

# The path to chilling excellence

SkyLine Chill<sup>®</sup> Blast Chillers



# You talk...

We need to find a way to stop wasting food and time. I'd love to be able to prepare larger quantities of food during our quiet times to make service faster and easier without compromising on food quality or safety.



## ...we listen

...And developed a Blast Chiller with record-breaking chilling times. Saving you money on food costs by letting you prepare larger quantities of food and extend shelf life, the new Electrolux Professional **SkyLine Chill<sup>®</sup>** is the **perfect combination of smart technology and thoughtful design**. Unique, advanced connectivity puts you on the path to optimizing your workflow and time.



**Your time is precious.  
Start the journey to transforming your work-life.**



**Made for  
business**

Increase profitability  
in a smaller footprint.



**Made for  
you**

Designed to be  
easier, safer, ergonomic.



**Made for  
performance**

Revolutionize workflows  
with time-saving & higher  
performance.



**Made for  
nonstop chilling**

Produce consistent results  
with less downtime.

# Why buy an Electrolux Professional Blast Chiller?

Optimized workflow, increased productivity and savings on food costs.  
Do we need to say more?





## Maximize your productivity

Make the most of your staff, plan activities faster and easier and have stress-free services. Blast Chillers/freezers mean you can use the quiet times in your kitchen to prepare food in bulk. Cook, blast chill or freeze then regenerate only when needed and only the quantity required.



## Offer your customers more

**Food quality is guaranteed** as SkyLine Chill<sup>®</sup> blast chilling and freezing cycles preserve all food essential characteristics: appearance, moisture content, consistency, texture, aroma, flavor and nutritional value.

**Less time.** Keeping up with orders is so much easier during peak service if you have food already prepared.

**Offer more.** Extending your menu is much simpler with a Blast Chiller.



## Safety first

Easy compliance with **HACCP** and food safety regulations. This means no bacteria in the food when blast chilled or used with the SkyDuo.

It takes less than **90 minutes** to bring the core temperature of food down from 195 °F to 3 °F, or 240 minutes to reach 0 °F for freezing. Go directly from the oven to the SkyLine Chill<sup>®</sup> without letting the food cool down at ambient temperature.



## Minimize your food costs

**Save money by buying in bulk during peak season** then shock freeze for use when you need it

Cut food waste by up to **35%**, regenerate (thawing and/or reheating) only the food you need. Extend the shelf life of your dishes. Food that has been chilled stays fresh for **5 days** in a refrigerator and up to **12 months** in a freezer.



## Seamless communication with SkyDuo

Ovens and Blast Chillers are perfectly synchronized and communicate with each other with unique **SkyDuo**, ensuring a seamless Cook&Chill experience in your kitchen. **One Design. Twin Appliances.**



Made for  
business



VALUE YOUR TIME

What would you do  
with **4 extra hours\***  
a day? 1,200 more  
hours a year?

**47 extra minutes for you each cycle**

Every chill cycle saves you time, increasing your productivity and making workflows more efficient.

Taking **40%** less time each cycle.

\* Calculation based on a 10-hour working day with SkyLine Chill<sup>®</sup> 110 lbs, data in accordance with Commission Regulation EU 2015/1095.

# Born to be green

The perfect union of outstanding performance and savings for you and the environment. The sustainably built **SkyLine Chill<sup>S</sup>** makes your business leaner and greener.



## Born to be greener

Ever greater energy efficiency, more environmentally friendly gases and sustainably sourced materials are all part of Electrolux Professional's ongoing commitment to reducing our and your impact on the environment.



## Less environmental impact, more savings

### Save on running costs.

Energy efficient Electrolux Professional Blast Chillers use gas R448A as a refrigerant. Its low Global Warming Potential (GWP) makes it significantly better for the environment than traditional coolants

**R448A's** lower environmental impact equals a **45%** reduced carbon footprint. That's equivalent to\*\*:



**1,257**

Emission by 1,257 passengers vehicles driven for 1 year



**50,000**

CO<sub>2</sub> absorbed by 50,000 football fields\* planted with pine trees



**196,486**

Incandescent lamps switched to LEDs

\* based on Electrolux Professional Cook&Chill calculator, comparing Cook&Serve versus Cook&Chill method, both performed with Electrolux Professional appliances. Data available in April 2019.

\*\* <https://www.epa.gov/energy/greenhouse-gas-equivalencies-calculator> based on Electrolux Professional production 2017



Made for  
you



**One design  
Twin appliances**

SkyLine Ovens and Blast Chillers  
share the **same mindset.**

**Simplify your life**



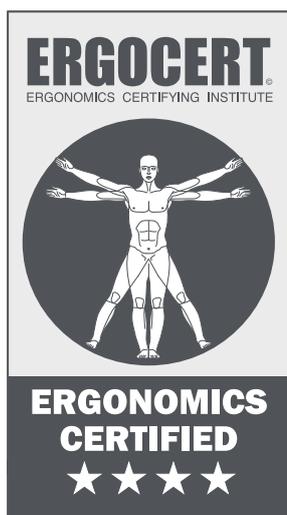
# Made for you

Intuitive interaction and performance. **SkyLine Chill<sup>®</sup>** has been designed with you in mind. Developed for real people to make every work environment user friendly and more efficient.



## Pioneers in usability

An ergonomic Blast Chiller means **75%\*** reduction in sick leave and a **25%** increase in productivity for your business. Ergonomic appliances are designed around your needs and your workflow, making a big difference to your kitchen. Our design process is human-centered and fully complies with ISO 26800 and ISO 9241-210 regulations. SkyLine Chill<sup>®</sup> is the first ever Blast Chiller to receive a **4-star certification for ergonomics**.



## Experience 4 stars



### Ergonomic principles

Designed with you in mind

### Evidence-based anthropometric & biomechanical compliance

Reduced risk of injury

### Evidence-based usability

The culmination of years of professional studies and expertise

### Human-centered design

To make cooking simple and stress-free



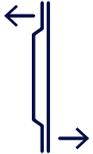
### Simple to use

Make your daily work easier and reduce training time thanks to the intuitive panel. Color blind friendly. Ease of use is one of the most important criteria for the 4-star ergonomic certification.



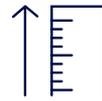
### Effortless loading and unloading

Better for your back and less tiring for you. The design of the door and the cavity makes a real difference when loading and unloading.



### Strain-free

Open the oven door over 200 times a day, comfortably and strain-free thanks to the ergonomically designed door.



### The perfect position

Touchscreen display and USB slots have been placed at just the right height for maximum visibility and access, using calculations based on the average user height worldwide.

# An extra effortless benefit



### The path to ultimate performance

The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium<sup>S</sup> and SkyLine Chill<sup>S</sup>: Two perfectly synchronized appliances that communicate to guarantee flawless Cook&Chill synergy.

**A duo made for success.**



SkyLine Chill<sup>S</sup>



SkyLine Premium<sup>S</sup>



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

# Touch, program

Simplify your life. **SkyLine Chill<sup>®</sup>** has a super-intuitive and simple to read touchscreen interface designed to make your work-life easy.

## Touch the simplicity

**Total control at your fingertips.** SkyLine Chill<sup>®</sup> cloud connectivity gives real-time access to your appliance from any smart device.



### Manual mode



#### Ideal for demanding chefs

Keep a tight rein on all operations with total control over even the smallest detail. Design the personalization that fits you best.



### Programs mode



#### Ideal for standard menus

Your food chilled or frozen to the same high quality in any SkyLine Chill<sup>®</sup> Blast Chiller anywhere in the world. Save and share your programs via OnE connectivity or USB key.



### Automatic mode



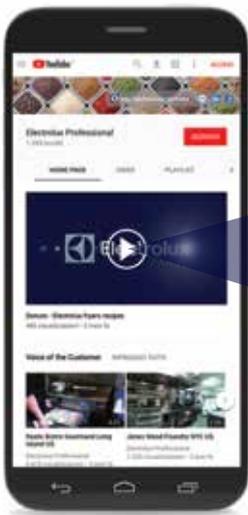
#### Ideal for saving time and money

Fast, easy and safe with automatically guided advanced chilling techniques, 9 new special **Cycles+** and easy personalization.

Choose your chilling mode and be guided in over **30 languages**. **Color blind friendly panel.**

# The path to simplicity

No instructions necessary, **SkyLine Chill<sup>®</sup>** has been designed and tested by real users to guarantee simplicity of use with integrated help and self-learning technology to guide operators through every step of the chilling process.

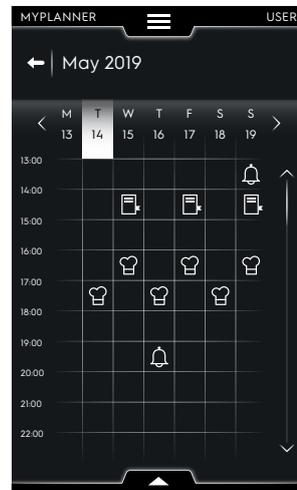


**Watch & learn**



**Here to help you every day**

Get real-time support every day directly from the Blast Chiller. Find the answers to your questions, access all supporting material and get the most up-to-date information about your SkyLine Chill<sup>®</sup> Blast Chiller.



**Planning made simple**

**Your agenda at your fingertips**

Make your life easier and workflow smoother using the **MyPlanner** functions to plan your daily work and receive personalized alerts for your tasks.

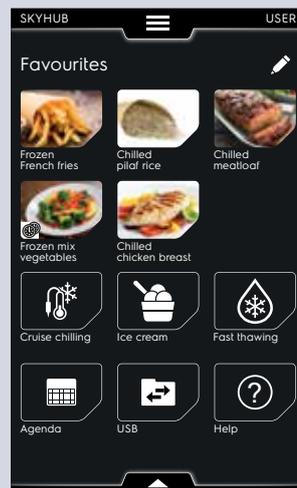


**One screen  
One touch**



**Make it easy with the all-in-one page**

Group all your favorite functions on the **SkyHub homepage** to have immediate access to the features you use most.





Made for  
performance

OVER  
**30** YEARS  
EXCELLENCE IN BLAST CHILLERS

**1989**

Electrolux Professional  
started a revolution  
introducing the first  
Blast Chiller

**2019**

Electrolux Professional  
opens up a whole new  
chilling horizon: **SkyLine**

# The path to chilling excellence

Extended shelf life for your food, optimized workflow, uncompromising food quality and safety, all made possible with the high precision **SkyLine Chill<sup>S</sup>**.



**Manual mode**

**Complete control**  
over your operations



**Plan your day the right way**

SkyLine Chill<sup>S</sup> has **ARTE 2.0\*** to give you a real-time countdown so you know when each chill or freeze cycle will finish.

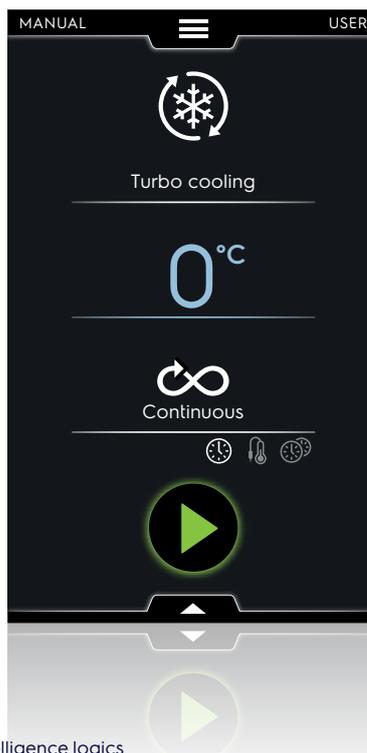


**Keep your business safe.** No more wasting time or food, **you can instantly know if your chill or freeze process meets food safety norms. (HACCP)**



**Guaranteed food safety with the highest quality**

Experience the simplicity of **Cruise Cycle** which automatically adjusts the chilling cycle according to food size while monitoring the process from start to finish. Chilling is automatically controlled from start to finish - ensuring perfect food quality, texture and appearance.



**Busy kitchen? Continuous chilling**

Nonstop chilling for busy kitchens and bakeries using the **Infinite Cycle**. Simply set a working temperature between 50° F and -42° F and the SkyLine Chill<sup>S</sup> maintains the set temperature, the fans stay on and defrosting is automatic.



\*Algorithm for Residual Time Estimation based on artificial intelligence logics

\*\* Algorithm for Residual Time Estimation based on artificial intelligence logics ARTE 2.0 - patent US7971450B2 and related family

\*\*\* Cruise Cycle - patent EP1716769B1 and related family

Frozen in a  
common freezer



Blast frozen with SkyLine Chill<sup>®</sup>

## Faster freezing. More quality for your food with X-Freeze

### Sealed-in freshness

Faster freezing of all raw or cooked food preserves appearance, texture and flavor.

Peak freezing performance with X-Freeze rapid blast freezing cycle (-42° F) which forms micro crystals to maintain water content on thawing and regeneration. Food keeps its fresh, 'just cooked' quality.

## Cycle time calculated on portion size



### Precision & flexibility at your service

Electrolux Professional SkyLine Blast Chillers/Freezers include a **3-sensor probe as standard.**



### Extra control and accuracy.

For extremely high precision we recommend choosing the **unique 6-sensor probe** accessory for even more accurate temperature measurement.

You can also upgrade to 3 probes, useful for simultaneously chilling/freezing several food types.



## The most impeccable chilling evenness ever



### Even chilling

Perfect, even chilling results thanks to the revolutionary high tech OptiFlow circulation system which guarantees uniform air distribution.

## Stress-free rush hours



### Smoother workflow with easy planning and managing of multiple cycles with MultiTimer

Set up to 20 different time- or probe-driven cycles according to different food types and sizes to make monitoring and control of chilling/freezing cycles extra simple. With the same interface as SkyLine Ovens, **MultiTimer** brings maximum efficiency to your kitchen.



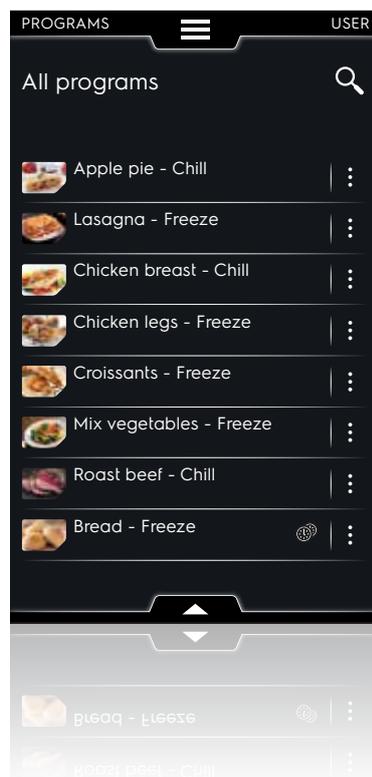
## Programs mode

**Your menu everywhere, every time.** Always sure, safe and consistent. Save and share up to **1,000 personal recipes** via OnE or USB.

### Making your life easier

Fast access to your favorites via the new category section. Group your processes by type:

- ▶ client specialities, diets, ingredients
- ▶ chilling temperatures, meal menu and seasons.





## Automatic mode

The simple way to increase efficiency in your kitchen.



One fast simple way to choose the perfect automatic chilling, freezing or LiteHot process with **Electrolux Professional SkyLine Chill<sup>®</sup>**. Start by selecting one of the **10 food families** or **9 special Cycles+** and SkyLine Chill<sup>®</sup> will set the rest for you.

Cycles+: Cruise chilling, Proving, Retarded Proving, Fast Thawing, Sushi&Sashimi, Chill Sous-vide, Ice Cream, Yogurt, Chocolate.



## Not just food

Make more of your Blast Chiller by perfectly chilling your drinks to the right serving temperature with the special **Beverage Cycle**.

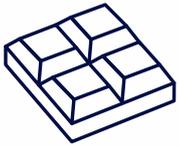


## Sushi and sashimi safe

Choose the specially designed sushi and sashimi cycle from the fish family category and **SkyLine Chill<sup>®</sup>** does the rest. To ensure your food is **anisakis-free**, your sushi is blast frozen at -4 °F and held at this temperature for **24\*** hours before thawing, ready for service.

\* In agreement with European regulation 853/2004

# Low on space? SkyLine Chill<sup>s</sup> doesn't just chill, it offers **4 special LiteHot cycles too**



## Chocolate cycle

Perfectly melted and crystallized chocolate. Glossy and firm with a definite snap and smoothly melting mouth feel. Simply select the dedicated automatic Cycle+ for chocolate.



## Proving & Retarded Proving cycles

Manage your time better and streamline your breadmaking and pastry by proving and retarding in your SkyLine Chill<sup>s</sup>. With **SkyDuo** you can even connect your SkyLine Oven to automatically set up preheating at just the right temperature ready to bake your bread.



## Fast Thawing cycle

Peace of mind with guaranteed food quality and safety in accordance with HACCP standards. SkyLine Chill<sup>s</sup> **Fast Thawing cycle** uses advanced electronically controlled temperature and **OptiFlow** management technology to ensure that frozen food is thoroughly thawed and ready to be cooked.





Made for  
nonstop  
operations

# OnE

## What is OnE?

OnE is your **personalized application** from Electrolux Professional which gives you a complete overview of all your SkyLine Chill<sup>5</sup> Blast Chiller productivity. Use your OnE app to share recipes and monitor information, such as status, statistics and consumptions.

## How can I get it?

Sign up for the **Essentia Service Agreement** which best fits your business to access real-time information or contact your preferred **Electrolux Professional Partner**.

## Why do I need it?

OnE guides you throughout your day enabling you to make the right decision and **improve the organization** of your business.

**OnE, a unique partner.**

# OnE platform

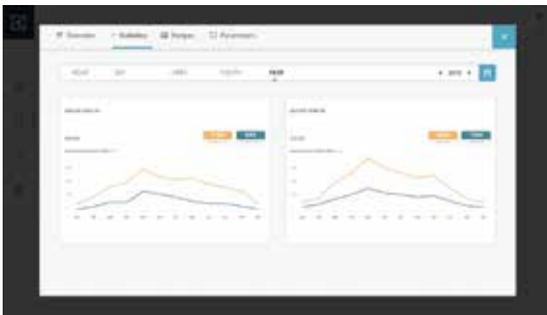
A world of seamlessly connected solutions that simplify your work and help your business develop.



OnE for you

## 24/7 real-time monitoring

Electrolux Professional OnE gives you remote control over your operations like **managing recipes** to devices all across the globe in just one click or receiving **HACCP alarms** in real time.



OnE for business

## Maximize profit

Electrolux Professional OnE helps you reduce consumption to a minimum and optimize the efficiency of your business.

**Smart savings.** Use OnE to know when your Blast Chiller is on, but not in use so you can move the food to a refrigerator and save energy.

**Smart usage.** OnE helps you see how to rationalize your productivity: You could use 2 Blast Chillers instead of 3 outside of peak times.



OnE for nonstop operation

## Increase equipment uptime

OnE helps you **plan maintenance** at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

OnE knows when to alert you so **you can react quickly and increase uptime.** For the best service ever, the same message can be sent to the Service Partner of your choice. For even more benefits subscribe to an Essentia Service Contract.



OnE for performance

## Boost your processes

Electrolux Professional OnE gives you the insight to **better organize your production flow.** You can improve your output quality and meet the highest quality standards.

**Smart business decisions.** Smart percentage statistics mean you can **monitor the quality of your food** more easily and keep your customers happy.



What Electrolux  
Professional **SkyLine**  
**Chill<sup>s</sup>** can do for your  
business

## Odorless freshness

No more mildew or unpleasant odors. The door stopper device keeps the SkyLine Chill® door open when not in use.



0 1



Extra safety!  
Drying cycle  
to hygienize  
the cavity



# The path to ultimate performance

Revolutionize the way you work with stress-free, time-saving, high-performance SkyLine Ovens and Blast Chillers.

## Seamless communication with SkyDuo



The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium<sup>s</sup> and SkyLine Chill<sup>s</sup> are 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.



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

## Take control of your business with OnE connectivity

A personalized app to simplify your life and help your business develop, **OnE connectivity** 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.

## How the unique SkyLine Cook&Chill can revolutionize your kitchen

### A leaner workflow

More efficient and effective use of your staff and appliances through 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.



### A better place to work

SkyLine are the only professional kitchen appliances in the world to have a 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 weightloss during cooking and chilling.

### 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.

# SkyLine Chill<sup>S</sup> family

Scan to see the SkyLine full range in augmented reality



Cold, freeze or LiteHot? In the same footprint you can perform 3 different functions. Choose the perfect SkyLine Chill<sup>S</sup> size for your kitchen.



**66 lbs - 6 Half Sheet Pans**  
External dimensions (wxdxh)  
35 5/16 x 36 7/8 x 42 1/2 in.  
Electrical power - 2,7 kW



**110 lbs - 10 Half Sheet Pans**  
External dimensions (wxdxh)  
35 1/4 x 37 x 68 1/8 in.  
Electrical power - 4,5 kW



**220 lbs - 10 Full Sheet Pans**  
External dimensions (wxdxh)  
49 3/16 x 42 15/16 x 68 7/8 in.  
Electrical power - 5,5 kW



**220 lbs - 20 Half Sheet Pans**  
External dimensions (wxdxh)  
40 15/16 x 33 7/16 x 70 9/16 in.  
Electrical power - 0,88 kW (Remote)



**440 lbs - 20 Full Sheet Pans**  
External dimensions (wxdxh)  
55 1/8 x 54 15/16 x 94 1/2 in.  
Electrical power - 2.25 kW (Remote)



Full load capacity (chilling/freezing) refers to the Commission Regulation EU 2015/1095

# SkyLine Blast Chillers main features



	SkyLine Chill <sup>s</sup>	
	Reach-in	Roll-in
<b>CHILLING MODE</b>		
Chilling cycle (-42 + 50° F).	x	x
Pre-set soft chilling cycles (ideal for vegetables and delicatessen). Working temperature: 32° F	x	x
Pre-set Hard chilling cycle (ideal for meats). Working temperature: -4° F	x	x
Freezing cycle (-42 - 50° F)	x	x
LiteHot cycle (0 - 104° F)	x	x
Refrigerated holding cycle (automatically activated after chilling) at 0° F	x	x
Freezer holding cycle (automatically activated after chilling) at -8° F	x	x
100+ automatic blast chilling and freezing processes with possibility to personalize and visualize parameters	x	x
Fast thawing cycle	x	x
Proving cycle	x	n.a
Retarded Proving cycle	x	n.a
Chocolate cycle	x	n.a
Yogurt cycle	x	n.a
Sushi&Sashimi cycle	x	x
Ice Cream cycle	x	x
Blast Chilling Sous Vide cycle	x	x
Cruise Cycle automatically sets the parameters for the highest quality chilling	x	x
Automatic fast customizable pre-heat	x	x
Automatic accelerated cool down	x	x
Managing multiple chilling cycles with MultiTimer at the same time	x	x
Infinite Cycle: working temperature from 50° F to -42° F	x	x
It is possible to connect the SkyLine Ovens and Blast Chillers with seamless SkyDuo process	o	o
<b>CHARACTERISTICS</b>		
On/Off switch	x	x
High resolution full touch screen interface (262,000 colors ) - color-blind friendly panel	x	x
Display readable from 40 feet	x	x
Touch screen interface in more than 30 languages	x	x
Evaporator with antirust protection	x	x
Motors and fan waterproof protected IP54	x	n.a
Motors and fan waterproof protected IP23	n.a	x
Program library - 1,000 free programs, 16-step phases (name and picture and category)	x	x
SkyHub homepage with direct access to favorite functions	x	x
6 point multi-sensor probe	o	o

3-point multi sensor probe	x	x
3 single sensor food probe as accessory	o	o
Residual time estimation for probe-driven cycles (ARTE 2.0)	x	x
Simultaneous display of both pre-set and real values	x	x
OptiFlow air distribution system	x	x
Variable speed fan with motor stop (7 speed levels)	x	n.a
Full personalization of the interface and download	x	x
Pause	x	x
Delayed start	x	x
HELP page for self-learning by scanning QR Code	x	x
Agenda MyPlanner	x	x
Mode settings comply with UK, NF or custom standards	x	x
HACCP visual and acoustic alarm	x	x
Consumption visualization	x	x
Self explanatory symbols to facilitate the functionality	x	x
Animated images to guide operations	x	x
Manual defrost with electric resistance	x	x
Hygiene cycle with UV lamp	o	o
Drying cycle	x	x
Automatic smart defrosting with electric resistances	x	x
Diagnostics automatic system	x	x
Predisposed for the energy regulator	x	x
Safety thermostat	x	x
Door stopper to keep the correct air circulation	x	n.a
Removable magnetic gasket door and heated door frame	x	x
Non-stop automatic back up mode for auto-recovery system	x	x
USB port	x	x
Download HACCP data, programs, automatic chilling, settings	x	x
Space-saving integrated door handle (excluding 20 full sheet pans)	x	x
Reverse hinged door opening (excluding 20 half sheet pans)	o	o
Optional waste water collection container for no-drain installation (excluding 20 full sheet pans)	x	x
Solenoid valve	x	x
304 AISI stainless steel panels	x	x
304 AISI stainless steel chamber	x	x
Hygienic cavity thanks to rounded corners	x	x
Multipurpose rack structure with variable pitch	x	n.a
Trolley with pan container stopper. Rounded corners. Built-in drip pan with drain	n.a	x
Tray stopper for mobile pan rack	n.a	x
OnE connectivity ready	x	x
<b>CONNECTION AND INSTALLATION, CONFORMITY MARKS , CERTIFICATIONS</b>		
Climate class 5	x	x
Height adjustable feet (excluding 20 full sheet pan floor models)	x	x
Insulated floor with access ramp for 20 full sheet pan models	n.a	o
Trolley compatibility with Electrolux Professional air-o-steam, SkyLine	n.a	x
Stacking kit: SkyLine Oven 6 half sheet pans on Blast Chiller/Freezer 66 lbs	o	n.a
Ergocert, 4-star ergonomic certification	x	x
ETL and hygienic standard ETL	x	x
Handbook, installation diagrams, user guide	x	x

x Standard  
o Optional  
n.a. Not available

# 6 Recognitions & Certifications

Rigorously tested and certified in full compliance with the most stringent international standards, SkyLine Blast Chillers are also the first Blast Chillers in the world to have a 4-star certification for ergonomics and usability.



## ERGOCERT

"Ergonomic interventions can reduce musculoskeletal disorders (WMSDs) by **59%**, with an average decrease of **75%** in sick days and a **25%** increase in productivity."

Dr. Francesco Marcolin, CEO of ErgoCert  
(European Certified Ergonomist - EUR.ERG.)

Certifications refer to all Blast Chillers of the SkyLine family. For information regarding precise certifications related to specific product codes contact your local Electrolux Professional Partner.



## Maximize your kitchen

Flexible, hygienic and safe installation, cooking and handling thanks to over 200 different dedicated accessories and consumables to help you make the most



## 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.

# 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**.

## 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**.





Experience the Excellence  
[electroluxprofessional.com](http://electroluxprofessional.com)

Scan the cover to see the Blast Chiller  
in augmented reality



Follow us on



## 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

