

Electrolux air-o-steam - Touchline

Kombiahi LW 20 GN 2/1-gaas

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 20 GN 2/1 gas Touchline models.



267705

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.
- Multi-sensor food probe: 6 sensors, ½ °C accuracy.

- 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.
- 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 available upon request: it allows the recording of the cooking programme according to H.A.C.C.P. standard (Hazard Analysis and Critical Control Points).
- USB connection.

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.
- Halogen lighting in the cooking cell.
- IPX5 water protection.
- air-o-steam ovens meet IMQ safety requirements.

TEHNILISED ANDMED	AOS202GTG1 267705	AOS202GTD1 267715
Energia	Gas	Gas
Gaas	Naturaalne gaas G20 (20mbar)	LPG gaas
Siinide arv	20	20
Juhtraami siinide vahe - mm	63	63
Küpsetustsükliid - °C		
õhk-konveksioon	300	300
aur	130	130
kombineeritud	250	250
Konveksioon	●	●
Aurufunktsioon	●	●
Konveksioon/aur	●	●
Niiskuse kontroll	●	●
Küpseta&hoida	●	●
Toidu taassoojendamine	●	●
Madala temp. aurutamine	●	●
Kahe kiirusega ventilaator	●	●
Mitme anduriga sondtermomeeter	●	●
Automaatne pesusüsteem	●	●
Programmide arv	1000	1000
Välismõõtmed -mm/laius	1243	1243
Välismõõtmed -mm/sügavus	1107	1107
Välismõõtmed -mm/kõrgus	1795	1795
Sisemõõdud - mm		
laius	933	933
Sisemõõdud - m		
sügavus	830	830
Sisemõõdud - mm		
kõrgus	1450	1450
Võimsus - kW/boiler	55	55
Võimsus - kW		
mootor	2	2
kambris	55	55
gaas	95	95
Netokaal - kg	414	414
Pinge	230 V, 1N, 50/60	230 V, 1N, 50/60

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	AOS202GTG1 267705	AOS202GTD1 267715
STANDARD LISAVARUSTUS		
AHJUTOGI 20X2/1GN, 63MM-LW	1	1
JUHTPANEELI FILTER-20 GN2/1 AHJUDELE	1	1
UKSEKILP KÄRUTA 20 2/1-EELSOOJENDILE	1	1
LISAVARUSTUS		
"NOT TRANSLATED"	922277	
"NOT TRANSLATED"		922278
1 (1.2KG) GN1/1 REST 8 KANALE	922266	922266
1/1GN AISI 304 RESTIPAAR	922017	922017
2 FRITÜURKORVI AHJUULE	922239	922239
2/1 GN AISI304 RVT VÕREPAARI	922175	922175
20 2/1 AHJUDE VEEFILTER 1.8L/MIN	922104	922104
20X1/1&2/1 AHJU RASVAFILTRID	922179	922179
AHJUGRILL (ALUMINIUM) GN 1/1	922093	922093
AHJUTOGI 16X2/1GN, 80MM-LW	922046	922046
AHJUTOGI 20X2/1GN, 63MM-LW	922044	922044
AUTOMAAT VEEPEHMENDI AHJUDELE	921305	921305
BANKETIKARU-92 TALDRIKUT-85MM- 20GN 2/1	922055	922055
EKIS HACCP KOMPLEKT	922166	922166
GAASIAHJU VENTLÖÖRI JAHUTI-LW	922235	922235
GN 1/1 TIBURESTIPAAR	922036	922036
KOMP. INTEGRERITUD HACCP AHJUULE	922275	922275
KÕPSETUSPLAAT(400*600*38) -PERF.ALU/SIL	922189	922189
KÜPS.PLAAT (400*600*20) -4 SERVA ALU.	922191	922191
KÜPS.PLAAT (400*600*20) 4 SERVA -PERF.A	922190	922190
KÜPSETUSTOGI 16(400X600) 80MM 200X2/1 LW	922069	922069
KUUMAKAITSE 20 GN 2/1 AJUDELE	922242	922242
PESUAINEKORV-SEINALE KINNITATAV	922209	922209
PESUDUŠS AHJUULE	922171	922171
TEFLON UNIV. PANN GN1/1 H=20 MM	922090	922090
TEFLON UNIV. PANN GN1/1 H=40 MM	922091	922091
TEFLON UNIV. PANN GN1/1 H=65 MM	922092	922092
TERMAALKATE AOS 20 GN 2/1	922049	922049
UKSEKILP KÄRUTA 20 2/1-EELSOOJENDILE	922095	922095
VEEPEHMENDI VAIKPUHASTUS	921306	921306

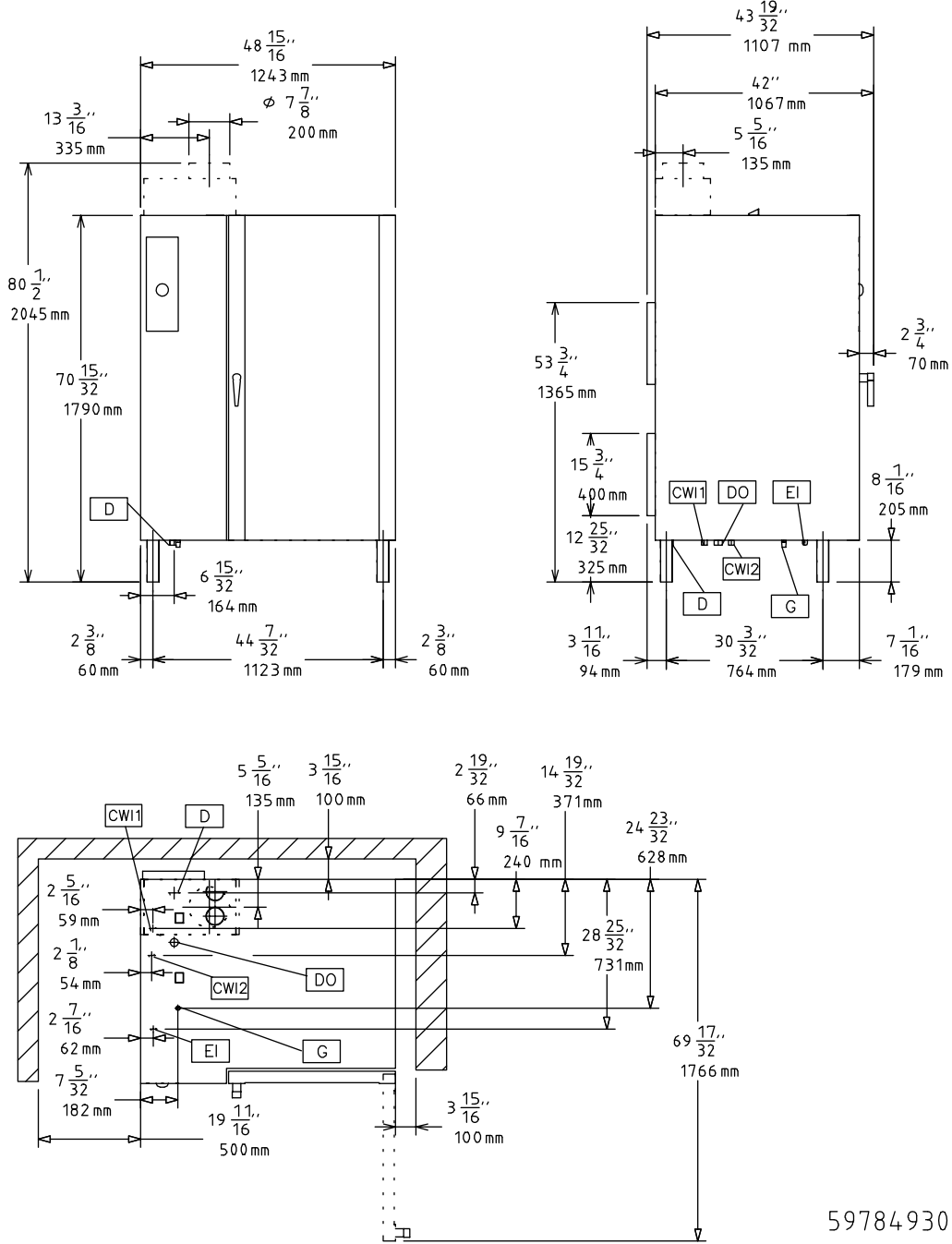
EGB050

2010-04-22

Võib muutu da ilma ette teatamata

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PAIGALDUSJONIS	AOS202GTG1 267705	AOS202GTD1 267715
CWI - Külma vee ühendus	3/4"	3/4"
D - Kanalisatsioon	2"	2"
DO - Ülevoolutoru	●	●
EI - Elektriühendus	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gaasiühendus	1"	1"
WIC - Jahutusvee ühendus	3/4"	3/4"