

ideal  
for **Supermarkets**



air-o-convect  
Touchline



*Thinking of you*  
**Electrolux**

# Improve your business with air-o-convect Touchline

*Achieve excellent food quality, consistency and save up to 50%, thanks to the unique solution developed specifically for supermarkets, delicatessens and gourmet food shops.*

- Do you waste too much time programming menus every day for your workers?

**Now you can easily program and store recipes for use time after time.**

- Program and store up to 1000 recipes
- Set multiphase cooking cycles (up to 16 different cooking phases)

- Do you always need a chef present to guarantee appetizing meals?

**With air-o-convect Touchline even the least-experienced worker can prepare high quality meals.**

- Repeat recipes in different locations without compromising the result  
Same quality at all times, everywhere
- Make-it-mine – easily personalize and replicate your oven via USB key
- Save parameters and block control panel to avoid misuse

- Are you sure you're always serving safe food?

**Now you can have constant HACCP control at your fingertips.**

- Automatic, complete control of the safety of your foods
- Avoid risk of bacterial contamination
- Easily download HACCP data to USB key and print

- Have you ever found yourself serving dried out foods?

**With air-o-convect Touchline you'll sell tasty, mouth-watering foods which will keep your customers coming back for more.**

- Choose from 11 different humidity levels – the only oven that maintains humidity without a steam generator
- air-o-flow guarantees uniform temperature for the ideal cooking environment

- How would you like to save time and money instead of having to clean your oven?

**air-o-convect Touchline provides fully automatic cleaning with green features.**

- Fully automatic, just select one of the 4 pre-set cycles and press start
- Reduce running costs up to 50% by activating the green features which optimize the consumption of rinse aid, electricity and water
- IPX5 water protection, even against strong jets of water





# Make your work easier with dedicated accessories



Baking trays



Universal pan - h = 20, 40, 60 mm



Baguette tray



Frying basket



Chicken grids



## Chicken System

Electrolux offers a special package dedicated to the cooking of poultry (chicken grids, fat filter and grease collection trolley)



**Be careful, your water can destroy your oven... and your food!**

Providing the proper water treatment will:

- avoid the risk of altering the taste and appearance of your foods
- reduce scale build-up therefore de-liming is less frequent, thus resulting in additional savings in operating costs
- extend the life of your appliance
- guarantee lower maintenance costs

Electrolux Professional can lead you in the right direction by offering everything you need to save your oven.

- water softener
- water nanofilter
- reverse osmosis filter

Contact your local Electrolux representative for further details.

## 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

