

ideal  
for **Bistrots**



air-o-convect  
Touchline



*Thinking of you*  
**Electrolux**

# Improve your business with air-o-convect Touchline

*Achieve greater flexibility, higher quality and increase your profits, thanks to the unique solution developed specifically for bistros and family restaurants with demanding clientele.*

- Do you waste too much time setting your oven?  
**With air-o-convect Touchline you just need to press 2 simple buttons, start, and walk away.**
  - User friendly, easy to clean, high definition touch screen control
  - Set temperature and time with the touch of a button
  - No instruction manuals, no complicated programming, fully personalized according to your needs
- Do you need to use different appliances to prepare your menus?  
**Now, air-o-convect Touchline is all you'll need.**
  - Flexible, multiple cooking with only one appliance
  - 11 different humidity settings to bake breads, make pastries, fry (without a deep fryer), roast, grill, steam, broil and regenerate sous-vide
- Are you worried about ruining your food during rush hours?  
**Relax, with air-o-convect Touchline this won't happen.**
  - Multitimer, easily manage multiple cooking cycles during rush hours
  - Set one temperature and up to 14 different timers, air-o-convect Touchline will tell you when to remove your food from the oven
  - Eliminate the risk of overcooking and burning
- Would you like to have more free time away from the kitchen and also save money?  
**Cook&Chill with air-o-convect Touchline, you can do this and much more.**
  - Cook&Chill allows you to offer more menu possibilities, always guarantee fresh ingredients, without the risk of food contamination. Cook in the air-o-convect Touchline. Blast chill in the air-o-chill and hold. Then simply regenerate the food as needed
  - Save in labor costs, work during down times
  - Less waste means more money, obtain greater savings and offer high quality meals
- 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
- 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





# Make your work easier with dedicated accessories



Universal pan h = 40 mm



Universal pan h = 60 mm



Frying basket



Frying griddle – ribbed side



Perforated container



Baguette tray



**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

