

Thinking of you

 **Electrolux**

air-o-system

 **Electrolux**





air-o-chill

air-o-steam





Electrolux

Perfect food... Sure and safe!

air-o-system, a new combi oven and blast chiller, the most innovative solution for a completely integrated Cook&Chill process. air-o-system optimizes the workflow in the kitchen, increases food shelf life and reduces waste. Cook&Chill to perfection while saving money.

Electrolux

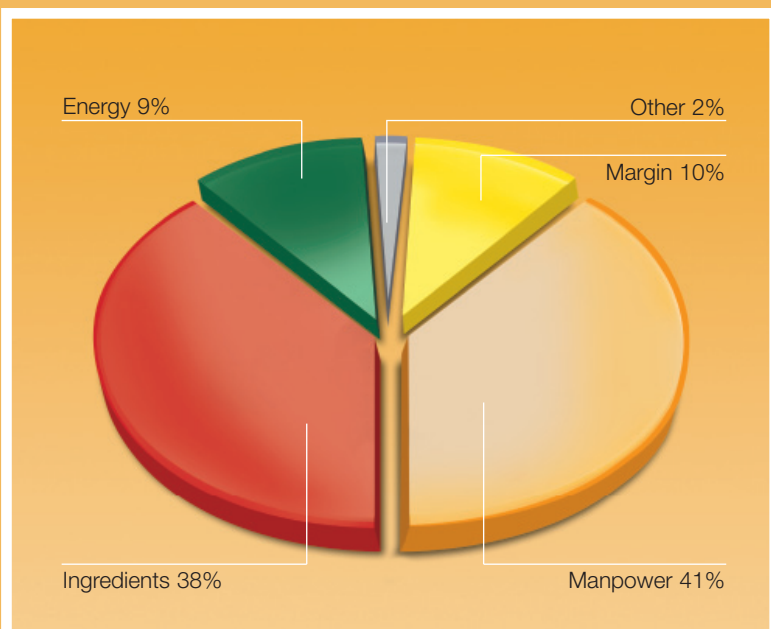
Why choose Electrolux Cook & Chill?



air-o-system takes care of your business



You want to express your creative talent and, at the same time, make it a successful expression of living, an easier way of working. Every element of the Electrolux air-o-system is specifically designed to fit your particular needs.



- Up to 38% of the overall running costs of a kitchen consists of ingredients. Less weight loss results in a huge return on your investments - every gram counts!
- air-o-system presents solutions able to limit food weight loss, but also able to make the whole cooking process simple, clean and safe while saving time and energy
- These solutions begin from defrosting to cooking, from cooking to chilling and freezing and then to food regeneration
- Use the "air-o-system Calculator", in our web site, to understand the potential benefits of the Electrolux Professional solutions for your own business

Annual savings with air-o-system



To make your own calculation enter our web site

www.electrolux.com/foodservice
in the cost saving section.

Calculation factors:

- Meal consists of: 150g of meat and 60g of vegetables
- Cost of meat per kg: 10 Euro
- Cost of vegetable mix per kg: 2 Euro
- 60% of purchased meat is frozen
- Low Temperature Cooking used for 20% of processed meat

Patent pending

air-o-steam



air-o-steam® benefits

Electrolux is continuously innovating even those products which are already innovative and successful. Thanks to this philosophy we created air-o-steam®, a new dimension in cooking.



Perfect cooking

thanks to:

- air-o-clima: perfect atmosphere for all kinds of cooking **Patented**
- air-o-flow: uniform heat distribution **Patented**
- 6 Point Multi Sensor: precise control
- Perfect food quality throughout food flow process - until served

Easy to use

- air-o-clean: automatic built-in cleaning system
- Easy to see control panels (visible from a distance of 12m away)

Time saving

Integrated system solution

- Complete banqueting and handling accessories - designed to perfectly fit ovens and chillers
- Integrated handling throughout the air-o-steam® process
- Allows planning the kitchen workflow more efficiently and effectively

Saving money with air-o-system

- Reduced weight loss - more servings
- Healthier preparation - less fat consumption
- Higher efficiency and lower emission of toxic gases certified by Gastec, 20% less gas consumption



air-o-steam[®]

two ways to interpret the art of cooking

Two ovens, two different styles, a compliment to any kitchen.



Version A



Version B

Version A: for the chef demanding the most from the oven and from himself.

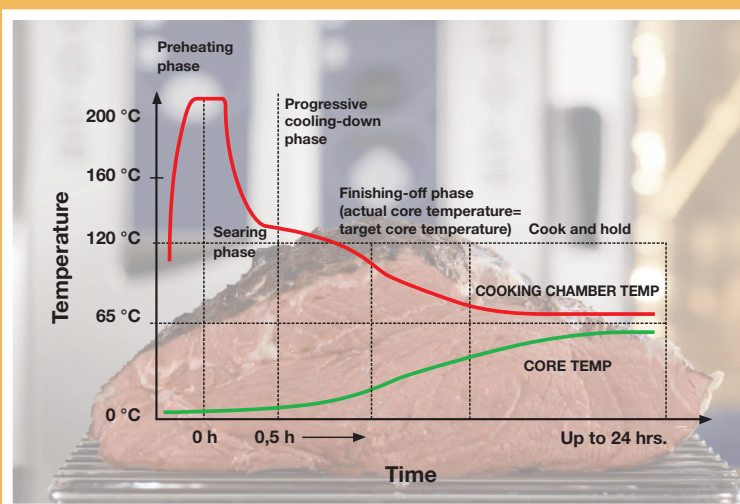
Version B: for the chef whose cooking is driven by his/her personal experience and sensitivity.

Features	Version A	Version B
Humidity control	air-o-clima Patented	By-pass technology
Cleaning	air-o-clean [®]	Semi automatic
Air Circulating System	air-o-flow Patented	air-o-flow Patented
Probe	6 Point Multi Sensor	Core probe
Programs (Cooking phases)	Yes (7)	No (2)
Programs	100 Free 20 Pre-set LTC+ARTE Patent pending	-

Low Temperature Cooking Patent pending

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
- LTC 'fast maturing' process: 1h with LTC is equal to 1 day maturing in the refrigerator; advantage: use of fresh meat!
- Repeatable top results
- Algorithm for Residual Time Estimation (ARTE). Lets your plan ahead, an indicator informs when the cooking process will terminate

Excellent food quality

- Meat retains most of its juices when sliced
- Limited crust thickness (around 1mm)
- Tenderness is guaranteed throughout the joint
- Typical roasting aroma and excellent consistency
- Colour of the slices is consistent throughout

Operation

- Specific for bulk production and banqueting
- Holding 'stand by' solves problems caused by a delay in the arrival of guests
- Extended holding phase for 'fresh cut service', e.g. Pos, Bake-off station
- Standardized quality of food increases your business
- Weight loss is more than halved with respect to the traditional cooking cycles

6 Point Multi Sensor

- 6 sensors, one every 15mm, to measure the temperature of the food at different levels
- Precise temperature monitoring: only the minimum measured temperature is taken into account by the air-o-steam®. This guarantees a precise measurement of the actual core temperature, even if the probe is not inserted properly or is in contact with bone or other parts that heat up faster than the rest of the food

Annual savings with LTC

Patent pending



Calculation factors:

- Meal consists of: 150g of meat
- Cost of meat per kg: 10 Euro
- Low Temperature Cooking Patent pending used for 20% of processed meat per year

air-o-clima Patented 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!

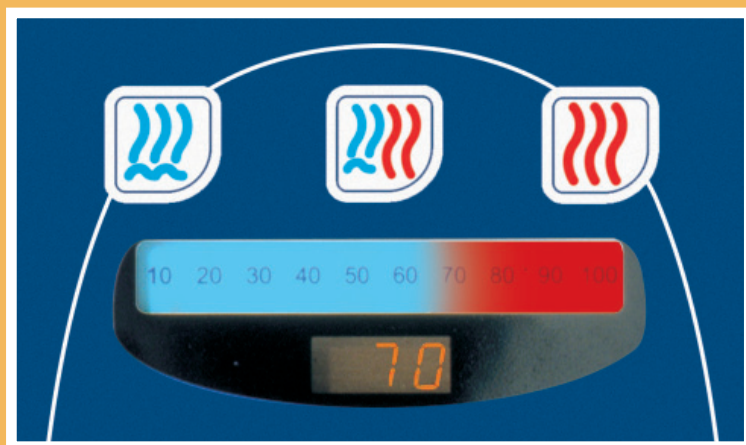


air-o-clima Perfect cooking conditions

- Precise control of cooking atmosphere
- Constant cooking performance: not dependent on food load, guaranteeing throughout the same juiciness, browning and crispiness
- Energy & water saving: the steam generator will produce only the steam 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, thus guaranteeing a perfect cooking atmosphere under all conditions



air-o-flow

perfect evenness

Patented

Air Circulation System, bi-functional fan, air-break system. Three main elements to guarantee a perfect cooking atmosphere under all conditions.



air-o-flow = Perfect evenness



Cooking evenness

- Constant temperature, thanks to the pre-heating of the incoming fresh air
- Heat distribution inside the cooking chamber is kept even thanks to the revolutionary bi-functional fan and the Air Circulation System

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



Banqueting: the integrated solution

Express your talent in total freedom, is the great opportunity of air-o-system. Modularity, technology, evolution of design will please you in a very special way.



Food quality

- Perfect food, sure and safe
- More menu flexibility
- Sous-vide application
- Only one production kitchen for different meals, avoiding risk of food contamination

The air-o-system: Added Value package

- = Higher Quality
- = Greater Savings
- = Higher Margins
- Selective purchasing
- Easier handling – less labour costs
- More efficient work-flow management
- Improved offer – higher turnover
- Energy savings due to reduced cooking times
- Reduced weight loss
- Increased profits

Cooking cycles

automatic pre-heat function (removable via software)



Steam cycle
25 °C to 130 °C

Perfect for all foods that can be cooked in water. Low temperature steam is ideal for very delicate products.

Advantages: maintains nutritional value, colour, texture and typical taste of the products.



Combi cycle
Max. 250 °C

Ideal for all kinds of roasts and meats, stuffed vegetables, lasagne, seafood, bakery products and desserts. **Advantages:** reduced cooking times and food shrinkage – higher yield. Juicy roasts, inviting colours and perfect baking results. Below 50 °C the combi cycle automatically becomes a leavening cycle with a reduced fan speed, suitable for bakery products.



Convection cycle
Max. 300 °C

Ideal for grilling steaks, au gratin, breads, pastries, fresh or frozen convenience products, baking and browning.

Advantages: perfect results, partial and full loads, high energy reserves.

Advanced functions



Pause

Delay Start and allows to insert a pause between sequential cooking phases or at the end of a program.



Regeneration

Pre-programmed, ideal cooking atmosphere for regenerating whole menus, single or multiple portions, banqueting.



Cook and Hold

Ideal for large joints of meat, overnight cooking, can be combined with hot air and steam cooking cycles. It can be also used to keep the food warm and ready to be served. Its gentle intermittent ventilation is suitable for very light items.



HACCP

HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced).



Semi automatic cleaning function

Semi-automatic cleaning program: manual detergent injection – the rest is automatic.



1/2 fan speed

For delicate cooking such as baking cakes, soufflés, fish, large roasts, filets, and other delicate foods. Compatible with all cooking cycles.



1/2 energy

For small loads and overnight cooking, avoids power peaks and reduces running costs.



ECO-Delta:

For delicate cooking of large joints of meat, highest possible quality and reduced weight loss – highest possible yield.



Cooking chamber exhaust valve control

Keeps the exhaust valve open to avoid excess humidity in the chamber.



Manual water injection

Instantly increases the humidity within the cooking chamber by the injection of water. **Advantages:** Improves baking results in terms of crust, colour and surface finish.



Manual Steam generator emptying

Steam generator emptying can be activated manually. Steam generator empties automatically every two hours of use to reduce scale build-up.



Quick cool down

Quick cool down can be activated manually to pass from one type of cooking to another. Quick cool down is activated automatically when necessary (e.g. before air-o-clean starts if temperature in the air-o-steam® is above 70 °C).

air-o-steam®

Prepare an entire menu, from hors d'oeuvres to dessert, using the 3 specific cooking cycles of your air-o-steam® for satisfying even the most demanding guests.

Cooking cycle selection

- Steam
- Combi cycle: steam + convection
- Convection

Actual temperature

Actual time remaining

Core temperature

Advanced functions

Programs Control Set

- Program Settings
- Cooking library
- Delay start
- air-o-clean® programs
- Low temperature cooking with ARTE (Algorithm for Residual Time Estimation)

Patent pending



Patented

air-o-clima humidity control
(preset and actual humidity)

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

air-o-chill[®] blast chiller and freezer

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

The diagram shows a vertical control panel for the air-o-chill blast chiller and freezer. It features a blue background with white icons and text. At the top, there is a 'START STOP' button and a 'CRUISE' button. Below these are five star-shaped icons representing different chilling/freezing cycles. A central digital display shows '88.21' in green. Below the display are buttons for 'HACCP', 'NF', 'UK', and a hand icon. At the bottom, there are two large circular buttons with left and right arrows. Callouts point to various features: 'Cruise cycle' (Patent pending), 'Turbo cooling and programs (2 per cycle)', 'Customizable, by the ice-cream cycles they can be replaced via software', 'Chamber/core temperature value', 'HACCP and malfunction alarms', 'Real time with self-diagnostic', 'Advanced functions' (Manual start for the defrost function, Core Probe selector (up to 3 probes), UV sterilizing, Norms profile selection (UK, NF, CUSTOM), Advanced settings, HACCP recall, Operation Alarms recall), 'Chilling/freezing cycle selection' (Soft chilling, Hard chilling, Positive holding, Shock freezing, Freeze holding), 'NF/UK standards or customized settings', 'Residual time estimation for probe driven cycle', and 'Central selector arrows' (cycle, time, core temperature, advanced functions).

Cruise cycle **Patent pending**

Turbo cooling and programs (2 per cycle)

Customizable, by the ice-cream cycles they can be replaced via software

Chamber/core temperature value

HACCP and malfunction alarms

Real time with self-diagnostic

Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall

Chilling/freezing cycle selection:

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

NF/UK standards or customized settings

Residual time estimation for probe driven cycle

Patent pending

Central selector arrows

- cycle
- time
- core temperature
- advanced functions

 Cruise 		Chilling cycles with probe the ARTE (Algorithm for Residual Time Estimation) activates automatically Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns.
	Soft Chilling air temperature: -2 °C	Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta.
	Hard Chilling air temperature: -20 °C	Ideal for solid or firm foods, such as vegetables (grown below the ground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry.
	Shock freezing air temperature: -36 °C	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time. (Version chiller-freezers)
	Holding at: +3 °C or	Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer. (Version chiller-freezers)
	-22 °C	
	Turbo cooling	Alarms the user to set a working temperature between -36 and +3 °C. Indicated for continuous and bulk production.
	 Customizable Programs (2 per cycle)	Can be replaced (via software) by the "ICE CREAM" Freeze and Hold and the "ICE CREAM" turbo cooling cycles.
		Advanced functions
	Manual start for the defrost function	Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually.
	Core Probe selector	It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food.
	UV sterilizing	Built-in UV lamps (only on request) to sterilize the cooling chamber after use.
	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.
	Settings	Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)
	HACCP recall	Calls up the HACCP events stored in the memory.
	Operation Alarms recall	Calls up the operational events registered by the auto-diagnostic system.



Raw material



Serving



Preparation



Regenerating



Cooking: air-o-steam®



Portioning-Plating



Chilling: air-o-chill®



Holding

air-o-clean

Discover the ideal dimension of contemporary cooking: high technology, easy cleaning, comfort, energy control. Try the air-o-system and feel free. You no longer need to wait until the end of the cleaning cycle.



Automatic built-in cleaning system

- Fully automatic, hassle-free cleaning of the internal chamber at the push of a button
- Built-in and easy to use: no additional devices or tools have to be inserted, just select the appropriate cycle and press start
- 4 pre-set cycles: 32 minutes up to 104 minutes, according to the customer's needs - no unnecessary waste of detergent or water
- Automatic cool down of the cooking chamber if the temperature is above 70 °C
- Automatic stand by mode: it is not necessary to wait until the end of the cleaning cycle: just start the program and go home
- Best results are obtained with Electrolux recommended detergents
- Safe: in case of power failure during cleaning, the air-o-steam® oven, on power return, automatically rinses the chamber to remove any eventual detergent residue

High efficiency, low emissions

The new patented burners of air-o-steam® ovens are environmentally friendly and offer increased savings.



- The new gas burners (cavity and boiler) and the ribbed heat exchanger **Patented** enhance the efficiency of the heat transfer to the cooking chamber of the air-o-steam ovens.

They are designed to get the highest efficiency and save up to 20% of gas consumption versus the traditional blown burner combi ovens.

Gastec approval* for high efficiency

- The innovative conception of the burners also guarantees 20% lower noxious emissions for a healthier working environment.

Gastec approval* for low emissions

Annual savings with air-o-system gas burners **Patented**



Calculation factors:

- Comparison with standard high efficiency combi oven
- Cost savings measured on a mix of cookings (lasagna, roast beef, steamed potatoes...)

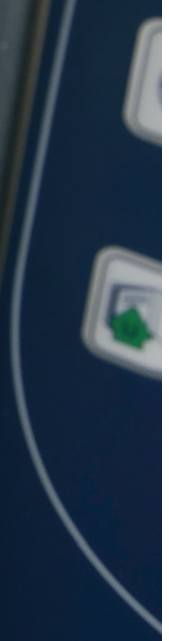
new !



**High Efficiency
and
Low Emissions**



air-o-chill



air-o-chill® cruise cycle

gain five days of freshness!

Patent pending

Save time, money and stress. air-o-chill® allows you to better organize the workflow in your kitchen. Food can be prepared during less busy moments, for longer conservation, to be used when needed giving the best service to your customer.



What is the 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".

What is it for?

It's easy to use: press & go - the chilling is automatically controlled and the operator doesn't need to choose between hard or soft cycles. It ensures higher quality of the food: the chilling is automatically adapted to the type of food, preventing superficial burns. It saves time: up to 40% less.

How to use it?

Insert the probe inside the food and press 'CRUISE'.

Whom is it for?

Canteens, Institutional Kitchens and Restaurants: easy to use and avoids burns caused by excessive cold.



It has never been so simple!
Insert the probe and press 'CRUISE'.

Features	Chiller/freezer	Chiller
	Soft chilling (temperature: -2 °C)	
	Hard chilling (temperature: -20 °C)	
	Holding at +3 °C	
	Shock freezing (temperature: -36 °C)	
	Holding at -22 °C	

air-o-chill® sure, safe and perfect chilling

Optimum results without wasting time: your food goes immediately from the oven into the blast chiller while air-o-check assures the maintenance of your set parameters in any condition.



- No need for pre-cooling: a more streamlined process
- Increased durability of the compressor

How?

- air-o-start is activated automatically after more than 24 hours of inactivity of the air-o-chill®
- Thanks to the air-o-start (automatic impulses at start-up), the oil of the compressor is distributed evenly throughout the pipelines



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

How?

- By verifying the correct insertion of the core probe into the product and automatically selecting the "core probe" or "time controlled" cycle accordingly



NF HYGIENE ALIMENTAIRE

certifying authority:

AFAQ AFNOR CERTIFICATION

11, Avenue Francis de Pressense
93571 Saint-Denis La Plaine Cedex - France
conformity with regulation **NF031**
certified guarantees: **fitness for cleaning,**
thermal performance

ARTE: Algorithm for Residual Time Estimation Patent pending

The residual time function estimates the residual time left until the end of the chilling. An Electrolux cook & chill system allows a better planning of activities in the kitchen and this results in saving money.



What is ARTE?

ARTE is the Algorithm for Residual Time Estimation and estimates the residual time left until the end of the chilling.

What is it for?

ARTE is **automatic**: for every probe-driven cycle, freezing included, ARTE tells when the chilling or the freezing will be over and the chiller free to be used for another cycle. It allows a **better activity planning**.

How to use it?

ARTE is automatic. Insert the probe inside the food and start the desired cycle. After a while (10-40 min., according to the type and size of the product), the residual time estimate will light up.

Whom is it for?

Canteens and Institutional Kitchens, which can develop their own recipe books (product type, product quantity, time for chilling) Cook & Chill Restaurants, because you can easily plan what to do between one cycle and the next.



The special conical design of the probe facilitates easy extraction even after a freezing cycle, by rotating it 90°.

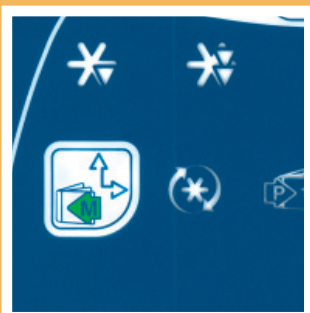
Probe options:

- The Electrolux chillers and chiller/freezers include 1 single sensor probe as standard
- They can be upgraded with 3 single sensor probes, useful when it's required to chill/freeze several food types at once
- Alternatively, if the main food is meat, we recommend using a 3 sensor probe for an accurate temperature measurement



Turbo cooling cycle

The Turbo Cooling cycle provides non-stop chilling/freezing: the impellers are always on and defrosting is automatic. Just set the temperature and food can be moved in and out, taking advantage of the Electrolux air-o-system handling for a smooth process.



What is 'Turbo Cooling'?

The 'Turbo Cooling' cycle allows the user to set a working temperature between -36 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.

What is it for?

For continuous production: when different cooked foods come in and out of the cooking equipment.

For bulk production of single items: when the process (time of chilling) of a specific food is well known and the quantity to chill is massive.

How to use it?

Select the cycle and set the target working temperature.

Whom is it for?

- Butcher shops: limited menus but large quantities to chill
- Restaurants: limited quantities but large menus
- Gastronomy departments: large variety and small quantities
- Canteens: bulk production
- Pastry shops: to stop the cooking at the exact point

Patent pending Simple but effective, the door stopper keeps the door open in order to avoid the formation of bad smells.

Ice Cream cycles

Even ice cream is a question of form: Freeze & Hold or Turbo Cooling, the best choice for ice cream shops.



- Blast chilling and chilling & freezing cycles in compliance with UK/NF regulations
- Can be customized according to local regulations
- UV sanitizing lamps, available on request
- Hygienic chamber design: NF certified
- High-density polyurethane insulation, 60mm thickness
- HCFC-CFC free

- Evaporator with anti-rust protection
- Electric heating on the door frame for easy opening, even after hard chilling or shock freezing cycles
- Pivoted air baffle to easily access the evaporator for cleaning
- Inner chamber with round corners, sloping base with drain to facilitate cleaning – no dirt traps
- Magnetic gasket: easy to remove for complete cleaning

What is it?

- There are two 'Ice Cream' cycles:
Freeze: by probe or time, the chiller brings the ice cream fresh from production down to the target temperature of -14 °C (modifiable via software)
Hold: the cycle is automatically activated after freezing
- Turbo Freezing for Ice Cream: the working temperature is set at -16 °C directly by the chef in order to make the freezer a storage point for ready to serve ice cream

What is it for?

- Freeze & Hold (program 1) is required **right after the ice cream is produced** (generally the ice cream comes out at -7 °C)
- Turbo Freezing (program 2) is used to **make firm** the shape of the ice cream ready to be put in a display counter

How to use it?

Select the parameter to activate the Ice Cream cycles (which replace the customizable programs).
Use the programs area to select between "Freeze & Hold" and "Turbo Freezing"

Make your frozen fresh Patented

From frozen to fresh at the touch of a button. Food quality is guaranteed with air-o-defrost saving time and reducing weight loss while respecting maximum hygiene conditions.



air-o-defrost: fresh food directly from the freezer!

air-o-defrost: for a unique, revolutionary and patented thawing process that retains full flavor, all nutritional values, original texture and appearance of fresh products. The secret is the unique combination of low temperature steam injection and high-speed airflow inside the cabinet during the thawing process. Compared to traditional thawing methods (e.g. 3 °C cold room)

- Reduced thawing times: up to 80%
- Reduced weight loss
- Maintains the nutritional values
- Easy to use (on-off operation)
- Hygienic (bactericidal cycle)

Roll-in refrigerators

The air-o-system refrigerated roll-ins are available for 10 GN 1/1, 20 GN 1/1, 20 GN 2/1 systems since they are fully compatible with their trolleys and are all equipped with Smart electronics granting full HACCP control and the lowest running costs. In addition they further reduce logistic costs caused by loading/unloading operations.

Smart Roll-in 750 I HACCP history

When the temperature exceeds critical limits, acoustic and visual alarms are activated. All events are recorded displaying dates and times, max temperatures and start and end times of the HACCP alarm.

Smart electronic defrost

Patented

The defrosting cycle is activated only when necessary which means that if the evaporator is covered with ice the defrosting cycle will start automatically, resulting in less energy consumption and a better uniformity of the storage temperature.

Annual savings with air-o-defrost

Patented



air-o-cook: the new dimension of cooking

Steam, poach, stew, braise roast and bake with the new air-o-cook. Offer perfectly cooked dishes while granting safe food according to HACCP regulations.

Bi-functional fan

Patented

- The curved blades of the bi-functional fan allow hot air to reach every corner of the cooking chamber. The fan takes in fresh air through the holes in the back and ejects the excess humidity. The fresh air from outside goes through the fan, through the heating elements where it is pre-heated and finally hits the food
- The Hold function (pulse ventilation) is suitable for baking and slow cooking, while full speed is perfect for cooking meat, fish and vegetables



Bi-functional fan

Food probe

For perfect cooking control you can insert the food probe, set the desired core temperature and air-o-cook will stop when the target core temperature is reached.



Food probe

2 step cooking

Two different cooking phases in the same cooking process. First, high humidity for an even cooking, then a higher temperature for extra-crispy results.

HACCP

According to the system requested, it is possible to record the cooking data with the oven's printer (optional) or directly on a PC.

Double glass door

- Protection against burning
- Cleaning is made easier
- AISI 304 stainless steel
- Equipped with drip pans to collect all condensation, preventing liquids from falling on the floor



Drip pan



Double glass door

11 Humidity settings

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

11 settings for your automatic humidifier



0

No additional humidity
(browning and
gratinating)



5-6

Medium humidity (all small
portions of meat and fish)



1-2

Low humidity (stewed
vegetables)



7-8

Medium-high humidity
(large pieces of red meat)



3-4

Medium-low humidity
(au gratin vegetables,
roasted meat and fish)



9-10

High humidity (large
pieces of white meat,
baking and pre-cooked
food regeneration)

Automatic cleaning

Cleaning your oven has never been so easy.
Choose between the several automatic or semi-automatic cleaning options.

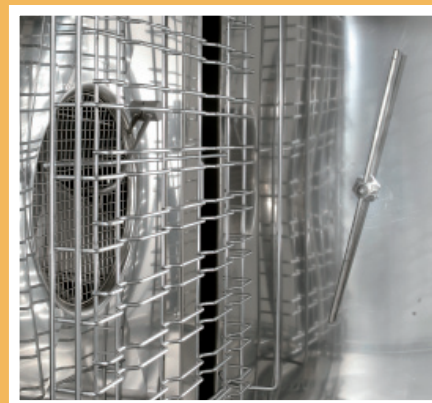
4 automatic cleaning options:

Choose between 4 cleaning cycles, from “soft” to “extra-strong”, from 32 minutes up to 104 minutes according to the customer's needs

- Fully automatic cleaning process of the internal chamber
- Built-in and easy to use system. There are no additional devices or tools to insert in the cooking chamber
- Automatic cool down of the cooking chamber when its temperature exceeds above 70°
- Automatic stand-by mode: it is not necessary to wait until the end of the cleaning cycle
- In case of power failure during cleaning, the air-o-cook oven, on power return, automatically rinses the chamber to remove any eventual detergent residue

Semi-automatic cleaning:

- 17 minutes for a complete cleaning process.
7 minutes of steam loosen the dirt, an alarm prompts the operator to spray the detergents, 2 minute pause lets the detergent act, 8 minutes of steam to combine the power of steam with detergents. At the end, a manual rinse is activated for a safe and clean cooking chamber
- 6-10 liters of water for steam and manual rinsing
- It is possible to use any kind of detergent



The 'extra-strong' program was designed to clean an oven after a full load of chickens cooked 3 times at 200°C for 45 minutes.

The simple and powerful control panel

Main switch
on/off

Digital temperature display

Time/food probe
display

Hold

Manual water injection

Double step cooking
(indicated for meats)

Start/stop the cooking
process

Automatic humidifier

HACCP

Cleaning cycles

Exhaust valve control

Rapid cooling



	Automatic humidifier	11 settings from braising to par-steaming
	Digital temperature display	The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort
	Time/food probe display	The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort
	Hold	Pulse ventilation recommended for baking, slow roasting and keeping food warm
	HACCP	HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)
	Cleaning	Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle
	Exhaust valve control	Keep it open for extra-crispy results
	Central dial	Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature
	Manual water injection	Increases the moisture instantly according to your judgement
	Rapid cooling	To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one

