



Electrolux

air-o-steam Touchline

Natural Gas Combi Oven 201

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



air-o-steam

Touchline Natural Gas Combi Oven 201

267704 (AOS201GTG1)

Natural Gas Combi Touchline
Oven 201 - 230V/1ph/50-60Hz

Short Form Specification

Item No.

Convection-steamer with a high resolution touch screen control panel (translated in 30 languages).

air-o-clima: real humidity control based upon Lambda sensor for consistent results independent from the food load. With hot air cycles air-o-clima exhausts any excess humidity generated by the food. A dedicated steam generator guarantees a continuous supply of fresh steam at all times. Manual injection of water to add additional moisture in the cell.

air-o-flow: fresh air is blown into the oven from the outside, after it is pre-heated it is pulled through the bi-functional fan, guaranteeing cooking evenness.

air-o-clean: built-in cleaning system with four automatic pre-set cycles. Green cleaning functions can be set to save energy (skip drying function), water (reduce water consumption) and rinse aid (skip rinse aid).

Three cooking modes: Manual (cooking cycle, temperature, time and advance features); Automatic - (select family and food type + 3 special cycles-LTC, proofing, regeneration); Programs (recipe selection from page with 1000 free 16-phase programs and search button). Recipes can be saved in a USB key for replication in other ovens.

Automatic pre-heating and pre-cooling. Half power, half speed and pulse ventilation controls. Food probe with 6 temperature sensors (the lowest one drives the cycle). Double-glass door with book-like opening maintains a cool external temperature and incorporates a drip pan to collect excess condensation avoiding wet floors. Halogen lighting in the cooking chamber. Side panels and interior in AISI 304 stainless steel.

Supplied with n.1 trolley rack 1/1GN, 63mm pitch and door shield.

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
 - Low Temperature Cooking cycle (LTC) to minimize weight loss, maximizing food quality for large pieces of meat.
 - Reheating cycle: efficient humidity management to quickly reheat.
 - Proofing cycle: uses the air-o-clima function to create the perfect proofing conditions.
- Programs mode: a maximum of 1000 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 16-step cooking programs also available.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
 - Dry, hot convection cycle (max. 300 °C): ideal for low humidity baking.
 - Low temperature Steam cycle (max. 100 °C): ideal for sous-vide (vacuum packed) re-thermalization and delicate cooking.
 - Steam cycle (100 °C): seafood and vegetables.
 - High temperature steam (max. 130 °C).
 - Combination cycle (max. 250 °C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- Air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- air-o-flow: fresh air from the outside is directed to the bi-functional fan, becomes pre-heated and then pushed into the cooking chamber to guarantee an even cooking process.
- 6-point multi sensor core temperature probe.
- Hold function: provides an impulse ventilation ideal for holding and light pastry.
- Variable fan speed. Radial fan.
- Reduced power cycle.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Guided descaling function to guide operator during boiler descaling phase (from "Setting" mode).
- MultiTimer function to manage a sequence of up to 14 different cooking cycles, improving flexibility and ensuring excellent cooking results.
- Integrated Automatic Intensive Cleaning System: enhanced cleaning parameters and wash arms design to optimize detergent, rinse aid and water use thus obtaining superior cleaning results.
- Sous-vide USB probe to ensure excellent cooking results even with vacuum-packed products (optional accessory).
- Make-it-mine feature to allow user to personalize all user main interfaces in the "Setting" mode and block editing and deleting of stored programs.

Construction

APPROVAL: _____



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- IPX 5 spray water protection certification for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.
- Green functions to save energy, water and rinse aid.



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

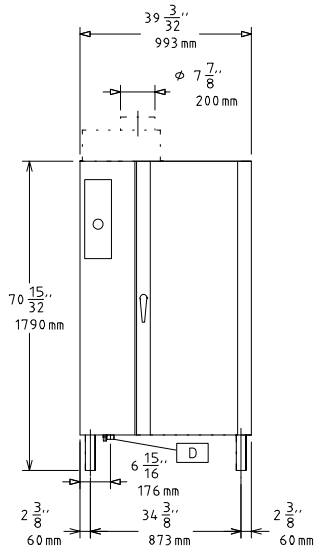
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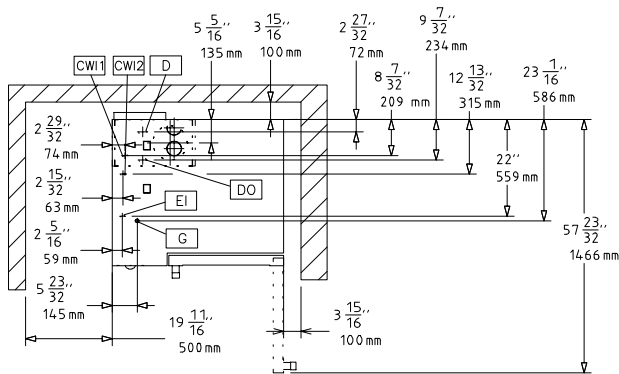
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Front

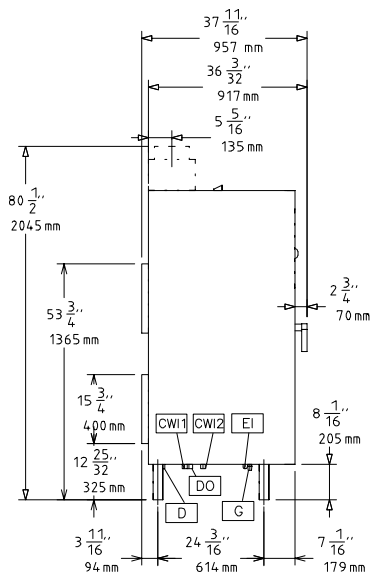


Top



- CWI = Cold Water inlet
- D = Drain
- EI = Electrical connection
- G = Gas connection

Side



Electric

Supply voltage:
267704(AOS201GTG1) 230 V/1N ph/50/60 Hz

Circuit breaker required

Gas

ISO 7/1 gas connection diameter: 1" MNPT

Natural gas:
Pressure: 7" w.c. (17.4 mbar)

Steam generator: 25 kW

Heating elements: 136360 BTU (40 kW)

Total thermal load: 197722 BTU (58 kW)

Water:

Water inlet "CW" connection: 3/4"

Water inlet "FCW" connection: 3/4"

Total hardness: 5-50 ppm

Pressure: 1.5-4.5 bar

Pressure: 15-36 psi (1.5-4.5 bar)

Drain "D": 1"1/4"

Electrolux recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Installation:

Clearance: 5 cm rear and right hand sides.

Suggested clearance for service access: 50 cm left hand side.

Capacity:

GN: 20 - 1/1 Gastronorm

Max load capacity: 100 kg

Key Information:

External dimensions, Height: 1795 mm

External dimensions, Width: 993 mm

External dimensions, Depth: 957 mm

Net weight: 312 kg

Shipping weight: 340 kg

Shipping volume: 2.15 m³



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Included Accessories

- 1 of Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- 1 of Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094
- 1 of Control panel filter for 20xGN1/1 ovens PNC 922248

Optional Accessories

- Automatic water softener for ovens PNC 921305
- Resin sanitizer for water softener PNC 921306
- Trolley with tray rack for 20x1/1GN ovens and bcf, 63mm pitch (std) PNC 922007
- Trolley with tray rack for 16x1/1GN ovens and bcf, 80mm pitch PNC 922010
- Thermal blanket for 20x1/1GN PNC 922014
- Trolley with rack for 54 plates for 20x1/1GN ovens and bcf, 74mm pitch PNC 922016
- Pair of 1/1 GN AISI 304 grids PNC 922017
- Couple of grids for whole chicken 1/1GN (8 per grid) PNC 922036
- Pastry trolley, for 16 and 20x1/1GN ovens and bcf, 80mm pitch (16 runners). Suitable for 600x400mm pastry trays in oven PNC 922068
- Rack for 45 plates for 20x1/1GN, 90mm pitch PNC 922072
- Grid for whole chicken 1/2GN (4 per grid - 1,2kg each) PNC 922086
- Non-stick universal pan 1/1GN H=20mm PNC 922090
- Non-stick universal pan 1/1GN H=40mm PNC 922091
- Non-stick universal pan 1/1GN H=60mm PNC 922092
- Door shield for pre-heating oven, without trolley, 20 GN 1/1 PNC 922094
- Water filter for ovens 20x2/1GN, 1,8 lt/min PNC 922104
- Side external spray unit PNC 922171
- 2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) PNC 922179
- Water filter for ovens PNC 922186
- Baking tray with 5 rows (baguette), perforated aluminium with silicon coating (400x600x38) PNC 922189
- Baking tray with 4 edges, perforated aluminium (400x600x20) PNC 922190
- Baking tray with 4 edges, aluminium (400x600x20) PNC 922191
- Basket for detergent tank - wall mounted PNC 922209
- Frying griddle GN 1/1 PNC 922215
- Flue condenser for gas combi steamers and convection ovens PNC 922235
- 2 frying baskets for ovens PNC 922239
- Heat shield for 20x1/1GN PNC 922243
- Retractable spray unit for 20GN1/1&2/1 ovens PNC 922263
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266
- Kit integrated HACCP for ovens PNC 922275
- Kit to convert from natural gas to LPG PNC 922277
- Adjustable wheels for 20GN 1/1 and 2/1 lengthwise ovens PNC 922280
- USB probe for Sous-Vide cooking - available on air-o-steam Touchline ovens with updated software versions 4.10 PNC 922281
- Frying griddle GN 2/3 for ovens PNC 922284
- Non-stick universal pan GN 2/3 H=20mm PNC 922285
- Baking tray for baguette 1/1GN PNC 922288

- Aluminium oven grill GN 1/1 PNC 922289
- Egg fryer for 8 eggs 1/1GN PNC 922290
- Flat baking tray with 2 edges, GN 1/1 PNC 922299
- Potato baker GN 1/1 for 28 potatoes PNC 922300
- Non stick universal pan GN 2/3, H=40mm PNC 922302
- Non stick universal pan GN 2/3, H=60mm PNC 922304
- Aluminium oven grill GN 2/3 PNC 922306
- Non-stick universal pan GN 1/2, H=20mm PNC 922308
- Non-stick universal pan GN 1/2, H=40mm PNC 922309
- Non-stick universal pan GN 1/2, H=60mm PNC 922310
- Frying griddle GN 1/2 for ovens PNC 922311
- Alluminium oven grill GN 1/2 PNC 922312
- External reverse osmosis filter for ovens PNC 922316

