



Electrolux

air-o-system
Range overview



Index

Electric air-o-steam Touchline ovens	6
Gas air-o-steam Touchline ovens	9
Electric air-o-convect Touchline ovens	14
Gas air-o-convect Touchline ovens	16
Electric air-o-steam ovens	20
Gas air-o-steam ovens	23
Electric air-o-convect ovens	28
Gas air-o-convect ovens	31
30 kg air-o-chill blast chiller-freezers compatible with 6 1/1 grid ovens	36
50 kg air-o-chill blast chiller-freezers compatible with 10 1/1 grid ovens	36
70 kg air-o-chill blast chiller-freezers compatible with 10 2/1 grid ovens	36
100 kg air-o-chill blast chiller-freezers compatible with 20 1/1 grid ovens	37
180 kg air-o-chill blast chiller freezers for trolleys	37

air-o-steam® Touchline

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.



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.

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**.

lambda sensor

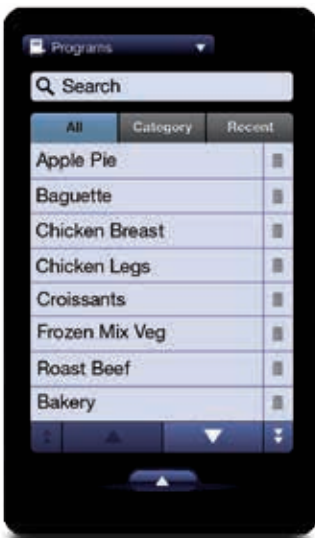
Lambda sensor, for the perfect measurement of humidity within the cooking chamber to guarantee **perfect cooking conditions** at all times.

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.



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!



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!

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.

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**.

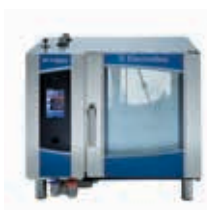
integrated spray unit

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).

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.

Electric air-o-steam Touchline ovens - 6 1/1 grids



	267200	267300	267210	267220
Power supply	Electric	Electric	Electric	Electric
Number of grids	6	6	5	6
Runner pitch - mm	65	65	80	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Electric power - kW	10.1	10.1	10.1	10.1
Electric amperage - A	15	15	15	25
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Boiler AISI316L		•		

Electric air-o-steam Touchline ovens - 6 1/1 grids



	267230	267240	267250	267350
Power supply	Electric	Electric	Electric	Electric
Number of grids	6	6	6	6
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Electric power - kW	10.1	10.1	10.1	10.1
Electric amperage - A	29	13	15	15
Electrical connection	200 V 3 50/60Hz	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version		•	•	
Australian version				•

Electric air-o-steam Touchline ovens - 10 1/1 grids



	267202	267302	267212	267222
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	10	8	10
Runner pitch - mm	65	65	80	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Electric power - kW	17.5	17.5	17.5	17.5
Electric amperage - A	25	25	25	44
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Boiler AISI316L		•		

Electric air-o-steam Touchline ovens - 10 1/1 grids



	267232	267242	267252	267352
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Electric power - kW	17.5	17.5	17.5	17.5
Electric amperage - A	51	23	25	25
Electrical connection	200 V 3 50/60Hz	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version		•	•	
Australian version				•

Electric air-o-steam Touchline ovens - 10 2/1 grids



	267203	267303	267353	267223
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	1208	1208	1208	1208
depth	1065	1065	1065	1065
height	1058	1058	1058	1058
Electric power - kW	25	25	25	25
Electric amperage - A	36	36	36	36
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Boiler AISI316L		•		
Australian version				•

Electric air-o-steam Touchline ovens - 20 1/1 grids



	267204	267304	267214	267224
Power supply	Electric	Electric	Electric	Electric
Number of grids	20	20	16	20
Runner pitch - mm	63	63	80	63
External dim. - mm				
width	993	993	993	993
depth	957	957	957	957
height	1795	1795	1795	1795
Electric power - A (kW)	34.5	34.5	34.5	34.5
	50	50	50	87
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Boiler AISI316L		•		

Electric air-o-steam Touchline ovens - 20 1/1 grids



	267234	267244	267254	267354
Power supply	Electric	Electric	Electric	Electric
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dim. - mm				
width	993	993	993	993
depth	957	957	957	957
height	1795	1795	1795	1795
Electric power - kW	34.5	34.5	34.5	34.5
Electric amperage - A	100	45	50	50
Electrical connection	200 V 3 50/60Hz	440 V 3 60Hz	400 V 3 50Hz	400 V 3 50Hz
Marine version		•	•	
Australian version				•

Electric air-o-steam Touchline ovens - 20 2/1 grids



	267205	267305	267355
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz
Boiler AISI316L		•	
Australian version			•

Electric air-o-steam Touchline ovens - 20 2/1 grids



	267225	267245	267255
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	230 V 3 50/60Hz	440 V 3N 50/60Hz	400 V 3N 50/60Hz
Marine version		•	•

Gas air-o-steam Touchline ovens - 6 1/1 grids



	267700	267780	267710	267800
Power supply	Gas	Gas	Gas	Gas
Number of grids	6	6	6	6
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Gas power - kW (BTU/h)	17 (57953)	17 (57953)	17 (57953)	17 (57953)
Electric power - kW	0.25	0.25	0.25	0.25
Electric amperage - A	1.1	1.1	1.1	1.1
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam Touchline ovens - 10 1/1 grids



	267702	267782	267712	267802
Power supply	Gas	Gas	Gas	Gas
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Gas power - kW (BTU/h)	35 (119315)	35 (119315)	35 (119315)	35 (119315)
Electric power - kW	0.3	0.3	0.3	0.3
Electric amperage - A	1.3	1.3	1.3	1.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam Touchline ovens - 10 2/1 grids



	267703	267783	267713	267803
Power supply	Gas	Gas	Gas	Gas
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	1208	1208	1208	1208
depth	1065	1065	1065	1065
height	1058	1058	1058	1058
Gas power - kW (BTU/h)	45 (153405)	45 (153405)	45 (153405)	45 (153405)
Electric power - kW	1	1	1	1
Electric amperage - A	4.3	4.3	4.3	4.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam Touchline ovens - 20 1/1 grids



	267704	267784	267714	267804
Power supply	Gas	Gas	Gas	Gas
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dim. - mm				
width	993	993	993	993
depth	957	957	957	957
height	1795	1795	1795	1795
Gas power - kW (BTU/h)	58 (197722)	58 (197722)	58 (197722)	58 (197722)
Electric power - kW	0.5	0.5	0.5	0.5
Electric amperage - A	2.2	2.2	2.2	2.2
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam Touchline ovens - 20 2/1 grids



	267705	267785	267715	267805
Power supply	Gas	Gas	Gas	Gas
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dim. - mm				
width	1243	1243	1243	1243
depth	1107	1107	1107	1107
height	1795	1795	1795	1795
Gas power - kW (BTU/h)	323855 (95)	323855 (95)	323855 (95)	323855 (95)
Electric power - kW	2	2	2	2
Electric amperage - A	8.7	8.7	8.7	8.7
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

air-o-convect Touchline

Achieve excellent food quality, consistency and save up to 50%, thanks to the unique air-o-convect Touchline ovens.



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.

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 (77° F - 572° F or 25° C - 300° C) with an automatic moistener with 11 settings from zero to high moisture.

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**.

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-convect 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.

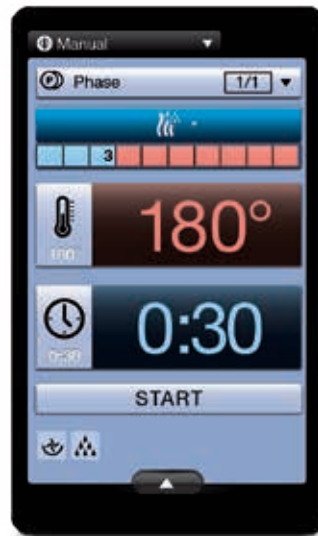
air-o-flow

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.



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!

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**.

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.

Electric air-o-convect Touchline ovens - 6 1/1 grids



	266200	266220	266350
Power supply	Electric	Electric	Electric
Number of grids	6	6	6
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Electric power - kW	10.1	10.1	10.1
Electric amperage - A	15	25	15
Electrical connection	400 V 3N 50/60Hz	230V 3 50/60Hz	400V 3N 50/60Hz
Australian version			•

Electric air-o-convect Touchline ovens - 10 1/1 grids



	266202	266222	266352
Power supply	Electric	Electric	Electric
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Electric power - kW	17.5	17.5	17.5
Electric amperage - A	25	44	25
Electrical connection	400 V 3N 50/60Hz	230V 3 50/60Hz	400V 3N 50/60Hz
Australian version			•

Electric air-o-convect Touchline ovens - 10 2/1 grids



	266203	266353	266223
Power supply	Electric	Electric	Electric
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	1208	1208	1208
depth	1065	1065	1065
height	1058	1058	1058
Electric power - kW	25	25	25
Electric amperage - A	36	36	36
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Australian version		•	

Electric air-o-convect Touchline ovens - 20 1/1 grids



	266204	266224	266354
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Electric power - kW	34.5	34.5	34.5
Electric amperage - A	50	87	50
Electrical connection	400 V 3N 50/60Hz	230 V 3 50/60Hz	400 V 3N 50/60Hz
Australian version			•

Electric air-o-convect Touchline ovens - 20 2/1 grids



	266205	266355	266225
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230V 3 50/60Hz
Australian version		•	

Gas air-o-convect Touchline ovens - 6 1/1 grids



	266700	266710	266800
Power supply	Gas	Gas	Gas
Number of grids	6	6	6
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Gas power - kW (BTU/h)	10 (34090)	10 (34090)	10 (34090)
Electric power - kW	0.25	0.25	0.25
Electric amperage - A	1.1	1.1	1.1
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect Touchline ovens - 10 1/1 grids



	266702	266712	266802
Power supply	Gas	Gas	Gas
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Gas power - kW (BTU/h)	20 (68180)	20 (68180)	20 (68180)
Electric power - kW	0.3	0.3	0.3
Electric amperage - A	1.3	1.3	1.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect Touchline ovens - 10 2/1 grids



	266703	266713	266803
Power supply	Gas	Gas	Gas
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	1208	1208	1208
depth	1065	1065	1065
height	1058	1058	1058
Gas power - kW (BTU/h)	27 (92043)	27 (92043)	27 (92043)
Electric power - kW	1	1	1
Electric amperage - A	4.3	4.3	4.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect Touchline ovens - 20 1/1 grids



	266704	266714	266804
Power supply	Gas	Gas	Gas
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Gas power - kW (BTU/h)	40 (136360)	40 (136360)	40 (136360)
Electric power - kW	0.5	0.5	0.5
Electric amperage - A	2.2	2.2	2.2
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect Touchline ovens - 20 2/1 grids



	266705	266715	266805
Power supply	Gas	Gas	Gas
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Gas power - kW (BTU/h)	55 (187495)	55 (187495)	55 (187495)
Electric power - kW	2	2	2
Electric amperage - A	8.7	8.7	8.7
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

air-o-steam®

Ease of use, cooking safety and high food quality guaranteed!



gas burners

air-o-steam **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.

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.

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.

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**.

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**.

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.

Main switch on/off

Cooking cycle selection

- Steam
- Combi cycle: steam + convection
- Convection

Actual temperature

Actual time remaining
Core temperature

Advanced functions

- Pause
- Regeneration
- Pulse Ventilation
- HACCP
- Cleaning functions
- 1/2 fan speed
- Reduced Power
- ECO-Delta
- Cooking chamber exhaust valve control

Double step cooking
(indicated for meats)

Start/stop the cooking process

Pre-set temperature

- Open door indicator
- Steam generator scale build-up indicator
- Steam generator status indicator

Pre-set time
Core temperature

Main control knob

Manual functions

- Manual water injection
- Manual steam generator emptying
- Rapid cooling



Electric air-o-steam ovens - 6 1/1 grids



	268200	268300	268210	268220	268230
Power supply	Electric	Electric	Electric	Electric	Electric
Number of grids	6	6	5	6	6
Runner pitch - mm	65	65	80	65	65
External dim. - mm					
width	898	898	898	898	898
depth	915	915	915	915	915
height	808	808	808	808	808
Electric power - kW	10.1	10.1	10.1	10.1	10.1
Electric amperage - A	15	15	15	25	29
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	200 V 3 50/60Hz
Boiler AISI316L		•			

Electric air-o-steam ovens - 6 1/1 grids



	268240	268250	268350
Power supply	Electric	Electric	Electric
Number of grids	6	6	6
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Electric power - kW	10.1	10.1	10.1
Electric amperage - A	13	15	15
Electrical connection	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version	•	•	
Australian version			•

Electric air-o-steam ovens - 10 1/1 grids



	268202	268302	268212	268222	268232
Power supply	Electric	Electric	Electric	Electric	Electric
Number of grids	10	10	8	10	10
Runner pitch - mm	65	65	80	65	65
External dim. - mm					
width	898	898	898	898	898
depth	915	915	915	915	915
height	1058	1058	1058	1058	1058
Electric power - kW	17.5	17.5	17.5	17.5	17.5
Electric amperage - A	25	25	25	44	51
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	200 V 3 50/60Hz
Boiler AISI316L		•			

Electric air-o-steam ovens - 10 1/1 grids



	268242	268252	268352
Power supply	Electric	Electric	Electric
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Electric power - kW	17.5	17.5	17.5
Electric amperage - A	23	25	25
Electrical connection	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version	•	•	
Australian version			•

Electric air-o-steam ovens - 10 2/1 grids



	268203	268303	268353	268223
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	1208	1208	1208	1208
depth	1065	1065	1065	1065
height	1058	1058	1058	1058
Electric power - kW	25	25	25	25
Electric amperage - A	36	36	36	36
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Boiler AISI316L		•		
Australian version				•

Electric air-o-steam ovens - 20 1/1 grids



	268204	268304	268214	268224	268234
Power supply	Electric	Electric	Electric	Electric	Electric
Number of grids	20	20	16	20	20
Runner pitch - mm	63	63	80	63	63
External dim. - mm					
width	993	993	993	993	993
depth	957	957	957	957	957
height	1795	1795	1795	1795	1795
Electric power - kW	34.5	34.5	34.5	34.5	34.5
Electric amperage - A	50	50	50	87	100
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	200 V 3 50/60Hz
Boiler AISI316L		•			

Electric air-o-steam ovens - 20 1/1 grids



	268244	268254	268354
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Electric power - kW	34.5	34.5	34.5
Electric amperage - A	45	50	50
Electrical connection	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version	•	•	
Australian version			•

Electric air-o-steam ovens - 20 2/1 grids



	268205	268305	268355
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	400 V 3N 50/60Hz
Boiler AISI316L		•	
Australian version			•

Electric air-o-steam ovens - 20 2/1 grids



	268225	268245	268255
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	230 V 3 50/60Hz	440 V 3N 50/60Hz	400 V 3N 50/60Hz
Marine version		•	•

Gas air-o-steam ovens - 6 1/1 grids



	268700	268780	268710	268800
Power supply	Gas	Gas	Gas	Gas
Number of grids	6	6	6	6
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Gas power - kW (BTU/h)	17 (57953)	17 (57953)	17 (57953)	17 (57953)
Electric power - kW	0.25	0.25	0.25	0.25
Electric amperage - A	1.1	1.1	1.1	1.1
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam ovens - 10 1/1 grids



	268702	268782	268712	268802
Power supply	Gas	Gas	Gas	Gas
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Gas power - kW (BTU/h)	35 (119315)	35 (119315)	35 (119315)	35 (119315)
Electric power - kW	0.3	0.3	0.3	0.3
Electric amperage - A	1.3	1.3	1.3	1.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam ovens - 10 2/1 grids



	268703	268783	268713	268803
Power supply	Gas	Gas	Gas	Gas
Number of grids	10	10	10	10
Runner pitch - mm	65	65	65	65
External dim. - mm				
width	1208	1208	1208	1208
depth	1065	1065	1065	1065
height	1058	1058	1058	1058
Gas power - kW (BTU/h)	45 (153405)	45 (153405)	45 (153405)	45 (153405)
Electric power - kW	1	1	1	1
Electric amperage - A	4.3	4.3	4.3	4.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam ovens - 20 1/1 grids



	268704	268784	268714	268804
Power supply	Gas	Gas	Gas	Gas
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dim. - mm				
width	993	993	993	993
depth	957	957	957	957
height	1795	1795	1795	1795
Gas power - kW (BTU/h)	58 (197722)	58 (197722)	58 (197722)	58 (197722)
Electric power - kW	0.5	0.5	0.5	0.5
Electric amperage - A	2.2	2.2	2.2	2.2
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

Gas air-o-steam ovens - 20 2/1 grids



	268705	268785	268715	268805
Power supply	Gas	Gas	Gas	Gas
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dim. - mm				
width	1243	1243	1243	1243
depth	1107	1107	1107	1107
height	1795	1795	1795	1795
Gas power - kW (BTU/h)	95 (323855)	95 (323855)	95 (323855)	95 (323855)
Electric power - kW	2	2	2	2
Electric amperage - A	8.7	8.7	8.7	8.7
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
Boiler AISI316L		•		
GPL gas			•	
AGA certified				•

air-o-convect

The most powerful and complete convection ovens with direct steam.



11 humidity settings

air-o-convect is the only oven that guarantees the maintenance of humidity without a steam generator!

Cooking modes include a convection (hot air) cycle (77° F - 572° F or 25° C - 300° C) with an automatic moistener with 11 settings from zero to high moisture.

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**.

gas burners

air-o-convect **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.

air-o-flow

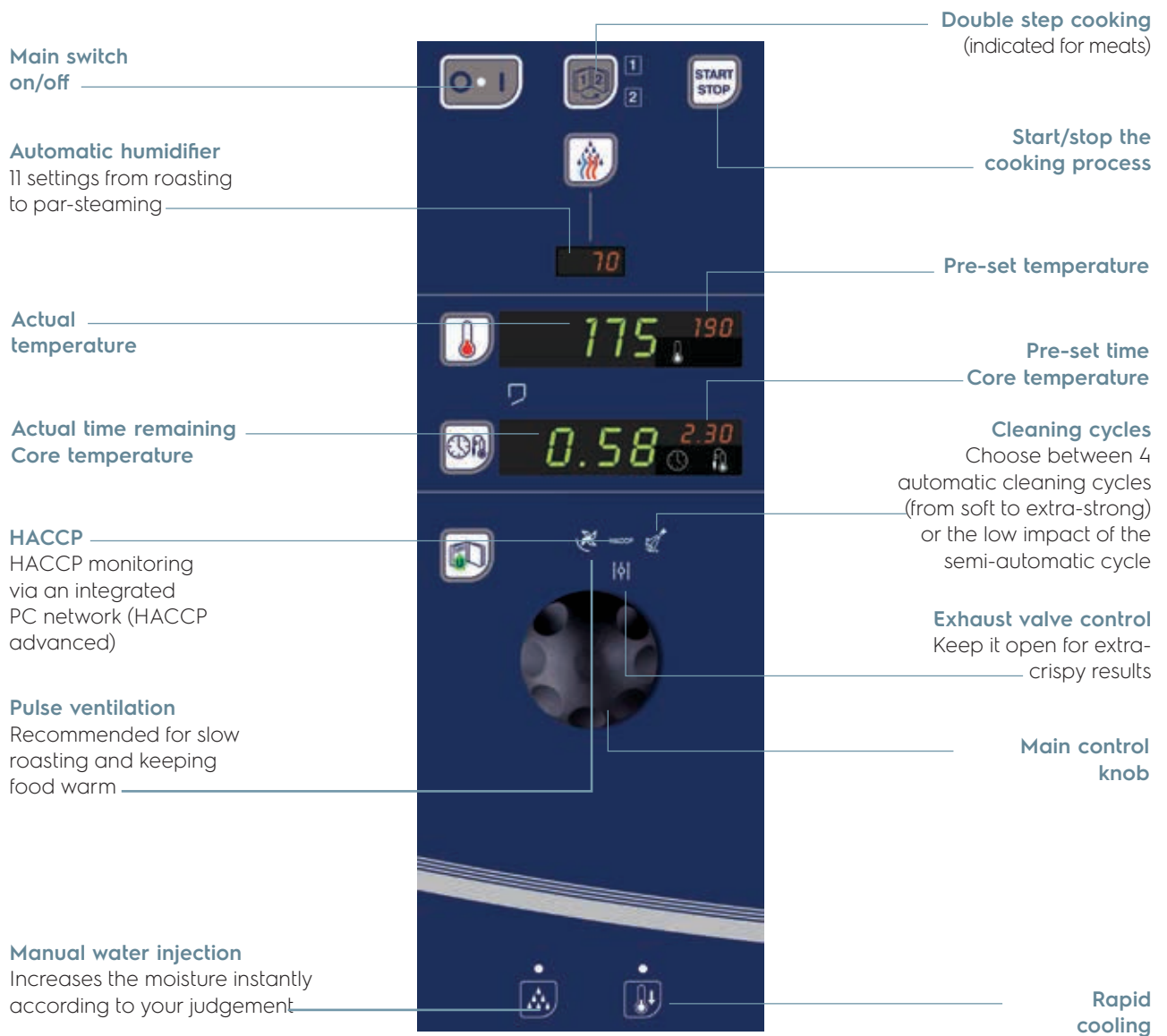
This system guarantees **uniform heat distribution** and constant temperature in the cooking chamber, thanks to the revolutionary bi-functional fan and the Air Circulation System, thus ensuring **great cooking evenness** and excellent results in terms of food browning, crispiness, taste and flavor.

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**.

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.



Electric air-o-convect ovens - 6 1/1 grids



	269200	269210	269220	269330
Power supply	Electric	Electric	Electric	Electric
Number of grids	6	5	6	5
Runner pitch - mm	65	80	65	80
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Electric power - kW	10.1	10.1	10.1	10.1
Electric amperage - A	15	15	25	15
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	400 V 3N 50/60Hz
Bakery - 600X400 mm grid				•

Electric air-o-convect ovens - 6 1/1 grids



	269240	269250	269350
Power supply	Electric	Electric	Electric
Number of grids	6	6	6
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	808	808	808
Electric power - kW	10.1	10.1	10.1
Electric amperage - A	13	15	15
Electrical connection	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version	•	•	
Australian version			•

Electric air-o-convect ovens - 10 1/1 grids



	269202	269212	269222	269332
Power supply	Electric	Electric	Electric	Electric
Number of grids	10	8	10	8
Runner pitch - mm	65	80	65	80
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Electric power - kW	17.5	17.5	17.5	17.5
Electric amperage - A	25	25	44	25
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	400 V 3N 50/60Hz
Bakery - 600X400 mm grid				•

Electric air-o-convect ovens - 10 1/1 grids



	269242	269252	269352
Power supply	Electric	Electric	Electric
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	898	898	898
depth	915	915	915
height	1058	1058	1058
Electric power - kW	17.5	17.5	17.5
Electric amperage - A	23	25	25
Electrical connection	440 V 3 60Hz	400 V 3 50Hz	400 V 3N 50/60Hz
Marine version	•	•	
Australian version			•

Electric air-o-convect ovens - 10 2/1 grids



	269203	269353	269223
Power supply	Electric	Electric	Electric
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	1208	1208	1208
depth	1065	1065	1065
height	1058	1058	1058
Electric power - kW	25	25	25
Electric amperage - A	36	36	36
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Australian version		•	

Electric air-o-convect ovens - 20 1/1 grids



	269204	269214	269224	269354
Power supply	Electric	Electric	Electric	Electric
Number of grids	20	16	20	20
Runner pitch - mm	63	80	63	63
External dim. - mm				
width	993	993	993	993
depth	957	957	957	957
height	1795	1795	1795	1795
Electric power - kW	34.5	34.5	34.5	34.5
Electric amperage - A	50	50	87	50
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz	400 V 3N 50/60Hz
Australian version				•

Electric air-o-convect ovens - 20 2/1 grids



	269205	269355	269225
Power supply	Electric	Electric	Electric
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Electric power - kW	50	50	50
Electric amperage - A	72	72	72
Electrical connection	400 V 3N 50/60Hz	400 V 3N 50/60Hz	230 V 3 50/60Hz
Australian version		•	

Gas air-o-convect ovens - 6 1/1 grids



	269700	269710	269790	269800
Power supply	Gas	Gas	Gas	Gas
Number of grids	6	6	5	6
Runner pitch - mm	65	65	80	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	808	808	808	808
Gas power - kW (BTU/h)	10 (34090)	10 (34090)	10 (34090)	10 (34090)
Electric power - kW	0.25	0.25	0.25	0.25
Electric amperage - A	1.1	1.1	1.1	1.1
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•		
Bakery - 600X400 mm grid			•	
AGA certified				•

Gas air-o-convect ovens - 10 1/1 grids



	269702	269712	269792	269802
Power supply	Gas	Gas	Gas	Gas
Number of grids	10	10	8	10
Runner pitch - mm	65	65	80	65
External dim. - mm				
width	898	898	898	898
depth	915	915	915	915
height	1058	1058	1058	1058
Gas power - kW (BTU/h)	20 (68180)	20 (68180)	20 (68180)	20 (68180)
Electric power - kW	0.3	0.3	0.3	0.3
Electric amperage - A	1.3	1.3	1.3	1.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•		
Bakery - 600X400 mm grid			•	
AGA certified				•

Gas air-o-convect ovens - 10 2/1 grids



	269703	269713	269803
Power supply	Gas	Gas	Gas
Number of grids	10	10	10
Runner pitch - mm	65	65	65
External dim. - mm			
width	1208	1208	1208
depth	1065	1065	1065
height	1058	1058	1058
Gas power - kW (BTU/h)	27 (92043)	27 (92043)	27 (92043)
Electric power - kW	1	1	1
Electric amperage - A	4.3	4.3	4.3
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect ovens - 20 1/1 grids



	269704	269714	269804
Power supply	Gas	Gas	Gas
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	993	993	993
depth	957	957	957
height	1795	1795	1795
Gas power - kW (BTU/h)	40 (136360)	40 (136360)	40 (136360)
Electric power - kW	0.5	0.5	0.5
Electric amperage - A	2.2	2.2	2.2
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Gas air-o-convect ovens - 20 2/1 grids



	269705	269715	269805
Power supply	Gas	Gas	Gas
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dim. - mm			
width	1243	1243	1243
depth	1107	1107	1107
height	1795	1795	1795
Gas power - kW (BTU/h)	55 (187495)	55 (187495)	55 (187495)
Electric power - kW	2	2	2
Electric amperage - A	8.7	8.7	8.7
Electrical connection	230 V 1N 50/60Hz	230 V 1N 50/60Hz	230 V 1N 50/60Hz
GPL gas		•	
AGA certified			•

Notes

blast chiller - freezers

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.



Norms profile selection

Through this function, it is possible to select the reference norms (**UK** and **NF** are pre-programmed). A third profile, can be created to match local or customer specific regulations.

cruise cycle

The 'Cruise' cycle automatically controls the chilling process according to the type and size of the food load. It terminates the process within the normative limits and **preserves the food quality** without "superficial burns".

5 Chilling/freezing cycle selection:

- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding

air-o-start

No need for pre-cooling for a **more streamlined process**. air-o-start is activated automatically after more than 24 hours of inactivity of the air-o-chill®.

air-o-check

Guarantees the **safety of the chilling or freezing** cycles, even if the core probe has not been inserted correctly.

USB connection

To download HACCP data from the blast chiller (time, cavity temperature, alarms, and probe temperature).

Adjustable set-up in terms of language, sample frequency and data storage set. Languages available are English, Italian, Spanish, French, German and Swedish.

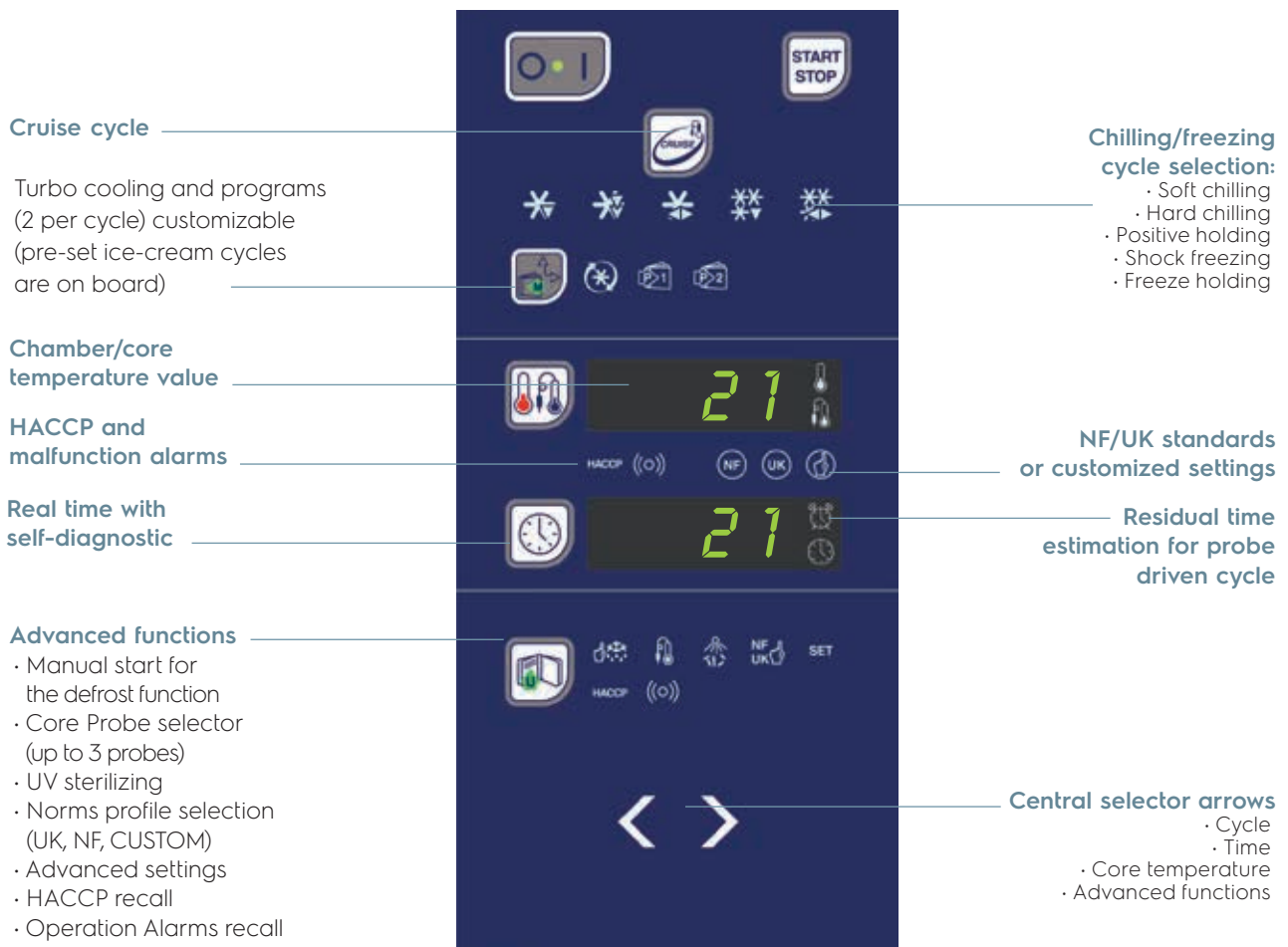
Default set-up is in English with 120-second frequency and 30-day rolling data storage.

ARTE

ARTE: Algorithm for Residual Time Estimation tells when the chilling or the freezing will be over and the chiller is free to be used for another cycle. It allows **better planning of kitchen** activities.

Turbo Cooling

The 'Turbo Cooling' cycle allows the user to set a working temperature between -41.8° F and +37.4° F or -41 and +3° C. The Chiller works to keep the set temperature, the impellers are always on and **defrosting is automatically managed**. It's the perfect tool for very busy kitchens and pastry shops.



Two 'Ice Cream' cycles

- **Freeze & Hold** (program 1) is required right after the ice cream is produced (generally the ice cream comes out at 9° F or -7° C). By probe or time, the chiller brings the ice cream fresh from production down to the target temperature of 7° F or -14° C (can be modified via software) then automatically passes to holding.
- **Turbo Freezing** (program 2) is used to firm the shape of the ice cream ready to be put in a display counter. The working temperature is set at 3° F or -16° C directly by the chef in order to make the freezer a storage point for ready to serve ice cream.

Multipurpose structure

With the new multi-purpose internal structure it is possible to fit ice cream basins, pastry grids 23.6" x 15.7" or 600x400 mm and GN trays.

Full **flexibility is guaranteed**: the configuration can be easily changed from GN to 600x400 mm by simply moving the vertical rails. Adjust the levels using as many as you want; in .78" or 20 mm pitch to suit every need.

30 kg air-o-chill blast chiller-freezers compatible with 6 1/1 grid ovens



	727667	727665	727660	727700
Capacity - kg (lb)	30/25 (66/55)	30/25 (66/55)	30/25 (66/55)	30/25 (66/55)
Grid type *	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream
Number of positions	18	18	18	18
Runner pitch - mm	20	20	20	20
External dim. - mm				
width	897	897	897	897
depth	1007	1007	1007	1007
height	1060	1020	1020	1020
Refrigeration unit	Built-In	Built-In	Built-In	Remote
Refrigerant type	R404a	R404a	R404a	R404a
Electric power - kW	1.94	1.94	2.35	1.092
Electric amperage - A	4.5	4.5	5.9	4.5
Electrical connection	400 V 3N 50Hz	400 V 3N 50Hz	380-400V 3N 60Hz	380-400V 3N 60Hz
Tower execution		•		

50 kg air-o-chill blast chiller-freezers compatible with 10 1/1 grid ovens



	727669	727670	727661
Capacity - kg (lb)	50/50 (110/110)	50/50 (110/110)	50/50 (110/110)
Grid type *	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream
Number of positions	36	36	36
Runner pitch - mm	20	20	20
External dim. - mm			
width	895	895	895
depth	1009	1009	1009
height	1730	1730	1730
Refrigeration unit	Built-In	Remote	Built-In
Refrigerant type	R404a	R404a	R404a
Electric power - kW	4.26	0.42	4.2
Electric amperage - A	8.2	0.79	10
Electrical connection	400V 3N 50Hz	230V 1N 50Hz	380-400V 3N 60Hz

70 kg air-o-chill blast chiller-freezers compatible with 10 2/1 grid ovens



	727674	727675	727662
Capacity - lb (kg)	70/70 (154/154)	70/70 (154/154)	70/70 (154/154)
Grid type *	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream	600x400mm; GN 1/1; Ice Cream
Number of positions	36	36	36
Runner pitch - mm	20	20	20
External dim. - mm			
width	1250	1250	1250
depth	1160	1160	1160
height	1730	1730	1730
Refrigeration unit	Built-In	Remote	Built-In
Refrigerant type	R404a	R404a	R404a
Electric power - kW	4.97	0.45	5.65
Electric amperage - A	12	8.91	12.8
Electrical connection	400V 3N 50Hz	230V 1N 50Hz	380-400V 3N 60Hz

* Grids are not included

100 kg air-o-chill blast chiller-freezers compatible with 20 1/1 grid ovens



	727677
Capacity - kg (lb)	100/85 (220/187)
Trolley type *	GN 1/1
Number of trolleys	1
External dim. - mm	
width	1040
depth	920
height	1741
Refrigeration unit	Remote
Refrigerant type	R404a
Electric power - kW	0.88
Electric amperage - A	4.5
Electrical connection	400V 3N 50Hz

120 kg air-o-chill blast chiller-freezers compatible with 20 2/1 grid ovens



	727697	727698	727683	727682
Capacity - kg (lb)	120 (264)	120 (264)	120 (264)	120 (264)
Trolley type *	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Number of trolleys	1	1	1	1
External dim. - mm				
width	1400	1400	1400	1400
depth	1206	1206	1206	1206
height	2265	2265	2265	2265
Refrigeration unit	Remote	Built-in	Remote	Built-in
Refrigerant type	R404a	R404a	R404a	R404a
Electric power - kW	1,9	6,51	1,74	9,6
Electric amperage - A	5	14	6,7	17
Electrical connection	380-415 V 3N 50/60 Hz	400 V 3N 50 Hz	380-415 V 3N 50/60 Hz	380-400 V 3N 60 Hz

180 kg air-o-chill blast chiller freezers for trolleys



	726679	727686	727685	727684
Capacity - kg (lb)	180/170 (396/375)	180/170 (396/375)	180/170 (396/375)	180/170 (396/375)
Trolley type *	GN 2/1	GN 2/1	GN 2/1	GN 2/1
External dim. - mm				
width	1400	1400	1400	1400
depth	1206	1206	1206	1206
height	2473	2473	2265	2265
Refrigeration unit	Built-In	Built-In	Remote	Remote
Refrigerant type	R404a	R404a	R404a	R404a
Electric power - kW	8.34	8.34	1.74	1.74
Electric amperage - A	21	21	5	6.7
Electrical connection	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz	380-400V 3N 60Hz
Roll-in	•	•	•	•
Delivered disassembled		•		

180 kg air-o-chill blast chiller freezers for trolleys



	727687	727678	727680
Capacity - kg (lb)	180/170 (396/375)	180/170 (396/375)	180/170 (396/375)
Trolley type *	GN 2/1	GN 2/1	2xGN 1/1
External dim. - mm			
width	1400	1400	1400
depth	1206	1206	1206
height	2265	2265	2265
Refrigeration unit	Remote	Remote	Remote
Refrigerant type	R404a	R404a	R404a
Electric power - kW	1.74	1.74	3.28
Electric amperage - A	5	5	6.5
Electrical connection	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz
Roll-in	•	•	•
Pass-through		•	
Delivered disassembled	•		•
Insulated floor			

* Trolley is not included

180 kg air-o-chill blast chiller freezers for trolleys



	727701	727663	727664
Capacity - kg (lb)	180/170 (396/375)	180/170 (396/375)	180/170 (396/375)
Trolley type *	GN 2/1	GN 2/1	2xGN 1/1
External dim. - mm			
width	1400	1400	1400
depth	1206	1206	1206
height	2265	2265	2265
Refrigeration unit	Built-In	Remote	Remote
Refrigerant type	R404a	R404a	R404a
Electric power - kW	8	1.74	3.28
Electric amperage - A	21	6.7	6.7
Electrical connection	400V 3N 60Hz	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz
Roll-in	•	•	•
Pass-through			
Delivered disassembled			•
Insulated floor		•	•

* Trolley is not included

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

