



# Lean workflow increasing productivity in less space

Smart Boiling Pans

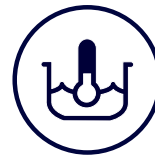
Horizontal cooking



# Outstanding productivity

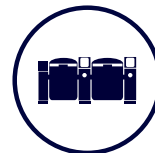
Lean workflows are strategic for canteens preparing thousands of meals per day. Hygiene and safety must be integral parts of the equipment you use. We understand your challenges, so partnering with us provides you with the latest kitchen solutions.

**Speeder chilling, increased productivity and versatility in food preparation**



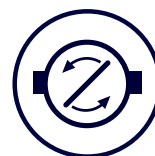
## Chill in record time

Cool 100 litres from 100°C to 2°C in 105 minutes, or from 70°C to 3°C in 88 minutes as per DIN 10508 - Food hygiene - Temperature requirements for foodstuffs. Ice-water with an additional cooling tool can be used for even faster chilling.



## Improve your productivity

In less space thanks to its compact installation option, floor mounted or on feet for even better hygiene.



## Choose the best for your menu

Variomix grid stirrer for mixing thick consistency products at maximum speed 100rpm and 200rpm with whipping tool. Extra power and genuine taste with Promix stirrer for preparing real mesh potatoes or other authentic foods at the speed up to 170rpm\*.

# Ergonomics in the kitchen



### Uniform heating

Food is evenly heated via the base and the side of the well of the pan at temperature 121 °C, maximum pressure 1.2 bar. Heat up 100 litres in 26 minutes.



### Easy monitoring

of food and addition of ingredients during cooking thanks to the safe grid. The lid is completely dishwasher safe and easy to disassemble.



### Your back is safe

Improved transfer of food with an ergonomic tilting height of 600 mm.



### Perfectly cooked food

Achieve precise temperature control with a food sensor with the possibility to monitor and download HACCP data.



### Automatic filling

Possibility to preset the desired quantity of water or add water at any time of the cooking process. Food pedal, spray gun, 3-inch food valve and other optional accessories for the comfort of the chef.



Tested and trusted by the unique global Electrolux Professional Chef Academy

Capacity - lt*	50	80	100	150	200	300
Width with left column (single pan inst.) - mm	990	1160	1160	1300	1345	1495
Width without left column (connected to the 2nd pan) - mm	820	990	990	1130	1175	1325
Depth floor mounted (in tilting position) - mm	1045	1100	1220	1280	1280	1400
Depth on feet (in tilting position) - mm	1075	1130	1250	1310	1380	1430
Variomix - Installed electric power - kW	15,8	23,3	24	31,5	39,7	52,2
Promix - Installed electric power - kW	-	-	24,7	32,2	40,5	53
Supply voltage	400 V 3N 50hz					
Working temperature - min/max °C	30 / 121 °C					
Automatic tilting	•	•	•	•	•	•
Emergency stop	•	•	•	•	•	•
400 mm tilting height version Variomix	•	-	•	•	•	•

\*Refer to product data sheets for technical information and details



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## 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

