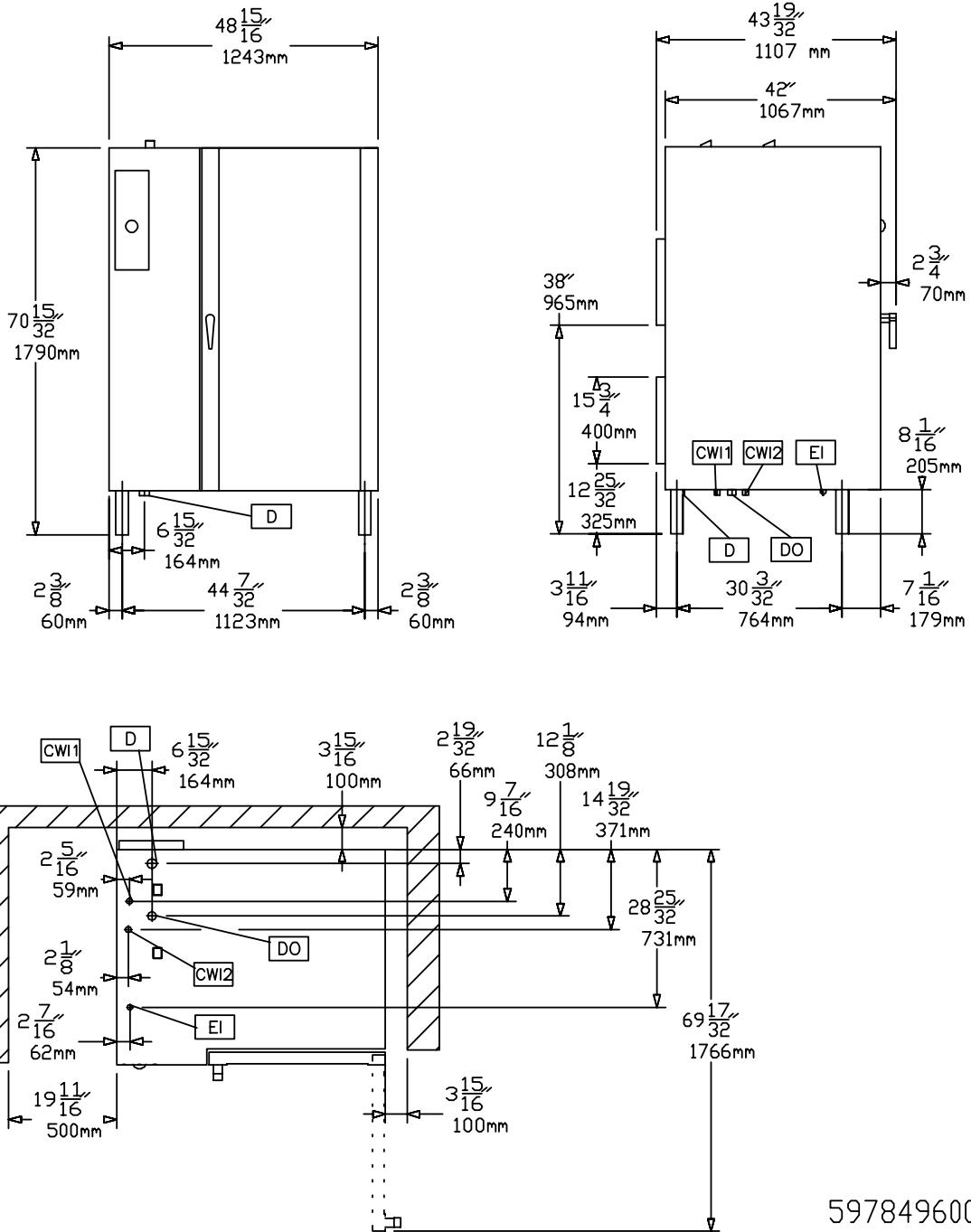
2011-11-28

Subject to change without notice

	AOS202ETA1 267205
<b>INCLUDED ACCESSORIES</b>	
CONTROL PANEL FILTER-20 GN2/1 OVENS-LW	1
DOOR SHIELD 20 2/1-PRE-HEAT W/O TROLLEY	1
TROLLEY TRAY RACK 20X2/1GN,63MM PITCH-LW	1
<b>ACCESSORIES</b>	
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266
2 FAT FILTERS FOR 20X1/1 & 2/1 OVEN	922179
2 FRYING BASKETS FOR OVENS	922239
2 GRIDS GN 1/1 FOR CHICKENS (8 PER GRID)	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305
BAKING TRAY FOR BAGUETTE GN 1/1	922288
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190
BANO.TROLLEY-92PLATES-85MM PITCH-20GN2/1	922055
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209
DOOR SHIELD 20 2/1-PRE-HEAT W/O TROLLEY	922095
EGG FRYER FOR 8 EGGS - GN 1/1	922290
EXTERNAL SIDE SPRAY UNIT	922171
HEAT SHIELD FOR 20 GN 2/1 OVENS	922242
KIT HACCP EKIS	922166
KIT INTEGRATED HACCP FOR OVENS	922275
NON-STICK U-PAN GN 1/1 H=20 MM	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091
NON-STICK U-PAN GN 1/1 H=60 MM	922092
OVEN GRILL (ALUMINIUM) GN 1/1	922289
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017
PAIR OF 2/1 GN AISI 304 S/S GRIDS	922175
PASTRY TROLLEY 16(400X600)80MM-20 2/1 LW	922069
RESIN SANITIZER FOR WATER SOFTENER	921306
RETRACT. SPRAY UNIT-20 GN1/1& 2/1 OVENS	922263
THERMAL COVER FOR 20 GN 2/1-LW	922049
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189
TROLLEY TRAY RACK 16X2/1GN,80MM PITCH-LW	922046
TROLLEY TRAY RACK 20X2/1GN,63MM PITCH-LW	922044
WATER FILTER FOR 20 2/1 OVENS 1.8 L/MIN.	922104

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LEGEND		AOS202ETA1 267205
CWI - Cold water inlet		3/4"
D - Water drain		2"
DO - Overflow drain pipe		●
EI - Electrical connection		400 V, 3N, 50/60
WIC - Cooling water inlet		3/4"

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