

# boilerless combi

*Choose from 11 different humidity levels - the only oven that maintains humidity without a steam generator*



## Std Convection 0

No humidity, exhaust valve open  
(browning, gratinating, 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)

# air-o-convect Touchline Range



- Max. capacity: 30kg
- Indicated for: 40-60 meals a day
- Small restaurants, front cooking, deli shops



- Max. capacity: 50kg
- Indicated for: 60-100 meals a day
- Quick and full service restaurants, supermarket deli shops



- Max. capacity: 70kg
- Indicated for: 100-140 meals a day
- Full service restaurants, small hotels and schools



- Max. capacity: 100kg
- Indicated for: 140-200 meals a day
- Restaurants and hotels, small canteens, schools and banquet events



- Max. capacity: 180kg
- Indicated for: 200-360 meals a day
- Large restaurants and schools, canteens, central and high capacity kitchens

The Company reserves the right to change specifications without notice. Pictures are not contractual.

air-o-convect  
TOUCHLINE

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air-o-convect  
Touchline



Electrolux

# Simply the best

*Everything you need with the highest simplicity*

- The easiest to use boilerless combi
- Automatic cleaning
- Fast production
- Fully programmable (1000 recipes, 16-phases)
- 11 humidity settings and 3 fan speeds for maximum flexibility
- Multitimer for multi-trays-cooking
- Make-it-mine to personalize the display
- USB connection
- HACCP management

*air-o-convect Touchline makes your work easier*



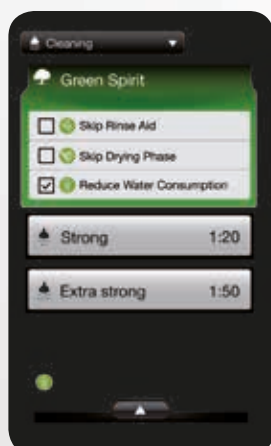
## Manual mode

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



## 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!



## Automatic cleaning

By activating the green functions you will optimize the consumption of rinse aid, electricity and water used to clean your oven, reducing up to 50%\* of your running costs and saving 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)

# boilerless combi

## touch technology

The user-friendly, easy-to-clean, scratch-resistant High Definition Touch Screen offers internationally-recognized icons 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.

## usb

By means of a simple USB connection up to **1,000 personal recipes** can be saved, **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

The 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)





## 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.

## 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**.

## air-o-clean

A completely **integrated fully automatic cleaning** system provides effective cleaning results thanks to the spray arm rotation and added water pressure, this eliminates the risk of leaving any chemical residues in the chamber.

## 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**.