

The path to ultimate performance

SkyLine Cook&Chill

Combi Ovens and Blast Chillers



The Electrolux Professional difference

More efficient, more profitable and more human-friendly kitchens.
That's the Electrolux Professional promise.

Stress is not a necessary ingredient in great-tasting food.*

Small amounts of stress can sharpen performance but high levels over a prolonged period of time can contribute to health problems, such as high blood pressure, diabetes, and heart disease.

44% of chefs in the US have been on sick leave due to stress

55% of US chefs have used or considered using prescription medication to calm down after a stressful day at work

51% of chefs working in London said have suffered from depression due to overwork**



Our Promise

Electrolux Professional is making customers' work-life easier, more profitable – and truly sustainable every day.

Our objective is to **raise awareness about the growing culture of negative stress in professional kitchens and revolutionize the way you work.**

"We have to start challenging the perception that negative stress is necessary to create great tasting food. In the end I believe that happy chefs create better food."

Philip Lloyd, Culinary Instructor at the Art Institute of Charlotte

* According to 'Taste the Stress', a two-phase social experiment conducted by Electrolux Professional in 2017. 200 US chefs aged 18-65+ were surveyed. Two teams of professional chefs created the same menu, one using Cook&Chill (blue team), one using conventional cooking methods (red team). Food was judged by an independent jury and chefs stress levels were monitored. Heart rate monitors showed that red team (151 minutes) was more stressed than the blue one (72 minutes). The red team, not being able to streamline the work, also wasted time and energy taking around 2000 more steps per chef than the blue team. **The jury ranked the teams' food as equally delicious – proving that stress isn't a necessary ingredient to create great tasting food.**

** source: Unite, the UK's biggest union, conducted a survey of professional chefs in London in 2017.



The power of all-in-one

Transform your working life and expand your cooking horizon with **perfectly integrated all-in-one Electrolux Professional solutions**. The new Cook&Chill system will revolutionize your kitchen processes by making them easier, effortless and more profitable. Just one trusted partner from pre-sales support to 24h assistance with Electrolux Professional Essentia Customer Care.



1. PREPARE

Slice, dice, shred, cut and julienne in record time



2. COOK

Cook to perfection with **SkyLine Ovens** and other cooking appliances



3. RAPID COOLING

Chill with **SkyLine Chill^s Blast Chillers**



Scan to discover
Cook&Chill
experience



Tested and trusted

by the unique
global Electrolux
Professional
Chef Academy



4. STORE

Hold with ecostore
Refrigerated Cabinet
and Counters



5. REGENERATE

Regenerate with
SkyLine Premium^S Ovens



6. SERVE

Serve your customers







One DNA
Twin appliances

SkyLine Oven and Blast Chiller
share the **same mindset.**

Simplify your life

The path to ultimate performance

Heat and cold in perfect unity. Time-saving, high performance **SkyLine Ovens** and **Blast Chillers** are the **heart of the Electrolux Professional all-in-one solutions**. The perfect duality of smart technology and human-centered design.

How unique SkyLine Cook&Chill can revolutionize your kitchen

A leaner workflow

More efficient and effective use of your staff and appliances through pre-preparation of large batches.

A winning match

Save money. Gain space, Experience smooth operations with a full range of **accessories** for banqueting and handling systems **designed to perfectly fit ovens and blast chillers**.

FIRST
in the industry



Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.

An **extra**
effortless **benefit**



The easy path to making your kitchen even more efficient, productive and stress-free. **SkyLine Premium^s** and **SkyLine Chill^s**: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy.

A duo made for success.

FIRST
in the industry

SkyLine Chill^s



SkyLine Premium^s



A better place to work

SkyLine are the only professional kitchen appliances in the world to have **4-star rating in ergonomics and usability**.

Cut food waste

Every gram counts. SkyLine offers maximum return on your investments by extending shelf life and ensuring minimum weight loss during cooking and chilling. Furthermore, **a selection of Zero Waste recipes** is available through the software, ready to be made.

Uncompromising quality

Dishes keep all their essential characteristics: flavor, texture, appearance and nutritional value are rated just the same as freshly cooked food. SkyLine makes HACCP compliance simple.

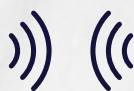
Take control of your business with OnE Connected

A personalized app to simplify your life and help your business develop, **OnE Connected** gives you real time, remote access to manage and monitor your productivity on all your connected Electrolux Professional ovens and blast chillers using any smart device.

Seamless communication with SkyDuo



"Ok, I'm ready in 5 minutes"



"I'm almost done! Get ready SkyLine Chill^s Blast Chiller"



Cleaner, greener and smarter

Save up to
50%
on running
costs with
Eco cleaning
cycles!*

Longer life and top performance of SkyLine Ovens only with **phosphate free** and **phosphorous free** Electrolux Professional chemicals**.



Pick the cleaning cycle that fits your schedule

With three cleaning cycles to choose from, our fastest **33-minute** option lets you freshen your oven between breaks, ensuring a spotless start every shift.



Greener Cleaning, Greater Savings.

Uses **33% less water** and **22% less detergent** while cleaning, as compared to previous models



10GN 1/1

Uses **33% less water**, **43% less detergent** and **25% less energy** with the new cleaning cycles***



20GN 1/1

* Based on Internal tests done in Electrolux Professional Laboratory in a SkyLine PremiumS Electric Combi Oven 10GN 1/1 comparing Standard Intensive cycle versus Eco Intensive cycle with all green features activated. Test performed using Italy 2025 as case for water, energy and detergent cost.

** The use of Electrolux Professional original chemicals ensures ideal performance and durability of your oven.

*** Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine PremiumS Electric Combi Oven 20GN 1/1 with boiler vs the previous version.

OnE Connected, your digital assistant

OnE Connected helps you get top performances from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment.

Be in Control

24/7 real time monitoring

Have full transparency of your kitchen operations by monitoring the status, cycles, total working hours, consumptions, alerts of your appliances to be fully in control



Improve Efficiency

Recipe Management

Share your recipes digitally with all your locations for consistent quality

Consumption Tracking

Track the consumption to detect anomalies and ensure sustainable operations

Alert Management

Have an effective service for alert management and maintenance reducing downtimes of your appliances

Remote Software Update*

Elevate your kitchen's performance ensuring peak performance and the latest advancements seamlessly integrated into your operations

* Available from October 2025 in SkyLine Oven Touch. For more info, check in our Product Data Sheets.



Ensure Food Safety

HACCP Management

Automatically and digitally log appliance operations for HACCP, get notifications for HACCP issues respecting the hygiene and food safety requirements



A world of digital solutions that **simplify your work and help your business develop**. Benefit from a growing range of services, designed just for you.

Bakery concept

Standardize the high quality of your breads and pastries with the latest generation of Electrolux Professional appliances for baking. **Revolutionize your productivity.** Have fresh dough always ready to go.

1.

Add your ingredients to the mixer for perfect mixing and kneading. Leave your dough to rest. Let your creativity take shape.



BE8
Planetary
Mixer 8lt



MBE40
Planetary
Mixer 40lt

4b.



OPTION B

Start by thawing your dough in the **SkyLine Chill^s** Blast Chiller.

Then use the automatic **Prove and Bake** cycle on your SkyLine Premium^s Oven.

SkyLine Premium^s
Combi Oven 6GN 1/1

SkyLine Chill^s
Blast Chiller 30 kg

1. FOOD PREPARATION



4. RETARDING, THAWING, PROVING AND



Thanks to pioneering Electrolux Professional **SkyDuo** the oven is already at the right temperature to bake your bread to perfection when you arrive in the morning at work.

FIRST
in the industry

Save at least **3** hours
with overnight proving

2.

2. RAPID FREEZING

Blast freeze the fresh dough
with **X-Freeze**.



SkyLine Chill[®]
Blast Chiller 30 kg



Baguette Tray



U-Pan Tray
20mm

3.

3. STORE



ecostore^{HP}
Refrigerated Cabinet and Freezer

Then store in the optimum
conditions provided by **ecostore^{HP}**
refrigerators until needed.
The core temperature of your
dough remains at -18 °C.

4a.

OPTION A

Start with SkyLine Chill[®] Blast Chiller cycles
for Thawing, Proving and Delayed Proving
of your dough.

Then bake in the SkyLine Premium[®] Oven.



SkyLine Premium[®]
Combi Oven 6GN 1/1

SkyLine Chill[®]
Blast Chiller 30 kg

Sous-vide concept

Reduce food costs and waste by extending the shelf life of food. You decide how long in advance you prepare your line, serving the maximum in quality. New **SkyDuo technology** at your service.

1.

1. Sear your meat and chill

Customize and enhance flavor by adding your personal choice of seasoning and aromatics during initial searing. Use a positive (0°-3°C) chilling cycle or choose the automatic dedicated cycle.



Sear your meat



SkyLine Chill^s
Blast Chiller 50 kg

6.

Choose the appliance best suited to finish your dish for service.



SkyLine Premium^s
Combi Oven 10GN 1/1



thermaline
Free Cooking Top

5.



Then store in the optimum conditions provided by ecostore^{HP} Refrigerators until needed. **Temperature 0/+2 °C.**

ecostore^{HP}
Refrigerated Cabinet



Up to **3** times longer shelf-life for your meat

2.

Vacuum pack to lock in flavor, stop bacterial proliferation and food oxidation. **99.9%** of air is removed.



Vacuum Packer

3.



SkyLine Premium^s
Combi Oven 10GN 1/1

Steam your vacuum packed food at low temperature. Meat lasts up to 3 times longer and safety is assured using the **Cycles+** for **Sous-vide**.

Use the Sous-vide probe for high precision cooking.



Use our thermaline Aquacooker or SkyLine Premium^s Oven for exclusive, gourmet events. The oven is designed for large quantities and high-performance. Alternatively you can use Aquacooker if your oven is already running a different cycle.

4.



SkyLine Chill^s
Blast Chiller 50 kg



SkyLine Chill^s automatically gets ready to blast chill your food thanks to SkyDuo dialogue.

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Banqueting concept

In banqueting 80% is planning and 20% is execution. With so many customers to serve, every second is precious. That's why Electrolux Professional has designed appliances to keep your food quality higher than ever while saving you time, money and stress. Service time is reduced up to 50%.

1.

Slice, dice, shred, cut, julienne and mix your vegetables in record time.



TR260
Vegetable Slicer



K120
Cutter Mixer

6.

Your plate is ready to go in record time. Keep it warm with thermal covers and your finished plate is ready to leave the kitchen.



SkyLine Premium^s
Combi Oven 20GN 2/1



Banqueting Rack and Thermal Blanket

5.

1. Plate your food to look as delicious as it tastes.

2. Load your plates in the banqueting trolley and preserve in the roll-in refrigerator and/or in the cold room.



Serving **3000** plates in **18** minutes? It's possible, we proved it

2.

Cook your dishes to perfection in your **SkyLine Premium^s** Oven and other cooking appliances with the possibility to sous-vide the food.



thermaline
ProThermetic
Boiling Pan and
Pressure Braising Pan



Vacuum
Packer



SkyLine Premium^s
Combi Oven 20GN 1/1

3.

Blast chill to preserve texture, flavor and color.



SkyLine Chill^s
Blast Chiller 180 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill^s** to prepare for chilling.

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in the industry

4.

Store your dishes in the optimum conditions provided by Roll-in and ecostore^{HP} Refrigerators.



ecostore^{HP}
Refrigerated
Cabinet



Roll-in
Refrigerator

High productivity concept

Large numbers of people to serve? No problem. Electrolux Professional all-in-one solutions keep your food quality at its best while saving you time and money. 3 times longer shelf life for your food means no need to cook from scratch every day. Imagine how much time and money you could save.

1.

Peel, slice, dice, shred and mix high volumes of fresh produce in record time.



TR260
Vegetable
Slicer



K180
Cutter Mixer



T25E
Potato
Peeler with
filter table



**Planetary
Mixer 80lt**

6.



**Self Service
Servery**

Keep your food at the ideal temperature throughout service.

5.



SkyLine Premium^s
Combi Oven 20GN 2/1



**Mobile
GastroNorm Rack**

Regenerated food maintains all its essential characteristics: appearance, texture, aroma and flavor.



3 times longer shelf life cuts food waste

2.

Choose the perfect cooking solution for your menu.



SkyLine Premium^S
Combi Oven 20GN 2/1



**thermaline
ProThermetic**
Boiling Pan and
Pressure Braising Pan



900XP Fry Top

3.

Blast chill
to lock in flavor.



SkyLine Chill^S
Blast Chiller 180 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill^S** to prepare for chilling.

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in the industry

4.



Store your dishes in the optimum conditions provided by **ecostore^{HP}** Refrigerators.

ecostore^{HP}
Refrigerated Cabinet

Frying concept

Take your frying to a whole new level of stress-free simplicity with Electrolux Professional high-productivity appliances. Say goodbye to soggy, tasteless, bland fries.

1.

Perfect peeling and 8-blade chipping solution.



T10E
Potato Peeler



RC14
Potato Chipper

6.



900XP
Chip Scuttle

Cold fries are a thing of the past. Now it is simple to keep them at the ideal temperature throughout service.

5.

From frozen to service in **3 minutes**

for healthy low-fat fries.

or

for classic fries with acrylamide levels under control thanks to Electrolux Professional temperature regulator.



Frying Basket



SkyLine Premium^s
Combi Oven 10GN 1/1



900XP
High Productivity Fryer



Reduce fat and enhance crispiness

2.

Blanch, cool and dry the chipped potatoes in your **SkyLine Premium^s Oven**. Then do the first frying.



SkyLine Premium^s
Combi Oven 10GN 1/1
Higher quality, tastier and crispier fries with reduced oil absorption.



900XP
High Productivity Fryer



3.



Freeze your fries directly after cooking to create a thermal shock that makes them even crispier.



SkyLine Chill^s
Blast Chiller 50 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill^s** to prepare for chilling.

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in the industry

4.



Then store in the optimum conditions provided by **ecostore^{HP}** Refrigerators or Freezers until needed.

ecostore^{HP}
Refrigerated Cabinet and Freezer



Pasta concept

Delight your diners with fresh, high-quality pasta effortlessly prepared in advance and fully pasteurized.

1.

Add your ingredients and let the mixer knead your dough to silky perfection. Now give shape to your ideas: even, delicious pillows of pasta stuffed with your flavorful filling.



BE8
Planetary
Mixer 8lt



BE8
Pasta Kit
Accessories

5.

Get the job done in few minutes thanks to high productivity automatic pasta cooker.



XP900
Pasta Cooker

or

Sauté on your induction hob with the selected sauce.



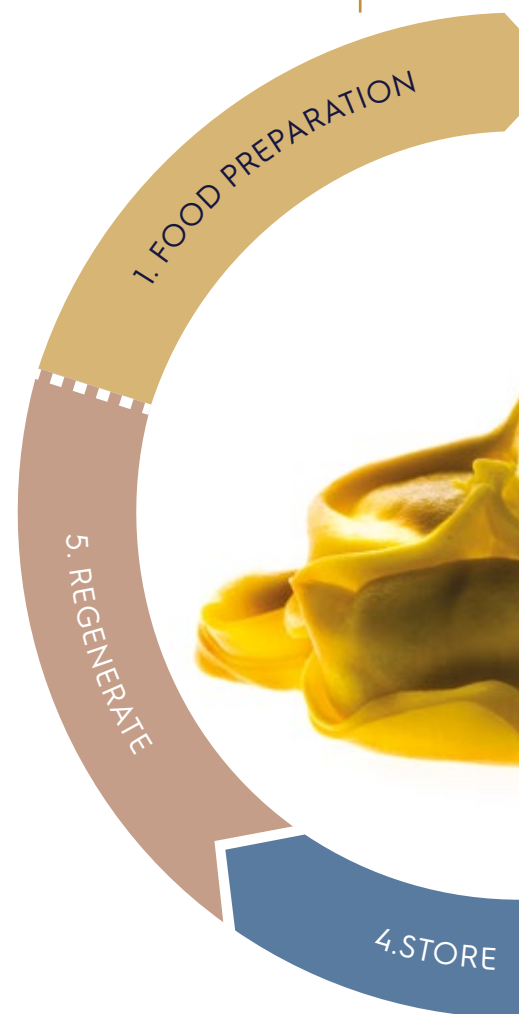
LiberoPro
Point

4.



Store your pasta in the ideal conditions provided by ecostore^{HP} Refrigerators.

ecostore^{HP}
Refrigerated Cabinet



Take your menu to a whole new level with fresh, hand-made pasta

2.

Pasteurize for longer pasta life



SkyLine Premium^s
Combi Oven 10GN 1/1



Non-stick U-pan
with coating

Use Cycle+ Pasteurization of pasta.
Your fresh pasta lasts up to a week longer (shelf-life extended from 3 days to 10) and keeps the texture while cooking.

3.



SkyLine Chill^s
Blast Chiller 50 kg



Non-stick U-pan
with coating

Chill your pasta to preserve freshness. Seal in flavor with blast chilling at positive 4 °C or negative -41 °C for longer lasting freshness.



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill^s** to prepare for chilling.

FIRST
in the industry

SkyLine Premium^S

Touch panel

Boiler

SkyLine Premium^S offers smart technology, unmatched usability and uncompromising, truly replicable performance.



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.



101 humidity settings

Add variety to your cooking with **101 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.



OnE Connected

SkyLine Premium^S connectivity gives **real time access** to your appliance from any smart device.



Boiler AISI 316L

Achieve high reliability with reduced maintenance costs and lower investment in water treatment. As standard for electric ovens and on selected versions of gas ovens.



Automatic mode

Simple and fast to use automatic cycles for all food types and 11 new **special cooking Cycles⁺**.



Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE Connected.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



6-sensor probe

Precise measurement of the exact core temperature of your food.



Lambda sensor

Precise real-time measurement and control over the humidity in the oven chamber.



Triple glass door

Minimize your energy loss* thanks to higher insulation.



Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks. **Plan-n-Save** organizes your loads in the most time- and energy-efficient way possible.

FIRST
in the industry

for
Plan-n-Save



SkyClean

Cut your cleaning costs up to 50%**. Flawless cleaning results, **green functions** and **automatic boiler descaling**. Flexible choice of 2 different chemicals to serve you better: **solid and liquid**.

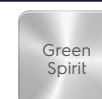
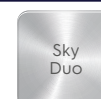
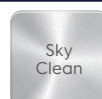


Scan to watch
the tutorial
video about the
cleaning



An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^S Ovens and SkyLine Chill^S and viceversa. The appliances guide you through the Cook&Chill process.



FIRST
in the industry

* Approximately -10% of idle energy consumption in convection based on test in compliance with ASTM Standard F2861-20

** Based on Internal tests done in Electrolux Professional Laboratory in a SkyLine Premium^S Electric Combi Oven 10GN I/I comparing Standard Intensive cycle versus Eco Intensive cycle with all green features activated. Test performed using Italy 2025 as case for water, energy and detergent cost

SkyLine Chill^S

Touch panel

As time is an invaluable asset for any business, **SkyLine Chill^S** has a range of time-saving features to increase the productivity of your kitchen and improve your workflow.



Go Green with R290

The refrigerant gas R290 is complying with the most restrictive regulations on global warming. Our solutions, with a Global Warming Potential of 3, are the sustainable alternative to choose.

This innovative refrigerated circuit offers great efficiency and results in lower operating costs.



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.



OnE Connected

SkyLine Chill^S connectivity offers real-time monitoring from any smart device, consumption tracking for operational efficiency, digital HACCP tracking for food safety and proactive alerts to reduce downtimes of your appliances letting you to be fully in control of your operations.



Automatic mode

Simple and fast to use automatic cycles with 10 families and 9 new **special chilling Cycles⁺**. Low on space? **SkyLine Chill^S** offers 4 special **LiteHot cycles** too: Chocolate, Proving and Delayed. You get multiple functions in a single machine!



Program mode

Save, organize into categories, and share up to **1000 recipes** via USB or OnE Connected.



OptiFlow

Flexible, even results whether chilling and freezing thanks to revolutionary high technology design **OptiFlow** air distribution system which guarantees perfect evenness.



ARTE 2.0

Keep their business safe. ARTE 2.0 estimates time remaining on probe-driven cycles based on artificial intelligence technology.

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in the industry



Turbo Cooling

Non-stop chilling for busy kitchens and patisseries. Simply set a working temperature between +10° and -41° C and **SkyLine Chill^S** maintains the set temperature over time.



Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.

FIRST
in the industry

for
MyPlanner



An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^S Ovens and SkyLine Chill^S and viceversa. The appliances guide you through the Cook&Chill process.





**Rapidly
chilled with
SkyLine Chill^s.
Cooked to
perfection
with SkyLine
Premium^s**



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Service agreements you can trust

You can choose from **flexible tailor-made service packages**, according to your business needs, offering a variety of maintenance and support services.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Visit our
website**
and find out more



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com