



**Creativity  
meets speed**

**GourmeXpress High Speed Oven**



# You talk...

I need a compact solution that can increase my productivity. I need to reduce the cooking time to serve faster my customers. I require an ergonomic solution which provides quality and consistency easy to use and clean, also safe and reliable, able to support the profitable growth of my business.

Speed, quality and consistency.



## ...we listen

With the professional tabletop GourmeXpress High Speed Oven, you can serve delicious food in a fast and easy way. With its versatility, you can roast, grill, and reheat thanks to the combination of three different heating methods. This solution leads to a simpler workflow and can enlarge your menu.



**Rapid cooking**  
with high quality results



**Versatility**  
of creating a wide variety of foods



**Easy-to-use**  
cooking programs and clean operations



# Introducing the GourmeXpress

The GourmeXpress is part of Electrolux Professional High Speed cooking portfolio of **fast, easy and versatile solutions** allowing customers to serve high quality products in a consistent and speedy way, day after day, operated by any member of the team.

Available in two versions:



**GourmeXpress Plug & Play**  
(with single-phase connection)



**GourmeXpress+**  
for High Power

## Why to choose it?

### Rapid cooking

Reduce customer queues through speed to serve. Cooking food much faster than conventional cooking methods.

### Increase efficiency

Ergonomically designed for easy cooking operations thanks to a **user-friendly touch interface**.

### High versatility

Manage a wide variety of programmable menus while cooking, warming or regenerating food in a short amount of time. Cook proteins, vegetables, regenerated soups, pasta, reheat and melt cheese perfectly.

### Small footprint

Save space! Can fit comfortably front of house. No need for extra ventilation system thanks to the ventless technology.



# Cook faster. Serve better. Grow smarter.

GourmeXpress is the smart solution for professionals who need speed without sacrificing quality.

## Why is GourmeXpress so fast?

Because it combines 3 powerful technologies in one compact system: **Microwave, Convection, and Impingement**. Working together, they deliver rapid cooking, grilling and reheating – with outstanding consistency.



**Extra speed:** microwave technology accelerates the cooking process, dramatically reducing waiting times and increasing output.



**Extra flexibility:** create multi-stage cooking cycles by adjusting microwave power and impingement intensity at every step. More control means better results across a wide range of recipes.



**Extra colour, Extra crisp:** hot air impingement enhances browning and texture, giving dishes that irresistible just-grilled finish. Perfect for lasagne, pizza and similar dishes that demand visual appeal and crispness.



### Full menu, one solution

From starters to desserts, **GourmeXpress** delivers outstanding results across every preparation, with maximum flexibility and consistent quality.



### Even cooking, consistent results

Optimized heat distribution. High performance. Consistent quality. Service after service.



### Built to make every day easier

Intuitive, responsive, and reliable, even during peak service.

Ready for the busiest hours. Made for quality.

Pizza ready in 1' 20"



Lasagna ready in 2'

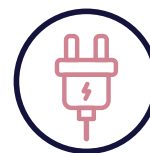


# Precision at the Speed of Plug & Play

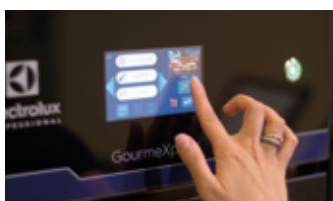


**7" Touchscreen display**

Advanced technology designed for effortless, intuitive use. Smooth interface, clear navigation, absolute control.



# High Power with GourmeXpress+



## Manage programmable menus easily

Easy-to-use display for any unskilled operator which allows minimal training time. Select any pre-set cooking programs with the 5-Inch ergonomic touch display. Save up to 1024 cooking programs. Press any of the preprogrammed 24 menus displayed with a simple touch and the GourmeXpress will do the rest.

## Sustainable facts

\* Conserve energy with the Energy Saving Mode that uses 0.54 kW per hour.\*\* Furthermore, no hood installation is required as its ventless.\*\*\*

\*\*the Energy Saving Mode can be set after a customizable range of time (from 5 min to 30 min) and to reach 260°C it takes 2 and ½ min.

\*\*\* see handbook for more details

All data refer to the GourmeXpress+ version.

**Milanese-style chicken**  
ready in 2' 55"



**Grilled Salmon fillet**  
ready in 1' 20"



**Frozen lava cake**  
ready in 25"



# One solution, endless possibilities



A single solution to keep full, flexible menus running smoothly across cafés, bakeries, hotels, fast-casual dining, supermarket bar areas, and high-traffic travel locations like airports and train stations.

Complete your solutions adapted to your business. Electrolux Professional offers a 360° look at your business, which includes solutions, products, and services.



SpeedDelight



e-XP Fryers



Trinity Pro

## Accessories & Consumables

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

Scan the QR code to discover more



### Included accessories



Aluminum Oven Shovel



Shovel Rack



Teflon Mesh Basket



Non-stick Teflon Tray



### Optional accessories



**Bar Code Scanner - PNC: 653820**  
Retrieve the GourmeXpress High Speed Oven recipes, using the bar code scanner. Optional accessory which can be obtained from your Electrolux Professional Authorised Partner.



Printer  
PNC: 650243



Non-stick Teflon Tray  
PNC: 653898



# 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**.



**Watch  
the video**  
and find out more



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

Follow us on



[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## Excellence with the environment in mind

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



\*for more details, refer to annual Sustainability Report at: [electroluxprofessionalgroup.com](http://electroluxprofessionalgroup.com)