



Electrolux

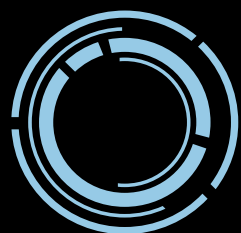
air-o-steam TOUCHLINE



Touch the evolution

From the top of our minds
to the tip of your fingers





08 | Touch the simplicity



22 | Touch the sustainability



26 | Touch the performance



36 | Touch the reliability



42 | Range and accessories



air-o-steam

TOUCHLINE

Unmatched oven experience.

In 60 years of history we learned a fundamental concept: simplicity.

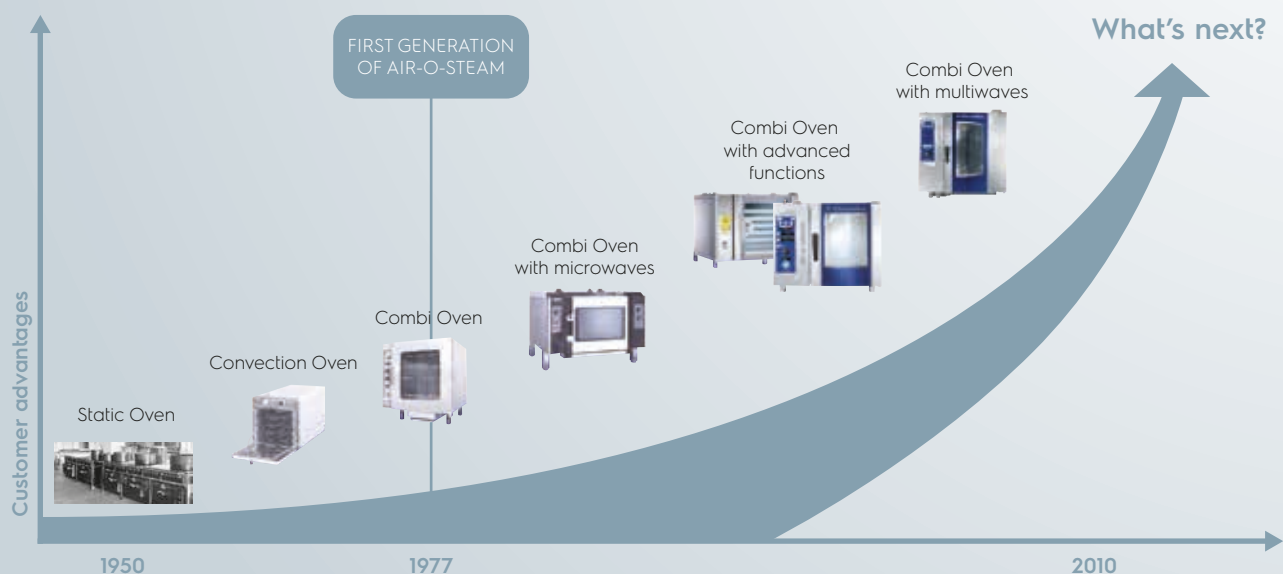
Only someone with an important past is able to better look into the future. Creating ovens since 1950, and already recognized as a worldwide leader for state-of-the-art technology, Electrolux was not lacking experience.

air-o-steam is one of our best-in-class and greenest combi ovens available today – born in 1977, with a real humidity control. Since then, combi cooking has been our strong point. What was missing?

Simplicity: an intuitive oven, clear and immediately usable, without the need of an instruction manual. That's how we can describe the new **air-o-steam Touchline**: a revolution, which will cause a dramatic change in the way oven technology is perceived. It will meet the users' real needs,

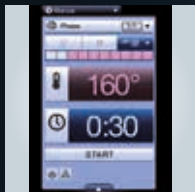
while maintaining the key functions of the original air-o-steam, which had already revolutionized the catering industry. **air-o-steam Touchline** summarizes Electrolux's worldwide culinary experience. Say goodbye to conventional settings, complicated programming, supervision of cooking processes and routine jobs.

With **air-o-steam Touchline**, a single touch is all you need: the user friendly control panel uses the same intuitive technology as cutting-edge mobile phones. You choose the type of Chef you want to be by selecting one of the 3 cooking modes: Automatic, Programs or Manual. Now, discover Touchline simplicity, sustainability, performance and reliability.





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



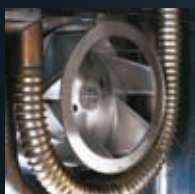
The high performing dedicated steam generator guarantees a **continuous supply of steam at all times**. The automatic scale diagnosis system detects and notifies of any scale build-up.

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.

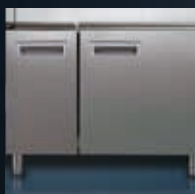
gas burners



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, the strictest in Europe) and 100 times lower than the European Standard Limit.

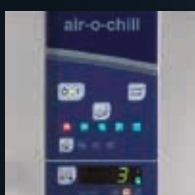
* Patent pending (EP1956300A2 and related family)

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 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.



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.



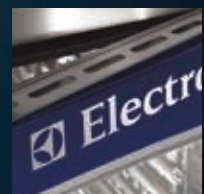
lambda sensor

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).







Touch the simplicity

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.

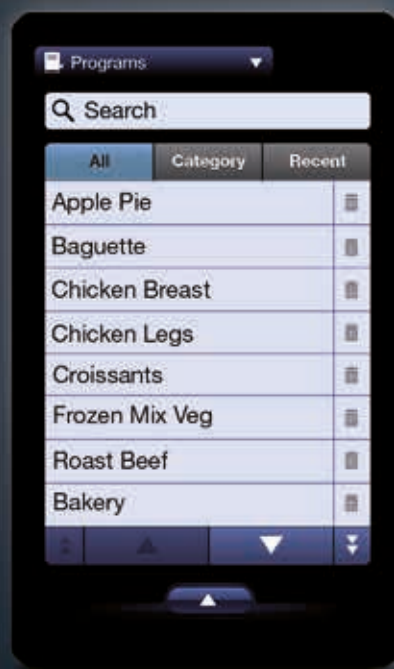
With Touchline, continuous checks and adjustments, as well as many routine tasks and complicated programming are finally a thing of the past: three simple steps are all it takes to start even the most elaborated cooking processes.

Automatic mode



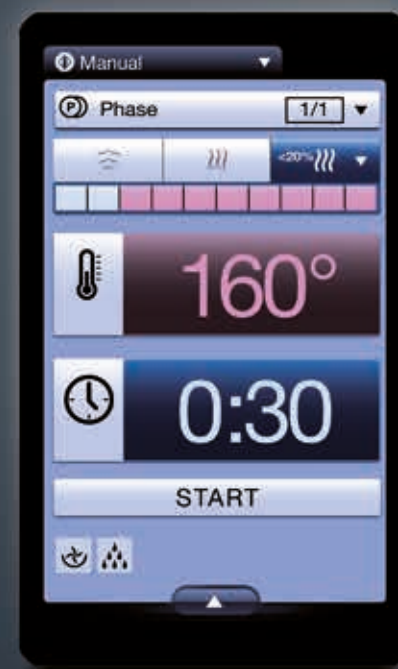
The perfect solution for anyone who has little or no experience in the kitchen. The oven thinks and works as a real Chef, your faithful Chef!

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; de-activate 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.



MultiTimer

Improve flexibility by planning and managing multiple cooking cycles during rush hours (**set up to 14 timers**). Assign a different timer to a specific food typology for easy recognition.



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 set temperature (especially important if there are **frequent door openings**).



Guided descaling

An advanced function to **guide** the operator during the **descaling** of the boiler in five simple steps (access from the "Settings" mode)

Automatic Mode

Prepare a vast amount of different menus each day with a simple touch of a finger, in complete tranquility. Rest assured that excellent quality and taste will be achieved every time!

The automatic mode is the easiest way to cook, it offers **8 different cooking families** according to various food types and **3 special cycles** (Low Temperature, Regeneration and Proving). Let the oven do it all while you relax knowing everything is under control! The oven will automatically detect the food type and size of load. Select

food family, cooking mode and type of food, then press Start. The cooking time, temperature and ideal cooking climate are then calculated and automatically and continuously adjusted. All of the recipes have been tested and optimized by the Electrolux Executive Chefs to guarantee **the best quality every time**.



Rice

- Select SIDE DISHES icon
- Select RICE
- Select PILAF
- Press START



Chicken Wings

- Select SIDE DISHES icon
- Select FINGER FOOD
- Select CHICKEN WINGS
- Press START



Bacon
and Eggs

- Select RED MEAT
- Select BACON
- Press START



Cheese Cake

- Select DESSERT
- Select CHEESE CAKE
- Press START



Step 1



Step 2



Step 3



Programs Mode

Add up to 1,000 personal recipes, save and transfer them to other ovens by means of a simple USB key. Your quality will be guaranteed every time!

The programs mode allows you to save your preferred recipes and repeat them in any other Touchline equipped kitchen around the world without the need for any specific software. The programs mode is the ideal solution when you need **repeatability of the menus** as well as high productivity and you cannot count on a master Chef's experience at each location. The operator only needs to select the recipe and press Start. Touchline will do the rest!



Portability of the oven

air-o-steam Touchline is the only oven which offers space for 1,000 recipes, which can be saved in a USB key and replicated or sent via e-mail, thus ensuring **uniformity** and **the same cooking and taste standards in different outlets**.



Pizza

- Select PIZZA
- Press START



Fish

- Select OVEN BAKED SEA BASS
- Press START



Quiche
Lorraine

- Select QUICHE LORRAINE
- Press START



Chocolate
Cake

- Select CHOCOLATE CAKE
- Press START



Step 1



Step 2



Manual Mode

Free the creativity of the most demanding Chefs, who want to have complete control of their masterpieces right down to the smallest of details.

The manual mode represents the traditional way of cooking, dedicated to the **experienced Chef** who wants to keep the oven under constant control at the touch of a finger, while also supervising the daily kitchen routine. The final result is what counts and it must always be excellent. The **perfect management of temperature, time, cooking**

chamber climate and uniform heat distribution are a must. With air-o-steam Touchline every second is optimized: the oven **checks** and regulates the cooking process (cavity temperature, humidity, food core temperature, etc.) **10 times per second**, which means 600 times per minute or 36,000 times per hour!



Pasta
with Clams
(vacuum cooking)

- Set Cooking Cycle: STEAM
- Set Temperature: 92 °C
- Set Time: 12'
- Press START



Pheasant
(vacuum cooking +
roasting)

- Set Cooking Cycle: STEAM
- Set Temperature: 65 °C
- Set Time: 45'
- Press START



Flan of
Asparagus

- Set Cooking Cycle: STEAM
- Set Temperature: 85 °C
- Set Time: 30'
- Press START



Muffin

- Set Cooking Cycle: CONVECTION
- Set Humidity Level: 30%
- Set Temperature: 160 °C
- Set Time: 20' ▶ Press START



Step 1 ▶ Step 2 ▶ Step 3 ▶ Step 4



MultiTimer

Improved flexibility by planning and managing multiple cooking cycles during rush hours (set up to 14 timers)

Possibility to assign a dedicated timer to specific food for easy recognition in case of multiple food typologies. When each set cooking time is completed, an alarm sounds to alert operators. Not only, pre-set cooking times can be saved to organize menu in order to reduce the time spent for cooking or regenerating during both rush hours and preparation (release 5.1). The updated interface can also



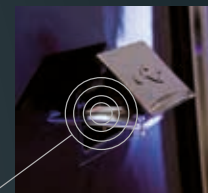
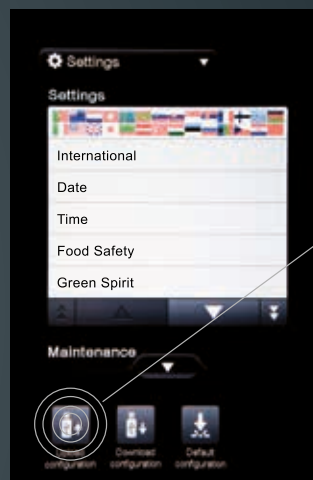
New

The Multitimer cooking offers the possibility to continuously monitor different cookings/foods either by timers or probe, save and recall them anytime.

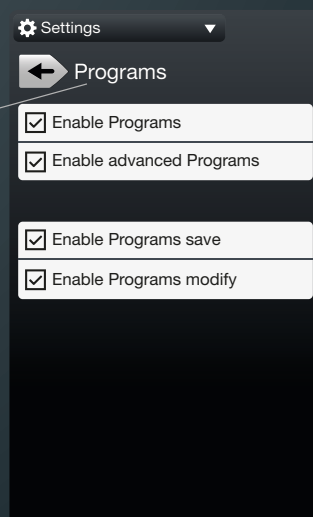
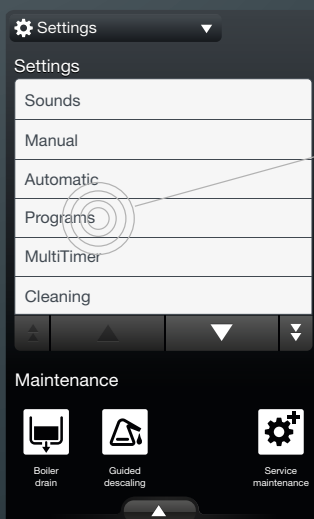
Make it mine

All user interface functions can be fully personalized. An air-o-steam Touchline oven can be unique and special, just like a fingerprint!

You can visualize only the preferred functions and settings; de-activate the "start" function and have the oven start when the door is closed; block editing and deletion of your programs and much more.



First personalize your oven configuration, then download it to a USB key for easy replication to other Touchline ovens.



Food safety

HACCP

FSC

Shouldn't we guarantee everyone safe and healthy meals? Touchline makes it easy. Only oven in the market which assures 100% certified food safety according to HACCP standards thanks to the automatic Food Safe Control feature!



HACCP

Hazard Analysis and Critical Control Point (HACCP) is a systematic preventive approach to food safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential food safety hazards, so that key actions can be taken to **reduce** or **eliminate the risk of bacterial contamination**, and guarantee safety to the final consumer.

Touchline allows you to download HACCP data and upload it in your PC via a USB key, without 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, acting as a supervisor throughout the cooking process. When the Food Safe Control icon is activated and the 6-sensor probe is inserted, Touchline calculates if the food has

been adequately cooked achieving the **correct safety level**. A green flag will appear indicating food safety has been reached, if not, a red cross will appear to indicate that the food has not yet reached the HACCP safety standards so you will need to continue the cooking process for some additional time.

How does it work?

The Food Safe Control monitors and guarantees that **safe cooking conditions** are met: this means reaching perfect results without undercooking or overcooking the product. The key variables are the minimum core temperature and the cooking time, as well as the way they are combined (pasteurization factor or F factor). The **pasteurization factor** is an internationally recognized parameter used to evaluate the reduction of bacteria content: it indicates the time necessary to destroy microorganisms by thermal effect. The monitoring of this value is completely handled by the **Food Safe Control** software, the operator doesn't need to be specialized. Thanks to the cooperation between Electrolux Professional and the Department of Food Science of the University of Udine, it was possible to classify the various foods and bacterial risks into two categories for a very easy management of complicated safety conditions.



FoodSafe Control Plus

Foods with a high risk of contamination
Meat rolls, ground meat, poultry, pork, fish.



FoodSafe Control

Foods with standard risk of contamination
Whole pieces of beef.



Food Safe Control was achieved in collaboration with the Department of Food Science at the University of Udine (Italy).







Touch the sustainability

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!

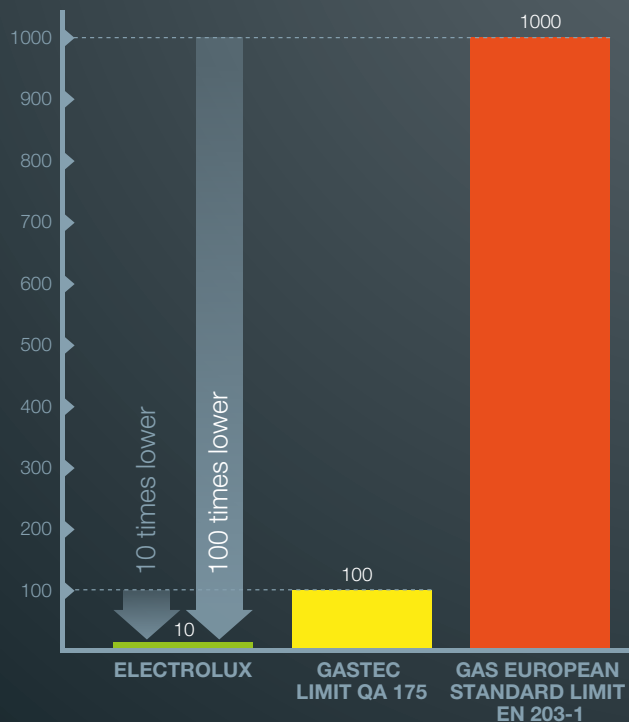
- These unique gas burners (in the cavity and boiler) combined with the ribbed heat exchanger enhance the efficiency of the heat transfer to the cooking chamber. They are designed to **obtain the highest efficiency** and save up to 20% of gas consumption versus the traditional blown burner combi ovens.
- 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

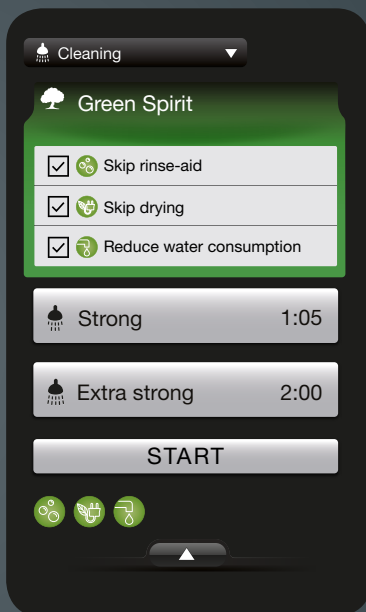
best-in-class: Electrolux is **10 times lower** than the Gastec Limit QA and **100 times lower** than the Gas European Standard Limit.



* Gastec approval for high efficiency and low emissions



The only oven that asks you how Green 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



Completely 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
- **Automatic stand by mode:** no need to wait until the end of the cleaning cycle
- **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)
- **Safe:** in case of power failure during cleaning, the air-o-steam® oven, when power returns, will automatically activate the rinse cycle to remove any eventual detergent residue
- **Automatic cool down** of the cooking chamber: when the temperature exceeds 70 °C





Touch the performance

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 which 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.



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



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
- Color of the slices consistent throughout

Operation

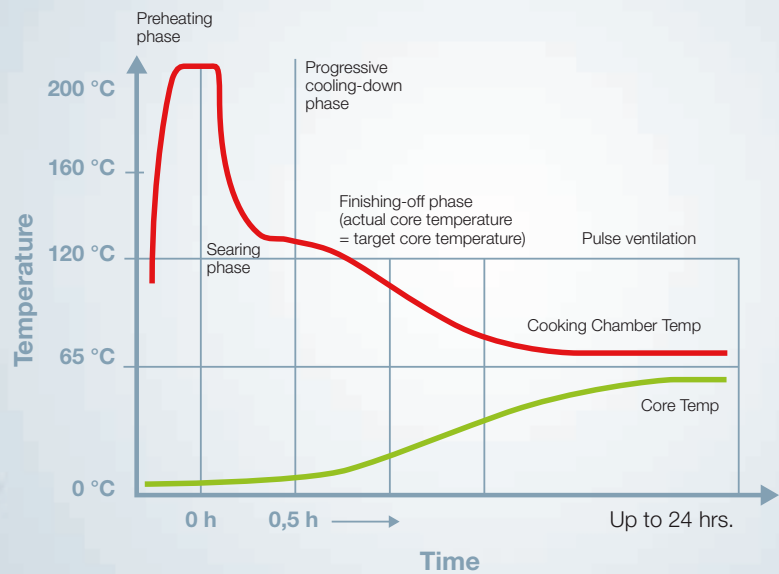
- Specific for bulk production and banqueting
- Holding 'stand by' function resolves eventual delays in serving
- Extended holding phase for 'fresh cut service', e.g. POS, Bake-off stations, etc.
- Weight loss is more than halved with respect to traditional cooking cycles

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



Sous-Vide USB Probe

Properly cooked vacuum packed food by ensuring that the correct core temperature is accurately reached without affecting the vacuum in the bag thanks to the Electrolux Sous-Vide USB Probe*.

- Vacuum cooking (Sous-Vide), refers to the technique by which the food is packed in bags suitable for cooking. The use of vacuum packaging machines can bring the percentage of void as close as possible to 99.9%, and under this condition the heat treatment required to cook the food is carried out. This is, in fact, the only condition to cook food in Sous-Vide allowing the food so treated to be subject to no cross-contamination, and also strongly slowing down the oxidation process caused by oxygen.
- Vacuum cooking does not mean "introducing food in a plastic bag and cooking it", but it is a well-defined concept with precise and absolute references and must be implemented with the necessary criteria, leaving nothing to chance; a knowledge of the products used is essential to operate well, with confidence, getting the best results such as reducing the incidence of costs compared to traditional management.

Only 1 mm in diameter, 60 mm in length with a special diagonal-cut needle point design to avoid breaking the vacuum seal when inserted.



Sous-Vide cooking in 3 simple steps

1 - Insert the USB connection



2 - Insert the Sous-Vide probe into the vacuumed food



3 - Set the parameters and start cooking



* Available on Touchline ovens with updated software version 4.10

Vacuum cooking has many advantages: the deferred production from the time of service, the higher output, the preservation of aromas, the freshness of food and a longer shelf life. Let's see them in detail.

- Development and concentration of aromas and flavors more consistent thanks to the vacuum-sealed bag which prevents their dispersion with a consequent reduction of weight loss
- Better quality results, thanks to the use of low temperatures, with a consequent reduction or absence of dehydration of the product
- Maintenance of the typical characteristics of certain perishable products, such as the freshness of fish meat just cooked, that cannot be protected only with the simple action of vacuum packaging or with modified atmosphere
- No food manipulation during cooking
- Absence of oxidation or rancidity in the food thanks to the total removal of oxygen
- Better preservation of the food due to the cooking
- Increased shelf-life of food when compared with conventional cooking
- Reduced use of condiments and seasonings (30-40%) as the concentration of aromas and fat is preserved by vacuum-sealed bag
- Better organization of the workflow in the kitchen
- Possibility to plan raw material purchase with consequent savings
- Increased speed in service
- More time available to sale the food resulting in the cancellation of the quantities unsold and therefore no waste of food

Now, you too can take advantage of the many benefits of Sous-Vide cooking!

- **Product Quality** – consistent and repeatable high quality dishes with minimal weight loss, more natural aroma, flavor, color and vitamin content as all the juices are sealed inside the bag
- **Hygiene and Precision** – possibility to have precise operation and no contamination after the dishes have been vacuum-sealed
- **Efficiency and Organization** – flexibility in planning, handling, storage (increased shelf-life) and regeneration
- **Cost-savings** – savings in raw material, energy costs and cleaning
- **Market and Customer Orientation** – more flexibility in the kitchen allows possibility to offer a more varied menu
- **Staff Management** – flexibility in the kitchen allows staff to prepare the dishes when there is time and to be engaged on more varied range of activities during peak hours
- **Healthier Meals** – less salt and spices are needed and organoleptic properties are better preserved

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



Aluminum 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:

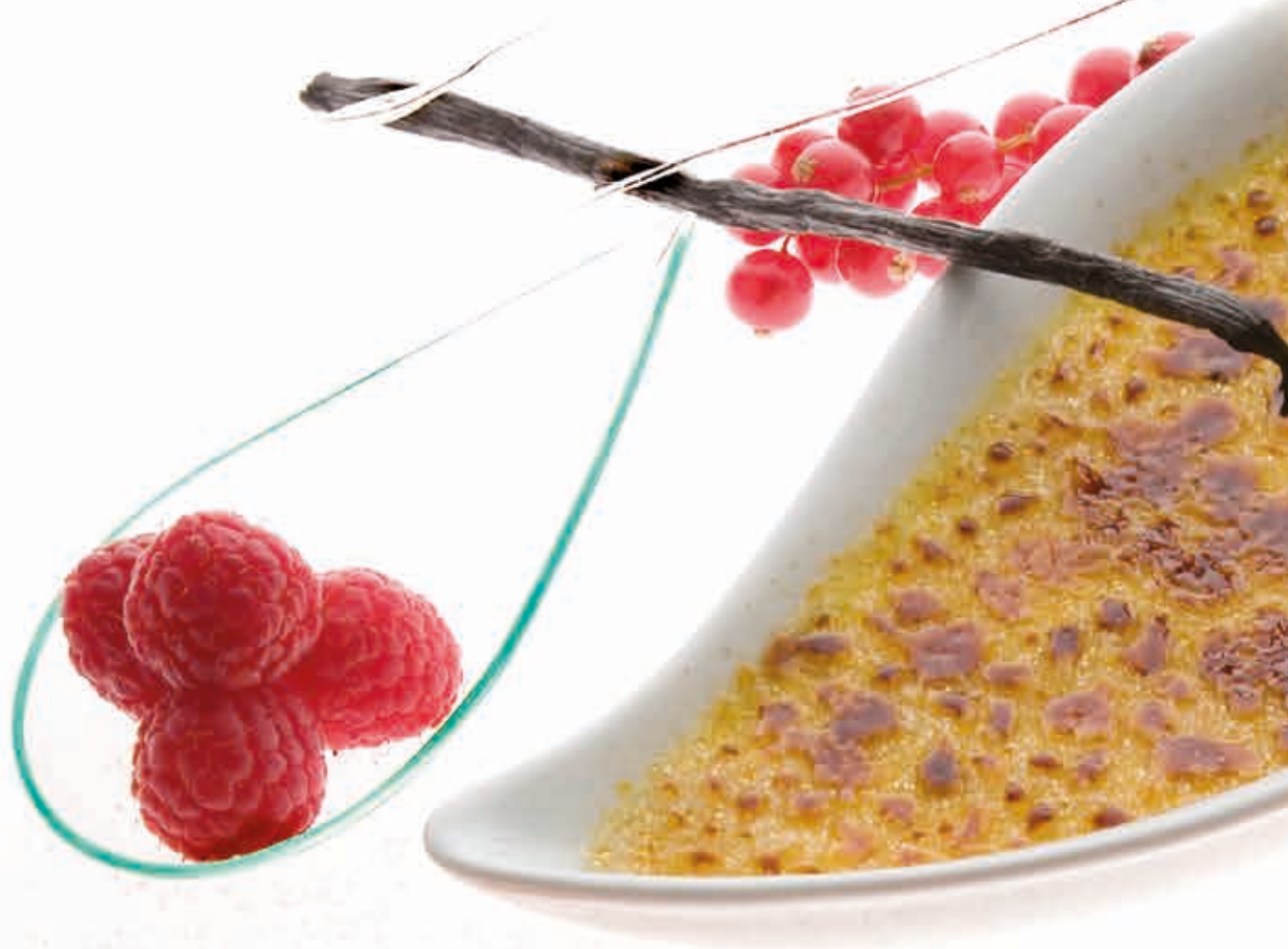
- a special grid to arrange (4 / 8) whole chickens or other poultry in a vertical position making the breast meat particularly juicy and tender, while ensuring crispy and browned skin
- a fat filter placed in the cooking chamber to protect the side walls from grease
- a grease collection kit with tray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



Chicken grid to hold 4 or 8 pieces



Fat filter and grease collection trolley





Touch the reliability

Electrolux, customer oriented

We are convinced that this is the right approach: be competitive on the market and anticipate the customer's requirements, whether it is a question of design, production, marketing or service. In Electrolux we call it "**customer obsession**", because these are our customer's requests, desires, opinions, which drive our actions and our product development.

Production, inspection
and end-of-line test
of all the ovens

Production quality means improved performance over time. "Made by Electrolux" represents, worldwide, a guarantee of high technological and quality standards, customer focused design and product development. In the Electrolux Professional oven platform, all ovens are **quality tested piece by piece** through a 50-60 minute test and inspection, and all the functions are singularly checked by expert technicians before packaging. In addition to this procedure, spot checking is also performed at the end of the line and in the warehouse. Electrolux's high level of quality standards continues to satisfy the ever more demanding customers.

Pre-sales service:
more than 1,000 specialists
ready to assist the customer

A team of **more than 1,000 specialized technicians** throughout the world with one single objective: to design appliances that are easy to use, functional and totally reliable. The constant collaboration between design engineers, technicians and chefs ensures that Electrolux products are made according to exact professional specifications. These specialists are fully prepared to assist the customer in defining the correct workflow and proposing the most functional equipment for the requested specifications whether it be a small restaurant or a large institution.



Project & Quotation Software
for Kitchen Solutions





After-sales service: near the customer, everywhere in the world

When speaking about Electrolux Professional reliability and global presence we speak about **the widest service network** worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance. air-o-steam Touchline is sent, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

- ▶ 2.000 authorized service centers
- ▶ more than 10.000 expert technicians
- ▶ 10-year availability of spare parts from the end of production
- ▶ 98.000 available spare parts on stock
- ▶ 24/48 hours spare parts delivery worldwide

Electrolux Chef Academy: live seminars and chef-to-chef experiences

The Electrolux Chef Academy was created with a specific goal in mind: to **offer the best** in hospitality, education and information services. Dedicated **seminars** free of charge for catering professionals, **live demonstrations** and detailed **instructions** are just a few of the activities offered to more than 6,000 guests that visit us every year. You can try "hands on" the air-o-steam Touchline oven under the guidance of an Electrolux Executive Chef, part of a team of professionals who combine the experience of 'starred' hotels and restaurants with the knowledge of the most innovative concepts in kitchen technology. Each air-o-steam Touchline seminar provides:

- ▶ Technical demo: display functions, working procedures, utilities, correct maintenance.
- ▶ Culinary demo: cooking techniques, ingredients, planning of the new flow in the kitchen, live cooking demos.
- ▶ Buy Touchline and become a member of the Electrolux VIP World. You can view and download recipes, contact an Electrolux Executive Chef and much more by simply visiting your exclusive space at www.electrolux-touchline.com



Electrolux is Peace of Mind

Electrolux is a global leader in household appliances as well as appliances for professional use, selling more than 40 million products to customers in more than 150 markets every year. The company focuses on innovations that are thoughtfully designed, based on extensive consumer insight, to meet the real needs of consumers and professionals.

90 years of leading innovations and design

Axel Wenner-Gren, the founding father of Electrolux, established the principles by which the company still thrives. His dream to improve the quality of life has had a fundamental impact in homes around the world. Today's Electrolux, 90 years later, is a global leader in household appliances as well as appliances for professional use.

"Thinking of you" expresses the Electrolux offering: to maintain a continuous focus on the consumer, whether it's a question of product development, design, production, marketing, logistics or service.

Sustainability

Our aim is to make a positive contribution to sustainable development both through our operations and our products.

We are constantly working to reduce energy consumption from our products and emissions from our factories; working to ensure that our employees and business partners are treated fairly; and striving to be a good neighbor in the communities in which we operate. This is how we apply the concepts of sustainability and outline how we tackle key issues affecting our business.

Group codes, policies and initiatives help us secure an environmentally-sound, ethically-driven, people-focused and safe working environment where we operate.

We apply robust management systems based on ISO14001 and ISO9001. More than that, our own tailor-made ALFA program (Awareness - Learning - Feedback - Assessment) manages Code of Conduct compliance and through our EPA (environmental performance assessment) we manage environmental concerns.

Wherever we operate in the world, we seek to be a responsible player. This also includes emphasizing, monitoring and following-up that our suppliers demonstrate high standards for workplace conduct and environmental protection. We believe that running business this way reduces risk and enhances our long-term viability in the marketplace.

To follow are some of the "recognitions" received.





DOW JONES SUSTAINABILITY WORLD INDEX

In 2009, for the tenth time, Electrolux is included in the prestigious Dow Jones Sustainability World Index, the first stock index which comprises the world's leading Companies driven by a responsible and sustainable approach, with a special attention to the environmental and social issues.



UNITED NATIONS GLOBAL COMPACT

Electrolux is a participant in the United Nations Global Compact, an international initiative that brings together companies, UN agencies, labor and civil society to promote ten principles in the areas of human rights, labor, the environment and anti-corruption.



WWF

Since 1993, Electrolux and WWF cooperate to promote better environmental sensibility. This activity began when there were no other existing certifications and WWF selected the greenest products to be recommended to those consumers who were most sensitive to energy efficiency.



UK - ECA (ENHANCED CAPITAL ALLOWANCE)

Certification is bestowed to the most efficient products in terms of energy savings. These products are checked and included in the ETL (Energy Technology List), which certifies their high energy efficiency. The products listed in the ETL offer significant long-term financial benefits and reduced CO₂ emissions.



SUSTAINABLE ENERGY AWARD

In 2007, the European Commission delivers this prize to Electrolux in the "Corporate Commitment" category, for its ongoing efforts to reduce energy consumption in factories, products and services, and to make the consumers more and more aware of the importance of a sustainable development.



FTSE4Good

FTSE 4 GOOD

Since 2000, Electrolux has been included in the FTSE4Good stock index which measures and rewards the performance of companies that meet globally recognised corporate responsibility standards. FTSE is an independent company held by the London Stock Exchange and Financial Times.



RoHS (RESTRICTION OF HAZARDOUS SUBSTANCES)

A severe internal policy, stricter than the law, limits the choice of the materials and adds to the RoHS European directive (adopted in 2003 by the European Union) - which prevents Companies from using hazardous materials and components - the Restricted Material List Electrolux. The global presence amplifies the effects and makes Electrolux Professional exporter of "environmental sensibility", by spreading some of the strictest European laws to the whole supply chain in every country.



THE NETHERLANDS - EIA (ENERGY INVESTMENT ALLOWANCE)

This tax relief program provides direct financial incentives to Dutch companies that invest in energy-saving and sustainable equipment.



KLD GLOBAL CLIMATE 100

Electrolux is included in the KLD Global Climate 100 index that identifies the 100 companies in the world with the greatest potential for mitigating immediate and long-term causes of climate change. KLD, in partnership with the Global Energy Network Institute (GENI), created the KLD Global Climate 100 index to aid sustainable investments.



RECYCLABILITY

According to the Company policy and to their own nature, the solutions by Electrolux Professional guarantee a high level of components recyclability (up to 95%).



ENVIRONMENTAL CERTIFICATION ISO 14001

Since 1995, the factories of Electrolux Professional achieved this important certification which helps Companies improve their environmental quality. Beginning in 1996, the water and energy consumption for each piece produced has been reduced respectively by 50% and 20%.



THE NETHERLANDS - GASTEC

Kiwa Gastec is a European leader in the field of testing and certification of gas related products. The Kiwa Gastec certification tests and certifies both products and quality management systems. It assesses the safety, efficiency and quality of safety and control devices, distribution, installation of pipe systems and appliances. air-o-steam® ovens by Electrolux Professional achieved a double Gastec certification, both for high efficiency and reduced pollutant emissions (CO and NO_x).



DENMARK - GO' ENERGI (THE DANISH ENERGY SAVING LABEL)

Go' Energi, an independent, public organisation under the Danish Ministry of Climate and Energy, creating energy efficiency in Denmark. For a full list of recommended products, see www.savingtrust.dk.





Range and accessories

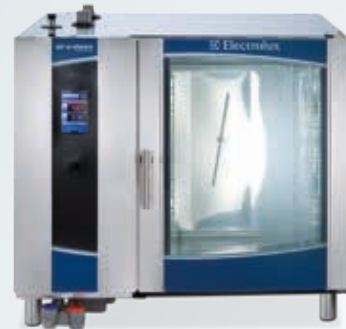
A complete range



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 operation with right locking (20 GN models)



20 GN 1/1 - electric/gas
External dimensions (wxdxh)
993x957x1795 mm



20 GN 2/1 - electric/gas
External dimensions (wxdxh)
1243x1107x1795 mm

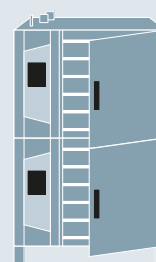
- 2-step opening for protection against steam exit (as option on 6 and 10 GN models)
- Door drip pan with automatic drain (6 and 10 GN models)
- Door locking positions at 60°/110°/180°
- External panels in AISI 304
- Cooking chamber in AISI 304
- Seam-free hygienic cooking cabinet with rounded corners
- 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

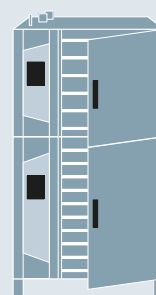
Connection and installation, conformity marks

- 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

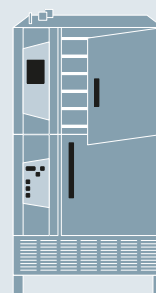
Tower execution



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

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



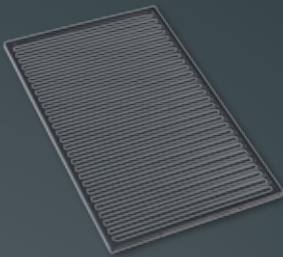
Trolley for roll-in rack and thermal blanket



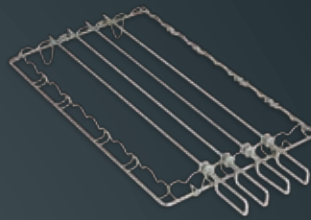
Banquet rack and trolley for plates



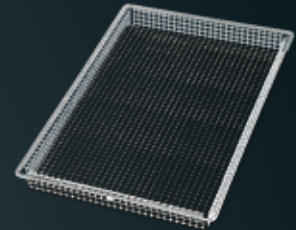
Tray racks and trolley (GN, 400x600 mm)



Aluminum oven
grill GN 1/1



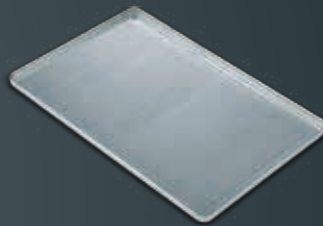
Universal skewer rack



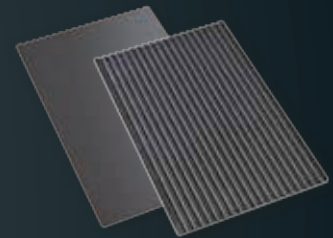
Frying basket GN 1/1



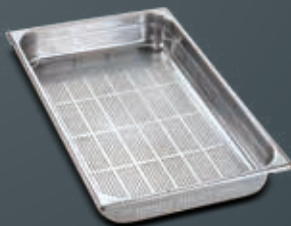
Baking tray for baguettes
in perforated aluminum
with silicon coating



Baking tray in aluminum
400x600x20 mm



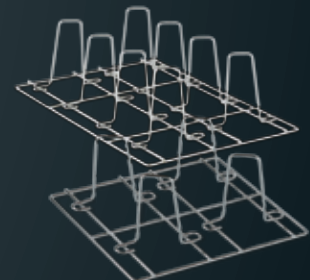
Frying griddle GN 1/1 - ribbed
and smooth side



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

