

# Power and performance

Electrolux Professional Grills<sup>HP</sup>



# You talk...

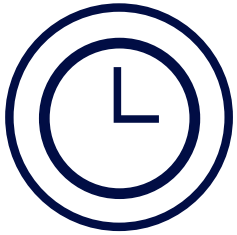
“Why Electrolux Professional?  
Our commercial relationship  
with Electrolux Professional  
already goes a long way back.  
From the beginning, we rely  
on the great quality of their  
appliances and their excellent  
service.

When refurbishing our  
restaurant in Ghent, we had  
a very strict deadline, but  
Electrolux Professional and their  
Authorized Partner managed  
very well”

**Colmar Restaurants - Ghent, Belgium**  
Petra van Limbergen, Manager of Colmar at Ghent

# We listen...

Want a grill that delivers uniformly perfect results with no burning, super fast heat up times and that can handle even the busiest service? Introducing the Electrolux Professional Electric Grill<sup>HP</sup>.  
HP for High Productivity



**High  
productivity**



**Perfect  
results**



**Easy  
to clean**



**High  
performance**

Easy operation

Food quality



# The ease of Electric with the taste of charcoal



The best performing, easiest to use, professional grill on the market.

The Electrolux Professional Electric Grill<sup>HP</sup> can help your business grow, wherever it may be



## Perfect results

Even, flawless grilling, portion after portion and the fastest heat-up time ever. Electric Grill<sup>HP</sup>'s unique design reduces the distance between heating elements and cooking grids for uniform heat distribution



## Quick heat

Electric Grill<sup>HP</sup> quick heat technology not only heats the grill in record time, but also cuts cooking times thanks to the heating elements coupled with

the cooking grids and Heat Boost removable deflectors



## Water level alarm

tells you when water is low, Ensure perfect results by keeping the water tank filled

**Grill anywhere.**  
**Electric Grill<sup>HP</sup> means you can finally have high performance grilling wherever you are, even in no-gas zones such as shopping malls or historic downtowns**



**Easy to clean**

Cleaning your Electric Grill<sup>HP</sup> couldn't be simpler with dishwasher-safe, removable cooking grids.



Integrated water tap, grease collecting basin and drain for quick filling and emptying



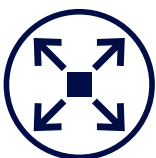
**Power level**

Reduce grilling times, save on energy and use different cooking modes with Electric Grill<sup>HP</sup>'s precision Energy Control. The grill can be kept at minimum when not in use and then reach temperature in record-breaking time. Optional deflectors allow delicate cooking (with steaming effect) or extra high power grilling

**The perfect fit**

Big or small. Electric Grill<sup>HP</sup> modules come in a complete range of sizes to make the most of the space you have available. With cooking surfaces up to

120cm wide and quick heat-up you can get your food out faster. Make your kitchen more ergonomic, Electric Grill<sup>HP</sup> can be installed on a refrigerated base or cupboard unit



# Perfect results. Inside and out

Want the stripes but not the burn? Keep food looking good on the outside and tasting great on the inside with Energy Control

**Better tasting. Better looking.**

**Less time. Less waste.**



### The proof is in the eating

Perfect grilling and no charring, even for longer cooking times, thanks to the **high precision Energy Control**. Keep running costs low with separate Energy Controls for each cooking area



### Just add water

Keep even the most delicate food moist and tasty and your kitchen safe with **no flare-ups with the water basin filled**

### Energy Control

Grill any type or quantity of food, any way you choose with the precision energy regulator. The minimum power level is just 10% and independent controls for each cooking grid let you cook different foods at different temperatures at the same time

Reduced cooking times and even results thanks to **deflectors** which help to boost the heat by redirecting it upwards to the cooking surface



# More grilling. Less cleaning



Want to cut downtime? **Electrolux Professional Grills<sup>HP</sup>** are super fast and simple to clean and maintain



## Easy to clean

- ▶ **super fast** cool down
- ▶ **removable grates**
- ▶ all parts are **dishwasher-safe**
- ▶ **heating elements** tilt for easy access
- ▶ **dedicated accessories** for effective cleaning
- ▶ **integrated water** inlet with a tap, and drain



No more grease collection drawers. The Grill<sup>HP</sup> has a unique design featuring a large built-in basin with **integrated water tap** and **ample drain** with filter and **overflow pipe**

Safe, easy cleaning as **heating elements tilt 90°** and lock in place



## Completely dishwasher safe

- ▶ **cooking grid** - removable for cleaning
- ▶ **splash guards** - protect user from grease splashes
- ▶ **deflectors** - reduce cooking time



# Even grilling. Even better productivity

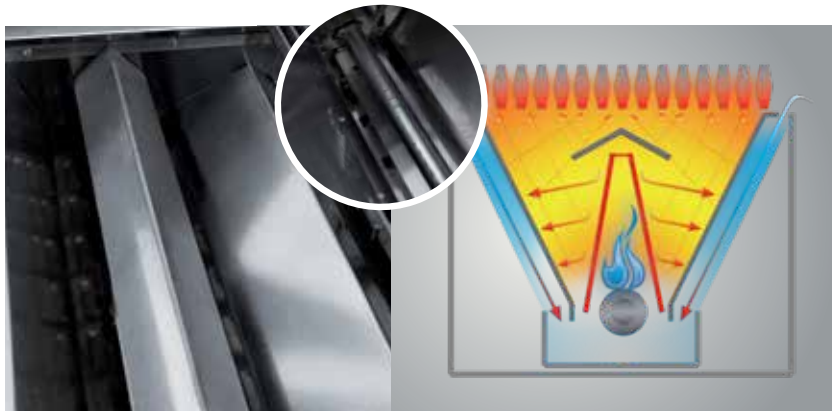


Prefer an open flame? Boost your productivity with the high-performance, high-power, versatile **Electrolux Professional Gas Grill<sup>HP</sup>**



Large cooking surface with removable grates

- ▶ precise **power level regulation** gives wide temperature range
- ▶ **separate banks** of high-efficiency gas burners in 100% stainless steel for flexible use of cooking grids
- ▶ evenly heated cooking surface thanks to **innovative radiant heat system** which minimizes cool zones
- ▶ high output with **large cooking surface** and easy-to-remove enameled cast iron grates (up to 185.5mm wide). Grates have polished finishing for non-stick effect and easy cleaning



## High efficiency radiant heat

Heat is radiated towards deflectors and onto the cooking grate producing even temperature distribution across the entire surface for perfectly grilled food

- ▶ **removable radiants** permit easy access to the burners to **facilitate cleaning**
- ▶ the **cooking surface** reaches an extremely **high temperature**, rapidly sealing food and keeping it juicy and moist
- ▶ **radiant shields** in AISI 441 are **resistant** to high temperatures to avoid deterioration



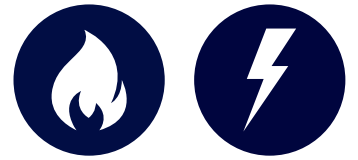
## Large removable grease collection drawer,

full depth of grill (one per burner); to be filled with water to facilitate cleaning and to add moisture to the food





# Grill better. Work better



The modular, ergonomic design of Electrolux Professional Grills<sup>HP</sup> puts higher productivity and growth at your fingertips



## High productivity

Achieve a faster, simpler workflow with Electrolux Professional Gas and Electric Grills<sup>HP</sup> and help your business grow with:

- ▶ **ergonomic, time and space-saving option** of installation on a refrigerator, freezer or neutral cupboard base. Grills<sup>HP</sup> fit any of our 700 & 900 bases\*
- ▶ **high power grilling** and streamlined operating, maintenance and cleaning



\*Refrigerator and freezer base options not compatible with electric PowerGrill<sup>HP</sup> 700

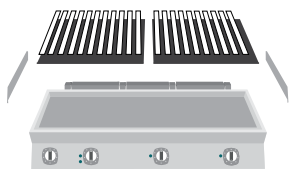
# Energy, time and space



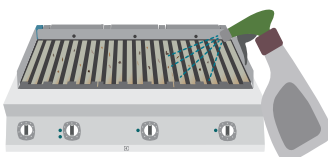
Want to save energy, time and space. Electrolux Professional Grills<sup>HP</sup> are the highest performing, easiest to use and fastest to clean around



**Make your workflow flow**  
See how quick and simple Grills<sup>HP</sup> are to set up, use and clean



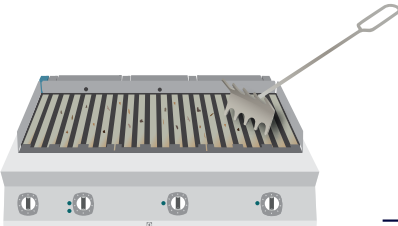
Remove splash guards, grids, defectors, drain filter and overflow pipe



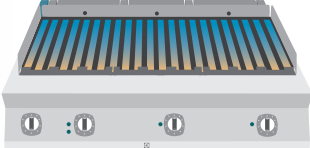
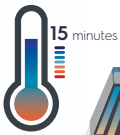
Remove food residue



Put on protective gloves



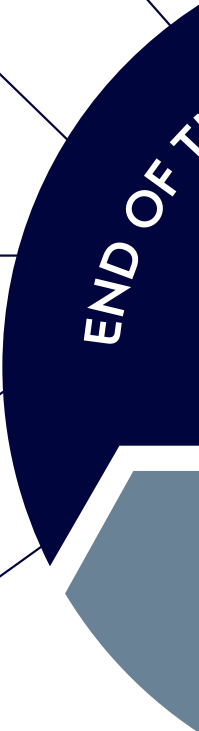
Clean with scraper



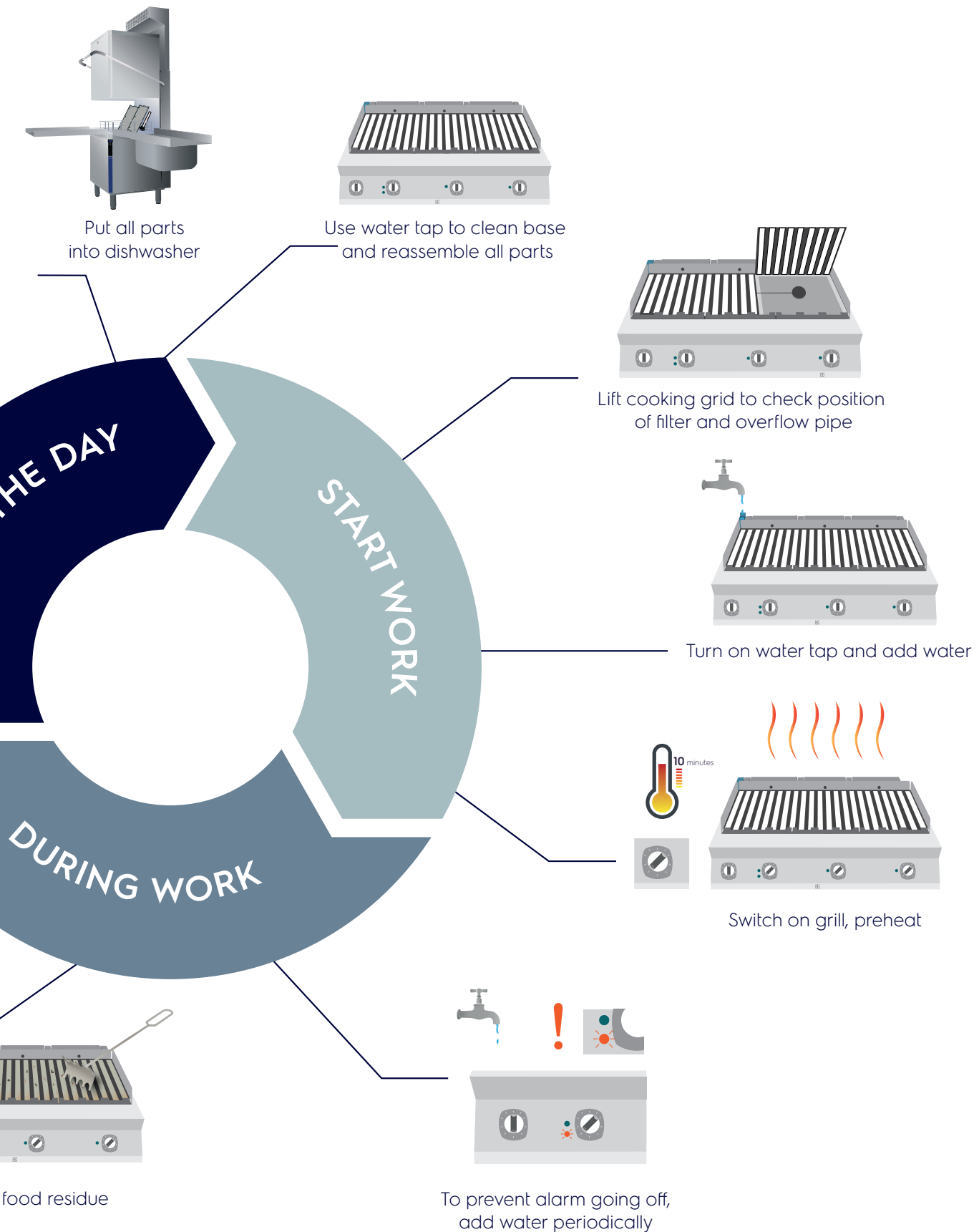
Switch off and wait for the grids cool down



Remove



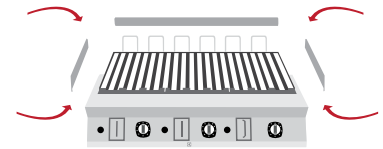
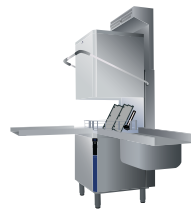
# electric grill workflow



# Better grilling. Better savings



High Productivity grilling has never been easier. See how fast and simple it is to use and clean Electrolux Professional Gas Grill<sup>HP</sup>

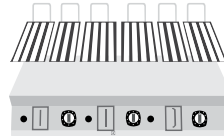


Reassemble parts

Put splash guards, drawers, radiants, shields into dishwasher



Disassemble remaining parts



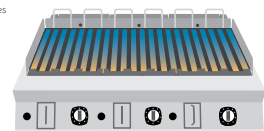
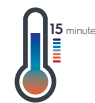
Remove the enameled cast iron grids and clean them manually



Put on protective gloves



Clean with scraper

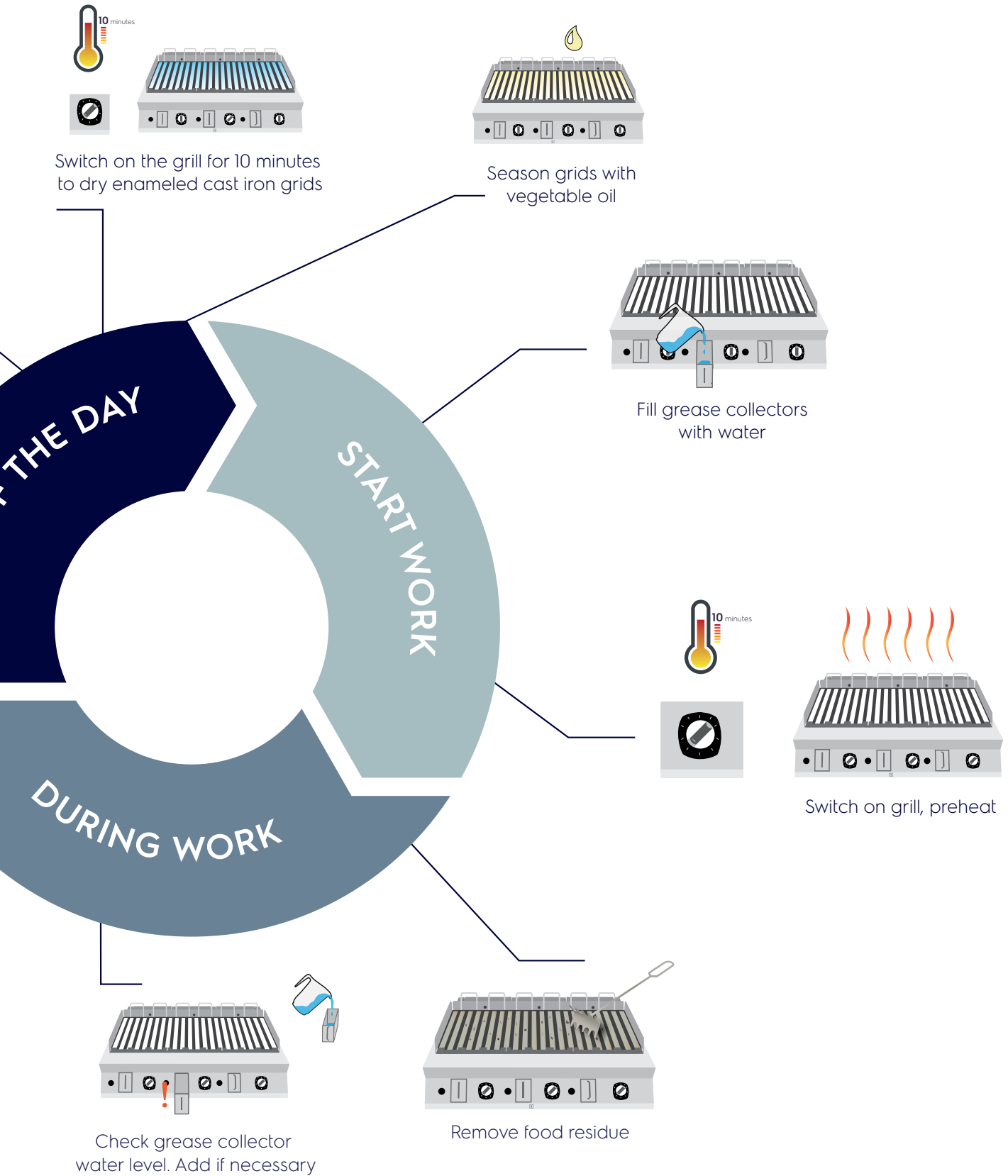


Switch off, wait for cool down

END OF



# gas grill workflow



# Do you know how much you can cook?

Think of what you can do with our Grills<sup>HP</sup>...



## Electric Grill<sup>HP</sup> output up to\*

Chicken breasts	33 kg/h
Lamb ribs	26 kg/h
Eggplant	8 kg/h



## Gas Grill<sup>HP</sup> output up to\*

Hamburger	22 kg/h
Sole fish	22 kg/h
Salmon	32 kg/h



## Do you need more?

Combine your Electrolux Professional Grill<sup>HP</sup> with these high performing, high productivity solutions

\*Productivity tests performed in our laboratory. These are indicative values obtained using the largest model of the corresponding range (900/1200 mm wide) and are subject to variation depending on the raw product used

# Power, productivity and flexibility all in one

Serve more customers faster and increase your profits



### Fryer<sup>HP</sup>

Perfect fries with our 23 liter V-shaped Fryer<sup>HP</sup>. Power and efficiency thanks to an optimized indirect heating system, integrated oil

recirculation pump, automatic basket lift system and possibility to set up and memorize up to 5 programs to ensure consistent, excellent frying

Fryer <sup>HP</sup> output up to*		
Fried chicken wings	14 kg/h	128 portions/h
Fried squid	27 kg/h	107 portions/h
Potato croquettes	31 kg/h	314 portions/h



### Fry Top<sup>HP</sup>

Prepare even more food with the Fry Top<sup>HP</sup>. Extra large, non-scratch chrome cooking surface (1200x600 mm)

for perfectly even heat distribution and superb results

Fry Top <sup>HP</sup> output up to*		
Hamburger patties	31 kg/h	258 portions/h
Chicken breasts	28 kg/h	255 portions/h
Sliced vegetables	23 kg/h	230 portions/h



### Ref-freezer base

Maximize efficiency and workflow with an innovative Ref-freezer base for your Grill<sup>HP</sup>. Decide your menu and set up the base as a

refrigerator or freezer (-22 °C to +8 °C) according to your needs. Features 2 drawers GN 2/1, 150 mm deep

\*Productivity tests performed in our laboratory. These are indicative values subject to variation depending on the raw product used

# Choose your Electric Grill



Wherever you are and however big or small your business is, there is an Electrolux Professional Electric Grill<sup>HP</sup> for you with dedicated accessories to help you get the most from your grill

## Electric Grill<sup>HP</sup> 700



**Electric Grill<sup>HP</sup> top 400 mm**

- ▶ Cooking surface:  
w 345 x d 400 mm



**Electric Grill<sup>HP</sup> top 800 mm**

- ▶ Cooking surface:  
w 705 x d 400 mm



**Electric Grill<sup>HP</sup> top 1200 mm**

- ▶ Cooking surface:  
w 1065 x d 400 mm

## Electric Grill<sup>HP</sup> 900



**Electric Grill<sup>HP</sup> top 400 mm**

- ▶ Cooking surface:  
w 345 x d 598 mm



**Electric Grill<sup>HP</sup> top 800 mm**

- ▶ Cooking surface:  
w 705 x d 598 mm



**Electric Grill<sup>HP</sup> top 1200 mm**

- ▶ Cooking surface:  
w 1065 x d 598 mm



# Choose your Gas Grill



Looking for a super high-performance gas grill with the perfect dimensions for your space? Find the Electrolux Professional Gas Grill to fit your business

## Gas Grill<sup>HP</sup> 700



### Gas Grill<sup>HP</sup> top 400 mm

- ▶ Cooking surface:  
w 371 x d 472 mm



### Gas Grill<sup>HP</sup> top 800 mm

- ▶ Cooking surface:  
w 742 x d 472 mm

## Gas Grill<sup>HP</sup> 900



### Gas Grill<sup>HP</sup> top 400 mm

- ▶ Cooking surface:  
w 371 x d 644 mm



### Gas Grill<sup>HP</sup> top 800 mm

- ▶ Cooking surface:  
w 742 x d 644 mm



### Gas Grill<sup>HP</sup> top 1200 mm

- ▶ Cooking surface:  
w 1113 x d 644 mm



# Choose your accessories and consumables

Kit for external drain for use with 400mm and 800mm models



Scraper for gas grill



Scraper for electric grill



**Professional Degreaser** for hot surfaces. The ideal cleaning solution for high-temperature cooking surfaces

## The support that you need

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over **2,000** authorized service partners in more than **149** countries. **10,000** professional technicians and over **98,000** spare parts in stock are ready to be dispatched around the world in **24-48** hours. We are always near, always there for you

**A global team.**

**Always there  
with you**

Make your work simple and your equipment last longer with original A&C. Original A&C guarantee the best performance minimizing machine downtime and boosting the highest profitability



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in our website





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



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

## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

