

Deliciously adaptable flexible servery solutions

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Food Distribution

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Flexy Compact & Compact Of C

Hero in flexibility

Compact and multifunctional, designed for the perfect fit - Electrolux Professional have created a flexible line of impeccable servery solutions for your professional requirements.







Cleaning made easier

Say goodbye to tricky cleaning. With your food now displayed in a sleek, minimalist, glass structure, food and dust no longer get trapped so that cleaning is made easier and done in less time guaranteeing spotless hygiene.

Overshelves: Curved, Flat or L Shaped?

Electrolux Professional stainless steel overshelves offer you the optimum amount of food visibility for traditional and free flow service requirements. Make the right choice.



"A" shaped Curved glass on the overshelf for maximum food visibility and hygiene barrier. **"A" shaped Flat glass** Elegant overshelf for faster service. "L" shaped overshelf for operated type of service. For all layout requirements, we have the solution.

"A" shaped solutions for island servery, "L" shaped solutions for operator service.

Tray slider - what's your best level?

Choose the tray slider option that suits your business whether at counter top level or the lower version, tubolar or stainless steel, our Flexy Compact has what you need.



Mobile or stationary?

More choice and flexibility - choose between a mobile (wheels) or stationary (legs) servery solution.









Infinite colours to choose from

Electrolux Professional has created a choice of customizable servery solutions for all your catering needs, whether hotel, school or college canteen, company dining room or other food distribution service. Flexy Compact has the solution.

We understand the importance of eating in a comfortable and shared environment which accurately reflects your values.

With this in mind the Compact solutions can be personalised by choosing between the various

features and more than **hundreds** of colours and different wood effect finishes.

8 functions in **3** sizes... Unlimited possibilities for your business

Hot and cold - whatever your clients' needs we have the solution.





HOT

COLD

The beauty of food

Presenting Electrolux Professional visible perfection - your food as it's never been seen before.







Can lighting really make such a difference on the visual, aromatic and emotional impact of how food is perceived? Can lighting actually affect a customer's appetite?



We Eat With Our Eyes

Lighting has one of the greatest impacts on a customer's dining out experience.

Studies* have shown that a welcoming environment with the right lighting forms the basis for a satisfying experience and helps customers in their choices, making your food look more delicious and tempting.

LED technology takes this to another level, so not only will you and your business save energy, but the full freshness and beauty of your food is even more appealing providing your customer with even more satisfaction.





Food as it's never been seen before!

Light up your customers' appetites thanks to Electrolux Professional's minimal overshelf designs.

Illuminated LED overshelves will show your food in its best light making it more mouth-watering than ever. Minimal design means there is more space and visibility for your food.

Supreme serving solutions!

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Flexy Compact

For a supreme breakfast experience Electrolux Professional offers a great choice of flexible options for your servery, whatever your type of small hotel or company canteen.

Customizable combinations with hundreds of colours to choose from and functions to compliment and personalize your dining interior.

Optimised multi-functionality allows you to not only choose between mobile or stationary servery, but also gives you peace of mind for immaculate hygiene.



A fitting choice

Perfectly designed with both adults and children in mind. Electrolux Professional offers two heights to meet your business needs: Flexy Compact^R at **75cm** for school children and Flexy Compact at **90cm** for teenagers and teachers.

Add that to the multitude of options, you can create servery solutions that are fresh and colorful, easy to operate and clean, making your operators and students meal experience comfortable and easy.



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.



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