



## air-o-convect Touchline

Choose among the wide selection of air-o-convect Touchline oven models and combinations suiting every environment.

### Programmability

Now you can easily program and store up to 1000 recipes for use time after time and set up to 16 different multiphase cooking cycles.

### 11 Humidity settings

Best flexibility in cooking by just pressing one button. The automatic exhaust valve makes food extra crispy.

### Food probe

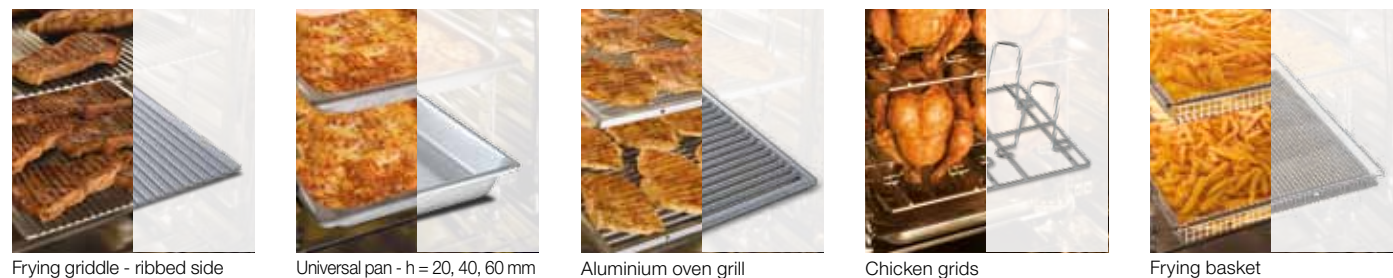
To obtain the perfect cooking control just insert the food probe, set desired core temperature and air-o-convect Touchline will stop cooking when the target core temperature is reached.

### Automatic cleaning system

Cleaning your oven has never been so easy and fast. Choose your option, press start and go! No need to wait until the end of the cleaning cycle, the oven automatically goes into stand-by mode.

### Cook & Chill solution

The prepared food can be chilled and maintained in an Electrolux air-o-chill blast chiller to make your business more profitable.



Frying griddle - ribbed side

Universal pan - h = 20, 40, 60 mm

Aluminium oven grill

Chicken grids

Frying basket

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## Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customer's 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!

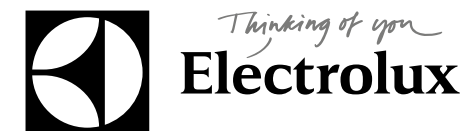
- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long 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.

# Indian recipe guide

## air-o-convect Touchline





PRODUCT	QTY	STATUS	STEP	HUMIDITY LEVEL	STATUS	°C	COOKING TIME	CORE TEMP °C	UTILITY	ACCESSORIES	SUGGESTIONS
<b>TANDOOR CONCEPT</b>											
<b>Rice</b>											
Zeera Rice	10/12 kg	Fresh	1	8		180	25 min			Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water
			2		Pause		5 min				
Veg Biryani	12/15 kg	Fresh	1	8		180	27 min			Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water
			2		Pause		5 min				
Pulao	12/15 kg	Fresh	1	8		180	25 min			Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water
			2		Pause		5 min				
Steam rice	12/15 kg	Fresh	1	8		180	25 min			Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water
			2		Pause		5 min				
Biryani in clay pot	50 pots	Fresh	1	9		180	23 min			Flat tray keep the clay pot	Ensure the water level carefully, Refer to Electrolux standard recipe for details.
			2		Pause		10 min				
Lamb Biryani	10/12 kg	Fresh	1	8		180	30 min			Stainless steel GN pan 100 mm covered with Lid	Level of soaked rice to water should be 1 kg rice= 1.5 ltr water
			2		Pause		5 min				
<b>Tikkas / Kababs</b>											
Paneer Tikka	800 pcs	Marinated	1			250	5 min		Open valve / Half fan	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in a GN pan under the skewers
Chicken Tikka	800 pcs	Marinated	1			250	8 min	82	Open valve / Half fan	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in a GN pan under the skewers
Fish Tikka	500 pcs	Marinated	1			215	2 min		Open valve	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in a GN pan under the skewers
			2	2		240	3.30 min				
Seekh Kebab	80 skewers	Marinated	1			250	8 min		Open valve	Special Kebab Frame and skewers	For charcoal flavour put live charcoal in a GN pan under the skewers
Pan fried fish (in banana leaf)		Marinated	1	4		200	3 min		Open valve	Flat baking tray	
			2			225	5 min	60			
<b>Tandoori</b>											
Tandoori Phool	700 pcs	Marinated	1	0		250	6 min		Open valve		
Tandoori Aloo	500 pcs	Marinated	1	2		180	3 min				For charcoal flavour put live charcoal in a GN pan under the skewers
Tandoori Shimia mirch (stuffed)	350 pcs	Marinated	1	0		250	4 min		Open valve / Half fan		
Tandoori Chicken leg (bone)		Marinated	1	3		215	3 min		Open valve / Half fan		For charcoal flavour put live charcoal in a GN tray under the skewers
			2			245	7 min	82			
Tandoori whole chicken	24 pcs	Marinated	1	7		200	10 min		Open valve / Half fan	Chicken grid with SS GN pan below to collect drippings	For charcoal flavour put live charcoal in a GN tray under the grids
			2	2		230	18 min	82			
Tandoori pomfret	30 pcs	Marinated	1	0		230	4 min		Open valve / Half fan	Flat baking tray	
			2	4		170	6 min	68			
Tandoori jheenga (B-grade)	800 pcs	Marinated	1	0		250	5 min		Open valve / Half fan		For charcoal flavour put live charcoal in a GN tray under the skewers
<b>Curry</b>											
Dal Makhani	7 kg	Pre soaked	1	8		180	45 min			65 mm GN pans with lid or foil	

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<b>Snacks</b>											
Samosa	180 pcs	Fresh	1	5		180	2 min		Closed vent	Baking tray	Oil spray on samosa before loading to make it more shiny and crunchy
			2	3		190	17 min		Open vent		
Kachori	180 pcs	Frozen	1	8		180	6 min		Closed vent	Baking tray	Oil spray for more crunchiness
			2			195	10 min		Open vent		
Dhokla	10 trays	Fresh	1	10		100	12 min		Closed vent	Non-stick U-Pan	Oil spray on tray to remove end product with ease
Tava aloo	10 kg	Fresh	1	7		200	15 min		Open vent	Baking tray	Marinate with oil, spices and other flavoring
			2			210	5 min		Half fan		
Idli	150	Fresh	1	10		100	3 min		Closed vent	Idli Tray	Special Idli Tray with a muslin cloth
			2	10		99	4 min				
<b>Indian Breads</b>											
Naan	40 pcs	Fresh	1	2		260	3 min		Closed vent	Flat Baking tray	
Poori	120 pcs	Frozen	1	0		205	4 min		Open vent	Flat Baking tray	Pre fried puffed and blast frozen
Kulcha	120 pcs	Fresh	1	0		180	4 min		Open vent	Flat Baking Tray/U-pan	
Pav Bun	400 pcs	Fresh	1	0		190	10 min		Open vent	1 cm Food fan	
<b>Desserts</b>											
Rice kheer	10 trays	Fresh	1	4		145	15 min		Open vent	25 mm non stick GN Pan	Regular stirring in between the cycle for equal cooking. Use condensed milk or Khoya to get thick consistency.
			2			160	15 min				
Gajar ka halwa	10 trays	Fresh	1	2		145	15 min		Open vent	25 mm non stick GN Pan	Regular stirring in between the cycle for equal cooking. Use condensed milk or Khoya to get thick consistency.
			2	0		155	20 min				
<b>CONTINENTAL</b>											
<b>Meat</b>											
Grilled Chicken breast	10 pcs	Fresh		4		260	9 min			Non-stick fry griddle	Lightly coat with olive oil before placing them on the frying griddle.
Roasted Chicken 1.1 kg	8 pcs	Fresh	1	2		230	30 min		Open valve	Chicken grid with SS GN pan below to collect dripping (h 40 mm)	Pour some water in bottom pan to avoid smoke and smell of burned chicken fat.
			2			240	10 min				
Roasted Fish 1 kg	1 pcs	Fresh	1			230	10 min		Open valve	Non-stick U-Pan h 40 mm	
			2	4		170		68			
<b>Entrée</b>											
Lasagna	6 kg	Fresh				160	40 min		Open valve	Non-stick U-Pan h 60 mm	
Omelette	2 Lt (about 40 eggs)	Fresh		5		180	10 min			Non-stick U-Pan h 40 mm	

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<b>Vegetables</b>											
Frozen vegetables	2.5 kg	Frozen		10		104	13 min			Non-stick U-Pan h 60 mm	
Grilled vegetables	350/500 g	Fresh				240	13 min		Open valve	Non-stick fry griddle	Minimum thickness of vegetables must be 7 mm, place them under salt, then lightly coat with olive oil before placing them on the frying griddle.
Gratinated vegetables	350/500 g	Fresh		2		170	10 min			Non-stick U-Pan h 20 mm	
Stuffed vegetables		Fresh	1	4		170	6 min			Non-stick U-Pan h 40 mm	
			2	2		180	19 min				
Roasted potatoes	2.5 kg	Fresh	1	7		200	15 min		Open valve	Non-stick U-Pan h 40 mm	Lightly coat with olive oil before cooking.
			2			210	25 min				
French fries	800 g	Frozen				190	14 min		Open valve	Frying basket	Lightly spray with oil before cooking.
<b>Breads</b>											
Italian Focaccia	1.3 kg dough	Fresh	1			170	10 min		Open valve	Non-stick U-Pan h 40 mm	
			2			170	11 min				
Proofing	1.3 kg dough	Fresh		3		32	90 min		Open valve	Non-stick U-Pan h 40 mm	
				3		32	180 min				
Pizza		Fresh	1			210	2		Open valve	Non-stick U-Pan h 40 mm	Proof and cook dough with just tomato sauce for 3/4 of total cooking time, then add the rest of the ingredients and continue cooking for the remaining cooking time.
			2			170	15				
Pita Bread	210 pcs	Fresh	1	0		200	2 min		Open valve	Flat Baking Tray	
Burger Bun	180 pcs	Fresh, proved	1	0		190	11 min		Open valve	Flat Baking Tray	
<b>Pastries</b>											
Sponge cake 22 cm	2 pcs	Fresh				150	40 min		Open valve		Place pan on SS grid or U-Pan h 20 mm
Apple strudel	2 pcs	Fresh				165	30 min		Open valve	Non-stick U-Pan h 40 mm	
Cheesecake 22 cm	2 pcs	Fresh		7		120	35 min				Place pan on SS grid or U-Pan h 20 mm
Crème brûlée portion	6/15 pcs	Fresh		10		85	40 min			Frying basket	Between racks place a baking sheet to collect condensation
Croissant 60 g	10 pcs	Fresh				160	20 min		Open valve	Non-stick U-Pan h 40 mm	
<b>Sous vide</b>											
Fruits and vegetables		Fresh		10		90	18-30 min				
Vanilla cream	500 g X bag	Fresh		10		83	15 min				
Chicken breast		Fresh		10		70	25 min				
<b>Regeneration</b>											
Regeneration on plate			1	1		110	5 min		Open valve		
			2				58				
Regeneration on pan				3		120					