



Special Burgers

Dedicated solutions
to serve delicious
beef, chicken,
fish and vegan
burgers



Are you looking for
high productivity
and consistent
results?

**Equip your professional kitchen
with high-performance,
sustainable solutions for every area:**
refrigeration, preparation, cooking
and dishwashing.



A unique partner for your food service chain

From consulting and installation to after-sales service, we make sure that every kitchen can offer the same level of productivity, sustainability, safety and seamless operation.



Discover
our virtual
experience!



Quality



Flexibility



Ergonomics



Performance

Cooking

Various cooking solutions for an optimized and consistent offer to limit Food Waste.

- ▶ FryTop HP and Grill cooking surface
- ▶ Worktop (several sizes)
- ▶ 900XP AutoCook electric fryer: fry quickly limiting the oil consumption

Preparation & Cooking

Facilitate cooking with versatile preparation and cooking.

- ▶ TrinityPro
- ▶ GourmeXpress High Speed Oven
- ▶ SpeeDelight
- ▶ SafeBox Hold warming container

Refrigeration

Preserve food thanks to climatic class 5 refrigeration.

- ▶ Refrigerated and Freezer Cabinets (1 or 2 doors)
- ▶ Refrigerated base 2 drawers R290
- ▶ Refrigerated tables to ensure optimal defrosting of products while respecting HACCP standards

Dishwashing

Quickly wash and dry reusable dishes to limit costs and ensure good container rotation.

- ▶ Hood Type dishwasher
- ▶ Pot&Pan dishwasher
- ▶ HeroDry
- ▶ inlet/outlet table with shower head
- ▶ linear aluminium shelves



Let's join forces to be more sustainable



Our mission is to **make our customers' work-life easier, more profitable – and truly sustainable every day.**

People

user-friendliness, safety and ergonomics.

Planet

low CO₂ emissions and limited use of resources.

Profit

increased productivity and low operating costs.

Equipment designed with respect for the environment and employees

ISO 9001:
Quality management

ISO 14001:
Environmental management systems

ISO 50001:
Reduced energy and greenhouse gas emissions

ISO 45001:
Occupational health and safety

MSCI 
Score AA - On a scale
from AAA to CCC

 **SUSTAINALYTICS**
Score 13.8 - On a scale from 0 to 40+

 **CDP**
DRIVING SUSTAINABLE ECONOMIES
Score AA - On a scale
from AAA to CCC





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 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