



Electrolux

air-o-system





Perfect food...
Sure and safe!



air-o-system, a new combi oven and blast chiller, the most innovative solution for a completely integrated Cook&Chill process. air-o-system optimizes the workflow in the kitchen, increases food shelf life and reduces waste. Cook&Chill to perfection while saving money.



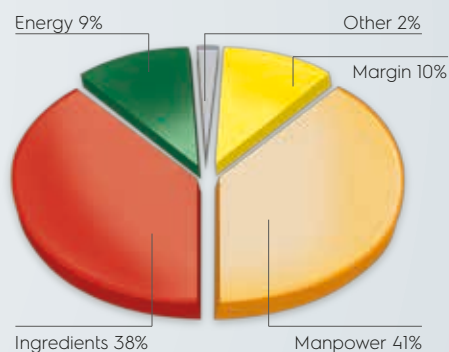
air-o-system, takes care of your business

Express your creative talent and, at the same time, make it a successful expression of living as well as an easier way of working. Every element of the Electrolux air-o-system is specifically designed to fit your needs.

- ▶ Up to 38% of the overall running costs of a kitchen consists of ingredients. Less weight loss results in a huge return on your investments - every gram counts!
- ▶ air-o-system presents solutions able to limit food weight loss, but also able to make the whole cooking process simple, clean and safe while saving time and energy
- ▶ These solutions begin from defrosting to cooking, from cooking to chilling and freezing and then to food regeneration

Calculation factors

- ▶ Meal consists of: 150 g of meat and 60 g of vegetables
- ▶ Cost of meat per kg: 10 Euro
- ▶ Cost of vegetable mix per kg: 2 Euro
- ▶ 60% of purchased meat is frozen
- ▶ Low Temperature Cooking used for 20% of processed meat



Annual savings with air-o-system

€ 23.840,50



Small restaurant
100 meals a day
kitchen staff:
3 people
280 working
days a year

€ 55.510,70



Large restaurant
250 meals a day
kitchen staff:
8 people
280 working
days a year

€ 136.800,30



Hotel
500 meals a day
kitchen staff:
16 people
365 working
days a year

€ 260.190,70



Hospital
1000 meals a day
kitchen staff:
32 people
365 working
days a year

€ 579.060,30



Central production kitchen
3000 meals a day
kitchen staff:
100 people 280
working days a year

air-o-steam[®] benefits

Electrolux is continuously working to improve even those products which are already innovative and successful. This philosophy paved the way for the evolution of air-o-steam[®], a new dimension in cooking.



Ideal cooking conditions thanks to:

- ▶ air-o-clima: precise humidity control for the best cooking atmosphere
- ▶ air-o-flow: uniform heat distribution, evenness throughout
- ▶ 6 Point Multi Sensor: precise control of core temperature at all times

Easy to use

- ▶ air-o-clean: fully automatic built-in cleaning system
- ▶ Clearly visible control panels even at a distance of 12 m

Time saving integrated system solution

- ▶ Complete banqueting and handling accessories designed to perfectly fit ovens and chillers
- ▶ Integrated handling throughout the air-o-system process
- ▶ Allows planning the kitchen workflow more efficiently and effectively

Saving money with air-o-system

- ▶ Reduced weight loss - more servings - less waste
- ▶ Healthier preparation - less fat consumption
- ▶ Higher efficiency and lower emission of toxic gases certified by Gastec, 20% less gas consumption

Odourless Hood

The 'Odourless Hood' is a complete ventilation system which eliminates the need for an exhaust pipe with external connection. Thanks to its special characteristics, the Odourless Hood is a perfect complement for installations such as: supermarkets, gastronomy/bistrot, front cooking and take-away. Visit our website www.electrolux.com/professional for more detailed information

Four different ways to interpret the art of cooking

Four ovens, four different styles, a complement to any kitchen.

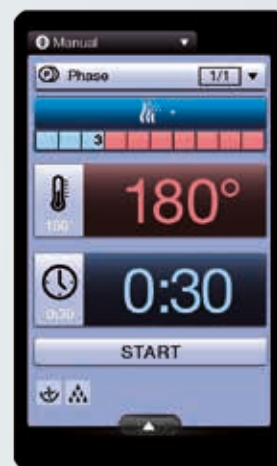
air-o-steam® Touchline



air-o-steam®



air-o-convect Touchline



air-o-convect



Features	air-o-steam® Touchline	air-o-steam®	air-o-convect Touchline	air-o-convect
Steam generation	Steam generator (boiler)	Steam generator (boiler)	Direct steam (boilerless)	Direct steam (boilerless)
Humidity control	air-o-clima	By-pass technology	11 settings	11 settings
Air circulation system	air-o-flow	air-o-flow	air-o-flow	air-o-flow
Temperature probe	6-point multi-sensor	core probe	core probe	core probe
Automatic cleaning system	air-o-clean with green features	air-o-clean	air-o-clean with green features	air-o-clean
Programs	Automatic cooking 1000 free recipes	2-step cooking	1000 free recipes	2-step cooking
Special features	FoodSafe Control Make-it-Mine Multitimer		Make-it-Mine Multitimer	

air-o-steam[®] Touchline Touch. It's easy.



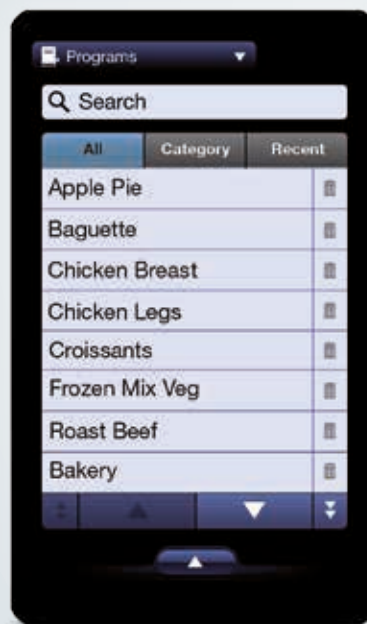
air-o-steam[®] Touchline inaugurates a new era in combi ovens, ensuring a simple and intuitive way of cooking in every kind of professional kitchen: satisfying Quick Service Restaurants, high-capacity kitchens and even the élite restaurants of the most experienced Chefs. With Touchline, continuous checks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



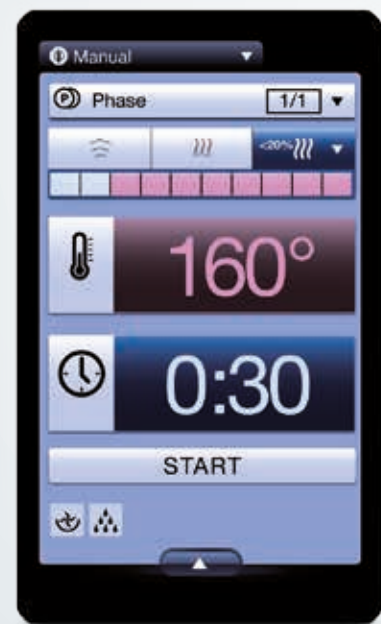
The perfect solution for anyone who has little or no experience in the kitchen. The oven thinks and works as a real Chef, your faithful Chef!

Programs mode



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



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

The **simple and smooth design** of air-o-steam® Touchline makes life easier: no knobs, no buttons, no complications. The heart of the oven is the large and clear **High Definition Touch Screen** developed in cooperation with one of the most advanced software companies. Just like the latest mobile devices, Touchline's user interface is completely **intuitive and simple** to use: cooking cycles, temperature and time are clearly visible at distance even at extreme visual angles and can be completely set in a couple of seconds.

The control panel can be **fully personalized**: you can visualize only the preferred functions and settings; deactivate the 'start' function and have the oven start immediately when the door is closed; keep different recipes week by week according to your menus. There is no need for expensive user trainings: even temporary staff can use air-o-steam® Touchline.

Visit our dedicated website: www.electrolux-touchline.com



High Definition Touch screen control panel

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



Make-it-mine solutions

All the user interface functions can be **fully personalized**: your control panel will be unique and special, just like your fingerprint.



Portability of the oven

"Put your oven in your pocket" by saving your **personal recipes** in the 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 among **30 different languages**, including oriental.



Automatic Recovery Time

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



Food safety solutions

Touchline is simplicity while assuring **100% certified food safety** according to HACCP standards.

air-o-steam[®]

Ease of use, cooking safety and high food quality guaranteed!

Thanks to their innovative functions, air-o-steam offers the ideal level of humidity for all types of cooking while maintaining uniform heat distribution. The control panel permits constant and exact control of the actual humidity and temperature inside the chamber. Its high performing **dedicated steam generator** provides a continuous and faster supply of steam at all times and the **automatic scale diagnosis** system detects and

notifies of any scale build-up. In addition, air-o-steam incorporates a **bi-functional fan** for uniform cooking; an **automatic integrated cleaning system**; a **food probe** which drives the cooking process according to the desired core temperature and **2-step cooking** which allows two different cooking phases in the same cooking process.

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.

air-o-flow

This 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.

sensor probe

The 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**.

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**.

gas burners

air-o-steam **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.

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.

* Patent pending (EP1956300A2 and related family)

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

air-o-convect Touchline

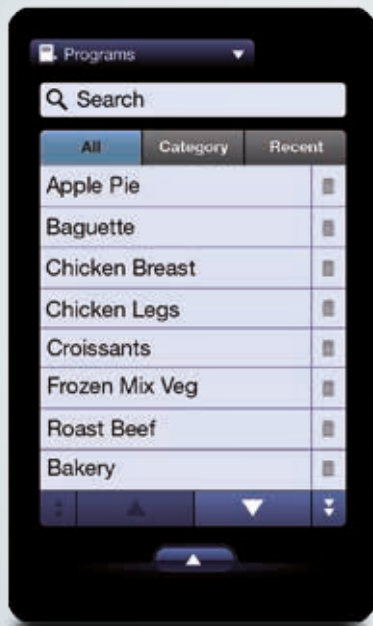


Achieve excellent food quality, consistency and save up to 50%, thanks to the unique air-o-convect Touchline ovens.

The **user friendly**, easy to clean, **High Definition Touch Screen** control panel can be fully personalized according to customer's needs. The setting of temperature and time is simple, at the touch of a button with no need for instruction manuals. The air-o-convect Touchline, thanks to the **11 different humidity settings**, allows you to bake breads, make pastries, cook au gratin, reheat, roast, stew and poach.

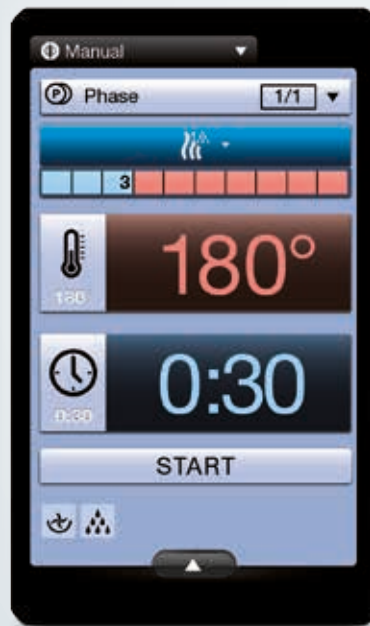
The Multitimer allows to monitor **different cooking together**. The **automatic cleaning** with green features reduces up to 50% of running costs with savings in consumption of electricity, water and rinse aid. In addition, you can add **up to 1,000 recipes**, save them and transfer them to other ovens by means of a simple USB key.

Programs mode



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



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 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.

11 humidity settings

air-o-convect Touchline is the only oven that guarantees the maintenance of humidity without a steam generator! Cooking modes include a convection (hot air) cycle (25°C - 300 °C) with a high capacity instant moistener with 11 settings from zero to 90% moisture.

sensor probe

The 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**.

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-convect 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)

air-o-flow

This 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.

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**.

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.

air-o-convect

The most powerful and complete convection ovens with direct steam.

Thanks to their high performances, the air-o-convect ovens guarantee perfect results for all kinds of cooking from par-steaming to broiling. The air-o-convect convection ovens stand out from the rest thanks to their innovative features: the bi-functional fan which guarantees a **uniform cooking** process; the hassle-free **automatic cleaning system** - just select the cleaning function and the oven will do the rest; the **automatic humidifier**, with 11 different settings and an exhaust

valve which can be opened for extra crispiness. The **2-step cooking** permits different cooking phases in the same cooking process, high humidity for an even cooking, then a higher temperature for extra-crispy results. In addition, thanks to the single-sensor **food probe** the cooking process will stop automatically when the set core temperature is reached.

11 humidity settings

air-o-convect is the only oven that guarantees the maintenance of humidity without a steam generator! Cooking modes include a convection (hot air) cycle (25 °C - 300 °C) with an automatic moistener with 11 settings from zero to high moisture.

air-o-flow

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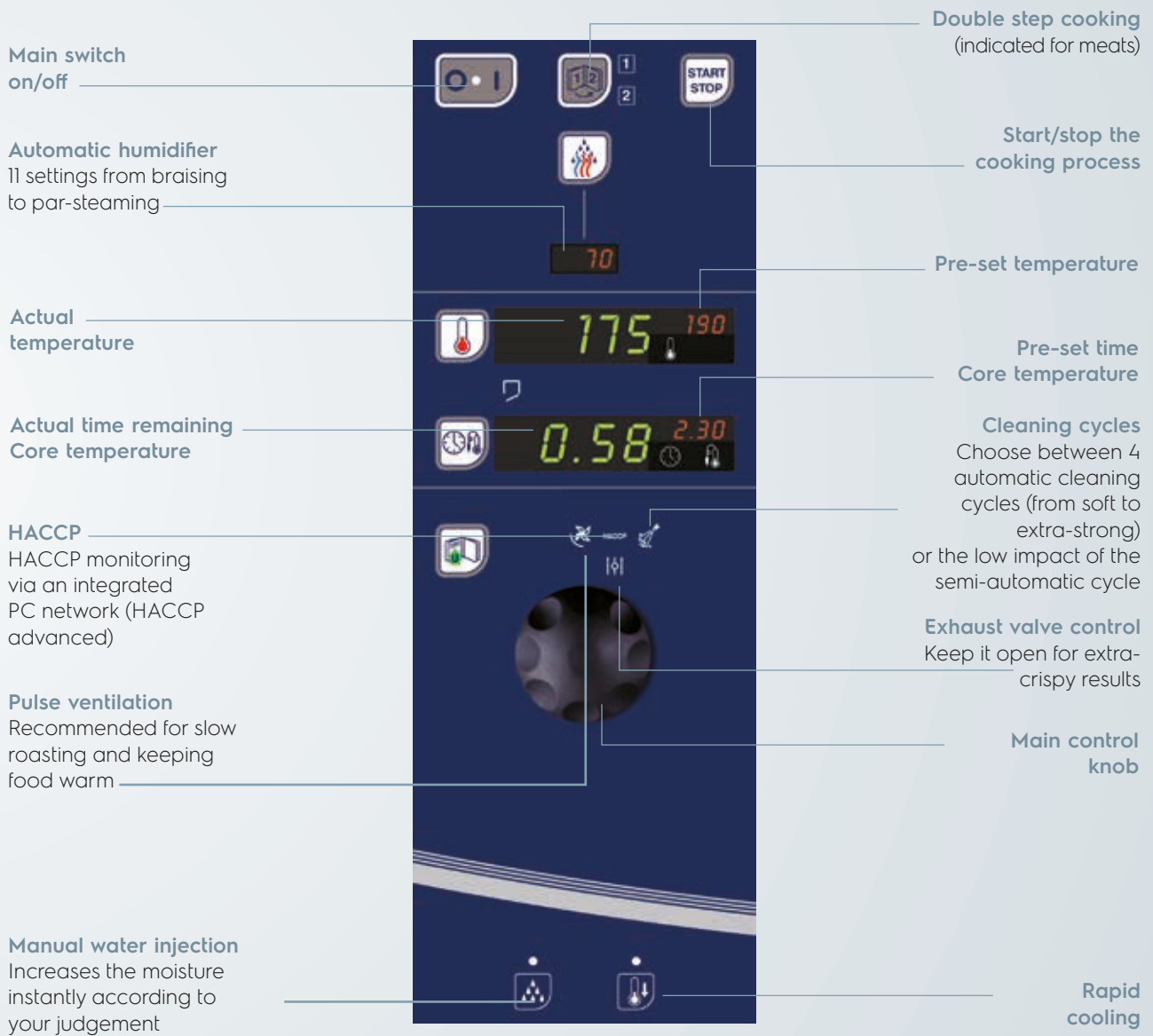
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* Patent pending (EP1956300A2 and related family)



Low Temperature Cooking 50% less weight loss

Electrolux air-o-steam® allows you to standardize quality in order to increase your business. Weight loss is reduced by 50% compared to traditional cooking cycles.

Technology

- ▶ LTC intelligent and gentle cooking procedures are perfect for roast beef, tenderloin, rump of beef, big joints, turkey, leg of lamb, venison, veal and pork
- ▶ The automatic cooking procedure always guarantees **top results** even with different types of meats in the same load
- ▶ Low Temperature Cooking can be performed during the evening hours in order to **save time and maximize the workflow** in the kitchen
- ▶ The Algorithm for Residual Time Estimation (ARTE) is an indicator which informs when the cooking process will terminate in order to **better manage daily activities**
- ▶ LTC reduces the 'maturing' process of fresh meat from 1 day to 1 hour

Excellent food quality

- ▶ Meats retain most of their juices when sliced
- ▶ Limited crust thickness (around 1 mm)
- ▶ Tenderness guaranteed throughout the joint
- ▶ Typical roasting aroma and excellent consistency
- ▶ Colour of the slices consistent throughout

Operation

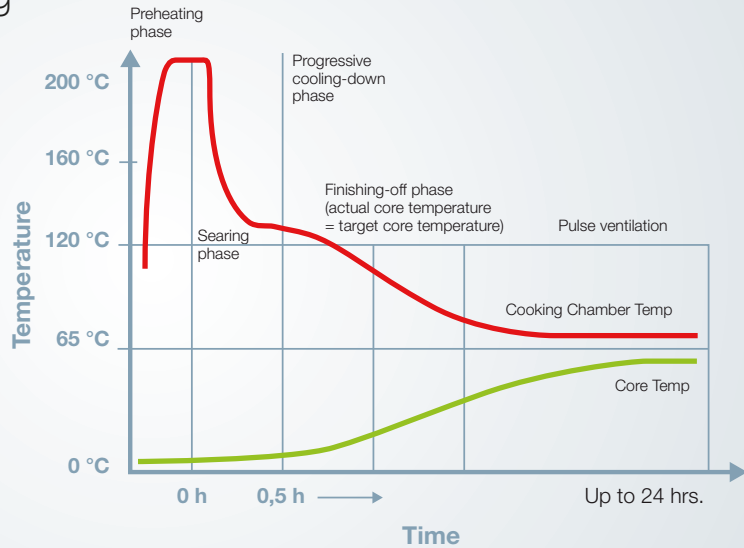
- ▶ Specific for bulk production and banqueting
- ▶ Holding 'stand by' function resolves eventual delays in serving
- ▶ Extended holding phase for 'fresh cut service', e.g. POS, Bake-off stations, etc.
- ▶ Weight loss is more than halved with respect to traditional cooking cycles

6 Point Multi Sensor

- ▶ 6 sensors, one every 15 mm, to measure the temperature of the food at different levels
- ▶ **Precise temperature monitoring:** only the lowest temperature measured is considered. This guarantees a precise measurement of the actual core temperature, even if the probe is not inserted properly or is in contact with a bone or other parts that heat up faster than the rest of the food



Low Temperature Cooking



Annual savings with LTC



Calculation factors

- Meal consists of: 150 g of meat
- Cost of meat per kg: 10 Euro
- Low Temperature Cooking used for 20% of processed meat per year



Perfect cooking conditions

For sponge cakes raising to perfection and chickens both juicy and crisp, no matter how many you cook at one time, in addition to a quick and easy cleaning at the end of a busy day!



Ideal cooking atmosphere

- ▶ **Precise humidity control** within the chamber under all conditions
- ▶ **Constant cooking performance** not dependent on food load always ensuring the same juiciness, browning and crispiness throughout
- ▶ **Energy and water savings** thanks to the steam generator which only produces steam when needed, taking into consideration the humidity generated by the food itself

How?

- ▶ air-o-clima physically measures the actual humidity level inside the cooking chamber and reacts accordingly, based on the set value
- ▶ air-o-clima automatically regulates the intake of fresh air, the ideal steam emission and the outlet of excess humidity



Lambda sensor

The lambda sensor is an electronic device that measures the proportion of oxygen in the environment being analyzed.

It guarantees an **accurate, real-time measurement of the humidity** in the cooking chamber, thus ensuring constant cooking results, not dependent on food load and quality.

PHC

Precise
Humidity Control



Evenness throughout

Air Circulation System, bi-functional fan, air-break system.
Three main elements to guarantee an ideal cooking atmosphere under all conditions.



Uniform cooking

- ▶ **Constant temperature**, thanks to the pre-heating of the incoming fresh air
- ▶ **Even heat distribution** inside the cooking chamber, thanks to the revolutionary bi-functional fan and the Air Circulation System
- ▶ Pan racks made of stainless steel wires for **better cooking evenness**



air-o-flow = Evenness throughout

How?

air-o-flow consist of 3 main elements:

- ▶ Air Circulation System: guarantees even distribution of the pre-heated incoming air, from the heating elements into the cooking chamber
- ▶ Bi-functional fan: draws fresh air from the outside and spreads it evenly inside the chamber
- ▶ Air-break system: double air-break for water in- and outlet, to avoid contamination of the plumbing system and for the air-o-steam* to be directly connected to the drainage system



Integrated automatic cleaning system

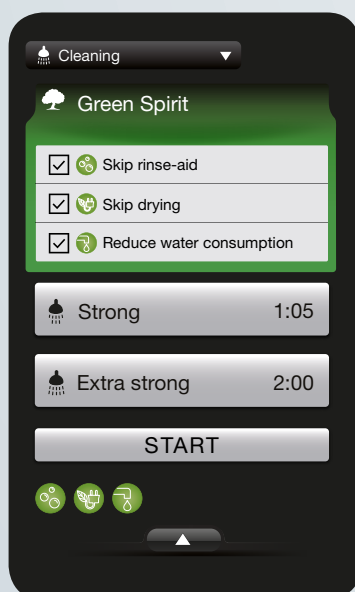
Fully automatic, hassle-free cleaning of the internal chamber, just select the appropriate cycle and press start.



- ▶ **Built-in and easy to use:**
no additional devices or tools have to be inserted
 - ▶ **4 pre-set cycles:** from 45 minutes up to 150 minutes avoiding unnecessary waste of detergent or water (with green spirit activated: from 25 minutes up to 120 minutes)
 - ▶ **Automatic cool down** of the cooking chamber: when the temperature exceeds 70 °C
 - ▶ **Automatic stand by mode:** no need to wait until the end of the cleaning cycle
 - ▶ **Safe:** in case of power failure during cleaning, the air-o-steam® oven, when power returns, will automatically restart from where it stopped
- ▶ **Semi-automatic cycle** (1, 2):
18 minutes for a complete cleaning process. 1 minute start-up, 5 minutes of steam to loosen the dirt, an alarm prompts the operator to spray the detergents, 2 minute pause lets the detergent act and then 10 minutes of steam to combine the power of steam with detergents. At the end, a manual rinse is activated for a safe and clean cooking chamber. 6-10 litres of water for steam and manual rinsing. Suitable for any kind of detergent

(1) **air-o-steam**

(2) **air-o-convect**



air-o-steam
TOUCHLINE
air-o-convect
TOUCHLINE **only**

How green do you want to be?

Going green means working actively for economic management and energy savings. Thanks to the new green functions of the automatic cleaning process, you can concretely 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.

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

New green spirit cleaning functions:

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

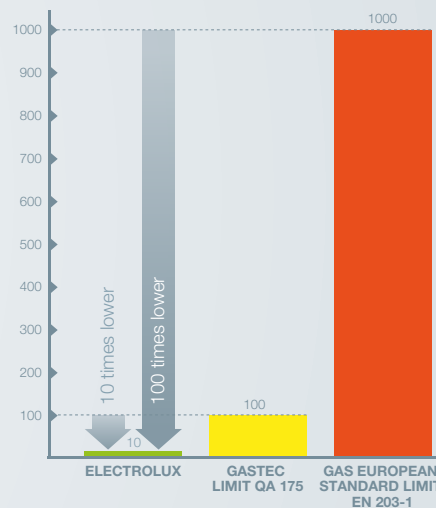
High efficiency, low emissions

Experience the increased savings with the environmentally friendly burners in air-o-steam® ovens. air-o-steam® Touchline provides high productivity, great results, the highest energy efficiency and lowest emission available on the market today!

- ▶ These unique gas burners (in the cavity and boiler) combined with the ribbed heat exchanger enhance the efficiency of the heat transfer to the cooking chamber. They are designed to **obtain the highest efficiency** and save up to 20% of gas consumption versus the traditional blown burner combi ovens.
- ▶ The innovative conception of the burners guarantees 20% lower noxious emissions for a **healthier working environment**. They received the Gastec approval* for low emissions and even exceeded its requirements.

Low pollutant emissions

best-in-class: Electrolux is **10 times lower** than the Gastec Limit QA and **100 times lower** than the Gas European Standard Limit.



* Gastec approval for high efficiency and low emissions

Annual savings with air-o-system gas burners

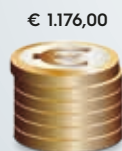
Patented*



Small Restaurant
100 meals a day
kitchen staff:
3 people 280
working days
a year



Large Restaurant
250 meals a
day kitchen staff:
8 people 280
working days
a year



Hotel
500 meals a
day kitchen staff:
16 people 365
working days
a year



Hospital
1000 meals a
day kitchen staff:
32 people 365
working days
a year



Central Prod. Kitchen
3000 meals a day
kitchen staff: 100
people 280 working
days a year

Calculation factors:

- ▶ Comparison with standard high efficiency combi oven
- ▶ Cost savings measured on a mix of cooking (lasagna, roast beef, steamed potatoes...)

* Patented (IT1359776 and related family)

A few technical features to improve your daily work

Poach, stew, braise roast and bake. Offer perfectly cooked dishes while granting safe food according to HACCP regulations.



Food probe

Food probe

For perfect cooking control you can insert the food probe, set the desired core temperature and the oven will stop when the target core temperature is reached.



Double glass door

Double glass door

- ▶ Protection against burning
- ▶ Cleaning is made easier
- ▶ AISI 304 stainless steel
- ▶ Equipped with drip pans to collect all condensation, preventing liquids from falling on the floor



Drip pan

11 Humidity settings

air-o-convect the only oven that guarantees the maintenance of humidity without a steam generator!

11 settings for your automatic humidifier



Standard Convection 0

No humidity, exhaust valve open (browning, au gratin, baking, pre-cooked food)

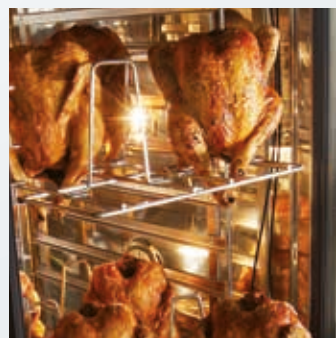


No additional humidity (first step of baking with additional water injection)



1-2

Low humidity (all small portions of meat and fish)



3-4

Medium-low humidity (large pieces of meat, reheating, roasted chicken, proving)



5-6

Medium humidity (first step of roasted meat and fish, roasted vegetables)



7-8

Medium-high humidity (stewed vegetables)



9-10

High humidity (poached meat, jacket potatoes)

Accessories, a perfect complement

air-o-steam Touchline accessories are specifically designed to complement your oven and to make your kitchen even more flexible and ergonomic.



Frying griddle - smooth side



Frying griddle - ribbed side



Universal pan h 20 mm



Universal pan h 40 mm



Universal pan h 65 mm



Oven grill



Universal skewer rack



Frying basket



Baking tray



Tray for baguettes



Chicken System

Electrolux offers a special package dedicated to the cooking of poultry. A system which is comprised of:

- ▶ a special grid to arrange (4 / 8) whole chickens or other poultry in a vertical position making the breast meat particularly juicy and tender, while ensuring crispy and browned skin
- ▶ a fat filter placed in the cooking chamber to protect the side walls from grease
- ▶ a grease collection kit with tray and trolley to be placed under the rack during movement



Chicken grid to hold 4 or 8 pieces



Fat filter and grease collection trolley

Accessories, a perfect complement

air-o-steam Touchline is provided with a wide set of accessories to improve the cooking operations whether it be a banqueting service that needs to manage large quantities, or a restaurant kitchen based on day to day cooking.



Cupboard base for 6 and 10 GN 1/1 ovens



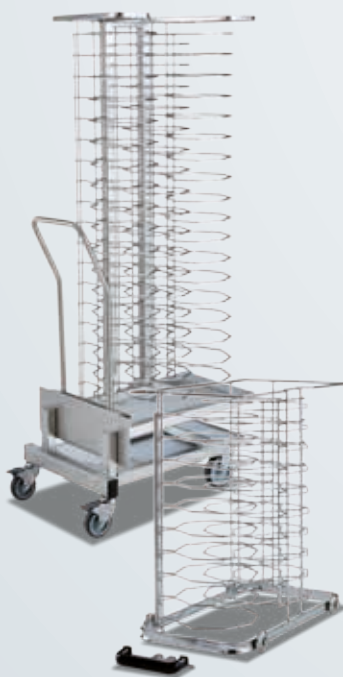
Hot cupboard base with humidifier for 6 and 10 GN 1/1 ovens



Standard open base with tray support for 6 and 10 GN 1/1 ovens



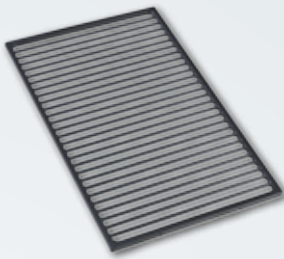
Trolley for roll-in rack and thermal blanket



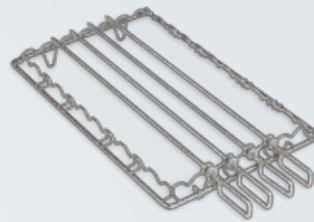
Banquet rack and trolley for plates



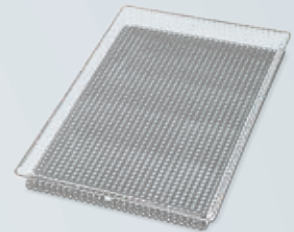
Tray racks and trolley (GN, 400x600 mm)



Aluminum oven grill GN 1/1



Universal skewer rack



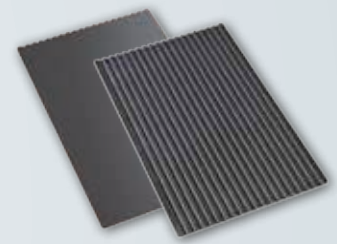
Frying basket GN 1/1



Baking tray for baguettes in perforated aluminum with silicon coating



Baking tray in aluminum 400x600x20 mm



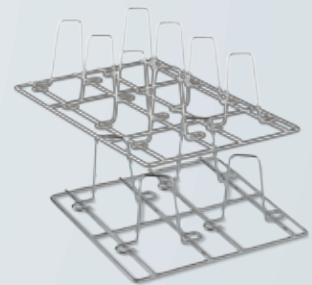
Frying griddle GN 1/1 - ribbed and smooth side



Perforated containers



Non-stick universal pans (20, 40 or 65 mm high)



Grid for 8 chickens GN 1/1
Grid for 4 chickens GN 1/2



Volcano smoker



Grease collection kit with trolley and tray



External spray unit



Cook and chill the integrated solution

Express your talent in total freedom, this is the great opportunity of air-o-system. Modularity, technology and evolution of design will please you in a very special way.

Food quality

- ▶ Perfect food, sure and safe
- ▶ More menu flexibility
- ▶ Sous-vide application
- ▶ Only one production kitchen for different meals, avoiding risk of food contamination

The air-o-system: Added Value package

- = Higher Quality
- = Greater Savings
- = Higher Margins

- ▶ Selective purchasing
- ▶ Easier handling – less labour costs
- ▶ More efficient work-flow management
- ▶ Improved offer – higher turnover
- ▶ Energy savings due to reduced cooking times
- ▶ Reduced weight loss
- ▶ Increased profits

1 - Cooking

The extensive range of Electrolux combi ovens are ideal for the initial preparation of your food requirements whether boiled, fried, roasted, grilled or baked.

2 - Blast chilling/freezing

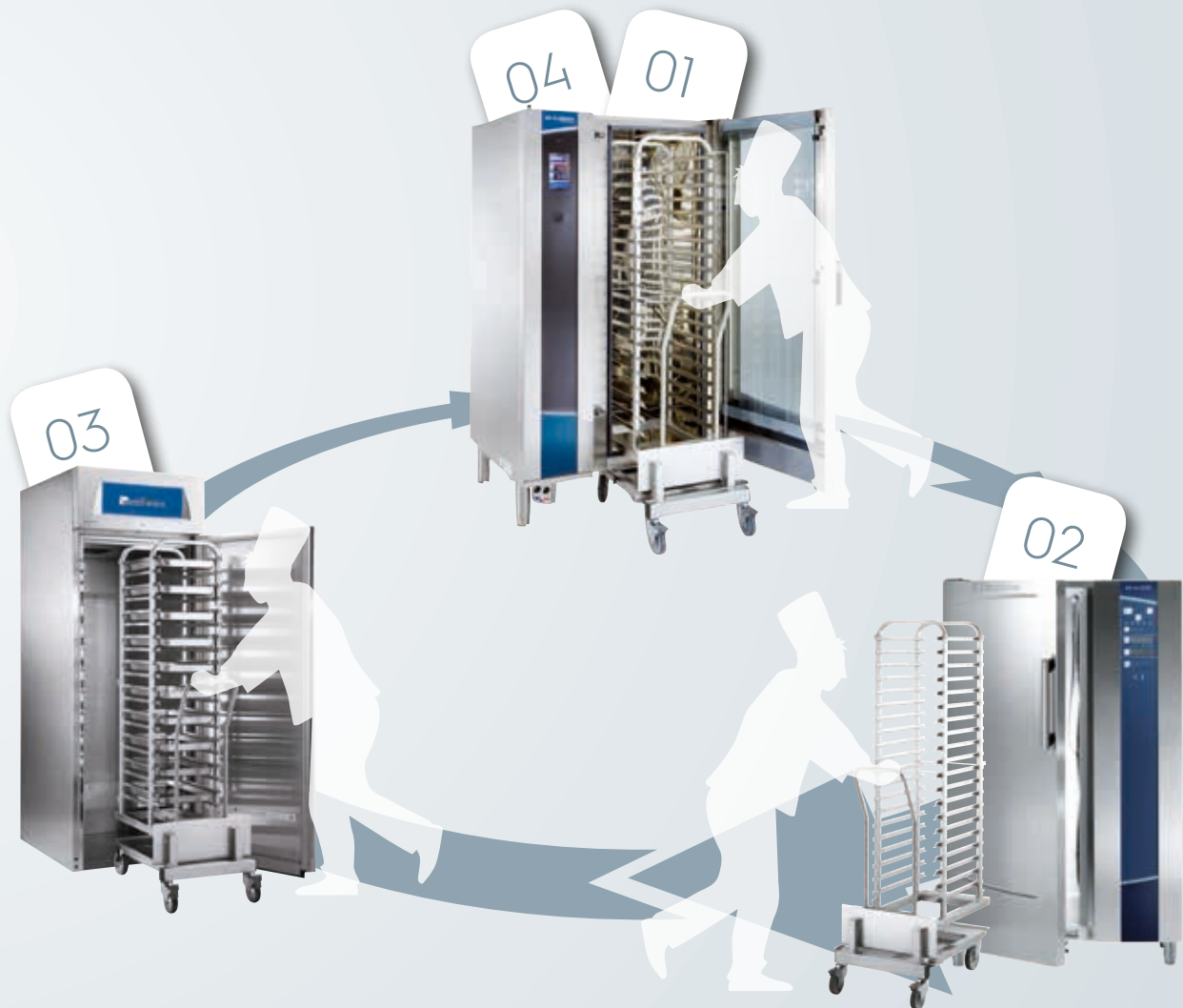
The blast chilling process implicates the fast reduction of the food core temperature of cooked foods from 70 °C to 3 °C in less than 90 minutes, or from 70 °C to -18 °C in 240 minutes (when freezing).

3 - Holding

Preservation in an Electrolux integrated system begins immediately after the blast chilling phase. Food can be held in a refrigerated area for a maximum of 5 days and in a freezer for up to 1 year.

4 - Regeneration and Distribution

Food regeneration is performed immediately prior to its distribution. The Electrolux combi ovens complete this operation in approximately 7-10 minutes depending on the thickness of the food.



Create the system to suit your needs. Consult our website: www.electrolux.com/professional to view the complete range of ovens, blast chiller/freezers, refrigerators and the full list of cook and chill accessories.



air-o-chill® cruise cycle gain five days of freshness!

Save time, money and stress. air-o-chill® allows you to better organize the workflow in your kitchen. Food can be prepared during less busy moments, for longer conservation, to be used when needed giving the best service to your customer.



What is the cruise cycle?

The 'Cruise' cycle automatically controls the chilling process according to the type and size of the food load. It terminates the process within the normative limits and preserves the food quality without "superficial burns".

What is it for?






It's easy to use: press & go - the chilling is automatically controlled and the operator doesn't need to choose between hard or soft cycles. It ensures higher quality of the food: the chilling is automatically adapted to the type of food, preventing superficial burns. It saves time: up to 40% less.

How to use it?

Insert the probe inside the food and press 'CRUISE'.

Whom is it for?

Canteens, Institutional Kitchens and Restaurants: easy to use and avoids burns caused by excessive cold.

Features	air-o-chill®
	Soft chilling (temperature: 0 °C)
	Hard chilling (temperature: -20 °C)
	Holding at +3 °C
	Shock freezing (temperature: -36 °C)
	Holding at -22 °C

air-o-chill[®] blast chiller and freezer

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.

Cruise cycle

Turbo cooling and programs (2 per cycle) customizable, by the ice-cream cycles they can be replaced via software

Chamber/core temperature value

HACCP and malfunction alarms

Real time with self-diagnostic

Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall



Chilling/freezing cycle selection:









- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding








NF/UK standards or customized settings

Residual time estimation for probe driven cycle

Central selector arrows

- Cycle
- Time
- Core temperature
- Advanced functions

		Chilling cycles
	Cruise	Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns
	Soft Chilling air temperature: 0 °C	Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta
	Hard Chilling air temperature: -20 °C	Ideal for solid or firm foods, such as vegetables (grown underground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry
	Shock freezing air temperature: -36 °C	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time.
 	Holding at: +3 °C or -22 °C	Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer.
	Turbo cooling	Alarms the user to set a working temperature between -36 and +3 °C. Indicated for continuous and bulk production
	Customizable Programs (2 per cycle)	Can be replaced (via software) by the "ICE CREAM" Freeze and Hold and the "ICE CREAM" turbo cooling cycles

		Advanced functions
	Manual start for the defrost function	Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually
	Core Probe selector	It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food
	UV sterilizing	Built-in UV lamps (only on request) to sterilize the cooling chamber after use
	Norms profile selection	Through this function, it is possible to select the reference norms (UK and NF are pre-programmed). A third profile, can be created to match local or customer specific regulations
	Settings	Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)
	HACCP recall	Calls up the HACCP events stored in the memory
	Operation Alarms recall	Calls up the operational events registered by the auto-diagnostic system

air-o-chill[®] sure, safe and perfect chilling

Optimum results without wasting time: your food goes immediately from the oven into the blast chiller while air-o-check assures the maintenance of your set parameters in any condition.



air-o-start

- ▶ No need for pre-cooling: a more streamlined process
- ▶ Increased durability of the compressor

How?

- ▶ air-o-start is activated automatically after more than 24 hours of inactivity of the air-o-chill[®]
- ▶ Thanks to the air-o-start (automatic impulses at start-up), the oil of the compressor is distributed evenly throughout the pipelines

air-o-check

- ▶ Guarantees the safety of the chilling or freezing cycles, even if the core probe has not been inserted correctly

How?

- ▶ By verifying the correct insertion of the core probe into the product and automatically selecting the "core probe" or "time controlled" cycle accordingly

ARTE: Algorithm for Residual Time Estimation

The residual time function estimates the residual time left until the end of the chilling. An Electrolux Cook&Chill system allows a better planning of activities in the kitchen and this results in saving money.



What is ARTE?

ARTE is the Algorithm for Residual Time Estimation and estimates the residual time left until the end of the chilling.

What is it for?

ARTE is **automatic**: for every probe-driven cycle, freezing included, ARTE tells when the chilling or the freezing will be over and the chiller is free to be used for another cycle. It allows **better planning of kitchen activities**.

How to use it?

ARTE is automatic. Insert the probe inside the food and start the desired cycle. After a while (10-40 min., according to the type and size of the product), the residual time estimate will light up.

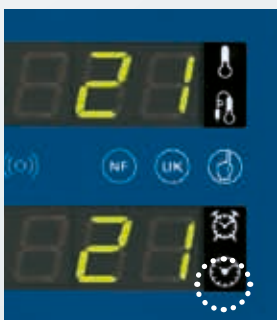
Whom is it for?

Canteens and Institutional Kitchens, which can develop their own recipe books (product type, product quantity, time for chilling) Cook&Chill Restaurants, because you can easily plan what to do between one cycle and the next.

The special conical design of the probe facilitates easy extraction even after a freezing cycle, by rotating it 90°.

Probe options:

- The Electrolux chiller/freezers include 1 single sensor probe as standard
- They can be upgraded with 3 single sensor probes, useful when it's required to chill/freeze several food types at once
- Alternatively, if the main food is meat, we recommend using a 3 sensor probe for an accurate temperature measurement



Turbo cooling cycle

The Turbo Cooling cycle provides non-stop chilling/freezing: the impellers are always on and defrosting is automatic. Just set the temperature and food can be moved in and out, taking advantage of the Electrolux air-o-system handling for a smooth process.



Turbo cooling cycle



Door stopper

What is 'Turbo Cooling'?

The 'Turbo Cooling' cycle allows the user to set a working temperature between -36 and $+3$ °C. The Chiller works to keep the set temperature, the impellers are always on and defrosting is automatically managed.

It's the perfect tool for very busy kitchens and pastry shops.

What is it for?

For continuous production: when different cooked foods are placed in and out of the cooking equipment. For bulk production of single items: when the process (time of chilling) of a specific food is well known and the quantity to chill is massive.

How to use it?

Select the cycle and set the target working temperature.

Whom is it for?

- Butcher shops: limited menus but large quantities to chill
- Restaurants: limited quantities but large menus
- Gastronomy departments: large variety and small quantities
- Canteens: bulk production
- Pastry shops: to stop the cooking process at the exact point

Simple but effective, the door stopper keeps the door open in order to avoid the formation of bad smells.



Ice Cream cycles

Even ice cream is a question of form: Freeze & Hold or Turbo Cooling, the best choice for ice cream shops.

What is it?

Two 'Ice Cream' cycles:

- Freeze & Hold: by probe or time, the chiller brings the ice cream fresh from production down to the target temperature of -14 °C (can be modified via software) then automatically passes to holding
- Turbo Freezing for Ice Cream: the working temperature is set at -16 °C directly by the chef in order to make the freezer a storage point for ready to serve ice cream

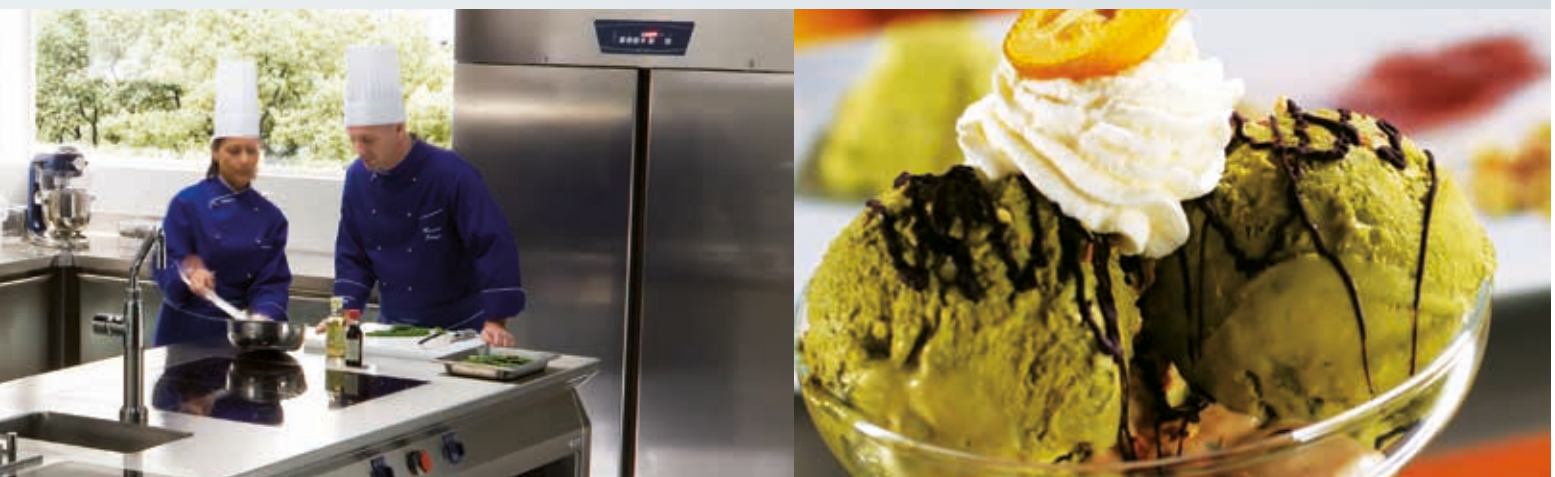
What is it for?

- Freeze & Hold (program 1) is required right after the ice cream is produced (generally the ice cream comes out at -7 °C)
- Turbo Freezing (program 2) is used to firm the shape of the ice cream ready to be put in a display counter

How to use it?

Select the parameter to activate the Ice Cream cycles (which replace the customizable programs). Use the programs area to select between "Freeze & Hold" and "Turbo Freezing"

- Blast chilling and freezing cycles in compliance with UK/NF regulations
- Can be customized according to local regulations
- UV sanitizing lamps, available on request
- Hygienic chamber design: NF certified
- High-density polyurethane insulation, 60 mm thickness
- HCFC-CFC free
- Evaporator with anti-rust protection
- Electric heating on the door frame for easy opening, even after hard chilling or shock freezing cycles
- Pivoted air baffle to easily access the evaporator for cleaning
- Inner chamber with round corners, sloping base with drain to facilitate cleaning - no dirt traps
- Magnetic gasket: easy to remove for complete cleaning



Multipurpose structure for blast chiller

With the new multi-purpose internal structure it is possible to fit ice cream basins, pastry grids 400x600 mm and GN trays.

With the new multi-purpose internal structure it is possible **to fit ice cream basins, pastry grids 400x600 mm and GN trays.**

Full flexibility is guaranteed: the configuration can be easily changed from GN to 400x600 mm by simply turning the vertical rails by 90°. Adjust the levels using as many as you want; 20 mm pitch to suit every need:

- ▶ 30/25 kg LW: 6 grids GN 1/1 (18 positions available with pitch 20 mm); 6 grids 400x600 mm (18 positions available with pitch 20 mm), up to 9 ice cream basins 5 kg
- ▶ 50/50 kg LW: 10 grids GN 1/1 (36 positions available with pitch 20 mm); 10 grids 400x600 mm (36 positions available with pitch 20 mm), up to 18 ice cream basins 5 kg
- ▶ 70/70 kg LW: 10 grids GN 2/1 (36 positions available with pitch 20 mm), 20 grids 400x600, 10 grids 600x800 mm (36 positions available with pitch 20 mm), up to 36 ice cream basins 5 kg

The new mobile internal structure facilitates cleaning operations. You can move it easily and have the bottom completely free for cleaning operations.



air-o-defrost make frozen food fresh

With the Electrolux air-o-defrost thawing cabinet, go from frozen to fresh at the touch of a button. Food quality is guaranteed while saving time, reducing weight loss and respecting maximum hygiene conditions.



air-o-defrost: fresh food directly from the freezer! air-o-defrost: for a unique, revolutionary and patented thawing process that retains full flavour, all nutritional values, original texture and appearance of fresh products. The secret is the unique combination of low temperature steam injection and high-speed airflow inside the cabinet during the thawing process.

Compared to traditional thawing methods (e.g. 3 °C cold room)

- Reduced thawing times: up to 80%
- Reduced weight loss
- Maintains the nutritional values
- Easy to use (on-off operation)
- Hygienic (bactericidal cycle)

Roll-in refrigerators

The air-o-system refrigerated roll-ins are available for 10 GN 1/1, 20 GN 1/1, 20 GN 2/1 systems are fully compatible with their

trolleys and are all equipped with Smart electronics granting full HACCP control and the lowest running costs. In addition they further reduce logistic costs caused by loading/unloading operations.

Smart Roll-in 750 lt HACCP history

When the temperature exceeds critical limits, acoustic and visual alarms are activated. All events are recorded displaying dates and times, max temperatures and start and end times of the HACCP alarm.

Smart electronic defrost

The defrosting cycle is activated only when necessary which means that if the evaporator is covered with ice the defrosting cycle will start automatically, resulting in less energy consumption and a better uniformity of the storage temperature.

Annual savings with air-o-defrost



Main features

Ovens

Cooking modes	air-o-steam [*] Touchline		air-o-steam [*]		air-o-convect Touchline		air-o-convect	
	6-10*	20**	6-10*	20**	6-10*	20**	6-10*	20**
Convection cycle (25-300 °C) with Lambda sensor	•	•						
Convection cycle (25-300 °C)			•	•				
Convection cycle with automatic humidifier (25-300 °C)					•	•	•	•
Combi cycle (25-250 °C) with Lambda sensor	•	•						
Combi cycle (25-250 °C) with by-pass			•	•				
Steam cycle (100 °C)	•	•	•	•				
Low temperature steam cycle (25-99 °C)	•	•	•	•				
Super heated steam (101-130 °C)	•	•	•	•				
Automatic cooking	•	•						
Proving cycle	•	•						
Regeneration cycle	•	•	•	•				
Low Temperature Cooking (LTC)	•	•						
Automatic pre-heating	•	•	•	•	•	•	•	•
Automatic rapid cooling	•	•	•	•	•	•	•	•
Additional functions								
Real humidity control with Lambda sensor	•	•						
By-pass: humidity control			•	•				
Automatic humidifier (11 settings): from zero to high moisture					•	•	•	•
Cooking chamber exhaust valve control	•	•	•	•	•	•	•	•
6 point multi-sensor (takes the lowest temperature)	•	•						
Food probe			•	•	•	•	•	•
Built-in automatic cleaning system	•	•	•	•	•	•	•	•
Built-in automatic cleaning system - with Green functions	•	•			•	•		
Programmable double-step cooking mode			•	•			•	•
ECO-Delta: selects cooking temperature according to food temperature	•	•	•	•	•	•		
Pause	•	•	•	•	•	•		
Manual water injection	•	•	•	•	•	•	•	•
Pulse Ventilation	•	•	•	•	•	•	•	•
1/2 fan speed	•	•	•	•	•	•		
1/2 power	•	•	•	•				
Quick cool down - fast cooling	•	•	•	•	•	•	•	•
Program library - 1000 free program slots, 16 steps	•	•			•	•		
Automatic scale level diagnosis and automatic draining of the steam generator	•	•	•	•				
Manual steam generator emptying	•	•	•	•				
Automatic vapour quenching system	•	•	•	•				
Automatic diagnosis system	•	•	•	•	•	•	•	•
Food Safe Control	•	•						
USB port	•	•			•	•		
HACCP download	•	•			•	•		

Connection and installation, conformity marks	air-o-steam [†] Touchline		air-o-steam [†]		air-o-convect Touchline		air-o-convect	
	6-10*	20**	6-10*	20**	6-10*	20**	6-10*	20**
ETL and ETL Sanitization	•	•	•	•	•	•	•	•
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	o	•	o	•	o	•	o	•
Manual, connection diagrams, user guide	•	•	•	•	•	•	•	•
Stacking executions: 6 on 6 GN 1/1, 6 on 10 GN 1/1	•	n.a.	•	n.a.	•	n.a.	•	n.a.
Additional functions								
On/off switch	•	•	•	•	•	•	•	•
High Definition Touch screen control panel (262,000 colours)	•	•			•	•		
Both set and real values are displayed at the same time (expert mode for air-o-steam [†] Touchline)	•	•	•	•	•	•	•	•
Door shield	n.a.	•	n.a.	•	n.a.	•	n.a.	•
Digital temperature displays	•	•	•	•	•	•	•	•
Operational and warning displays (e.g. for open door, scale level..)	•	•	•	•	•	•	•	•
Displays can be read from 12 m away	•	•	•	•	•	•	•	•
Adjustable foreign-language display for appliance messages	•	•			•	•		
Central dial and automatic cleaning system push-buttons	•	•	•	•	•	•	•	•
24 hr start time pre-selection / real-time clock	•	•			•	•		
Thermal safety cut-out	•	•	•	•	•	•	•	•
High-performance steam generator with automatic water filling	•	•	•	•				
Integrated hose with automatic rewind, integrated water stop function with locking position	•							
Spray hose		o	o	o	o	o	o	o
Lengthwise ventilation system for best evenness	•	•	•	•	•	•	•	•
Bi-functional fan	•	•	•	•	•	•	•	•
Hinged air baffle with quick-release locks	•	•	•	•	•	•	•	•
Fat filters	o	o	o	o	o	o	o	o
2-step opening for protection against steam exit (as optional)	o	n.a.	o	n.a.	o	n.a.	o	n.a.
Appliance door with dual glass panel and integrated fresh air channel and with a hinged inner panel for ease of cleaning	•	•	•	•	•	•	•	•
Door handle for one-handed slam operation for table-top units	•	n.a.	•	n.a.	•	n.a.	•	n.a.
Door handle for one-handed operation with right locking for floor models	n.a.	•	n.a.	•	n.a.	•	n.a.	•
Door drip pan with automatic drain	•	n.a.	•	n.a.	•	n.a.	•	n.a.
Door locking positions at 60°/110°/180°	•	•	•	•	•	•	•	•
Touchless door contact switch	•	•	•	•	•	•	•	•
Self-explanatory symbols for maximum ease of operation	•	•	•	•	•	•	•	•
Compact floor print	•	•	•	•	•	•	•	•
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	•	•	•	•	•	•	•	•
Removable, complete pan rack (table-top units), rail spacing 65 mm	•	n.a.	•	n.a.	•	n.a.	o	n.a.
Mobile oven rack (floor models), with pan container stopper. Rounded corners. Built-in drip pan with drain	n.a.	•	n.a.	•	n.a.	•	n.a.	•
Mobile pan rack with container stopper	o		o		o		o	
Side run-in rail for mobile oven rack	n.a.	•	n.a.	•	n.a.	•	n.a.	•
Drawer-like detergent container	•	n.a.	•	n.a.	•	n.a.	•	n.a.
Fast plug-in system for detergents	n.a.	•	n.a.	•	n.a.	•	n.a.	•
High efficiency and low emission cavity burners with design heat exchangers	•	•	•	•	•	•	•	•
High efficiency and low emission steam generator burners with design heat exchangers	•	•	•	•	•	•	•	•

6-10* = 6 1/1 - 10 1/1 - 10 2/1

20** = 20 1/1 - 20 2/1

Main features

Blast chiller/freezers

Chilling and Freezing modes	air-o-chill*
Cruise cycle automatically controls the chilling process according to the type and size of food load (20 GN 2/1 models excluded)	•
Soft Chilling (recommended for vegetables) chills product from 90 °C to 3 °C in less than 90 minutes. Working temperature: 0 °C	•
Hard chilling (recommended for meats) chills product from 90 °C to 3 °C in less than 90 minutes. Working temperature: -20 °C	•
Cooler (automatically activated after chilling) holds product at 3 °C	•
Blast freezing freezes product from 90 °C to -18 °C in less than 240 minutes. Working temperature: -36 °C	•
Freezer (automatically activated after blast freezing) holds product at -22 °C	•
Customizable programs	•
Turbo Cooling function. Working temperature: +3 °C or -36 °C	•
Additional functions	
2 customizable programs per mode + 2 ice cream cycles	•
Time and working temperatures can be customized	•
3 single-sensor food probe as accessory	•
3-sensor food probe	•
Automatic Intelligent defrosting	•
Manual defrosting	•
Mode settings: compliance with UK, NF or custom standards	•
Parameter settings	•
Audible alarms and visual indicators for safety (HACCP) problems	•
Audible alarms and visual indicators for unit malfunctions	•
Automatic diagnosis system	•
RS 485 serial port	◦
HACCP monitoring system	◦
Features	
Self-explanatory symbols for maximum ease of operation	•
During cycle, temperature and actual residual time are displayed	•
Digital temperature displays, visible from 12 m away	•
Digital timer, 0-8 hours, or permanent setting	•
Operational and warning displays	•
Additional functions can be selected at the touch of a button	•
Large fans for maximum heat extraction	•
Coated evaporator fins	•
Magnetic, removable gaskets with heating frames	•
Door handle for one-handed operation	•
AISI 304 stainless steel material	•
Pan racks compatible with equivalent air-o-steam ovens	•
Connection and installation, conformity marks	
Height-adjustable feet (20 GN 2/1 models excluded)	•
air-o-chill* 6 GN 1/1, 10 GN 1/1 and 10 GN 2/1 can be equipped with castors	•
Handbook, wiring diagrams, conformity declarations	•
Stacking executions: air-o-chill* 6 GN 1/1 below air-o-steam 6 GN 1/1	◦

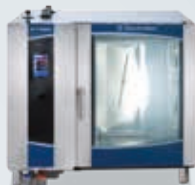
• Standard

◦ Optional

n.a. Not available

The range

air-o-steam® Touchline



air-o-steam®



air-o-convect Touchline



air-o-convect



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

20 GN 1/1 - electric/gas

External dimensions
(wxdxh)

993x957x1795 mm

20 GN 2/1 - electric/gas

External dimensions
(wxdxh)

1243x1107x1795 mm

air-o-chill®



30/25 kg - 6 GN 1/1

External dimensions
(wxdxh)

897x1007x1060 mm

50/50 kg - 10 GN 1/1

External dimensions
(wxdxh)

895x1007x1730 mm

70/70 kg - 10 GN 2/1

External dimensions
(wxdxh)

1250x1148x1730 mm

100/85 kg - 20 GN 1/1

External dimensions
(wxdxh)

1040x895x1783 mm

180/170 kg - 20 GN 2/1

External dimensions
(wxdxh)

1400x1260x2473 mm



Discover the Electrolux Excellence
and share more of our thinking at
www.electrolux.com/professional

Follow us on



Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is ROHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

