

Thinking of you

 **Electrolux**

air-o-steam
TOUCHLINE



Touch the evolution

New features 2012

Software Release 4.10

Touch. It's easy.

air-o-steam Touchline inaugurates a new era in combi ovens, ensuring a simple and intuitive way of cooking in every kind of professional kitchen: satisfying Quick Service Restaurants, high-capacity kitchens and even the élite restaurants of the most experienced Chefs.

With Touchline, continuous checks and adjustments, as well as many routine tasks and complicated programming are finally a thing of the past: three simple steps are all it takes to start even the most elaborated cooking processes.

Automatic mode

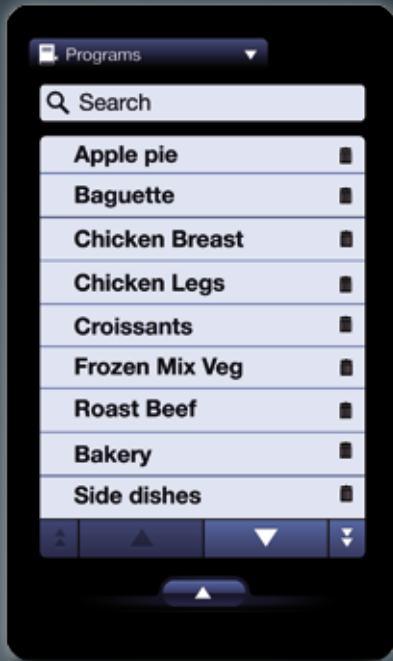


Quick Service Restaurants

The perfect solution for anyone who has little or no experience in the kitchen. The oven thinks and works as a real Chef, your faithful Chef!



Programs mode



High Capacity Kitchens

Quality and taste will be repeated endlessly. Just define your personal recipes and save and transfer them to other ovens by means of a simple USB key!



Manual mode



Full Service Restaurants

Committed to the most demanding Chefs who want to explore their own creativity in the smallest of details, keeping a close eye on everything!



Touch the simplicity.

Experience the new and improved features of air-o-steam Touchline. An oven in continuous evolution to make your life easier, more energy efficient and more profitable.

air-o-clean



Automatic Intensive Cleaning System

Guarantee the best washing results thanks to the newly designed washing components and new cleaning system parameters.



Don't just clean your oven cavity, save up to 40% in detergent and 75% in rinse aid! *

* On average compared to traditional ovens with cleaning system

Thanks to the newly designed washing components, the ideal pressure is maintained during each cleaning phase (prewashing, washing and rinsing) to optimize the use of detergent, rinse aid and water, delivering total cleaning uniformity.

The new cleaning system parameters have been studied to provide the most efficient and effective cleaning results, regardless of the amount of soil – remove even the most stubborn and greasy cooking residues.

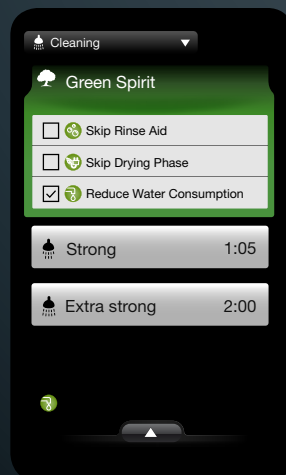
The result: a perfectly clean, hygienic and sparkling oven cavity!

Activate the additional green functions of the automatic cleaning process and further optimize the consumption of rinse aid, electricity and water; **reduce up to 50%* of the running costs** and save energy time after time, **preserving the environment** inside and outside the kitchen.

Green spirit cleaning functions:

- Skip Drying Phase
- Skip Rinse Aid
- Reduce Water Consumption

* Compared to standard cleaning cycles with no green functions activated (1 soft cycle/day - 280 working days/year)



Guarantee the best cleaning performances and safeguard your Electrolux oven by using the new Electrolux detergents

ExtraStrong Clean
keeps oven clean
and hygienic



ExtraStrong Rinse
keeps oven dry and
sparkling

Sous-Vide USB Probe



Properly cook vacuum packed food by ensuring that the correct core temperature is accurately reached without affecting the vacuum in the bag thanks to new Sous-Vide USB Probe.*



Only 1 mm in diameter, 60 mm in length with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted.

Sous-Vide cooking in 3 simple steps

1 - Insert the USB connection



2 - Insert the sous-vide probe into the vacuumed food



3 - Set the parameters and start cooking



Take advantage of the many benefits of Sous-Vide cooking:

- **Product Quality** – consistent and repeatable high quality dishes with minimal weight loss (up to 80% less weight loss for meat compared to traditional cooking), more natural aroma, flavor, color and vitamin content as all the juices are sealed inside the bag
- **Hygiene and Precision** – possibility to have precise operation and no contamination after the dishes have been vacuum-sealed
- **Efficiency and Organization** – flexibility in planning, handling, storage (increased shelf-life) and regeneration
- **Cost-savings** – savings in raw materials, energy costs and cleaning
- **Market and Customer Orientation** – more flexibility in the kitchen allows possibility to offer a more varied menu
- **Staff Management** – flexibility in the kitchen allows staff to prepare the dishes when there is time and to be engaged on more varied range of activities during peak hours
- **Healthier meals** – less salt and spices are needed and organoleptic properties are better preserved

* Available on Touchline ovens with updated software version 4.10

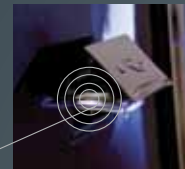
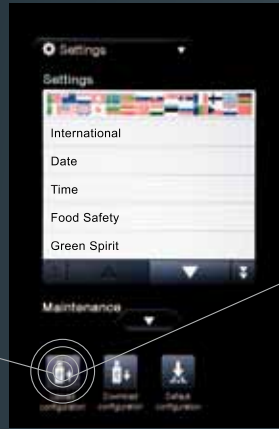
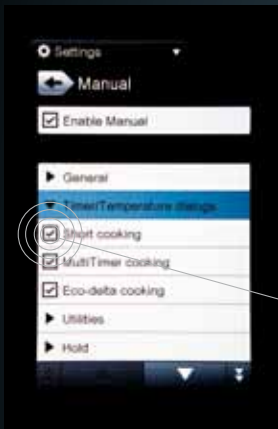


Make it mine



All user interface functions can be fully personalized: visualize only the preferred functions and settings; de-activate the “start” function and have the oven start when the door is closed; block editing and deletion of your programs and much more.

Your air-o-steam Touchline will be unique and special, just like your fingerprint.



First personalize your oven configuration, then block your personal setup with a password and download it to a USB key for easy replication to other Touchline ovens.

VIP Access Area

Buy Touchline and become a member of the Electrolux VIP World.



A new interactive tool called VIP ACCESS AREA has been activated in the website www.electrolux-touchline.com



A special area fully dedicated to Chefs who, after an online registration, can enter to view and download Electrolux recipes on a USB key.

In addition, members can contact and communicate with our Electrolux Chef Academy to exchange information.



MultiTimer

Improve flexibility by planning and managing multiple cooking cycles during rush hours (**set up to 14 timers**). Assign a different timer to a specific food typology for easy recognition.



Guided descaling

An advanced function to **guide** the operator during the **descaling** of the boiler in a few simple steps (access from the "Settings" mode)



Automatic Recovery Time

Cooking time starts only when the oven has reached the set temperature (especially important if there are **frequent door openings**).



Portability of the oven

"Put your oven in your pocket", **download** your personal recipe **programs** as well as **save** your personalized oven **configuration** onto a USB key and **replicate** them in any other Touchline oven in the world.



Multiple languages

air-o-steam Touchline is a real worldwide market solution: you can choose from over **30 different languages**, including oriental and arabic.



Food Safe Control *



Food Safe Control ensures total food safety in accordance with the HACCP standards. Just select the food category, and the Food Safe Control function will do the rest. The FSC data can be downloaded via a USB key.

*Patented (EP1317643B1 and related family)



High Definition Touch screen control panel

All the attractive icons and food images are clear and internationally-recognized, thanks to the **262,000 colors**.

HACCP

FSC

EKIS

Food safety solutions

Touchline is simplicity while assuring **100% certified food safety** according to HACCP standards. The HACCP data can be downloaded via a USB key.

touch technology



The user-friendly, easy-to-clean, scratch-resistant High Definition Touch Screen offers **262,000 vivid colors**, internationally-recognized icons and food images as well as the possibility to choose among **30 different languages**. This extremely intuitive user interface eliminates the need for instruction manuals.

dedicated steam generator



The high performing dedicated steam generator guarantees a **continuous supply of steam at all times**. The automatic scale diagnosis system detects and notifies of any scale build-up.

usb



By means of a simple USB connection up to **1,000 personal recipes** can be saved and **transferred to other ovens**, replicated and even sent via e-mail to be used in any Touchline-equipped kitchen, ensuring cooking uniformity as well as the same quality and taste throughout different restaurant chains.

gas burners



air-o-steam Touchline **high-efficiency** and **low-pollutant** gas burners* ensure CO emissions 10 times lower than the limit set by Gastec (Dutch government certification, the strictest in Europe) and 100 times lower than the European Standard Limit.

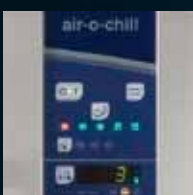
* Patent pending (EP1956300A2 and related family)

accessories



Thanks to the **extensive range of accessories**, air-o-steam Touchline satisfies even the most demanding customers, improving ergonomics and flexibility in the kitchen.

cook & chill

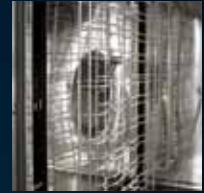


air-o-steam Touchline ovens and air-o-chill blast chillers are designed to work together for a **completely integrated cook&chill** process optimizing quality, work-flow management, increasing food shelf-life, guaranteeing easier handling and reducing waste, therefore saving money.



air-o-flow

This patented* system guarantees **uniform heat distribution** and constant temperature in the cooking chamber, thanks to the revolutionary bi-functional fan and the Air Circulation System, thus ensuring **great cooking evenness** and excellent results in terms of food browning, crispiness, taste and flavor.



* Protected by utility model (DE20302705U1 and related family)

multi-sensor probe

The 6-sensor probe ensures exact core temperature measurement at all times, thus guaranteeing food safety and high precision, with **optimum** results in terms of **cooking quality** and **reduced weight loss**.



air-o-clean

A completely **integrated fully automatic cleaning** system provides effective cleaning results thanks to the spray arm rotation and added water pressure thus eliminating the risk of leaving any residue of non-dissolved chemicals in the chamber.



lambda sensor

Lambda sensor, for the perfect measurement of humidity within the cooking chamber to guarantee **perfect cooking conditions** at all times.



double glass door

The dual glass panel, with its integrated fresh air channel, **avoids the risk of burning** during cooking operations. The hinged inner pane **facilitates cleaning**.



integrated spray unit

Integrated spray unit with automatic rewind and water stop function in locking position for **easy cleaning** of the cooking chamber (in 6 and 10 GN models).



A complete range



6 GN 1/1 - electric/gas
External dimensions (wxdxh)
898x915x808 mm



10 GN 1/1 - electric/gas
External dimensions (wxdxh)
898x915x1058 mm



10 GN 2/1 - electric/gas
External dimensions (wxdxh)
1208x1065x1058 mm

Special Features

Cooking modes

- Convection cycle (25-300 °C) with air-o-clima
- Combi cycle (25-250 °C) with air-o-clima
- Steam cycle (100 °C)
- Low temperature steam cycle (25-99 °C)
- High temperature steam (101-130 °C)
- Automatic cooking
- Regeneration cycle
- Proving cycle
- Low Temperature Cooking (LTC)
- Automatic pre-heating
- Automatic rapid cooling

Additional functions

- air-o-clima: real humidity control
- Cooking chamber exhaust valve control
- 6-point multi-sensor probe
- air-o-clean: built-in automatic cleaning system
- Green cleaning functions
- ECO-Delta: maintains

consistency between the temperature in the chamber and the food core temperature

- Pause
- Manual water injection from 20" to 60"
- Pulse Ventilation
- 1/2 fan speed
- 1/2 power
- Quick cool down
- Program library - 1000 free program slots, 16 steps
- Automatic scale level diagnosis
- Manual emptying of steam generator
- Predisposed for energy regulator
- Automatic vapor quenching system
- Automatic diagnosis system
- FoodSafe Control
- USB port
- HACCP download
- EKIS (optional)

Other characteristics

- On/off switch
- High Definition Touch screen control panel
- Self-explanatory symbols
- Both set and real values are displayed

at the same time (expert mode)

- Time setting in hr/min or min/sec or continuous
- Warning indicators
- Multiple language display
- Smooth panel with no knobs and buttons
- 24 hr real time clock
- High-performance fresh steam generator with automatic water filling
- Integrated hose with automatic rewind, integrated water stop function with locking position (6 and 10 GN models)
- External hose (option for 20 GN models)
- air-o-flow: ventilation system for best evenness
- Bi-functional fan
- Fat filters (as optional)
- Appliance door with dual glass panel and integrated fresh air channel, with a hinged inner pane
- Door handle for one-handed slam operation (6 and 10 GN models)
- Door handle for one-handed



20 GN 1/1 - electric/gas
External dimensions (wxdxh)
993x957x1795 mm



20 GN 2/1 - electric/gas
External dimensions (wxdxh)
1243x1107x1795 mm

- operation with right locking (20 GN models)
- 2-step opening for protection against steam exit (as option on 6 and 10 GN models)
- Door drip pan with automatic drain (6 and 10 GN models)
- Door locking positions at 60°/110°/180°
- External panels in AISI 304
- Cooking chamber in AISI 304
- Seam-free hygienic cooking cabinet with rounded corners
- Halogen cooking cabinet lighting with ceran glass, shockproof
- Tank-shaped cooking cabinet to guard against spills
- Pan racks made of stainless steel wires for better cleanability and cooking evenness (6 and 10 GN models)
- Mobile oven rack (20 GN models), with pan container stopper. Rounded corners. Built-in drip pan with drain
- Side run-in rail for mobile oven rack (20 GN models)
- Door shield included (20 GN models)

- Detergent container drawer (6 and 10 GN models)
- Fast plug-in system for detergents (20 GN models)
- High efficiency and low emission cavity burners
- High efficiency and low emission steam generator burners

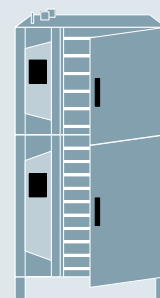
Connection and installation, conformity marks

- ETL and ETL Sanitation
- Electrical safety: IMQ
- Gas safety: Gastec QA high efficiency label and low emission label
- Facilities for connection to soft and/or hot water: 2 pipes kit included
- IPX5 water protection
- Height-adjustable feet (20 GN models)
- Manual, connection diagrams, user guide
- Stacking executions: 6 on 6 GN1/1, 6 on 10 GN 1/1

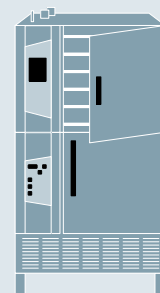
Tower execution



air-o-steam 6 GN +
air-o-steam 6 GN



air-o-steam 6 GN +
air-o-steam 10 GN



air-o-steam 6 GN +
air-o-chill 6 GN

www.electrolux.com/foodservice

Share more of our thinking at www.electrolux.com