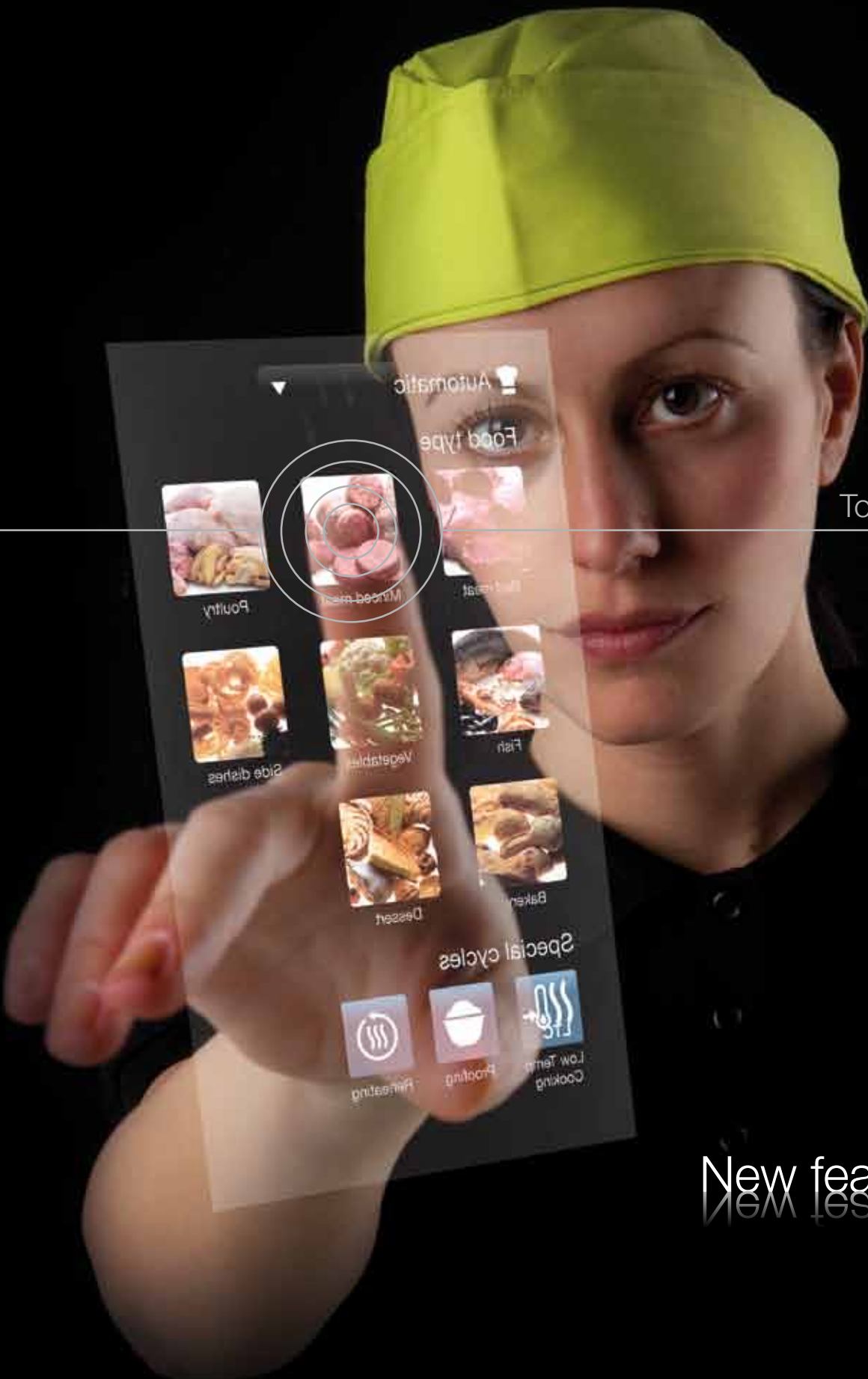Thinking of you

Electrolux

air-o-steam
TOUCHLINE

Touch the evolution

New features 2011

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.
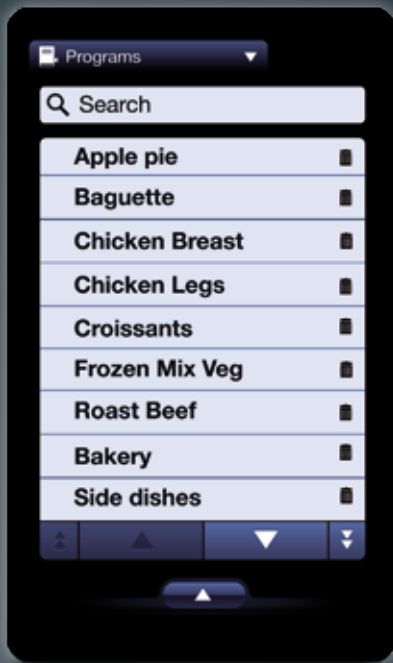
Automatic mode

ideal for

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!

Automatic

Food type

Red meat   Minced meat   Poultry

Fish   Vegetables   Side dishes

Bakery   Dessert

Special cycles

Low Temp Cooking   Proofing   Reheating

Programs mode

Programs	▼
Q Search	
Apple pie	▮
Baguette	▮
Chicken Breast	▮
Chicken Legs	▮
Croissants	▮
Frozen Mix Veg	▮
Roast Beef	▮
Bakery	▮
Side dishes	▮

ideal for

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

Manual	▼
P) Phase	1/1 ▼
160°	
0:30	
START	

ideal for

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!
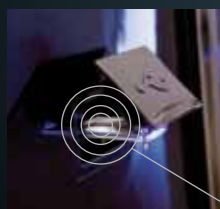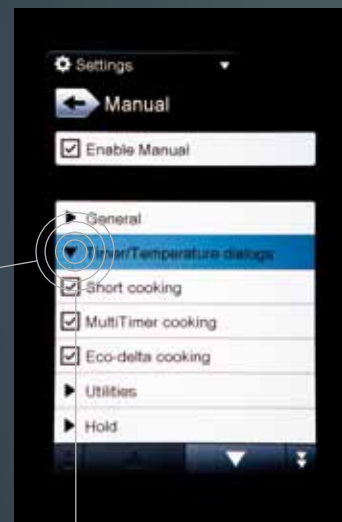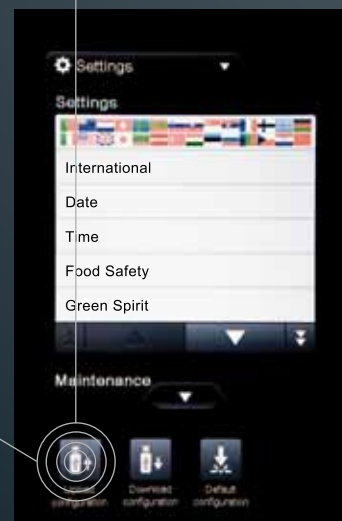
TOUCHLINE

Touch the simplicity.

Experience the new features of air-o-steam Touchline and **fully personalize the user interface functions.** Your control panel will be unique and special, just like your fingerprint.

Make it mine

NEW & IMPROVED

Lock the personal interface configuration with a password and download it to a USB key for easy replication to other Touchline ovens.

VIP Access Area

NEW FEATURE

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

VIP ACCESS
YOUR EXCLUSIVE
SPACE AT
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

NEW FEATURE

Improve flexibility by planning and managing multiple cooking cycles during rush hours (**set up to 14 timers**). Possibility to assign a dedicated timer to a specific food for easy recognition in case of multiple food typologies. An alarm sounds when each set cooking time is completed.

Guided descaling

NEW FEATURE
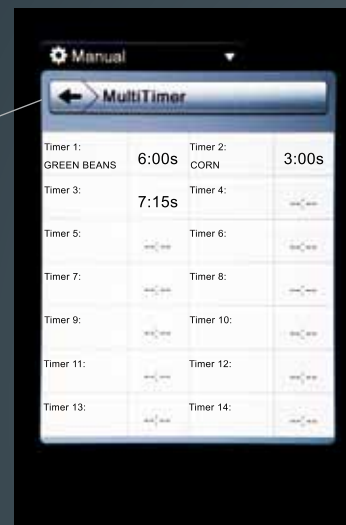
An advanced function to guide the operator during the descaling of the boiler in five simple steps (access from the "Settings" mode)
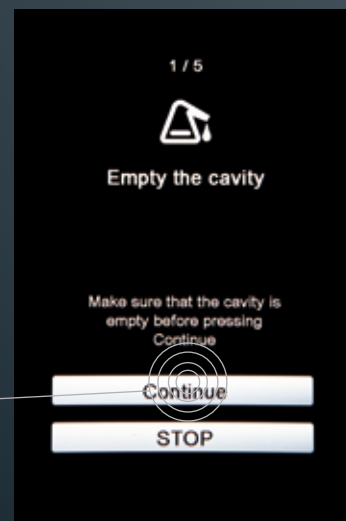
Automatic Recovery Time

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" by saving your **personal recipes** in the USB key, and **replicate** them in any other Touchline oven in the world.

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 from Touchline and uploaded into your PC via a USB key, without the need for specific software.

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.

*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**.

Multiple languages

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

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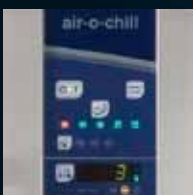
air-o-steam Touchline ovens and air-o-chill blast chillers are designed to work together for a **completely integrated cook&chill** process optimizing quality, work-flow management, increasing food shelf-life, guaranteeing easier handling and reducing waste, therefore saving money.

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.
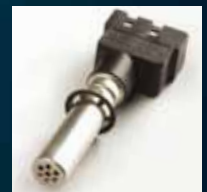
double glass door

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

Tower execution

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
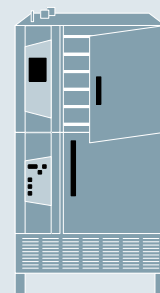- Stacking executions:
6 on 6 GN1/1,
6 on 10 GN 1/1

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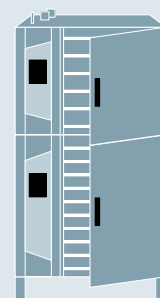
air-o-steam 6 GN +
air-o-steam 10 GN

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

www.electrolux.com/foodservice

Share more of our thinking at www.electrolux.com