



air-o-system

 **Electrolux**

# air-o-system



Perfect food, sure and safe!



# Perfect food, sure and safe!

## Perfect cooking

... in the **air-o-steam®**, thanks to:

- **air-o-clima**: perfect atmosphere for all kinds of cooking
- **air-o-flow**: uniform heat distribution
- **6 Point Multi Sensor**

## Safe chilling

... in the **air-o-chill®**:

- UK and NF regulation compliant pre-programmed chilling and freezing cycles
- Customized chilling, freezing and holding cycles
- **air-o-check**: electronic control of chilling and freezing cycles

## Time saving

**Integrated system solution**

- Complete banqueting and handling accessories - designed to perfectly fit both appliances
- Integrated handling throughout the **air-o-steam®** process

## Easy to use

- **air-o-clean**: Automatic **integrated** built-in cleaning system
- Easy to see control panels (visible from 12 m away)
- Matching control panel design and **logic on air-o-steam® and air-o-chill®**

## Saving Money with air-o-system

- Reduced weight loss – more servings
- Healthier preparation – less fat consumption
- Allows planning **the workflow in the kitchen more efficiently and effectively**
- Perfect food quality throughout food flow process – until served
- Higher efficiency and lower emission of toxic gases certified by Gastec (\*), 20% less gas consumption



**air-o-system**: the first and only system for perfect food, sure and safe!  
By Electrolux



\* gastec approval

# air-o-steam<sup>®</sup>:



air-o-clima = Perfect result



Too dry



Too moist

## • air-o-clima



### Perfect cooking conditions

- Precise control on cooking atmosphere
- Constant cooking performance: Not dependent on food load, granting always 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 real humidity level inside the cooking chamber and reacts consequently, according to the set value
- air-o-clima automatically regulates the intake of fresh air, the ideal steam emission and the outlet of excess humidity, guaranteeing thus a perfect cooking atmosphere under all conditions



# perfect cooking



- air-o-flow



Perfect evenness

Bi-functional Fan

- Constant temperature, thanks to the pre-heating of the incoming fresh air

- Heat distribution inside the cooking chamber is kept constant thanks to the revolutionary bi-functional fan and the Air Circulation System



How?

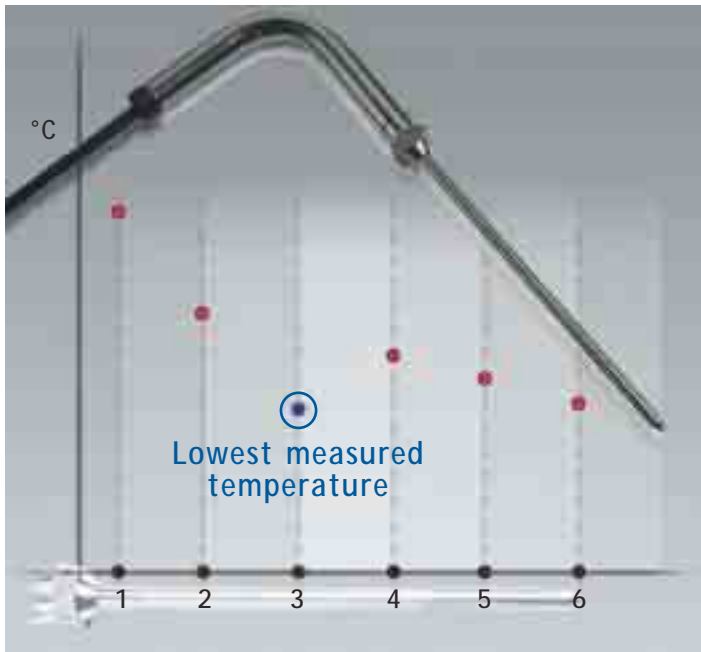
air-o-flow consist of 3 main elements:

- **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

# air-o-steam<sup>®</sup>: sure and safe cooking



## • 6 Point Multi Sensor

- 6 sensors, one every 15 mm, 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<sup>®</sup>

This guarantees a precise measure of the actual core temperature, even if the probe is not inserted properly (food piercing, probe in contact with metal containers or other elements that get overheated) or is in contact with bone or other parts of that heat up faster than the rest of the food. Perfect cooking results are obtained

## • air-o-clean



### Automatic integrated 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: 20 minutes up to 140 minutes, according to all the customer 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

# air-o-steam®



Features	A	B
Humidity control	air-o-clima	By-pass technology
Cleaning	air-o-clean	Semi automatic
Air Circulating System	air-o-flow	air-o-flow
Probe	6 Point Multi Sensor	Core probe
Cooking phases	6 + 1	2

Double thermo-glazed door guaranteeing max 55 °C on external glass, even at highest working temperatures

Ergonomic handle with two-step safety opening, releasing the hot air, prior to fully opening

**Steam generator** reliability and efficiency are guaranteed thanks to the integrated automatic de-scaling function, using a platinum probe inside the generator to detect presence of scale build-up

Double safety for water connections (water in- and outlet air-break devices)

# Banqueting:



# the integrated solution

## 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
- More profits



Trolley with Plate rack

	1/1 GN	2/1 GN
Capacity - n. plates	29	51
Max plate diameter - mm	320	320
Rings pitch (actual free space) - mm	65	65

Accessories Thermal blanket

Banqueting trolley (roll-in)

	1/1 GN	2/1 GN
Capacity - n. plates	60	104
Max plate diameter - mm	320	320
Rings pitch (actual free space) - mm	65	65

Accessories Thermal blanket

## Cooking cycles

	<b>Steam cycle</b> 25 °C to 100 °C	Perfect for all food that can be cooked in water. Low temperature steam is ideal for very delicate products. <b>Advantages:</b> maintains nutritional value, colour, texture and typical taste of the products.
	<b>Combi cycle</b> Max. 250 °C	Ideal for all kinds of roasts and meats, stuffed vegetables, Lasagne, seafood, bakery products and desserts. <b>Advantages:</b> reduced cooking times and food shrinkage – higher yield. Juicy roasts, inviting colours and perfect baking results. Below 50 °C the combi cycle becomes automatically a leavening cycle with a reduced fan speed, suitable for bakery products.
	<b>Convection cycle</b> Max. 300 °C	Ideal for grilling steaks, au gratin, breads, pastries, fresh or frozen convenience products, baking and browning. <b>Advantages:</b> perfect results, partial and full loads, high energy reserves.

## Advanced functions

	<b>Pause</b>	Start delay and allows to insert a pause between sequential cooking phases or at the end of a program.
	<b>Regeneration</b>	Pre-programmed, ideal cooking atmosphere for regenerating whole menus, single or multiple portions, banqueting.
<b>HOLD</b>	<b>Cook and Hold</b>	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.
<b>HACCP</b>	<b>HACCP</b>	HACCP monitoring via a local printer or an integrated PC network (HACCP advanced).
	<b>Semi automatic cleaning function</b>	Semi-automatic cleaning program: manual detergent injection – the rest is automatic.
	<b>1/2 fan speed</b>	For delicate cooking such as for baking cakes, soufflés, fish, large roasts, filets, and other delicate foods. Compatible with all cooking cycles.
	<b>1/2 energy</b>	For small loads and overnight cooking, avoids power peaks - reduces running costs.
	<b>ECO-Delta:</b>	For delicate cooking of large joints of meat, highest possible quality and reduced weight loss – highest possible yield.
	<b>Cooking chamber exhaust valve control</b>	Suitable for very dry cooking cycles; it allows to expel all the humidity generated by the food.
	<b>Water manual injection</b>	Instantly increases the humidity within the cooking chamber by the injection of water. <b>Advantages:</b> Improves baking results in terms of crust, colour and surface finish.
	<b>Manual Steam generator emptying</b>	Steam generator emptying can be activated manually. Steam generator empties automatically every two hours of use.
	<b>Quick cool down</b>	Quick cool down can be activated manually. 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® A



# air-o-chill<sup>®</sup>: Blast chiller and freezer



Personalized programs

Chamber/core temperature value

HACCP and malfunction alarm

Real time with self-diagnostic

Advanced functions

Chilling/freezing cycle selection:

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

NF/UK standards  
or customized settings

Central selector arrows

- cycle
- time
- core temperature
- advanced functions

## Chilling cycles

	<b>Soft Chilling</b> air temperature: -2 °C	Ideal for delicate foods, such as leafy or cut vegetables, sea-food, small portions of meat, pastries, small cakes, biscuits, pasta.
	<b>Hard Chilling</b> 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.
	<b>Shock freezing</b> air temperature: -35 °C	Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time.
	<b>Holding at:</b> +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.
	or -22 °C	

### Advanced functions

	<b>Manual start for the defrost function</b>	Intelligent defrost cycle is activated automatically whenever is necessary and for as long it is necessary. Can also be activated manually.
	<b>Core Probe selector</b>	It allows to alternately monitor the temperature of 3 different core probes (only on request) inserted in different kinds or sizes of food.
	<b>UV sterilizing</b>	Built-in UV lamps (only on request) to sterilize the cooling chamber after use.
	<b>Norms profile selection</b>	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.
	<b>Settings</b>	Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)
	<b>HACCP recall</b>	Calls up the HACCP events stored in the memory.
	<b>Operation Alarms recall</b>	Calls up the operational events registered by the auto-diagnostic system.

# air-o-chill®: sure, safe...



- Blast chilling and chilling & freezing cycles compliant with UK/NF regulation
- Can be customized to comply with local regulations
- UV sanitizing lamps, available on request
- Hygienic chamber design: NF certified

## NF HYGIENE ALIMENTAIRE

certifying authority:  
**AFNOR CERTIFICATION**  
11, Avenue Francis de Pressense  
93571 Saint-Denis La Plaine Cedex - France

## HYGIÈNE ALIMENTAIRE

conformity with regulation NF031

certified guarantees: fitness for cleaning, thermal performance

### • air-o-check



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

#### How?

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

# ...and perfect chilling



- Chilling evenness on the entire tray surface, to maintain the quality of the food, independently of load and dimensions
- Perfect temperature distribution, thanks to the ventilation system

- Automatic defrosting cycle: it operates only when necessary, to maintain the best working conditions

- air-o-start








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

#### How?

- air-o-start is activated automatically after more than 36 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

# air-o-chill®



Features	Chiller/freezer (1)	Chiller (2)
	Soft chilling (temperature: -2 °C)	
	Hard chilling (temperature: -20 °C)	
	Holding at +3 °C	
	Shock freezing (temperature: -35 °C)	
	Holding at -22 °C	

High-density polyurethane insulation, 60 mm thickness

HCFC-CFC free

Evaporator with anti-rust protection

Electric heating on the doorframe for easy opening of the door, even after hard chilling or shock freezing cycles

Inner chamber with round corners, sloping base with drain to facilitate cleaning – no dirt traps

Pivoted air baffle for easy evaporator access for cleaning

Magnetic gasket: easy to remove for complete cleaning

# air-o-system



# air-o-system combinations

air-o-system	Handling
<p>6 x 1/1 GN air-o-steam® (*)</p>  <p>air-o-chill® (**) 30 kg</p>	
<p>air-o-chill® (**) 50 kg 70 kg</p>  <p>air-o-steam® (*) 10 x 1/1 GN 10 x 2/1 GN</p>	 
<p>air-o-chill® (**) 100 kg 180 kg</p>  <p>air-o-steam® (*) 20 x 1/1 GN 20 x 2/1 GN</p>	 

\* Number of grids referred 65 mm pitch tray rack and a maximum tray depth of 40 mm. 80 mm pitch models for maximum tray depth of 65 mm are available  
 \*\* values according to UK guidelines

# Electrolux: building the future

## air-o-defrost



air-o-defrost: for a unique, revolutionary and patented thawing process that retains full flavour, 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
- Hygienic

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

## Smart Roll-in 750 I and Prostore Refrigerator 400 I



### Smart Roll-in 750 I

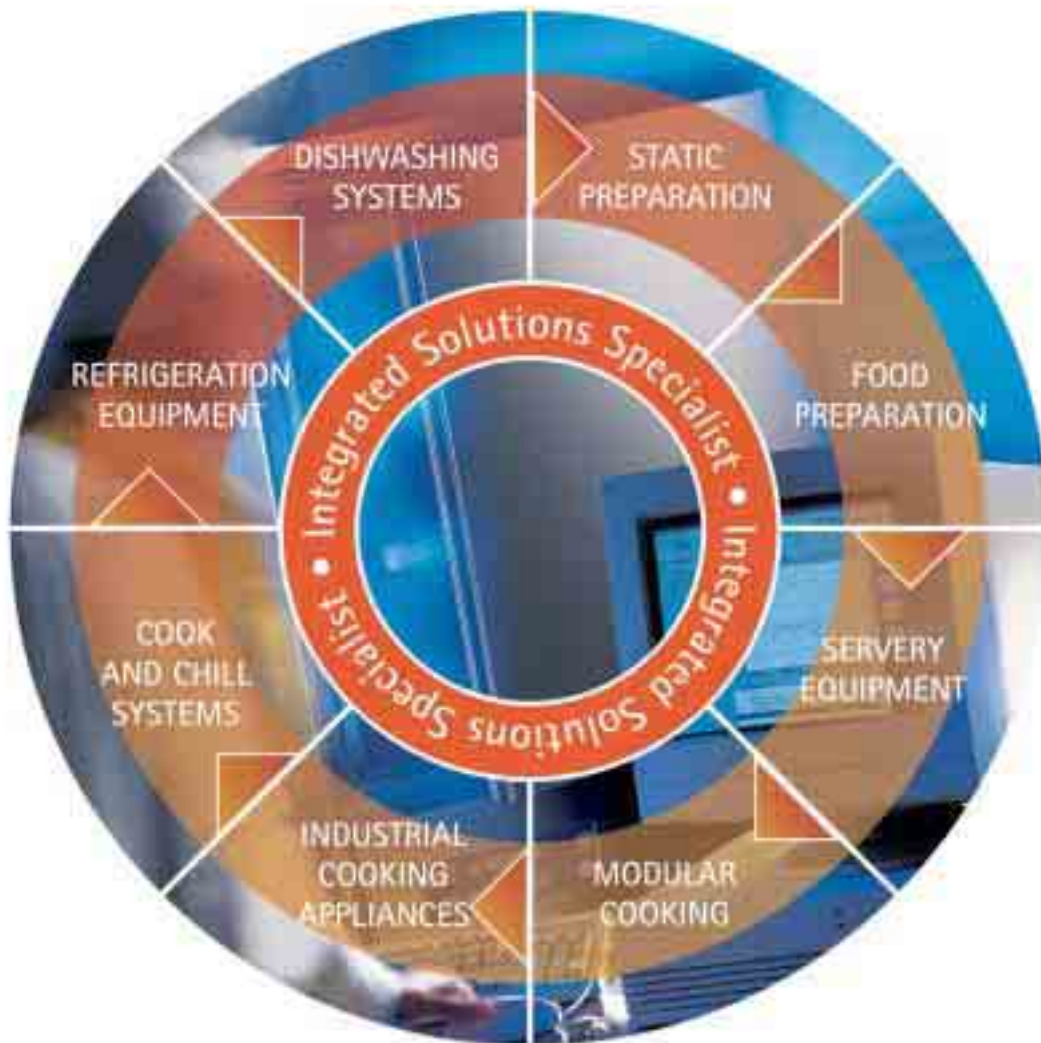
For the storage phase, designed to fit perfectly with the air-o-system 20 x 1/1 GN. The Roll-in with smart electronics has compact dimensions and is completely constructed in AISI 304. The internal structure has round corners and the evaporator and fan are placed outside the cell, for easier and safer cleanability.

### Prostore Refrigerator 400 I

The 400 I prostore refrigerator is ideal for longer storage time. Designed to operate at ambient temperatures up to +43 °C with a hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems. Thanks to the new base frame support it can also contain a 10 x 1/1 GN tray rack available with smart electronics or digital control.



# BUILDING THE future



## Electrolux

[www.electrolux-professional.com](http://www.electrolux-professional.com)

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The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.