



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



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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



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



Deliciously adaptable flexible servery solutions

Flexy Line Drop-in Functions

Food Distribution



Hot functions



Save on energy and costs but never on choice. Electrolux Professional hot drop-in range for all your hot food options. **82%** less warm up time!*

* only 16 minutes warm up with Electrolux Professional Ventilated Bain Marie compared to 90,5 minutes with Electrolux Professional Water Bain Marie.

**Air-Ventilated
Bain Marie:
sustainable and
cost effective
all in one**



No more water

Bain Marie as it's never been seen before. Air-operated Bain Marie means no more water! This way you reduce operating costs & installation whilst maintenance is made easier.

Instant heat

Reduce energy consumption and warm up time. Now in only **16 minutes** you're ready to go!

Cold functions



Keep your fresh food perfectly cool with a wide range of cold functions - from salads and cheeses to cold meats and fruit.

**Cold Food Displays,
inclined shelving for
optimum visibility**



Illuminate your food, light up your appetite thanks to Electrolux Professional food display function. Double glass on all 4 sides and perfectly illuminated shelving. Adjust the shelves flat or inclined, a unique in the industry option created by Electrolux Professional.

Wide lower shelf for maximum display capacity, available with curtains or flap doors, as well as closed versions on the customers' side.

**Cold Well functions for
constant & uniform cool
temperature distribution**



Up to **90% energy saving** during warm up

Up to **35% energy saving** during operation!

Electrolux Professional Ventilated Air Bain Marie consumes daily less energy than Electrolux Professional Water Bain Marie
*Calculation based on running costs, according to Afnor testing procedure. Data available in April 2020.
(EU average energy cost of 0,21 €/kWh).



Various options available. Drop-in functions can be sold separately

HOT FUNCTIONS	1GN	2GN	3GN	4GN	5GN	6GN
Bain Marie, Air, Ventilated **	✓	✓	✓	✓	✓	✓
Bain Marie, Water, Single Well **			✓	✓	✓	✓
Bain Marie, Water, Separated Wells *		✓	✓	✓		
Tempered Glass **	✓	✓	✓	✓	✓	✓

* compatible only with Electrolux Professional Flexy Compact
** compatible with Electrolux Professional Flexy Compact and Flexy Style

COLD FUNCTIONS	1GN	2GN	3GN	4GN	5GN	6GN
Cold Well, Static *	✓	✓	✓	✓	✓	✓
Cold Well, Static with Fan *		✓	✓	✓	✓	✓
Cold Well, Ventilated		✓	✓	✓	✓	
Cold Well, Ventilated, 2 Levels		✓	✓	✓	✓	
Cold S/S Surface *	✓	✓	✓	✓	✓	✓
Cold Display, Flat, 4hrs		✓	✓	✓	✓	
Cold Display, Compact *		✓	✓	✓		
Cold Quartz Surface *	✓	✓	✓	✓	✓	✓

ALL compatible with Electrolux Professional Flexy Style
* compatible also with Electrolux Professional Flexy Compact