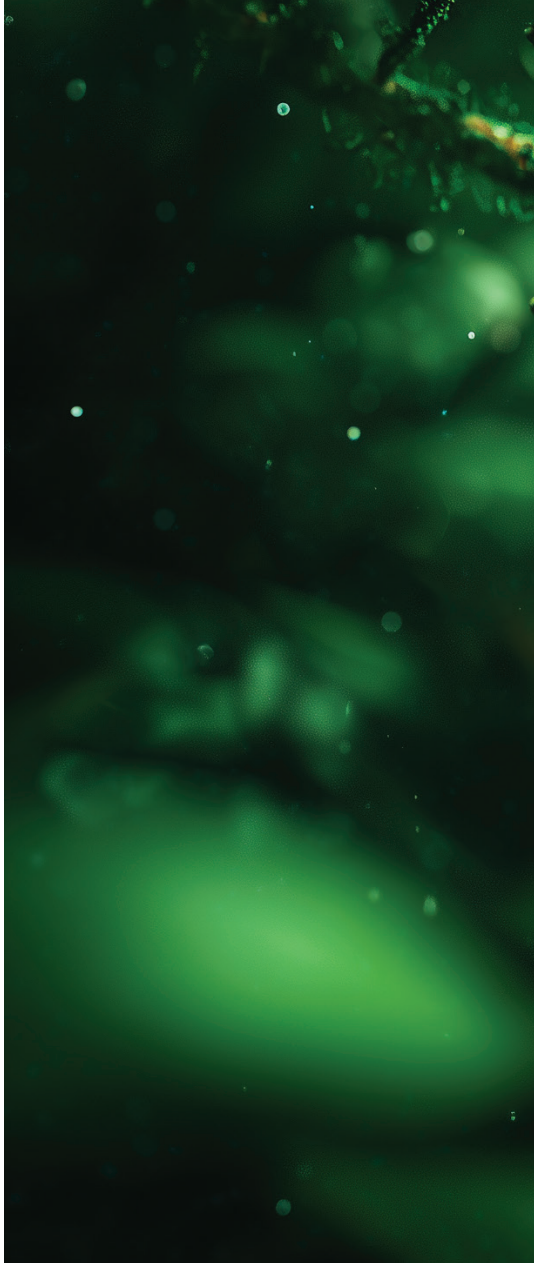
Electrolux PROFESSIONAL

Sustainability

Powering Professional Kitchens with Sustainable Innovation



Sustainability is in our DNA



This is how and why sustainability shapes everything we do.

These are the reasons why.

A structured and credible commitment

For us, sustainability is more than a statement—it's a structured approach.

Our dedicated **Sustainability Department** works in **close collaboration with the R&D team**, combining rigor, precision, and independence. Their role is both strategic and supervisory: **defining standards, validating processes**, and continuously introducing improved methods that strengthen and evolve our product portfolio.

Focus on being truly sustainable

Credibility comes from honesty and precision.

That's why we intentionally concentrate on selected products, enabling us to address **sustainability from a 360° perspective**—from design and materials to performance, durability, and lifecycle impact. This focused approach delivers tangible, measurable results rather than broad, generic claims.

Investing in innovation

We invest in sustainability where it matters most: innovation.

Every year, we invest **up to 3% of our revenue in our specialized in-house laboratories**, where dedicated teams research, design, and test solutions that reduce environmental impact while maintaining professional-grade performance.

Designed, tested, guaranteed

Our sustainability experts act as true guarantors.

They design products with **sustainability in mind** and rigorously test them to ensure compliance with our environmental, technical, and quality standards—before they ever reach a professional kitchen.

People. Planet. Profit.

Our approach is guided by a balanced vision.

People: excellence in usability, more efficient equipment for professionals

Planet: reduced energy consumption, responsible materials, longer product lifecycles

Profit: sustainable growth for our partners and customers



Clear goals, shared responsibility

We set clear, measurable sustainability objectives at every level—both globally as a company and locally within each production facility. **Sustainability is embedded in our daily operations**, not assigned to a single department.

For us, sustainability is not a trend.

It's how we design the future of professional kitchens.

Sustainability on the inside

Pot&Pan Compact Dishwasher

up to 30%
water and rinse aid saving

SpeedDelight
High Speed Press

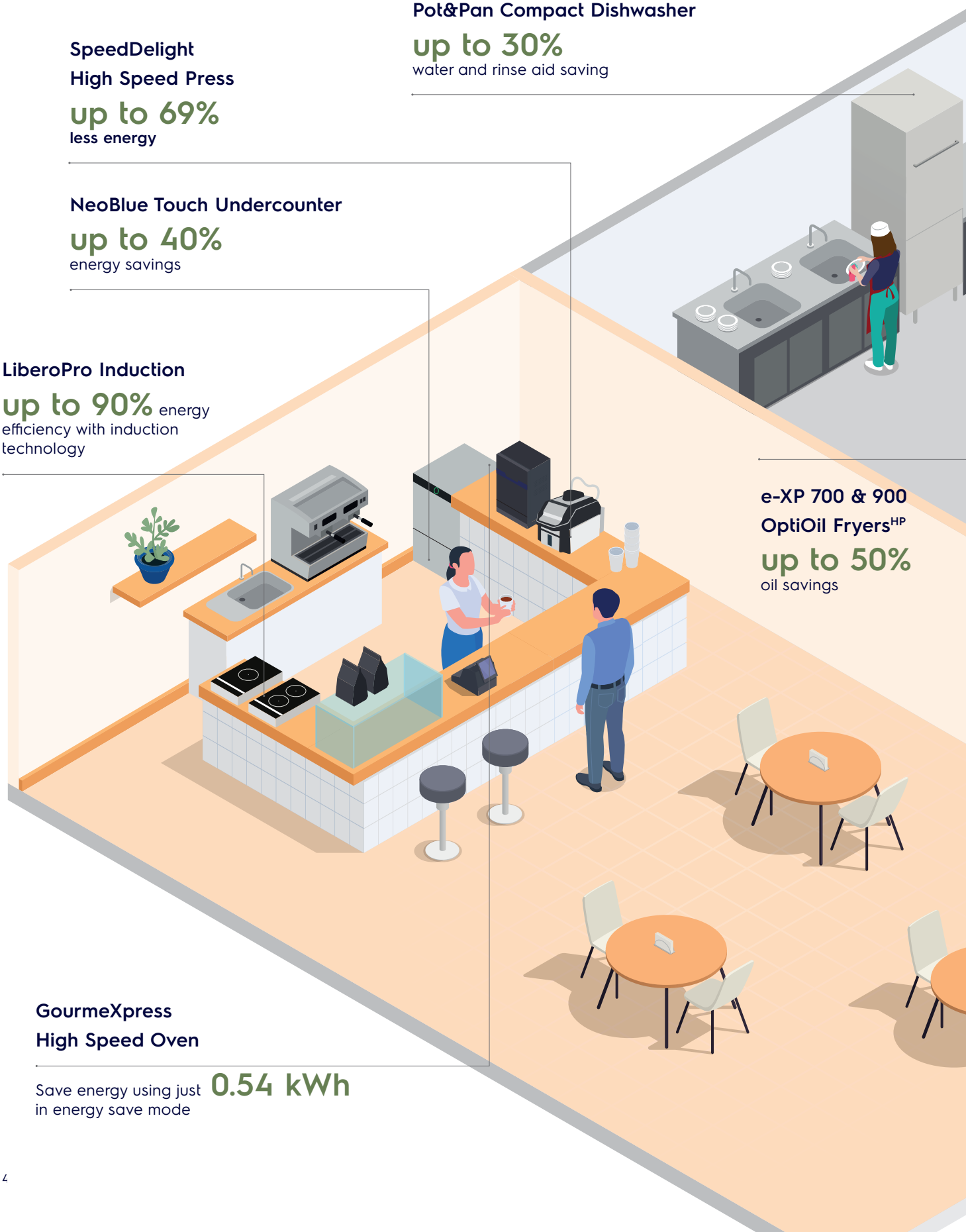
up to 69%
less energy

NeoBlue Touch Undercounter

up to 40%
energy savings

LiberoPro Induction

up to 90% energy efficiency with induction technology



e-XP 700 & 900
OptiOil Fryers[HP]

up to 50%
oil savings

GourmeXpress
High Speed Oven

Save energy using just **0.54 kWh** in energy save mode

HeroDry free-standing blower

up to 60%
energy savings

ecostore Refrigerated and Freezer Cabinets

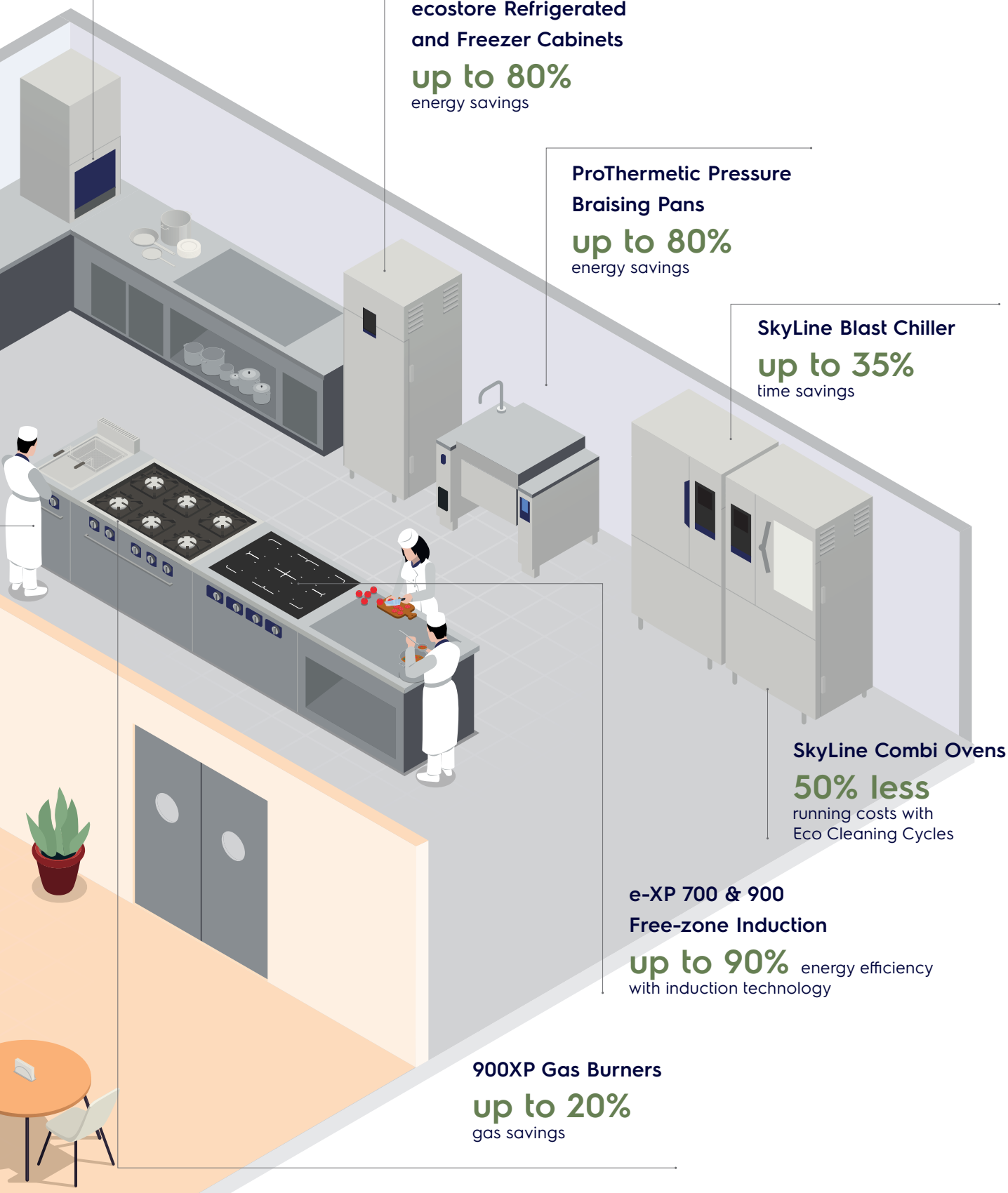
up to 80%
energy savings

ProThermetic Pressure Braising Pans

up to 80%
energy savings

SkyLine Blast Chiller

up to 35%
time savings



SkyLine Combi Ovens

50% less
running costs with
Eco Cleaning Cycles

e-XP 700 & 900 Free-zone Induction

up to 90% energy efficiency
with induction technology

900XP Gas Burners

up to 20%
gas savings

Read on for more detailed product information.

SkyLine Combi Ovens



Less food weight loss

Low Temperature Cooking

Up to 24% less food[3] weight loss with the Low Temperature Cooking Automatic cycle which guarantees top quality cooking results while reducing weight loss, which means juicier, more tender and consistently-colored meat. Process recognized by the University of Udine, Italy.

50% less running costs

Eco Cleaning Cycles

Save up to 50% on running costs[4] with cycles designed for high-performance cleaning and reduced energy, water, and detergent consumption.

Up to 20% energy savings

Born to be green

Save up to 20% on energy costs[1] and operate in the most time and efficient way, the Plan-n-Save feature applies a new logic based on artificial intelligence to optimize the cooking order and minimize your spending.

Triple-glass door

3 layers, 1 smart choice

Minimize your energy loss[5] thanks to enhanced thermal insulation.

Up to 25% more productivity

Ergonomic oven

75% reduction in sick leave and a 25% increase in productivity [2] for your kitchen.

Water and detergent savings

Cleaner, greener and smarter

Uses 33% less water, 43% less detergent and 10% less energy with the new cleaning cycles. [6]

[1] Calculation based on Electrolux Professional Lab tests on a SkyLine PremiumS, 10/1 GN electric triple-glass door, using Plan-n-Save function versus not using the Plan-n-Save function. Data available in April 2019.

[2] 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 Certifed Ergonomist – EUR.ERG.)

[3] Based on Internal tests done in Electrolux Professional Laboratory in a SkyLine PremiumS Electric Combi Oven 10GN 1/1 comparing Low Temperature Cooking Cycle versus Beef and Veel Roasted automatic cycle.

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

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

[6] Based on Internal test done in Electrolux Professional Laboratory comparing actual SkyLine PremiumS Electric Combi Oven 20GN 1/1 electric combi oven with boiler vs the previous version.

The 4-star certification for ergonomics, awarded for its ease of use and smooth ergonomic design, confirms its human-centered approach and full compliance with ISO 26800 and ISO 9241-210 standards.

Scan to see the Ergocert-listed models

The ENERGY STAR certification is a trusted symbol for energy efficiency, ensuring that our products meet strict standards for reducing energy consumption, saving money, and helping protect the environment.

Scan to see the Energy Star-listed models

Product lifecycle extension

- Easy maintenance from Service technician
- Dedicated diagnostic support and troubleshooting procedure
- Availability of spare parts for at least 10 years
- Easy service manual and training



Up to 25% more productivity

Ergonomic Oven & Blast Chiller

An ergonomic Combi Oven and a Blast Chiller-Freezer mean 75% reduction in sick leave and a 25% increase in productivity[1] for your kitchen.

[1] "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 Certifed Ergonomist – EUR.ERG.)

SkyLine Blast Chillers and Freezers



Up to 35% time savings

Value your time

What would you do with 4 extra hours[1] a day? 1000 more hours a year? Every chill cycle saves you 43 extra minutes, increasing your productivity and making your workflow more efficient.

Up to 25% more productivity

4-star Ergocert certified

An ergonomic blast chiller means 75% reduction in sick leave and a 25% increase in productivity[2] for your kitchen.

Cut food waste

Minimize your food costs

Cut food waste regenerating (thawing and/or reheating) only the food you need when you need it rather than preparing from scratch. Extend the shelf-life of your dishes.

Go Green with R290

The refrigerant gas R290 is complying with the most restrictive regulations on global warming.

Our solutions, with a Global Warming Potential of 3, are the sustainable alternative to choose. This innovative refrigerated circuit offers great efficiency and results in lower operating costs.

CO_2

CO2 is a natural refrigerant, safe for the environment. It is non-flammable, non-toxic and more energy efficient, with an higher heat exchange*. CO2 is climate friendly, has no Ozone Depletion Potential and it has the lowest Global Warming Potential among the refrigerant gases.

*comparison based on a cooling circuit using HFC R404A, among the most common refrigerants still present in the catering sector.

ERGOCERT
ERGONOMICS CERTIFYING INSTITUTE
ERGONOMICS CERTIFIED
★★★★

The 4-star certification for ergonomics, awarded for its ease of use and smooth ergonomic design, confirms its human-centered approach and full compliance with ISO 26800 and ISO 9241-210 standards.

[1] Calculation based on a 10-hour working day with SkyLine ChillS 50/50 kg, data in accordance with EN ISO 22042-2021.

[2] 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 Certifed Ergonomist – EUR.ERG.)

ProThermetic Sprint Pressure Braising and Boiling Pans





Up to 60% time savings[1]

Fast heat up time

The heating time (20-90 °C) of 100 lt Electric Boiling Pan is less than 34 minutes.

Up to 80% energy savings[2]

Reduced energy consumption

Energy consumption is significantly reduced, thanks to the optimized heating system, the precise temperature control and the high-density insulation.

Free-zone Induction



Up to 90%[3] energy efficiency with induction technology

Reduced energy consumption

Energy consumption is significantly reduced, thanks to the optimized heating system, the precise temperature control and the high-density insulation.

[1] Calculations based on internal tests comparing the Pressure Braising Pan to the traditional system = Boiling + Braising Pan.

[2] Calculations based on internal tests comparing the Pressure Braising Pan to the traditional system = Boiling + Braising Pan.

[3] Testing procedures inspired by ASTM F1521, using the most suitable pan type to ensure maximum efficiency.

High Speed Cooking

SpeeDelight



Up to 69% less energy

Energy Saving Mode

The exclusive Energy Saving Mode is good for the environment and your bottom line. Be green and close the lid when the stand-by notification appears: SpeeDelight will consume up to 69% less energy[1]!

[1] Internal test done in Electrolux Professional R&D Laboratory on SpeeDelight shows that appliance in Energy Saving Mode consumes 69% less compared to standard usage mode.

GourmeXpress+



Save energy with just 0.54 kWh

Reduces energy consumption

Reduce energy [1] with the Energy Saving Mode that uses 0.54 kW per hour. [2] Furthermore, no hood installation is required as it's ventless. [3]

[1] All data refer to the GourmeXpress+ version.

[2] 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.

[3] See handbook for more details

Libero Pro

LiberoPro induction



Up to 90% energy efficiency

Up to 90%[1] Energy Efficiency with Induction Technology

Induction technology delivers up to 90% energy efficiency and creates a more comfortable working environment by significantly reducing heat emissions.

[1]Testing procedures inspired by ASTM F1521, using the most suitable pan type to ensure maximum efficiency.



e-XP Modular Cooking 700-900

Gas Range[HP]



Up to 20% gas savings

20% gas savings with EcoFlame

EcoFlame allows you to save up to 20% in gas consumption[1].

Certified ergonomics and culinary precision

1-star ErgoCert Certification, in compliance with ergonomic principles:

- Stress-free power control thanks to the 700&900XP pot recognition sensors
- Peace of mind for chefs: the flame goes out as soon as the pan is lifted.

Induction Top[HP]



Save up to 20% on your energy bills

Rapid and efficient

Performance and maximum energy efficiency go hand in hand with productivity. Improved energy efficiency thanks to induction technology compared to infrared models[2].

[1] According to Internal test performed in EPR R&D Laboratory (Available only on 900XP).

[2] Testing procedures inspired by ASTM F1521, using the most suitable pan type to ensure maximum efficiency.

[3] Modular concept adaptable to any cold base paired with an overhead cooking function – delivering superior ergonomics and significant time savings.

e-XP Modular Cooking 700-900

Free-zone Induction



Up to 90%* energy efficiency with induction technology

Beyond sustainability

Induction technology delivers up to 90% energy efficiency and creates a more comfortable working environment by significantly reducing heat emissions.

*Testing procedures inspired by ASTM F1521, using the most suitable pan type to ensure maximum efficiency.

OptiOil Fryers^{HP}



Up to 50% oil savings

Save oil, save money

Up to 50% oil savings with OptiOil FryersHP thanks to Advanced Oil Filtration system with paper filters[1]

[1] According to Internal test.

ICY HOT



Full cooking power on the Ref-freezer base[3]

Sustainable power at your fingertips

Maximum power with the **PowerGrill^{HP} or NitroChrome[3] Fry Top^{HP}** on the top of the innovative **Ref-freezer base** in one 1200 mm unit. A unique solution that reduces steps in the kitchen and optimizes workflow.

Energy-conscious refrigeration

The unit works with R290 gas, complying with the most restrictive regulations on global warming.

ecostore Refrigerated and Freezer Cabinets



Cut your electricity bill by 82%

Cool to be sustainable

Cut your electricity bill by 82%[1] with Electrolux Professional ecostore Premium HPe in class A.

R290

The refrigerant gas R290 is complying with the most restrictive regulations on global warming.

Our solutions, with a Global Warming Potential of 3, are the sustainable alternative to choose.

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

CO_2

CO2 is a natural refrigerant, safe for the environment. It is non-flammable, non-toxic and more energy efficient, with an higher heat exchange*. CO2 is climate friendly, has no Ozone Depletion Potential and it has the lowest Global Warming Potential among the refrigerant gases.

*comparison based on a cooling circuit using HFC R404A, among the most common refrigerants still present in the catering sector.

Energy Technology List

The Energy Technology List (ETL), a government list of energy-saving products used by businesses, assures you to have purchased energy-efficient equipment which meets the ETL criteria.

[1] Calculated on a 496lt (net volume) full-door refrigerated cabinet, replacing a class G appliance with a class A.



NeoBlue Touch Undercounter Dishwasher



Up to 40% energy savings

Energy and water savings

Extra energy savings with default MyEco cycle

up to 40%[1]

The MyEco cycle grants further savings in:

- energy consumption, using only 260Wh/rack[2] , saving more than 3 thousand kWh/year[3], equivalent to more than 145 thousand charged smartphones[4]

- water consumption 2,1 l/cycle[2]

54% more productivity

Enhanced loading capacity

Plus 54%[5] higher productivity to reduce labour cost

Up to 65[6] basket/hour (1170 dishes/hour) .

[1] Measured according to EN 63136, comparing NeoBlue Touch undercounter dishwasher with MyEco cycle to the previous Electrolux Professional Undercounter range with 3lt water consumption/cycle.

[2] Measured according to EN 63136

[3] Calculation by energy consumption during product usage (36 cycles/day*300 days/year)

[4] Calculated by EPA (rif. 2024 US Environmental Protection Agency - https://www.epa.gov/)

[5] Comparison made between NeoBlue Touch undercounter dishwasher with Fast cycle and the previous Electrolux Professional Undercounter range with 3lt water consumption/cycle using Cycle 1.

[6] With Fast cycle, option available from the app.

MyEco cycle consumes up to 40% less energy at 260 Wh/rack and 30% less water with 2,1 consumption

Energy and water consumption comparison of old and new model dishwashers were assessed by following IEC 63136, Electric dishwashers for commercial use - Test methods for measuring the performance. Performance compared to: Electrolux Professional brand: COD. 400212 MOD. EL3P

Product lifecycle extension

- Easy maintenance from Service technician
- Dedicated diagnostic support and troubleshooting procedure
- Availability of spare parts for at least 10 years
- Easy service manual and training

The 4-star certification for ergonomics, awarded for its ease of use and smooth ergonomic design, confirms its human-centered approach and full compliance with ISO 26800 and ISO 9241-210 standards.

"Simple operation through the user-friendly interface
- Ergonomic design ensures minimal stress on the user
- Soft opening for easy loading
- Color-coded components for trouble-free cleaning"

0.08 kg CO_2e per cycle*

* Updated Values [kgCO2eq /KWh] - Source: IEA 2020 released in 2023 - The IEA Emissions Factors are specified for Electricity & Heat CO2 and include CH4 and N2O factors, according to IEA for 2021 also. Conservative approach (specify the emission factors)

- 100% recyclable to ensure full circularity
- Packaging made from a mix of 70% recycled cardboard, and paper from FSC*
- Water-based ink

*Forest Stewardship Council which is the world's leading organization for sustainable forestry.

HeroDry
Free-standing blower



Up to 60% energy savings

Be Earth-friendly

Save up to 60% in energy consumption* thanks to the innovative energy efficient solution



*Internal test done in Electrolux Professional R&D Laboratory. Comparison done with the average standard programs common in the market vs the eco cycle program by HeroDry.

Pot&Pan Compact Dishwasher



Up to 60% water and rinse aid savings

Lower consumption, consistent results

With a highly-efficient 4.7 liter rinse, water and rinse aid use is reduced by up to 30% per cycle* while still maintaining the power to remove grease, proteins, dough, and baken-on residues.



*Based on internal tests conducted in the Electrolux Professional laboratory, comparing Pot&Pan model 506050 with Pot & Pan Compact model 506086. Internal testing of Pot & Pan Compact model 506086 confirmed compliance with EN 17735 requirements.

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

Follow us on

www.electroluxprofessional.com

Excellence
with the environment in mind

- The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 50001 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

The Company reserves the right to change specifications without notice. Pictures are not contractual.