



**Sustainable solutions to  
deliver long-term value for our  
customers around the world**

**The OnE Sustainable Partner**





A woman with long dark hair is seen from behind, carrying a young girl on her shoulders. The girl has two long braids and is wearing a light pink dress. They are standing in a field with several wind turbines in the background under a warm, golden sunset sky. The scene is peaceful and evokes a sense of hope and sustainability.

# Good choices for the planet

Electrolux Professional is here to help you find a path to a sustainable future. There are many opportunities to make a positive contribution by choosing more efficient and energy saving equipment – that is not only good news for the planet, but your business' bottom line. It is time to make the right choices.



# Seeding sustainability

When facing the challenges of the future, choosing the right allies is crucial to ensure your sustainable goals can be reached. We want to earn your trust through sustainable actions and practices. We aim to be your **“OnE Sustainable Partner”**.

## Our commitment:

- ▶ We act according to our ethical principles.
- ▶ We constantly strive for improvement throughout our value chain.
- ▶ We act fairly and commit to the trust our stakeholders show in us.





# A sustainable approach

It is our mission to make our customers' work-life easier, more profitable – and truly sustainable every day. Sustainability is a key part of our strategy, culture and operations. We use the Sustainable Development Goals (SDGs) as our compass. Every day we strive to improve sustainability in our customers' value chain.



Circular approach



Digital transformation



CO2 footprint reduction



# Developing solutions

Natural resources are precious. Our ecosystems depend on keeping a fine balance between what we take out and what we put back. The future of the planet relies on our ability to create smart solutions that use resources efficiently. Electrolux Professional solutions ensure you can concentrate on your business, knowing you are doing everything in the most sustainable way.





# Putting people first

Working in a professional kitchen or laundry involves repetitive acts such as reaching and bending. These stress points can reduce productivity and cause injuries. Electrolux Professional products are ergonomically designed for the people who use them, making for a better working environment



Compliance with ergonomic principles

1

Evidence-based usability

2

Evidence-based anthropometric & biomechanical compliance

3

Human-centered design

4



**FIRST**  
in the industry



By focusing on the physical and cognitive interaction between user and equipment, we make each of the required actions more comfortable and stress-free for an effortless experience.



# Offering value

Electrolux Professional aims to be carbon neutral in its operations by 2030.

Our sustainability work is based on the United Nations sustainability Development Goals.

Electrolux Professional is developing energy-efficient solutions so customers can run sustainable operations and reduce their environmental impact. Sustainability targets include climate, health and safety, and diversity.

We design products that consume fewer resources, such as energy, water and detergents. This is good for our customers' running costs as well as for the planet.



We are furthering our commitment to a sustainable future through environmental transparency





# Sustainable food solutions

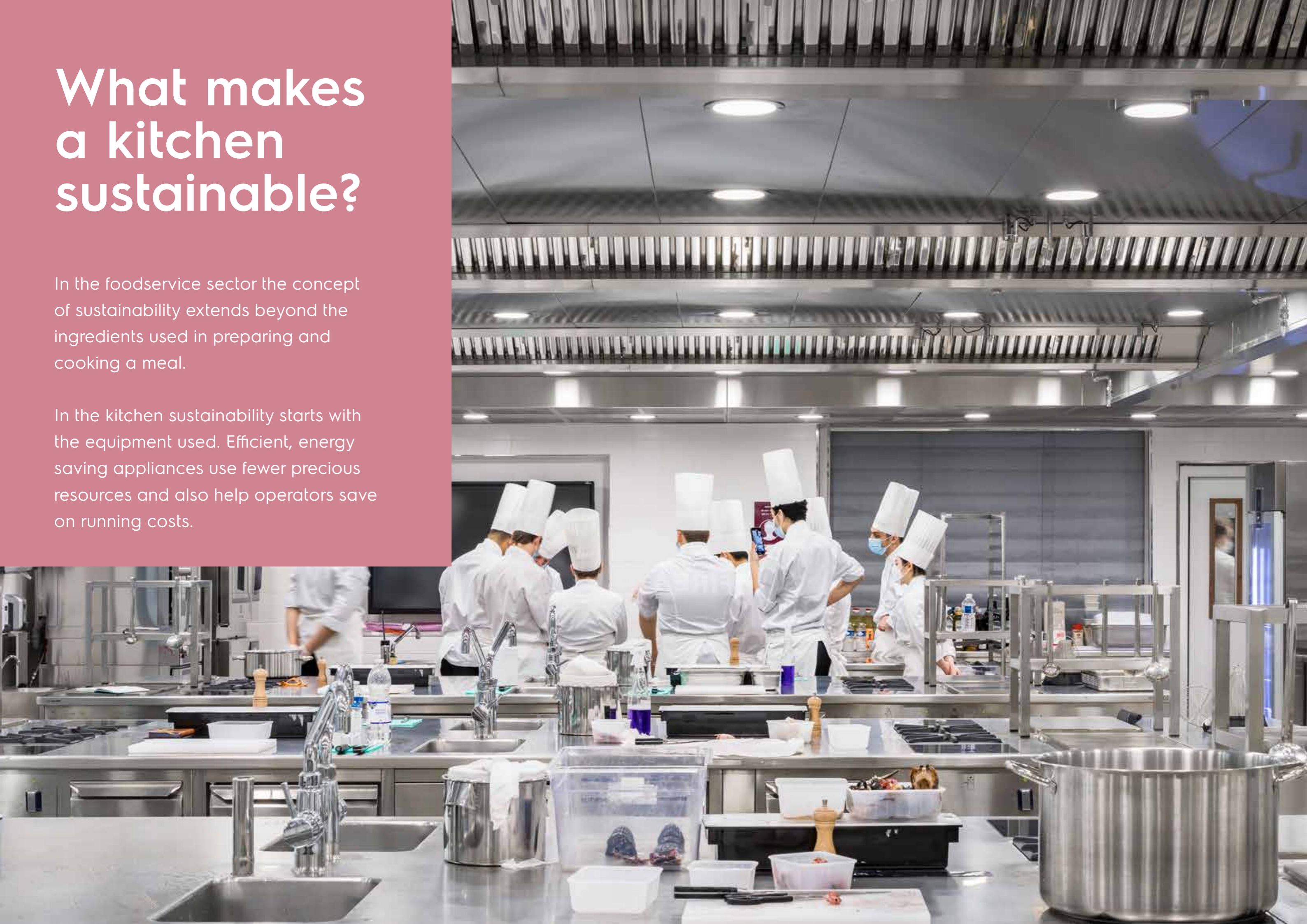




# What makes a kitchen sustainable?

In the foodservice sector the concept of sustainability extends beyond the ingredients used in preparing and cooking a meal.

In the kitchen sustainability starts with the equipment used. Efficient, energy saving appliances use fewer precious resources and also help operators save on running costs.





# Smart cooking

Electrolux Professional products include innovative technologies that save energy while providing high performances and respecting the environment.



## Details that make the difference

**30%**  
lower energy  
consumption



**Electric Grills <sup>HP</sup>**  
30 % lower energy consumption compared to standard models.

Reduced cooking times and even results thanks to patented deflectors which help to boost the heat by redirecting it upwards to the cooking surface.

**10%**  
lower energy  
consumption



**Frytop NitroChrome<sup>3</sup>**  
Frytop NitroChrome<sup>3</sup> allows **savings of more than 10%** in energy consumption during the pre-heating phase and approximately one third in stand-by, compared to mild steel surfaces. It requires **30% less time and effort** to clean.

**60%**  
lower energy  
consumption



**Induction**  
Efficiency Champion thanks to heat loss reduction, the Induction cooking system comes with a 90% energy efficiency level, and reduces consumption by 60% compared to traditional electric tops.

**50%**  
lower oil  
consumption



**Fryers**  
The integrated advanced filtering system cuts oil consumption by half.

**50%**  
lower gas  
consumption



**Flower flame**  
Adjusts the flame to fit pans of any diameter. Heat is concentrated on the bottom of the pan, avoiding dispersion into the kitchen. Ecoflam on gas burners fitted with with pot recognition sensors realize even higher savings, compared to traditional burners.

**35%**  
lower energy  
consumption



**Ecotop**  
A special solid top coating prevents heat escaping into the working area and guarantees high efficiency, and savings in energy costs. The built-in stand-by function automatically reduces the power whenever there are no pots on the hob.



# Healthy and efficient

Responding to the needs of today's kitchen the *thermaline* Pressure Braising Pan provides multifunctionality and savings. Pressure cooking reduces cooking time by up to 60%. This means more vitamins and essential nutrients are retained and food keeps its color.



## Kitchen efficiency: more space with lower running costs

As kitchens are getting smaller and smaller, while menus are growing bigger and bigger the *thermaline* Pressure Braising Pan can replace a number of appliances. This presents many advantages, including:

- ▶ Less space needed for the appliances (-45%)
- ▶ Lower cleaning costs (-40%)
- ▶ Lower investment (-20%)
- ▶ Lower labor costs due to easy and error-proof operations
- ▶ Less energy consumption and ventilation power
- ▶ Plus, more cooking functions

Pressure cooking represents the ideal heat transfer as food is cooked in a hermetically sealed environment under saturated steam at a pressure of 0.45 bar (6.5psi).

Figures show savings compared to using traditional braising pans. Will vary according to recipe. Values may vary according to recipe.



**-80%**  
Energy saving

**-20%**  
Up-front investment

**-60%**  
Cooking time





# The path to ultimate performance

SkyLine Combi Ovens and Blast Chillers – two perfectly synchronized appliances that communicate with each other to guarantee flawlessly efficient cook and chill synergy.

SkyLine Cook&Chill solution optimizes the workflow in the kitchen, extend shelf life of the food and reduces food waste by managing uncertainty. All of this ensuring food safety and quality.

SkyLine Chill<sup>S</sup>



SkyLine Premium<sup>S</sup>



## SkyLine combi-ovens

Outstanding performance and flexibility in managing different cooking cycles. **Plan 'n' Save** reduces energy costs by up to 10%. High performance cleaning cycles optimize utilities consumption. Up to -30% running costs per cycle.

- › Reduce heat loss
- › Reduce food waste
- › Better planning
- › Smart water efficiency

## SkyLine blast chillers

High precision SkyLine Chills<sup>S</sup> gives extended shelf-life, optimized workflow, uncompromising food quality and safety. Capable of chilling/freezing food fast and sustainably, due to its enhanced chamber insulation, variable-speed fan and optimized cavity.

- › Savings on running costs
- › Planning efficiencies
- › Guaranteed food safety
- › High quality



Less environmental impact, more savings







# The lowest running costs in the industry

## One glass of water

The innovative green&clean multi-rinse module uses fresh mains water for the final rinse and removes detergent and sanitizes wares using just 0.4 liters of water per rack: the water is filtered and recycled twice using a twin-tanks configuration with a six rinse arms system.

0.4 l

per Rack

Save

€ 3,400\*1

washing 500 place settings at peak hour twice a day



Use 63% less water

Using just 0.4 liters of water per rack with guaranteed washing performance you save 800 €/year.



Use 62% less detergent and rinse aid

Better for the environment. Better for your pocket. Saving you 855 €/year on detergent and rinse aid.



Use 34% less energy

Save 1585 €/year on energy and say goodbye to manual descaling with automatic ZeroLime descaling device. No limescale build-up means heating elements continue to perform at maximum efficiency over time.



\*Cost savings are calculated by Electrolux Professional Lab which is accredited by Imq, Intertek, Energy Star measurement. Comparison made between green&clean rack-type dishwasher and an equivalent conventional machine using 300 l/hour for rinsing at 10°C inlet, for a staff canteen serving 500 meals/peak hour twice a day over 360 days period.

-CO<sub>2</sub>

Dramatically reduce CO<sub>2</sub> emissions

16.415 kWh saved/year equivalent to driving 44.495 Km a year in a car with zero emissions.\*\*

## Keeping the warewashing zone steam-free

green&clean - the only rack-type warewashers on the market equipped with a CO<sub>2</sub> heat pump with environment friendly refrigeration gas. **Better for you. Better for the environment.**



### Steam-free savings

Naturally ventless green&clean rack type with a CO<sub>2</sub> heat pump is able to completely absorb the steam, for a cooler, healthier warewash area. No direct extraction is needed according to regulations.

\*\* Calculated by EPA (US Environmental Protection Agency).

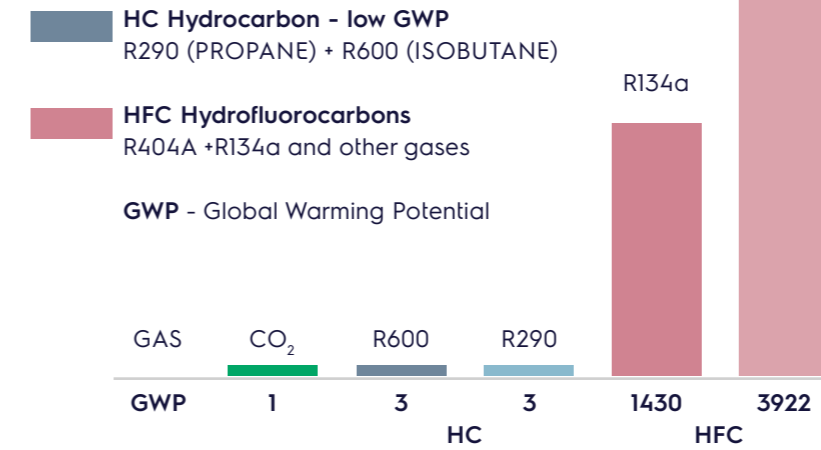




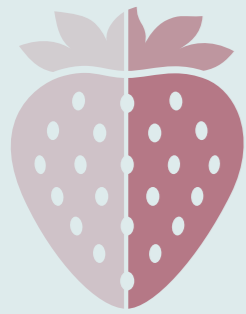
# Responsible refrigeration

Professional refrigerators are essential to preserve food. They are on 24/7 and typically represent a significant source of energy consumption.

## Environmental impact of gas



**Less harmful gases**  
The latest generation of professional refrigerators uses natural gases such as cyclopentane (in the insulation) and Hydrocarbons (HC), such as R290 with low GWP. Hydrocarbons (HC) reduce the environmental impact and contribute towards the longer life of the compressors.



Less food waste as a result of efficient refrigeration

Optimal food preservation with **ecostore<sup>HP</sup>**



Professional refrigerators are the only appliances that run 24 hours a day, 365 days a year



energy savings\*  
up to 830 €/year (freezer)  
300 €/year (refrigerator)

### ecostore<sup>HP</sup> Touch

\* Potential savings based on European Ecodesign directive data.

The label complies with Commission delegated Regulation (UE) 2015/1094 of 5<sup>th</sup> May 2015.

extra savings  
extra efficient

### ecostore<sup>HP</sup> Premium

Cut your electricity bill by **80%**. The Electrolux Professional **ecostore<sup>HP</sup> Premium** refrigerated Counter with energy label A and climate class 5 consumes just 560 kWh per year, **saving up to €480 a year.**

energy savings\*  
up to 480 €/year





# Sustainably excellent, cup after cup

Thanks to sharp innovations, centered around customers' needs, Electrolux Professional is providing sustainable choices in the hot beverage sector.



The latest innovation in coffee brewing. The Electrolux Professional Encapsulair and Java-tate technology.

**Keep your coffee hot and fresh**  
The groundbreaking technology Encapsulair and Java-tate, are found in the PrecisionBrew air-heated model. With a touchscreen that simplifies and streamlines operations.



The Java-tate feature gently stirs the coffee, keeping it perfectly blended, ensuring consistent flavor profile. Delicious coffee makes happy customers



The Encapsulair shuttle uses air to insulate and protect your brewed coffee. The longer-lasting brew increases profits and reduces waste



# Cold beverage solutions

Always cool and refreshingly green with Electrolux Professional's ice cream and granita dispensers.



The **PATENTED\*\*\* I-Tank** technology **saves energy**, improves cooling power, minimizes the effect of the external temperature on the product and prevents the accumulation of ice or condensation on the outside of the bowl.

\*\*\*Patented (EP2680708 and related family)



The **PATENTED Hybrid Texture Control** maintains a **constant temperature** and perfect consistency up to the last serving.

\*\* Patented (EP331375B1 and related family)



## R290

R290 gas reduces environmental impact and has a less aggressive effect on components compared to traditional gas

Keep customers safe with nUV LED\* that sanitizes the bowls, ensuring a high quality, fresh product at all times

\* on selected models



# Changing for the better, together

Electrolux Professional designs not only innovative products and solutions, but also processes and concepts. Working together we can reduce waste and improve taste.

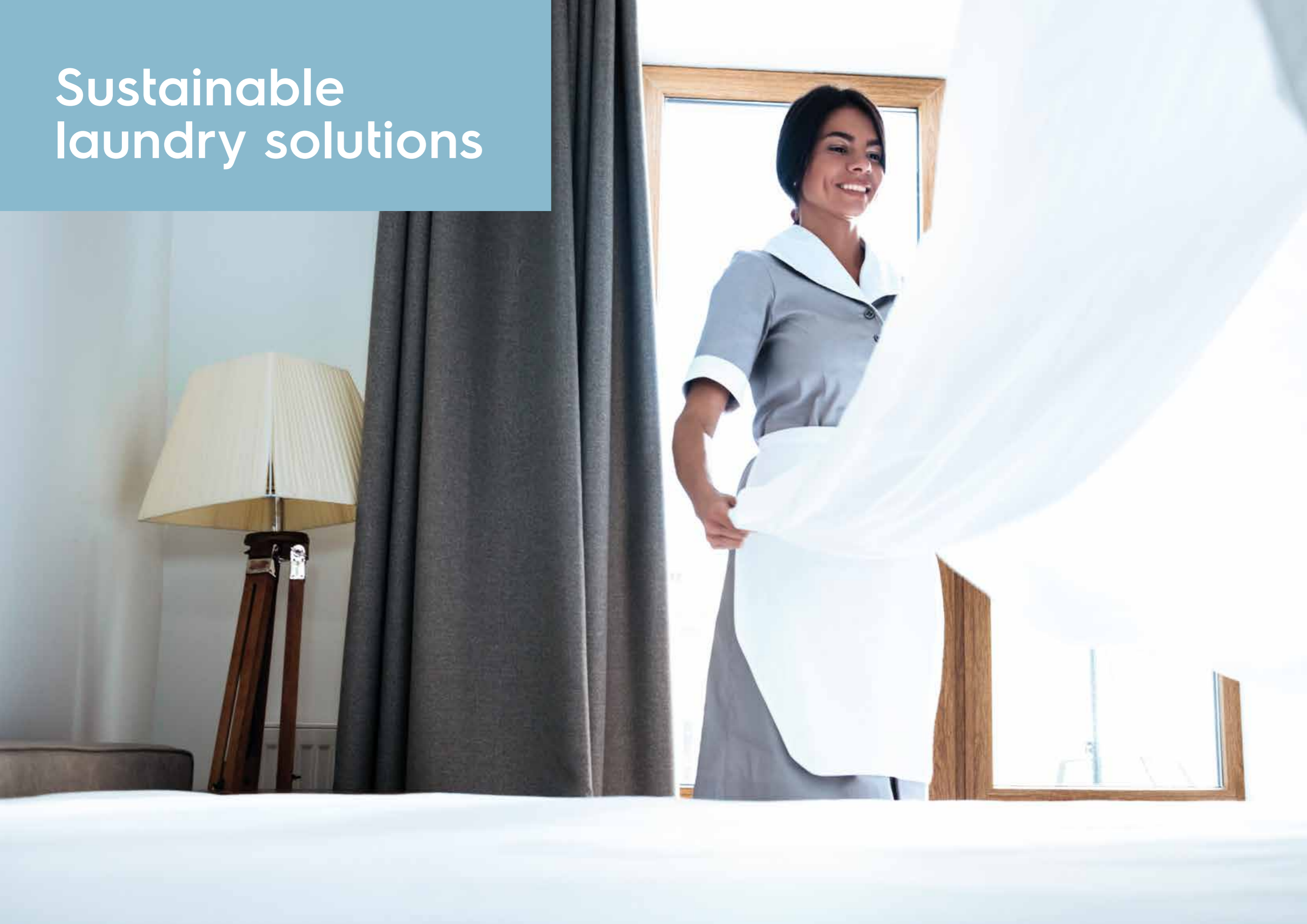
## Working towards a sustainable world

We are collaborating with the **Electrolux Food Foundation** to bring the Zero Waste - ALL TASTE initiative first to our employees, and then to inspire more sustainable food choices among consumers and industry professionals. AEISEC, Worldchefs and the global Feed the Planet partnership are also supporting this project.





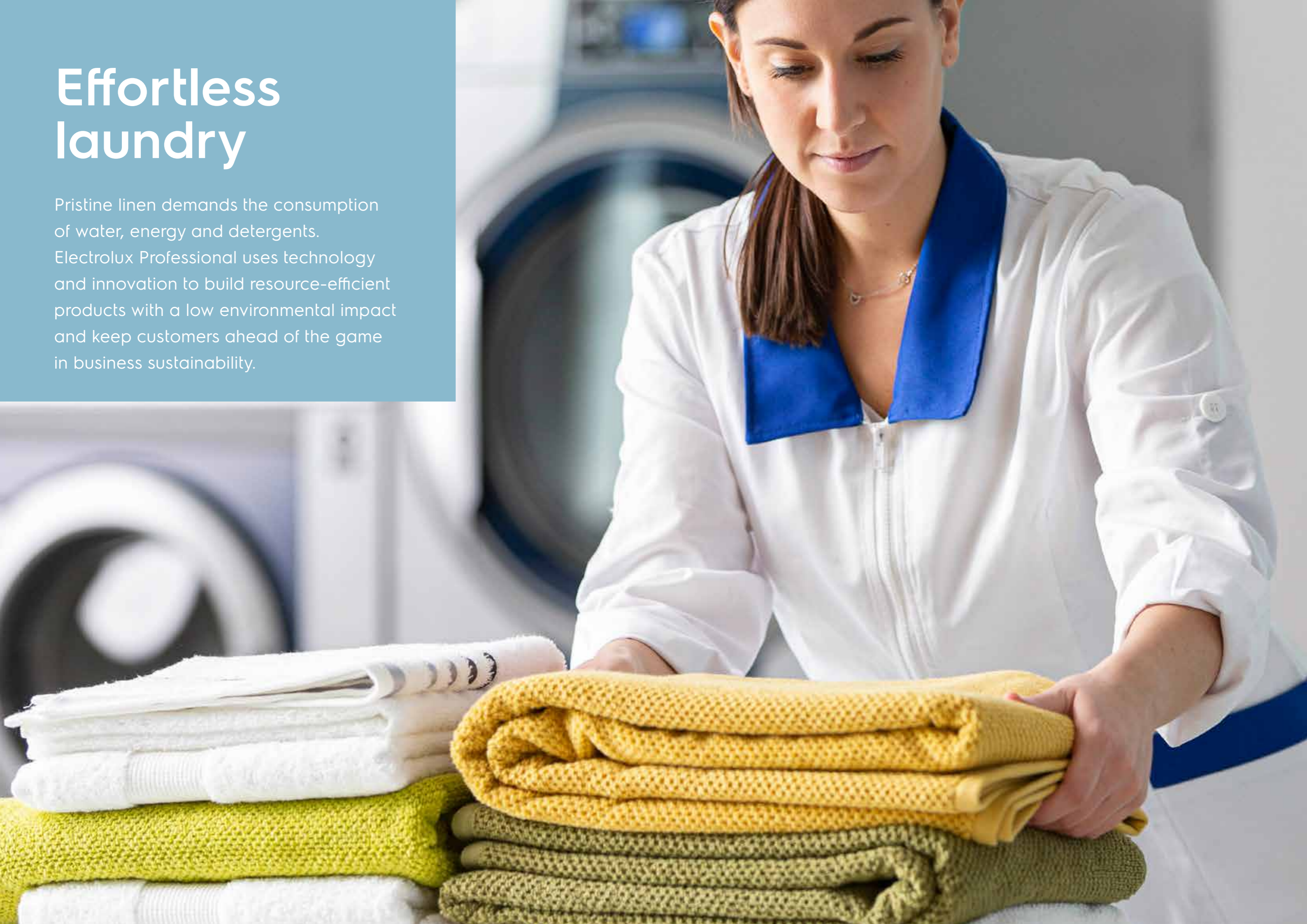
# Sustainable laundry solutions





# Effortless laundry

Pristine linen demands the consumption of water, energy and detergents. Electrolux Professional uses technology and innovation to build resource-efficient products with a low environmental impact and keep customers ahead of the game in business sustainability.





# Clean innovation

Electrolux Professional Line 6000 is the culmination of 20 years of innovation offering effortless laundry solutions to customers and ensuring sustainability.



-40%  
water consumption  
on washers  
with automatic  
savings/integrated savings


-40%  
energy consumption  
on drying cabinet  
with heat pump range

+20%  
gas savings  
on ironers  
with ceramic  
gas burner



-40%  
running costs  
on washers  
with automatic  
dosing systems

-60%  
energy consumption  
on dryers  
with heat pump range

	Sustainability in our range of commercial laundry products	Savings from annual use of Electrolux Professional products
	<b>-45%</b> Reduction in CO <sub>2</sub> emissions	<b>500,000</b> tonnes CO <sub>2</sub> emission savings
	<b>-25%</b> Reduction in detergent	<b>20,000</b> tonnes Detergent savings
	<b>-40%</b> Reduction in water	<b>20m</b> m <sup>3</sup> Water savings
	<b>-40%</b> Reduction in energy	<b>1.3k</b> GW Energy savings



# Efficient and economical

Line 6000 laundry equipment reduces the total cost of ownership while minimizing the environmental footprint over the product life cycle making your business truly sustainable.



**Outstanding productivity**  
Wash and dry more laundry in less time.



**Sustainability Hero Heat Pump Tumble Dryer range**  
Tumble dryers consume the most energy in the laundry. Electrolux Professional's advanced technology behind the new heat pump range brings up to 60% savings in energy consumption, without impacting the drying time compared to a traditional dryer, thereby lowering the laundry's carbon footprint without impacting productivity.

With **Adaptive Fan Control**, a unique innovation that adjusts fan speed automatically, further savings in energy and drying time are achieved.

**-60% energy consumption**  
same drying time



# Line 6000 washers champions in savings



## Savings in dewatering



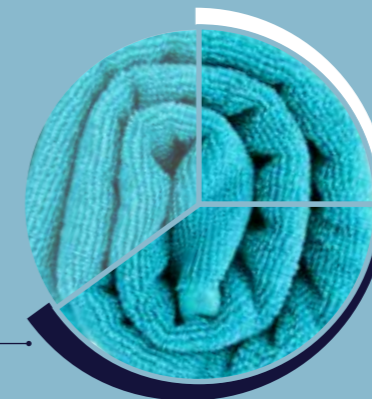
Lower water retention in the washer equals annual savings of €3000 on drying costs due to reduced energy consumption

Intelligent dosing system assures that detergent is dispensed according to the effective quantity of linen loaded. Smart functions provides that water is adjusted according to the load weight

## Line 6000 detergent range: certified sustainable



**-40% utility costs**



**-25% detergent consumption**



# Sustainable approach for delicate fabrics

lagoon® Advanced Care uses only water and biodegradable detergents to clean delicate garments that would normally require harsh dry cleaning. It preserves the environment while ensuring longer life to textiles.



## Eco-friendly and sustainable: the natural choice for cleaning textiles



lagoon® is the ecological and effective alternative to perchlorethylene. It is the first professional wet-cleaning system to have been endorsed by The Woolmark Company.

### Fabrics and fibres of every kind are refreshed and revitalized at every cycle.

There is so much you can clean with lagoon® Advanced Care. From wedding dresses to kimonos, tuxedos to cocktail dresses, wool blankets and viscose curtains. Leather too: shoes and sneakers.

No harsh chemicals  
All biodegradable detergents



100% of operators find it pleasant to work with



Preserves textile quality for more than 50% longer compared to other systems.



Saves time



Smart and green



Rapid return on investment

**Better for the environment,  
better for the operators,  
better for the textiles**



# lagoon®



The lagoon® wet-cleaning system wool programs have been approved by The Woolmark Company since 2004, for cleaning Woolmark garments labelled as dry-clean only.



# Manufacturing facilities

Climate-neutral operations by 2030.

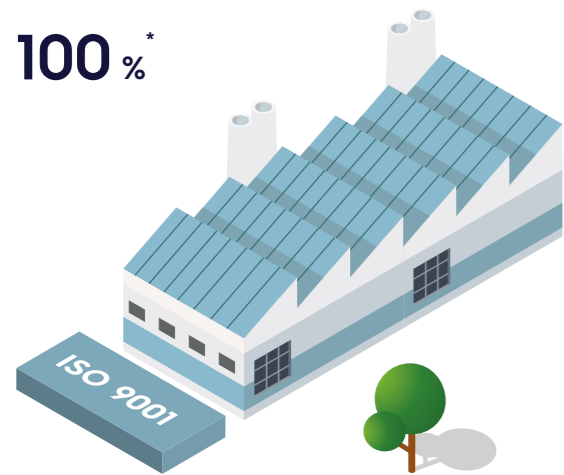
Sustainability is a key part of overall strategy and day-to-day operations.

All our manufacturing sites are making progress with their sustainability efforts. This includes a systematic approach for a responsible use of resources, occupational health and safety, and environmental management, leveraging a consolidated set of standard tools and methods and also promoting the highest possible engagement from our employees.

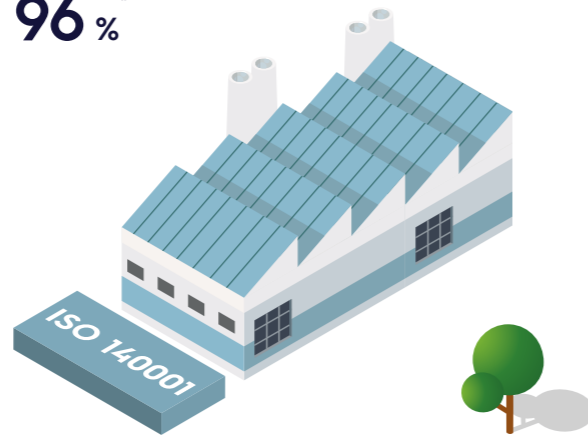
## ISO CERTIFIED PLANTS

Our aim is for all our logistics, manufacturing, and R&D operations to be third-party certified according to ISO 9001. Our main sites also hold certificates for ISO 45001 and ISO 50001.

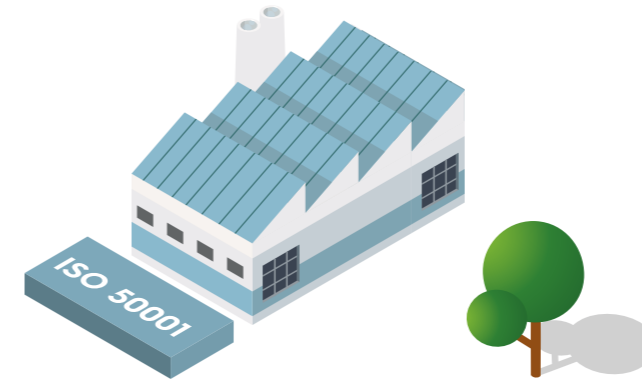
100%\*



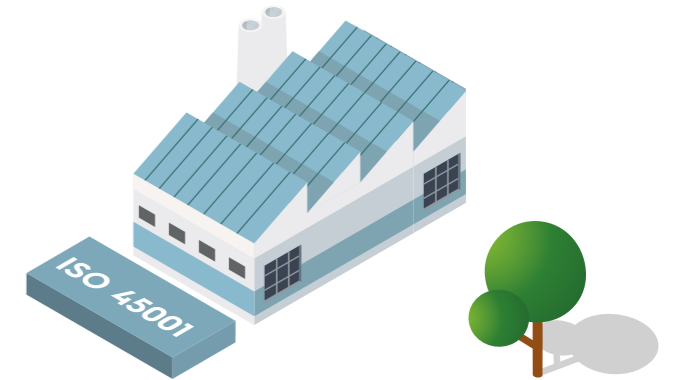
96%\*



74%\*



74%\*



Electrolux Professional Plants

Sweden



 Ljungby

Switzerland



 Sursee

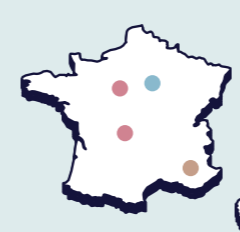
Italy



 Vallenoncello

 Spilamberto

France



 Troyes

 Aubusson

 Saint-Valter

 Carros

USA



 Louisville

China



 Shanghai

Thailand



 Rayong



 Loundry

 Food

 Beverage

\* Coverage of production value in 2021.



# Reducing our carbon footprint

Electrolux Professional aims to reduce the environmental impact of its operations. This includes responsible use of materials and chemicals, reducing energy and water consumption, and managing waste.

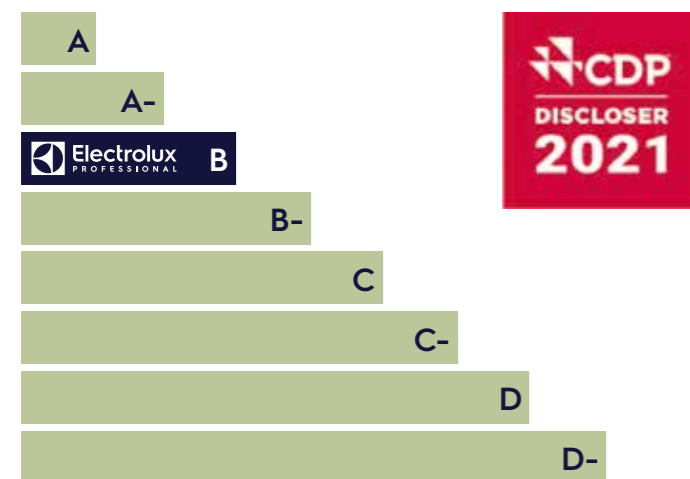


## Our climate ambition for 2030

To become climate neutral within our industrial operation by 2030

### CDP questionnaire for climate change 2021

Along with 13,000 other companies globally, Electrolux Professional discloses its climate change impact through CDP, a global non-profit organisation that runs the world's leading environmental disclosure platform.



Leadership level (A)      Awareness level (C)  
Management level (B)    Disclosure level (D)



## Our climate targets for 2025

Reduce CO2 emissions scope 1 and 2 emissions from our industrial sites

**>50%** by 2025 (base year 2015)

## Our health and safety target for 2025

Lost time injury rate (LTIR) as measured by work-related accidents per 200,000 work hours

**<0.3**







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](http://www.electroluxprofessional.com)

## 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

