Create the moment: hot, chilled or frozen

Amaze your customers
and **boost** your business

Ready to serve your business

Give your customers a delight and your business a boost. At every hour of the day.

Hot

Coffee Grinders - GR

Grind & Brew Systems - GNB

PrecisionBrew Digital Coffee Brewers – B

PrecisionBrew Shuttle Coffee Brewers – PB

Super Automatic Espresso Machines – TANGO® STP/ST

Super Automatic Espresso Machines – TANGO® ACE

Super Automatic Espresso Machines – TANGO® ACE MT

Single Serve Espresso Coffee Machines – PONY

Traditional Espresso Machines – AURA

Traditional Espresso Machines – MIRA

Traditional Espresso Machines – Classic

Professional Espresso Grinders

**Hot Water
Dispensers – ME**

**Hot Beverage
Dispensers – GH**

**Hot Chocolate
Dispensers – LL**

Chilled
Pgs. 36 - 41

**Chilled Beverage
Dispensers –
CS (Bubblers)**

**Chilled Beverage
Dispensers –
CS (Bubblers)**

**Chilled Beverage
Dispensers –
CS (Bubblers)**

**Chilled Juice
Dispenser – FJ**

Frozen Granita, Frozen Cream & Soft Ice Cream
Pgs. 42 - 49

**Frozen Granita
Dispenser – I-PRO**

**Frozen Granita
Dispensers – F**

**Frozen Granita
Dispensers – S**

**Sherbet & Frozen
Cream Dispensers – SP**

Frozen Cream Dispensers - NN

Frozen Cream & Soft Ice Cream Dispensers - GT

Soft Serve
Pgs. 50 - 59

Soft Ice Cream Dispensers, up to 85 cones/hour - K-Soft

Soft Ice Cream Dispensers, up to 150 cones/h - Karma

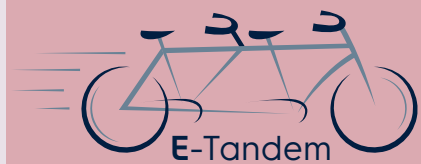**Soft Ice Cream Dispensers Countertop High Capacity, up to 290 cones/h – Capri**

Soft Ice Cream Dispensers Countertop High Capacity, up to 600 cones/h – Portofino

Soft Ice Cream Dispensers Floor Standing High Capacity, up to 380 cones/h – Firenze

Soft Ice Cream Dispensers Floor Standing High Capacity, up to 650 cones/h – Roma

E-Tandem

Let us ride with you

Are you looking for the user manual or do you need other support materials?

E-Tandem*, the Electrolux Professional Digital Service will help you get immediate access to numerous tools.

Simply scan the QR code on the machine and start your ride.

* on selected models. Look for the Tandem.

When all you
want is to relax
over a hot cup
of coffee

Hot

A hot beverage experience that satisfies and inspires,
in early morning, late afternoon or anytime.

Reliable functionality

Fast and easy
without compromise

Beverage perfection every time

Save energy, space,
and expenses without
compromising on quality

Coffee Grinders – GR

Grinders to suit all needs, no matter how big or small your business.

Reliable and powerful
for guaranteed freshness

Compact, high-performance units with precision grinding burrs for an accurate grind profile. Whichever model is best suited to your business, Electrolux Professional grinders offer an **efficient, powerful and compact solution** ideal for any space.

	Description	Dimensions (w x d x h)
600655	Single portion grinder, one 2,7 kg hopper	216x381x559 mm
600656	Single portion grinder, one 0,7 kg hopper, medium duty grinder	178x356x559 mm
600657	Single portion grinder, one 0,7 kg hopper	178x381x559 mm
600659	Single portion grinder, one 1,4 kg hopper	178x381x711 mm
600661	Single portion grinder with slicing burrs, one 1,4 kg hopper	178x381x711 mm

The perfect
grind every time

Grind & Brew Systems – GNB

Two needs, one solution. Freshly ground, freshly brewed.

Fresh coffee, more profit

A precision **coffee grinder and brewer all in one**: more profitable, less space. Direct from the grinder to the brewer giving you that real just ground flavor.

	Description	Dimensions (w x d x h)
600689	Grinder brewer, single 2,5 kg, decanter	235x616x787 mm
600690	Grinder brewer, single 2,5 kg, airpot	235x616x667 mm
600691	Grinder brewer, double 3 kg, decanter	241x616x832 mm
600692	Grinder brewer, double 3 kg, airpot	241x616x940 mm

Grind it, drink it!

* Decanters and airpots are NOT included

PrecisionBrew Digital Brewers - B

Freshly brewed, quality coffee, with minimal investment.

Excellent coffee, always at the perfect temperature

Brew in style thanks to the attractive design and intutive digital touch control panel with PrecisionBrew technology. Program your custom flavor profile for easy replication and ensure **consistent quality every time**.

Serve more customers and **increase profits** thanks to the fast initial fill-up time and fast temperature recovery between brews. The set brewing temperature is maintained throughout the brewing cycle to guarantee **coffee is always served hot**.

Only brew what you need. Choose **half brew** option for **less waste** and **low energy consumption. Save energy** and **money** by automatically programming when to cool down tank and shut off warmers.

Always serve the Golden Cup, according to Specialty Coffee Association (SCA) standards*, and keep customers coming back for more.

Your business, your choice. Brew into insulated decanters, glass decanters or airpots.

Always serve the "Golden Cup"

	Description	Dimensions (w x d x h)
606010 E-Tandem	PrecisionBrew single digital brewer for insulated decanter	204x465x487 mm
606011 E-Tandem	PrecisionBrew single digital brewer for glass decanter, 3 warmers	204x465x487 mm
606012 E-Tandem	PrecisionBrew twin digital brewer for glass decanter, 6 warmers	409x465x491 mm
606013 E-Tandem	PrecisionBrew single digital brewer for airpot	204x465x675 mm
606014 E-Tandem	PrecisionBrew twin digital brewer for 2 airpots	409x465x675 mm

* Coffee shall exhibit a brew strength, measured in Total Dissolved Solids, of 11.5 to 13.5 grams per liter, corresponding to 1.15 to 1.35 "percent" on the SCA Brewing Control Chart, resulting from a solubles extraction yield of 18 to 22 percent

* Decanters and airpots are NOT included

Optional Accessories – GNB-B

		Description
870004		1,9 ltrs. stainless steel vacuum (insulated) decanter with black lid (for specific model 606010)
870005		1,9 ltrs. stainless steel vacuum (insulated) decanter with orange lid (for specific model 606010)
870000		1,8 ltrs. glass decanter with black handle
870007		Case of (6) 2,2 ltrs. glass-lined lever top airpots with black top and 3 colored flavor tags
870008		Single 2,2 ltrs. glass-lined lever top airpot with black top and 3 colored flavor tags
870009		Case of (6) 2,2 ltrs. stainless-steel lined lever top airpot with black top and 3 colored flavor tags
870010		Single 2,2 ltrs. stainless steel lined lever-top airpot with black top and 3 colored flavor tags
870011		Case of (6) 2,5 ltrs. glass-lined lever top airpots with black top and 3 colored flavor tags
870012		Single 2,5 ltrs. glass-lined lever top airpot with black top and 3 colored flavor tags
870013		Case of (6) 2,5 ltrs. stainless-steel lined lever top airpot with black top and 3 colored flavor tags
870014		Single 2,5 ltrs. stainless steel lined lever-top airpot with black top and 3 colored flavor tags
870022		Stainless steel coffee brew basket for use with decanter, airpot and gravity container brewers
870025		Filter paper, 12 cup, 11,4x6,6 cm high (1000 pieces per box)

See our price list for the complete range of available accessories

PrecisionBrew Shuttle Brewers – PB

Offer your customers freshly brewed coffee.

Keep your coffee hot and fresh

The **First-in-Industry technology Encapsulair and Java-tate,** found in the top-line PrecisionBrew air-heated model, maintain the peak flavor profile of the beverage for longer. The advanced **touchscreen** simplifies and streamlines brewing and operations.

	Description	Dimensions (w x d x h)
600671	PrecisionBrew air-heated shuttle brewer, single - shuttle to be ordered separately (Shuttle Qty 1 - 600681, Shuttle graphic Qty 1 - 870015)	232x479x765 mm
600673	PrecisionBrew warmer shuttle brewer, single - shuttle to be ordered separately (Shuttle Qty 1 - 600682, Shuttle graphic Qty 1 - 870017)	232x486x852 mm
600675	PrecisionBrew vacuum shuttle brewer, with integrated base for vacuum shuttle without stand, single - shuttle, graphic and stand to be ordered separately (Shuttle Qty 1 - 600633, Shuttle graphic Qty 1 - 870016, Shuttle stand Qty 1 - 870043)	312x486x889 mm
600677	PrecisionBrew vacuum shuttle brewer, for vacuum shuttle with stand, single - shuttle and graphic to be ordered separately (Shuttle Qty 1 - 600634, Shuttle graphic Qty 1 - 870016)	232x479x765 mm

The newest innovation in coffee brewing. The Electrolux Professional Encapsulair and Java-tate technology.

The **Encapsulair** shuttle uses the insulating power of air to **surround and protect** your brewed coffee. This convection heating system evenly maintains coffee temperature and flavor keeping your customer satisfied. The longer-lasting brew **increases profits, reduces waste** and **labor**.

The **Java-tate** feature gently stirs the coffee, keeping it perfectly blended, ensuring consistent flavor profile. Delicious coffee makes **happy customers**.

* Shuttles and graphics as shown are NOT included

	Description	Dimensions (w x d x h)
600672	PrecisionBrew air-heated shuttle brewer, double - shuttles to be ordered separately (Shuttle Qty 2 - 600681, Shuttle graphic Qty 2 - 870015)	460x479x765 mm
600674	PrecisionBrew warmer shuttle brewer, double - shuttles to be ordered separately (Shuttle Qty 2 - 600682, Shuttle graphic Qty 2 - 870017)	460x486x852 mm
600676	PrecisionBrew vacuum shuttle brewer, with integrated base for vacuum shuttle without stand, double - shuttles, graphics and stands to be ordered separately (Shuttle Qty 2 - 600633, Shuttle graphic Qty 2 - 870016, Shuttle stand Qty 2 - 870043)	552x486x889 mm
600678	PrecisionBrew vacuum shuttle brewer, for vacuum shuttle with stand, double - shuttles and graphics to be ordered separately (Shuttle Qty 2 - 600634, Shuttle graphic Qty 2 - 870016)	460x479x765 mm

* Shuttles and graphics as shown
  are NOT included

**Choose the right PrecisionBrew for your business.
See waste reduced and profit increased***

Maximum capacity for maximum profit

Serve up to 200 cups, 47 ltrs per hour*

* 236ml cup size. Capacity refers to models with 2 shuttles. Capacity for single shuttle models is 174 cups/41 ltrs. Maximum cups/hr based on input water temp 16 °C and brewing water temp 90 °C. Productivity is dependent on water inlet temp., brewing temp and brew cycle timing parameters.

Optional Accessories – PB

		Description
870040		Plastic coffee brew basket
870059		Stainless steel coffee brew basket
870024		Filter paper, 35,5x15,2 cm (500 pieces per box)
600681		5,7 ltrs. air-heated shuttle
600682		5,7 ltrs. warmer shuttle
600633		5,7 ltrs. vacuum shuttle without stand
870043		Vacuum shuttle stand
600634		5,7 ltrs. vacuum shuttle with stand
600679		Remote air-heated shuttle stand
600680		Remote warmer shuttle stand
870015		Shuttle graphics for air-heated PrecisionBrew
870016		Shuttle graphics for vacuum PrecisionBrew
870017		Shuttle graphics for warmer PrecisionBrew

See our price list for the complete range of available accessories

Super Automatic Espresso Machines – TANGO

A trend toward specialty.

Technology TANGO

The TANGO ST-STP range takes full advantage of the patented TANGO Dual Infusion Chamber and Electrolux Professional expertise in espresso equipment manufacturing for unrivaled performance and extraction quality. Superior components and materials, large capacity boilers, precision grinders and detailed programming ensure a perfect result in the cup. **DUO,** one of the few models in the industry **capable of making 4 drinks simultaneously,** and SOLO models, offer unmatched speed and respond to all requirements from coffee and hospitality sectors.

DUO makes 4 drinks simultaneously

The TANGO ST Fridge combined Cappuccinatore* device on TANGO ST DUO and SOLO models ease the preparation of milk based specialty coffee drinks.

To tailor a complete drinks menu with heated, cold or foamed milk for a silky and smooth texture, the new TANGO STP Fridge, combined to TANGO STP Duo and Solo, offers an ideal solution to store the milk at the perfect temperature thanks to its 4L removable container.

*Option on TANGO ST SOLO 9L

The perfect Cappuccino time after time

TANGO STP

	Description	Dimensions (w x d x h)
602552	1 group 270 x 40 ml espresso cup/hr **"TANGO SOLO"** - Exclusive Pump System for Cold & Hot Milk with foam pump technology - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1.7 kg & 1 x 1.2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	453x629x752 mm
602553	2 groups 440 x 40 ml espresso cup/hr **"TANGO DUO"** - Exclusive Pump System for Cold & Hot Milk with foam pump technology - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1.7 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	603x629x752 mm

TANGO ST

	Description	Dimensions (w x d x h)
602547	1 group - 270 x 40 ml espresso cup/hr **"TANGO SOLO"** - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1.7 kg & 1 x 1.2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body	453x629x752 mm
602549	1 group - 270 x 40 ml espresso cup/hr **"TANGO SOLO"** - 6.5 ltrs. steam/coffee - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water & steam - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program - LED lights on body	453x629x752 mm
602550	2 groups - 440 x 40 ml espresso cup/hr **"TANGO DUO"** - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1.7 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program - LED lights on body - 1 x Cappuccinatore device for all milk based coffee drinks	603x629x752 mm
with STEAMAIR		
602548	1 group - 270 x 40 ml espresso cup/hr **"TANGO SOLO"** - 6.5 ltrs. steam/coffee - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - **STEAMAIR** - Auto cleaning program - LED lights on body	453x629x752 mm
602551	2 groups - 440 x 40 ml espresso cup/hr **"TANGO DUO"** - 2 x 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 2 x 1,7 kg coffee hopper - PID Temp. - LCD Touchscreen - Progr. water - **STEAMAIR** - LED lights on body - 1 x TANGO Cappuccinatore device for all milk based coffee drinks	603x629x752 mm

TANGO ACE

	Description	Dimensions (w x d x h)
602554	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1.7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program	448x627x766 mm
602555	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - STEAMAIR - Auto cleaning program	448x627x766 mm
602556	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water and steam - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program	448x627x766 mm
	with Self Service Configuration (TANGO ACE SELF)	
602557	1 group 220 x 40 ml espresso cup/hr with **self service conf**.- 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Hot water - Auto cleaning program - Safety locks	448x627x766 mm
602558	1 group 220 x 40 ml espresso cup/hr with **self service conf**.- 6.5 ltrs. steam/coffee boiler - 2 coffee grinders - 1 x 1,7 kg & 1 x 1,2 kg coffee hopper - PID Temp. control - LCD Touchscreen - Progr. water - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program - Safety locks	448x627x766 mm

The TANGO ACE takes full advantage of the reliability, usability and exceptional extraction quality that has made the TANGO range what it is today.

The TANGO ACE Self Service model comes complete with lockers for bean hoppers and waste coffee drawer. Ideal for all self-service areas with its easy to use 7" color touch screen interface. In addition the Cappuccinatore device means that the TANGO ACE Self offers the choice of fresh milk-based beverages at the push of a button.

TANGO ACE MT

	Description	Dimensions (w x d x h)
602559	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 1 x 1.7 kg coffee hopper & grinders + (0.8 at 1.5) kg hopper for powder - PID Temp. control - LCD Touchscreen - Progr. water and steam - Auto cleaning program	448x627x766 mm
602560	1 group 220 x 40 ml espresso cup/hr - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & grinders + (0,8 at 1,5) kg hopper for powder - PID Temp. control - LCD Touchscreen - Progr. water - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Auto cleaning program	448x627x766 mm
	with Self Service Configuration (TANGO ACE MT SELF)	
602561	1 group 220 x 40 ml espresso cup/hr with **self service conf.** - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & coffee grinder + (0.8 at 1.5) kg hopper for powder - PID Temp. control - LCD Touchscreen - hot water - Auto cleaning program - Safety locks	448x627x766 mm
602562	1 group 220 x 40 ml espresso cup/hr with **self service conf.** - 6.5 ltrs. steam/coffee boiler - 1 x 1,7 kg coffee hopper & coffee grinder + (0,8 at 1,5) kg hopper for powder - PID Temp. control - LCD Touchscreen - 1 x TANGO Cappuccinatore device for all milk based coffee drinks - Safety locks	448x627x766 mm

The super automatic TANGO ACE MT benefits fully from the exceptional qualities that the TANGO range offers, with the added function of working with powdered products such as cocoa.

The Cappuccinatore device eases the preparation of fresh milk based recipes like gourmet hot chocolate, all at just the touch of a button.

Single Serve Espresso Coffee Machines – PONY

The ideal professional solution for coffee POD and capsule equipment.

Easy and practical

The PONY ESPRESSO line is the perfect answer to businesses who opt for single serve coffee, either Pods (E.S.E.) or Capsules (FAP or Caffitaly) for their espresso drinks. Consistently delivering a delicious cup every time. Program and select your drink options as well as make up to 4 espresso simultaneously with the PONY 2 groups. Foam and heat milk to a smooth consistency with the STEAMAIR automatic wand, for perfect cappuccinos and lattes at the touch of a button.

Espresso anyone?

PONY for POD

	Description	Dimensions (w x d x h)
602530	POD - 1 group for 2 pods/cups - 6.3 ltrs. boiler - 2 progr. dosing program - hot water & steam wand - Automatic cleaning cycle - removable used pods drawer - adj. cup holder	343x570x580 mm
602533	POD - 2 groups for 4 pods/cups - 10.1 ltrs. boiler - 2 progr. dosing program - hot water & steam wand - Automatic cleaning cycle - removable used pods drawer - adj. cup holder	642x570x580 mm
with STEAMAIR		
602536	POD - 1 group for 2 pods/cups - 6.3 ltrs. boiler - 2 prog. dosing program - Programmable adjustable water - **STEAMAIR** - Automatic cleaning cycle - removable used pods drawer - adjustable cup holder	343x570x580 mm
602539	POD - 2 groups for 4 pods/cups - 10.1 ltrs. boiler - 2 prog. dosing program - Programmable adjustable water - **STEAMAIR** - Automatic cleaning cycle - removable used pods drawer - adjustable cup holder	642x570x580 mm

PONY for Capsule

	Description	Dimensions (w x d x h)
602532	Capsule (type FAP) - 1 group for 2 capsules/cups - 6.3 ltrs. boiler - 2 progr. dosing program - hot water & steam wand - Automatic cleaning cycle - removable used capsules drawer - adj. cup holder	343x570x580 mm
602535	Capsule (type FAP) - 2 groups for 4 capsules/cups - 10.1 ltrs. boiler - 2 progr. dosing program - hot water & steam wand - Automatic cleaning cycle - removable used capsules drawer - adj. cup holder	642x570x580 mm
with STEAMAIR		
602538	Capsule (type FAP) - 1 group for 2 capsules/cups - 6.3 ltrs. boiler - 2 prog. dosing program - Programmable adjustable water - **STEAMAIR** -Automatic cleaning cycle - removable used capsules drawer - adjustable cup holder	343x570x580 mm
602541	Capsule (type FAP) - 2 groups for 4 capsules/cups - 10.1 ltrs. boiler - 2 prog. dosing program - Programmable adjustable water - **STEAMAIR** - Automatic cleaning cycle - removable used capsules drawer - adjustable cup holder	642x570x580 mm

Traditional Espresso Machines – AURA

Perfect harmony: design and technology for perfect results.

Robust flavor, flawless performance

Looking for high performance? Consistency in the extraction process and ultimately that heavenly cup? AURA Espresso Coffee Machines will give you all that and more. Bringing together intuitive programming with its new touchscreen interface and effortless operation thanks to the EASYLOCK system that helps lock and seal the portafilter. The optional patented DOSAMAT technology recognises the size of the portafilter inserted (1 or 2 cups) and automatically doses the corresponding volume.

Express performance Espresso pleasure

AURA

	Description	Dimensions (w x d x h)
602522	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602523	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
with STEAMAIR		
602528	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water- **STEAMAIR** - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602529	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - PID Temp. control - Electronic pre infusion - Progr. water - **STEAMAIR** - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
with DOSAMAT		
602524	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 programmable dosing program with **DOSAMAT** self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602525	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with **DOSAMAT** self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. steam & water - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm
with DOSAMAT & STEAMAIR		
602526	2 Maestro groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program with **DOSAMAT** self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- **STEAMAIR** - Automatic cleaning cycle - Easylock portafilter	784x593x490 mm
602527	3 Maestro groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program with **DOSAMAT** self recognition of portafilter - PID Temp. control - Electronic pre infusion - Progr. water- **STEAMAIR** - Automatic cleaning cycle - Easylock portafilter	974x593x490 mm

Traditional Espresso Machines – MIRA

First in it's class espresso shot maker for a full of flavor experience.

Designed and crafted for optimum performance

A traditional Espresso Machine designed to provide you with the best results in every cup, whether from beans, pods or capules. Electrolux Professional has created a sleek, dynamic and robust appliance which can be configured according to your business.

Cutting-edge technologies for delicious beverages. The Steamglide lever controls the steam level horizontally and precisely. The exclusive STEAMAIR system steams milk with automatic temperature control, delivering smooth and silky milk foam.

Perfect Espresso every time

MIRA

	Description	Dimensions (w x d x h)
602500	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	343x570x510 mm
602501	1 group - Tall cup conf. - 6.3 ltrs. boiler - 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	343x570x581 mm
602502	2 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	642x570x510 mm
602503	2 groups - Tall cup conf. - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	642x570x581 mm
602504	3 groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	862x570x510 mm
602506	4 groups - 21.9 ltrs. boiler - 4 independent control boxes with 4 progr. dosing program - Progr. steam & water - Automatic cleaning cycle	1130x570x510 mm
	with STEAMAIR	
602507	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	343x570x510 mm
602508	1 group - Tall cup conf. - 6.3 ltrs. boiler - 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	343x570x581 mm
602509	2 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	642x570x510 mm
602510	2 groups - Tall cup conf. - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	642x570x581 mm
602511	3 groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	862x570x510 mm
602513	4 groups - 21.9 ltrs. boiler - 4 independent control boxes with 4 progr. dosing program - Progr. water- **STEAMAIR** - Automatic cleaning cycle	1130x570x510 mm

MIRA for POD

	Description	Dimensions (w x d x h)
602514	POD - 1 group - 6.3 ltrs. boiler - 4 programmable dosing program - steam & water - Automatic cleaning cycle	343x570x510 mm
602516	POD - 2 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - steam & water - Automatic cleaning cycle	642x570x510 mm
602519	POD - 3 groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - steam & water - Automatic cleaning cycle	862x570x510 mm
	with STEAMAIR	
602517	POD - 2 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - Progr. water - **STEAMAIR** - Automatic cleaning cycle	642x570x510 mm
602520	POD - 3 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - progr. water - **STEAMAIR** - Automatic cleaning cycle	862x570x510 mm

MIRA for Capsule

	Description	Dimensions (w x d x h)
602515	Capsule (type FAP) -1 group - 6.3 ltrs. boiler - 4 progr. dosing program - steam & water - Automatic cleaning cycle	343x570x510 mm
602518	Capsule (type FAP) - 2 groups - 10.1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - steam & water - Automatic cleaning cycle	642x570x510 mm
602521	Capsule (type FAP) - 3 groups - 15.6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - steam & water - Automatic cleaning cycle	862x570x510 mm

Traditional Espresso Machines – Classic

Equipment with the heart of a barista to complement your business.

Espresso equipment designed for professional use and a sensible budget

Choose a single-group, two-group, or three-group machine. Each model features heavy duty components and welded construction, a direct mounted boiler group head for thermal stability and reliable extraction, easy access to components for uncomplicated serviceability, and unlimited steam.

Espresso for everyone

	Description	Dimensions (w x d x h)
602627	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body	343x570x510 mm
602633	2 groups - 230V/50Hz Mono - 10,1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body	642x570x510 mm
602634	2 groups - 10,1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body	642x570x510 mm
602635	3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body	862x570x510 mm
602628	1 group - 6.3 ltrs. boiler - 4 progr. dosing program - manual steam & water - Automatic cleaning cycle - S/S body - UK plug	343x570x510 mm
602629	2 groups - 10,1 ltrs. boiler - 2 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body - UK plug	642x570x510 mm
602643	3 groups - 15,6 ltrs. boiler - 3 independent control boxes with 4 progr. dosing program - manual water & steam - Automatic cleaning cycle - S/S body - UK plug	862x570x510 mm

Accessories for Espresso Machines

Accessories for Super Automatic Espresso Machines – TANGO

		Description
871020		Mixed hot water outlet for TANGO ST1 & STP
871022		TANGO Hotel/Breakfast service kit
871023		Coffee ground direct discharge chute
871005		Raised feet kit
871024		Side Milk refrigerator for up to 9 liter millk containers for TANGO ST
871025		Side Milk refrigerator with Exclusive Pump system integrated for TANGO STP – Capacity 9L

Accessories for Single Serve Espresso Coffee Machines – PONY

		Description
871011		Cappuccinatore/foamer device with two positions for hot milk and for foam only for the machine without STEAMAIR
871012		Cappuccino system/auto foam device by air injection only for the machine without STEAMAIR
871013		Teflon steam wand only for the machine without STEAMAIR
871014		Side Milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers (for L/C and STEAMAIR + TANGO)
871015		Side Milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display (for L/C and STEAMAIR + TANGO)

See our price list for the complete range of available accessories

Accessories for Traditional Espresso Coffee Machines - AURA

		Description
871005		Raised feet kit
871008		Aura filter holder for one cup
871009		Aura filter holder for two cups
871010		Cold touch steam wand only for the machine without STEAMAIR
602687		Coffee grinder only for models with DOSAMAT self recognition of portafilter - Flat 80 mm

Accessories for Traditional Espresso Coffee Machines - MIRA

		Description
871000		Steam outlet with adjustable flow
871001		Hot water with adjustable flow
871002		Mira filter holder for one cup
871003		Mira filter holder for two cups
871004		Mira filter holder for three cups
871005		Raised feet kit
871006		Knock box drawer for Mira2 - 2 groups
871007		Knock box drawer for Mira3 - 3 groups

See our price list for the complete range of available accessories

Optional Accessories

Other Accessories/Consumables for Traditional Espresso Machines

		Description
871016		S/S 57 mm Electrolux Professional tamper
871017		Filter for one cup - 12 gr
871018		Filter for two cups - 18 gr
871019		S/S knock bow drawer

See our price list for the complete range of optional accessories.

Water Treatment for Coffee Machines

		Description
0S1628		Purity C 150 Quell ST System - Capacity 2408 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm ll7 x 417h. Complete with liter counter and water hardness test kit
0S1629		Purity C 300 Quell ST System - Capacity 4000 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 125 x 464h. Complete with liter counter and water hardness test kit
0S1630		Purity C 500 Quell ST System - Capacity 6800 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 149 x 553h. Complete with liter counter and water hardness test kit
0S1631		Purity C 1100 Quell ST System - Capacity 11500 l at 10° dH with bypass 40%. Working temp. 4°C-30°C. Min/max pressure 2-8.6 bar. Head connections 3/8". Dim. Ø mm 184 x 553h. Complete with liter counter and water hardness test kit

See our spare parts price list for the complete range of optional accessories.

Professional Espresso Grinders

The perfect shot to maximize your aroma.

Smooth and fine

When you look for consistently fine grind you need an exceptional espresso grinder. Our automatic flat burr grinder is easy to use and ensures a perfectly uniform grind every time.

	Description	Dimensions (w x d x h)
602543	Automatic Doser Coffee Grinder, Flat 65mm	230x370x600 mm
602544	Automatic Doser Coffee Grinder, Flat 75mm	250x360x635 mm
602546	On-demand Coffee Grinder, Flat 75mm	230x370x600 mm

For an exceptional grind

Hot Water Dispensers – ME

Hot water anytime.

Automatic fill, reliable and ready to use

A range of products ideal to keep pace with any demand you might have.
The **automatic water filler** guarantees peace of mind.

Description		Dimensions (w x d x h)
600824	Stainless steel, 38 ltrs., 1 ph	457x508x660 mm
600826	Stainless steel, 38 ltrs., 3 ph	457x508x660 mm
600825	Stainless steel, 57 ltrs., 1 ph	457x508x787 mm
600827	Stainless steel, 57 ltrs., 3 ph	457x508x787 mm

Enough hot water to meet any needs

Hot Beverage Dispensers - GH

An easy to use and functional soluble drinks solution to get your hot drinks dispensed in an instant.

Simple, functional and elegant

Attract more customers with increased visibility of your beverage selection thanks to the **eye-catching, backlit front panel design**. The dispenser suits any kind of environment and adds value to your business.
Practical and easy to use and maintain.

	Description	Dimensions (w x d x h)
560024	2 Containers, soluble ingredients, 500 gr each container + 2,4 ltrs. water tank	212x450x495 mm

Quality hot drinks at your fingertips

Hot Chocolate Dispensers - LL

Hot chocolate on tap.

Light, compact functionality. Perfectly balanced

Light, compact and functional, our dispensers are easy to remove clean.

	Description	Dimensions (w x d x h)
560018	3 ltrs. bowl	233x281x436 mm
560019	6 ltrs. bowl	270x318x465 mm

Your chocolate experience begins here

Crisp and
refreshing,
just loving
every minute

Chilled

Freshness and flavor at your fingertips. Smart chilled beverage dispensers to suit any demanding business.

Ease of use

Less stress, more inspiration

Performance and freshness

Cool refreshments to re-energize your customers' day

The Original Bubbler. Chilled Beverage Dispensers - CS

You choose which model and how much variety you want to offer.

More for less with the Simplicity Bubbler

Flexible choices, easy to use, chilled beverage dispensers are the answer to offering your customers innovative, delicious new drink options.

Occupy **less counter space** with their compact size. **Less time** in cleaning. **Less waste**, with product dispensed to the last drop. All this will give you much, much more.

A choice of **interchangeable BPA-free transparent bowls** with **locking lid** for **added safety** against tampering.

The perfect solution to fit your business needs, drive profits and gain new satisfied customers.

Your choice, limitless flavors, in one simple answer

	Description	Dimensions (w x d x h)
600925	2x9 ltrs. bowls, agitator	267x451x729 mm
600935	3x9 ltrs. bowls, agitator	518x451x818 mm
600931	4x9 ltrs. bowls, agitator	521x451x729 mm
600933	1x18 ltrs. bowl and 2x9 ltrs. bowls, agitator	521x451x729 mm
600927	1x18 ltrs. bowl, agitator	267x451x729 mm
600932	2x18 ltrs. bowls, agitator	521x451x729 mm

Chilled Juice Dispenser – FJ

Chilled refreshing fruit juice available anytime, anywhere.

Volume juice
at the touch of a button

A professional high volume solution to deliver chilled beverages. **Maximum freshness** thanks to the **powerful cooling system**, which maintains the correct temperature at all times. Sleek and modern design with bright, customizable LED panel.

Chilled juice, satisfied customers

	Description	Dimensions (w x d x h)
560029 E-Tandem	4x3 ltrs. dispenser (you can have 4-flavor beverages or 3-flavor beverages and 1 water)	580x315x770 mm

Frozen moments.
When the only
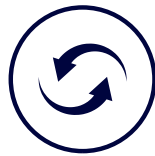**thing you need**
is to cool down

Frozen Granita, Frozen Cream & Soft Ice Cream

Flexibility and innovation, endless possibilities for frozen drinks and creams, satisfy your customers' taste all year round.

Design and technology

User-friendly, low maintance cooling system

Flexible use

Serving the right frozen beverage every time

Frozen Granita Dispensers – I-PRO

Perfect granita any time, anywhere.

Innovation, performance and design

From small bars to high volume businesses. The slush consistency is perfectly maintained thanks to the **PATENTED** I-Tank technology, the innovative design of the bowl controls and isolates the temperature from the summer heat.

Keep customers safe with nUV LED* that sanitize the bowls, reducing bacterial proliferation ensuring a high quality, fresh product at all times.

Sleek and colorful, this dispenser will attract customers to a refreshing break.

Slush your way to higher profits

	Description	Dimensions (w x d x h)
560126	1x11 ltrs. bowl, mechanical control, 1 insulated bowl	200x580x870 mm
560000	2x11 ltrs. bowls, mechanical control, LED panel, 2 insulated bowls	400x580x870 mm
560058	3x11 ltrs. bowls, mechanical control, LED panel, 3 insulated bowls	600x580x870 mm
560111	3x11 ltrs. bowls, mechanical control, 3 insulated bowls, nUV LED	600x580x870 mm
560004	2x11 ltrs. bowls, mechanical control, 2 insulated bowls	400x580x870 mm
560005	1x11 ltrs. bowl, electronic control, 1 insulated bowl	200x580x870 mm
560006	2x11 ltrs. bowls, electronic control, 2 insulated bowls	400x580x870 mm
560115	2x11 ltrs. bowls, electronic control, 2 insulated bowls, LED panel, nUV LED	400x580x870 mm
560008	3x11 ltrs. bowls, electronic control, 3 insulated bowls	600x580x870 mm
560009	3x11 ltrs. bowls, electronic control, 3 insulated bowls, LED panel	600x580x870 mm

* on selected models. Please consult the price list for the complete range.
** Patented (EP2680708 and related family).

Frozen Granita Dispensers – F

Enough slush to keep up with the rush

High Volume, High Performance

The perfect solution when you need high volume output and high performance for a sensible investment.

Slushes, sorbets, and other frozen treats are created using a double mixing system that ensures a smooth consistency. The double mixing system is adjustable which allows you to achieve the ideal consistency for your product.

With LED illuminated graphics to attract customers and built-in safety features, the Electrolux Professional slush machines are the perfect addition to your business.

	Description	Dimensions (w x d x h)
560086 E-Tandem	2X12 ltrs. bowls, mechanical control, white finishing	400x555x825 mm
560088 E-Tandem	3X12 ltrs. bowls, mechanical control, white finishing	600x555x825 mm

Perfectly smooth consistency cup after cup

Frozen Granita Dispensers – S

Your compact slush & sherbet solution when you want to offer your customers more ways to stay cool.

Slush sized for you

Modern design and reliable performance, our compact slush machine prepares slushes and other frozen specialties to perfection. This is the ideal solution for businesses who want to add frozen beverages to their menu but have limited space. Perfect for coffee bars, restaurants, and hotels. Introduce your customer to the cool side of your business.

	Description	Dimensions (w x d x h)
560090	2X10 ltrs. bowls, mechanical control	390x515x685 mm

E-Tandem

Small but mighty

Sherbet & Frozen Cream Dispensers – SP

Design and technology to save time and improve your workflow, profits and customer satisfaction.

Simple and reliable.
Built to last

Let your creativity flow with Electrolux Professional's new sherbet and frozen cream dispensers.

Attract customers with its modern design and **LED* illumination. BPA-free,** transparent bowls constructed in an **impact resistant** copolyester to guarantee maximum **safety, reliability** and **protection against corrosion**. Various configurations ensure frozen products remain perfect in taste and texture.

Maintain a **constant temperature** and **consistency** up to the last serving thanks to the **PATENTED** Hybrid Texture Control**.

The **PATENTED*** I-Tank** technology **saves energy** and achieves product thickness **faster**, in addition to preventing the accumulation of ice or condensation on the outer side of the bowl.

Keep customers safe thanks to the **nUV LED*** that sanitize the bowl, reducing bacterial proliferation. Serve only the **best** in **quality** and **freshness**.

**Your choice.
Endless possibilities**

	Description	Dimensions (w x d x h)
560096	1x5 ltrs. insulated bowl	262x426x613 mm
560097	1x5 ltrs. insulated bowl, LED lights	262x426x613 mm
560098	1x5 ltrs. insulated bowl, LED lights, nUV LED	262x426x613 mm
560099	2x5 ltrs. insulated bowls	447x440x613 mm
560100	2x5 ltrs. insulated bowls, LED lights	447x440x613 mm
560101	2x5 ltrs. insulated bowls, LED lights, nUV LED	447x440x613 mm

* on selected models
** Patented (EP331375B1 and related family).
*** Patented (EP2680708 and related family).

Frozen Cream Dispensers – NN

The perfect solution to grow your business.

One of the smallest machines of its type

Expand what you offer, **drive profits and attract new customers** with the latest Electrolux Professional compact range of frozen dispensers.

	Description	Dimensions (w x d x h)
560020	1x2 ltrs. bowl, 1 non insulated bowl	160x385x473 mm
560021	1x2 ltrs. bowl, 1 insulated bowl	160x385x473 mm
560022	2x2 ltrs. bowl, 2 non insulated bowls	281x391x498 mm
560023	2x2 ltrs. bowl, 2 insulated bowls	281x391x498 mm

An easy and delicious way to enhance your menu

Frozen Cream & Soft Ice Cream Dispensers – GT

Easy to operate touch screen, sleek & simple design, our answer to your customer demands.

One solution, five possibilities

Create **5 different chilled & dessert specialities in one unique solution**: soft ice cream, frozen yogurt, chilled coffee cream, sorbet and slush, depending on your needs at any given moment. **PATENTED* I-Tank technology** keeps the bowl from ice or condensation accumulating, meaning it's easy to maintain and is the perfect addition to your ever growing business.

	Description	Dimensions (w x d x h)
560014 E-Tandem	1x5 ltrs. bowl, 1 insulated bowl	260x425x650 mm
560015 E-Tandem	2x5 ltrs. bowls, 2 insulated bowls	450x435x650 mm
560016 E-Tandem	1x5 ltrs. bowl, 1 insulated bowl, touch screen	260x425x650 mm
560017 E-Tandem	2x5 ltrs. bowls, 2 insulated bowls, touch screen	450x435x650 mm

Cater to all your customers' tastes

* Patented (EP2680708 and related family).

Tantalizing
treats, pure
indulgence

Soft Serve

Everyone's dream is a soft ice cream. Small, silent and powerful soft ice cream dispensers will make your business boom.

Dispensing performance

The perfect product every time

Silent and compact

Ideal for small spaces

Soft Ice Cream Dispensers, up to 85 cones*/hour - K-Soft

Compact and sleek, your answer to soft ice cream and frozen yogurt on your counter top.

Professional and space-saving

Perfect for businesses that want to target new customers without investing in expensive equipment. Electrolux Professional has created a **compact counter-top range for ice cream and frozen yogurt** ideal for small spaces. **Easy to operate**, practical and reliable our soft ice cream dispenser is **quiet and easy to clean**. Gravity or pump version available.

Find the child in you! Rediscover delicious soft ice cream

	Description	Dimensions (w x d x h)
560025 E-Tandem	2,5 + 1 ltrs., up to 85 cones/h (5 kg), gravity	240x580x700 mm
560026 E-Tandem	2 + 1 ltrs., up to 85 co-nes/h (5 kg), pump	240x580x700 mm

*approx cone weight 70 gr

Soft Ice Cream Dispensers, up to 150 cones*/h – Karma

High performance cream dispenser for the best results every time.

Quality soft ice cream for high volume locations

The Electrolux Professional range of counter top machines for soft ice cream and frozen yogurt. The K range is one of the **smallest and most economical on the market**. The innovative cooled hopper ensures high production, maintaining quality. Choose between two feed systems: **gravity** or **pump** fed.

Memories of summer soft ice cream

	Description	Dimensions (w x d x h)
560027 E-Tandem	6,5 + 2,3 ltrs., up to 150 cones/h (9 kg), gravity	357x521x647 mm
560028 E-Tandem	4,5 + 2,3 ltrs., up to 150 cones/h (9 kg), pump	357x521x657 mm

*approx cone weight 70 gr

Soft Ice Cream Dispenser High Capacity

Soft ice cream for everyone. High capacity soft ice cream dispensers built to keep up with your business, even on the busiest days.

Light and soft ice cream for unlimited menu potential

Serve your customers an extensive variety of desserts. Soft ice-cream, sorbets, ice cream based pastry and more with our high capacity Soft Ice Cream Dispensers.

Make your life easy with the intuitive touch control and the easily adjustable tank temperature and make your customers happy with the perfect ice cream consistency.

Ready to go? You only need less than 20 minutes from start to serve!

It's always soft ice cream season

Soft Ice Cream Dispensers, up to 290 cones*/h – Capri

Soft Serve Ice Cream and Frozen Yogurt are easier than ever.

Single-flavor, countertop unit to serve your customers' favorite soft serve treat

The Capri range of high volume soft serve equipment is the perfect solution to make offering soft serve fast, easy, and profitable. Choose between two feeding systems: **gravity** or **pump fed.**

Using the pump system allows you to achieve **high overrun,** the incorporation of more air into the frozen product, to create a lighter, softer texture that maximizes profitability. The efficient air-cooled system does not require a water connection making installation and operation simple and cost-effective!

Make soft serve the star of the show

	Description	Dimensions (w x d x h)
560062	12 ltrs. tank capacity + 1,95 ltrs. cylinder volume., 1 flavor, electronical control and touch screen panel, countertop, up to 240 cones/h, gravity	465x831x791 mm
560063	8 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 1 flavor, electronical control and touch screen panel, countertop, up to 290 cones/h, pump	465x831x791 mm
560066	13 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 1 flavor, electronical control and touch screen panel, countertop, up to 240 cones/h, gravity	465x831x846 mm
560067	11 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 1 flavor, electronical control and touch screen panel, countertop, up to 290 cones/h, pump	465x831x846 mm

*approx cone weight 75 gr

Soft Ice Cream Dispensers, up to 600 cones*/h – Portofino

Soft Serve that keeps your customers coming back for more.

Two-flavor, countertop unit to spark your creativity

The Portofino range of high volume soft serve equipment allows you to serve two flavors and even twist the flavors together for a third creative option. The operator-friendly **digital touchscreen controls** make it easy to set and monitor the equipment. Choose between two feeding systems: **gravity** or **pump** fed.

Using the pump system allows you to achieve **high overrun,** the incorporation of more air into the frozen product, to create a lighter, softer texture that maximizes profitability. The efficient air-cooled system does not require a water connection making installation and operation simple and cost-effective.

Creamy and cool with a twist

	Description	Dimensions (w x d x h)
560074 E-Tandem	2x12 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 2 flavors + 1 mix, electronical control and touch screen panel, countertop, up to 500 cones/h, gravity	572x875x931 mm
560075 E-Tandem	2x8 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 2 flavors + 1 mix, electronical control and touch screen panel, countertop, up to 600 cones/h, pump	572x875x931 mm

*approx cone weight 75 gr

Soft Ice Cream Dispensers, up to 380 cones*/h – Firenze

The right soft serve equipment for when you need more product in less space.

Single-flavor, floor standing unit to serve more of your signature flavor

The Firenze range of soft serve equipment is our highest volume single-flavor dispenser to ensure that you're prepared to meet the demand of your customers. Choose between two feeding systems: **gravity** or **pump** fed.

Using the pump system allows you to achieve **high overrun**, the incorporation of more air into the frozen product, to create a lighter, softer texture that maximizes profitability. The efficient air-cooled system does not require a water connection making installation and operation simple and cost-effective.

Limited counter space? No problem

	Description	Dimensions (w x d x h)
560070	13 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 1 flavor, electronical control and touch screen panel, countertop, up to 310 cones/h, gravity	470x831x1529 mm
560071	11 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 1 flavor, electronical control and touch screen panel, countertop, up to 380 cones/h, pump	470x831x1529 mm

*approx cone weight 75 gr

Soft Ice Cream Dispensers, up to 650 cones*/h – Roma

The most powerful equipment in our soft serve range to equip you to satisfy more customers one cone at a time.

Two-flavor, floor standing unit to maximize your soft serve potential

The Roma range of soft serve equipment is our highest volume soft serve dispenser. It offers two-flavor dispensing plus the option to twist the flavors to give you the serving capacity you need even on the busiest days. Choose between two feeding systems: **gravity** or **pump** fed.

Using the pump system allows you to achieve **high overrun,** the incorporation of more air into the frozen product, to create a lighter, softer texture that maximizes profitability. The efficient air-cooled system does not require a water connection making installation and operation simple and cost-effective.

Soft serve is always in season

	Description	Dimensions (w x d x h)
560078 E-Tandem	2x13 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 2 flavors + 1 mix, electronical control and touch screen panel, free standing, up to 550 cones/h, gravity	571x834x1528 mm
560079 E-Tandem	2x11 ltrs. tank capacity + 1,95 ltrs. cylinder volume, 2 flavors + 1 mix, electronical control and touch screen panel, free standing, up to 650 cones/h, pump	571x834x1528 mm

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

► 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