



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.

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Excellence with the environment in mind

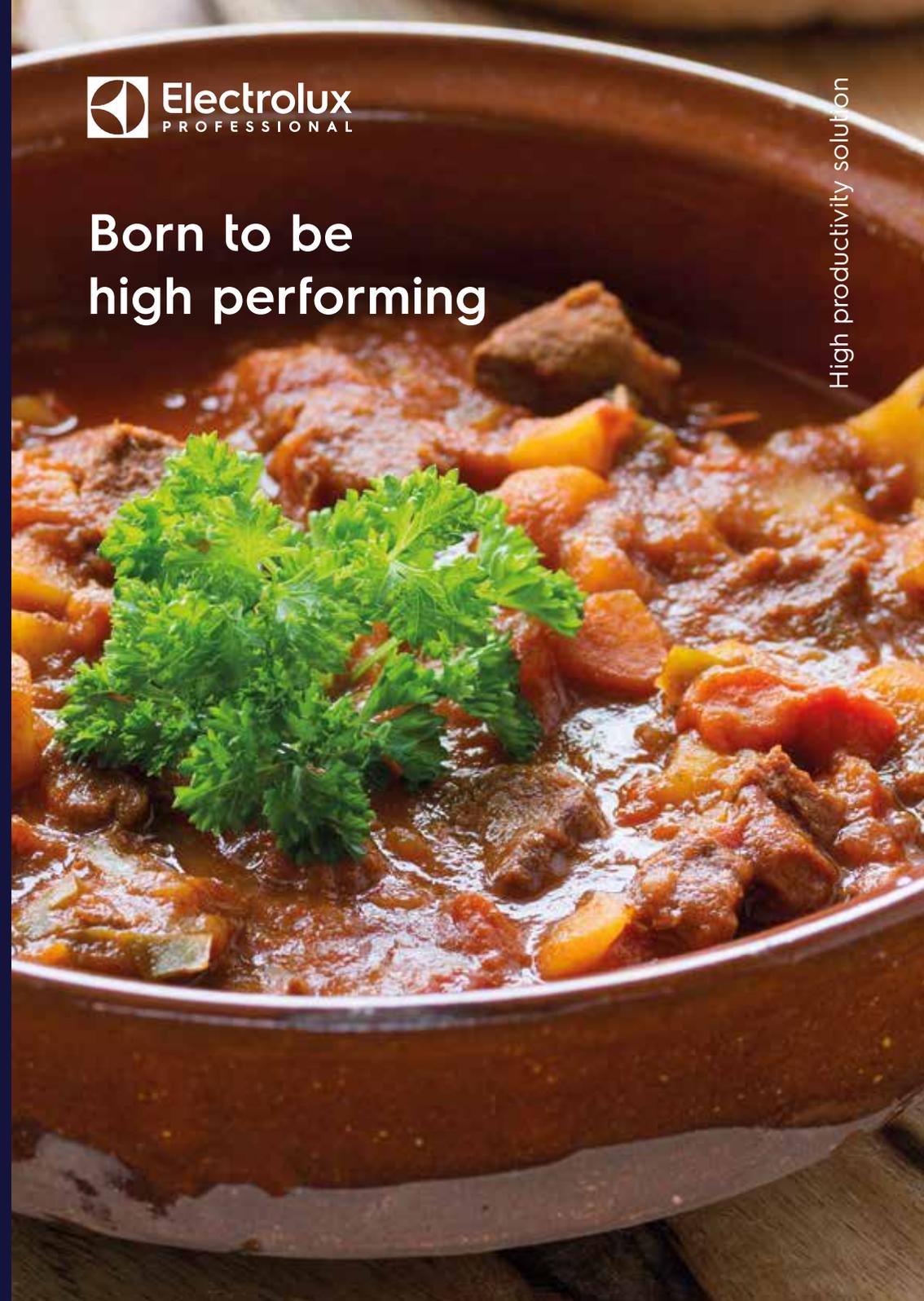
- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts



Born to be high performing

High productivity solution

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



What can you do in less than 10m²?



See how it works



Production costs reduced

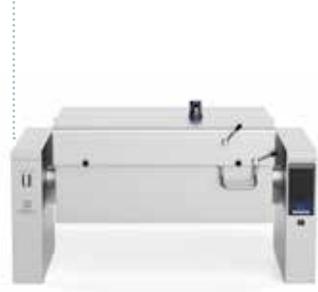


Food quality and consistency guaranteed



Food safety (HACCP compliant)

ProThermetic - 170 lt Pressure Braising Pan



COOK
+ 250 gulash portions
+ 500 sauerkraut portions
(not simultaneously)

SkyLine Chill® - 100 kg Blast Chiller



BLAST CHILL
+ 250 gulash portions
+ 500 sauerkraut portions
(not simultaneously)

TOP CHILLING PERFORMANCES
MAX 5 DAYS

SkyLine Premium® - 20GN 1/1 Combi Oven



REGENERATE
gulash + sauerkraut
(served together)

1013 main dishes
150 g of gulash + 75 g of sauerkraut
in less than 8 hours

ProThermetic - 400 lt Electric Boiling Pan



COOK
1500 soup 200 g/portions

TIME >	20'	40'	1 h	20'	40'	2 h	20'	40'	3 h	20'	40'	4 h	20'	40'	5 h	20'	40'	6 h	20'	40'	7 h	
1 P. Braising Pan	gulash			gulash			gulash			gulash					sauerkraut			sauerkraut				
1 Blast Chiller			gulash			gulash			gulash			gulash			sauerkraut			sauerkraut			sauerkraut	
1 Combi Oven*										gulash+sauerkraut												
1 Boiling Pan									soup													

Other solution with 2 blast chillers:



1723 main dishes

150 g of gulash + 75 g of sauerkraut



in less than 8 hours

TIME >	20'	40'	1 h	20'	40'	2 h	20'	40'	3 h	20'	40'	4 h	20'	40'	5 h	20'	40'	6 h	20'	40'	7 h	
1 P. Braising Pan	gulash			gulash			gulash			gulash					sauerkraut			sauerkraut				
2 Blast Chillers			gulash			gulash			gulash			gulash			sauerkraut			sauerkraut			sauerkraut	
1 Combi Oven*										gulash+sauerkraut			gulash+sauerkraut									
1 Boiling Pan									soup													

* The food to regenerate has been cooked and chilled in the previous 5 days.