ideal
for **Schools**

air-o-convect
Touchline

Thinking of you
Electrolux

air-o-convect Touchline makes food children will love

Good food makes a difference. air-o-convect Touchline guarantees children will be served healthy and tasty meals.

● Are you pressed for time before serving meals, do you have too many leftovers?
Cook&Chill with air-o-convect Touchline. Solve these problems 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

● Are you able to guarantee the same appetizing meals in all your schools?
With air-o-convect Touchline even the least-experienced worker can prepare tasty meals for children.

- Easily program and save up to 1000 menus
- Repeat menus in different schools without compromising the result
  Same quality at all times, everywhere
- Make-it-mine – easily personalize and replicate your oven via USB key

● Are you sure you're always serving safe school meals?
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

● Do you need to use different appliances to prepare your weekly school menus?
air-o-convect Touchline is all you need to offer a variety of healthy foods.

- All-in-one – bake, roast, steam, poach, grill, broil, proof, braise and oven fry

● 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

Universal pan h = 40 mm

Universal pan h = 60 mm

Perforated container

Frying basket

Aluminum oven grill

Frying griddle - smooth side

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

The Company reserves the right to change specifications without notice. Pictures are not contractual.

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