

Electrolux air-o-steam - Touchline

Combi LW 6 GN 1/1-gas

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 6 GN 1/1 gas Touchline models.



267700

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: 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.
- Built-in retractable hand shower for countertop models.
- Halogen lighting in the cooking cell.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TECHNICAL DATA	AOS061GTG1 267700	AOS061GTD1 267710
	Power supply	Gas
Gas	Natural Gas	LPG
Number of grids	6	6
Runners pitch - mm	65	65
Cooking cycles - °C		
air-convection	300	300
steam	130	130
combi	250	250
Convection	●	●
Steaming	●	●
Convection/steaming	●	●
Humidity control	●	●
Regeneration	●	●
Low temp steaming	●	●
Two-speed fan	●	●
Multi Point Probe	●	●
Automatic cleaning system	●	●
N° of programs	1000	1000
External dimensions - mm		
width	898	898
depth	915	915
height	808	808
Internal dimensions - mm		
width	460	460
depth	715	715
height	486	486
Power - kW		
boiler	10	10
auxiliary	0.25	0.25
cooking chamber	10	10
electric	0.25	0.25
gas	17	17
Net weight - kg.	146	146
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60

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ACCESSORIES		
1 GRID GN1/1 FOR 8 WHOLE CHICKENS(1.2KG)	922266	922266
1 GRID GN1/2 FOR 4 WHOLE CHICKENS(1.2KG)	922086	922086
2 FRYING BASKETS FOR OVENS	922239	922239
2 GRIDS GN 1/1 FOR CHICKENS (Ø PER GRID)	922036	922036
AUTOMATIC WATER SOFTENER FOR OVENS	921305	921305
BAKING TRAY FOR BAGUETTE GN 1/1	922288	922288
BAKING TRAY(400X600X20)4 EDGES-ALUMINIUM	922191	922191
BAKING TRAY(400X600X20)4 EDGES-PERF.ALUM	922190	922190
BASE SUPPORT FOR 6 GN 1/1 LW WITH HOOD	922087	922087
BASKET FOR DETERGENT TANK-WALL MOUNTED	922209	922209
CONTROL PANEL FILTER-6&10 GN1/1 OVENS-LW	922246	922246
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922096	922096
CUPB. BASE+TRAY SUPP-6&10 GN1/1 OVENS LW	922223	922223
DOUBLE-CLICK CLOSING CATCH FOR OVEN DOOR	922265	922265
DRAIN KIT (D=50MM) OVENS 6&10 GN 1/1-2/1	922283	922283
EGG FRYER FOR 8 EGGS - GN 1/1	922290	922290
EXHAUST HOOD WITH FAN FOR 6&10 GN1/1-LW	640792	640792
EXHAUST HOOD WITHOUT FAN F. 6&10GN1/1-LW	640791	640791
EXTERNAL CONN. KIT FOR DETERG./RINSE AID	922169	922169
EXTERNAL SIDE SPRAY UNIT	922171	922171
FAT FILTER FOR OVEN 6 GN	922177	922177
FLUE CONDENSER FOR GAS OVENS-LW	922235	922235
FRYING GRIDDLE GN 1/1 FOR OVENS	922215	922215
FRYING GRIDDLE GN 2/3 FOR OVENS	922284	922284
GREASE COLLECTION KIT (TRAY+TROLLEY)	922287	922287
HEAT SHIELD FOR 6 GN 1/1 OVENS	922250	922250
HEAT SHIELD FOR STACKED OVEN 6GN ON 10GN	922245	922245
HEAT SHIELD FOR STACKED OVENS 6GN ON 6GN	922244	922244
HOLDER FOR DETERGENT TANK ON OPEN BASE	922212	922212
HOT CUPB.+TRAY SUPP-6&10 GN1/1-(400X600)	922224	922224
HOT CUPB.+TRAY SUPP-6&10 GN1/1-(400X600)	922227	922227
KIT 4 ADJUSTABLE FEET	922012	922012
KIT HACCP EKIS	922166	922166
KIT INTEGRATED HACCP FOR OVENS	922275	922275
KIT TO CONVERT FROM LPG TO NATURAL GAS		922278
KIT TO CONVERT FROM NATURAL GAS TO LPG	922277	
NON-STICK U-PAN GN 1/1 H=20 MM	922090	922090
NON-STICK U-PAN GN 1/1 H=40 MM	922091	922091
NON-STICK U-PAN GN 1/1 H=60 MM	922092	922092
NON-STICK U-PAN GN 2/3 H=20 MM	922285	922285
OPEN BASE+TRAY SUPPORT 6&10X1/1GN LW	922195	922195
OVEN GRILL (ALUMINIUM) GN 1/1	922289	922289
PAIR OF 1/1GN AISI 304 S/S GRIDS	922017	922017
PASTRY 5X(400X600)RACK+WHEELS-80MM.6X1/1	922065	922065
PASTRY RUNNERS (400X600) 6&10GN1/1 BASES	922286	922286
RESIN SANITIZER FOR WATER SOFTENER	921306	921306
SLIDE-IN RACK+HANDLE FOR 6&10 GN1/1-LW	922074	922074
STACKING KIT-GAS 6X1/1 ON GAS 6&10X1/1	922216	922216
TRAY RACK+WHEELS 5X1/1 GN, 80MM PITCH	922008	922008
TRAY RACK+WHEELS 6X1/1GN, 65MM PITCH	922005	922005
TRAY SUPPORT FOR 6&10 GN1/1 OVEN BASES	922021	922021
TRAY(400X600X38)5 ROWS-PERF.ALUM/SILICON	922189	922189
TROLLEY FOR SLIDE-IN RACK 6&10X1/1GN	922004	922004
WATER FILTER FOR OVENS 0.8 L/MIN.	922186	922186
WHEEL KIT FOR BASE OF 6&10X1/1 & 2/1 LW	922003	922003

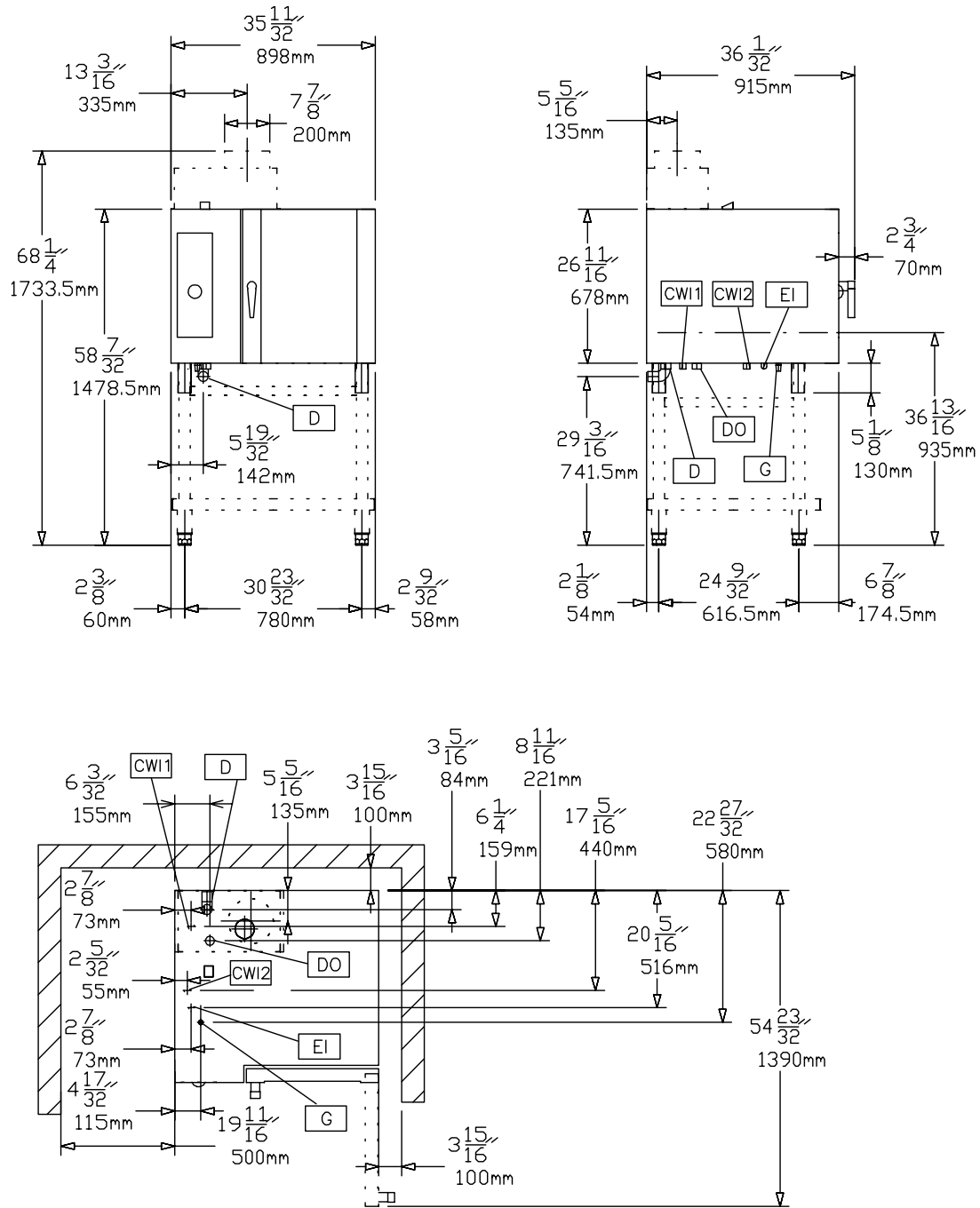
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Subject to change without notice

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267700, 267710



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LEGEND	AOS061GTG1 267700	AOS061GTD1 267710
	CWI - Cold water inlet	3/4"
D - Water drain	1"1/4	1"1/4
DO - Overflow drain pipe	●	●
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	1/2"	1/2"
WIC - Cooling water inlet	3/4"	3/4"

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