



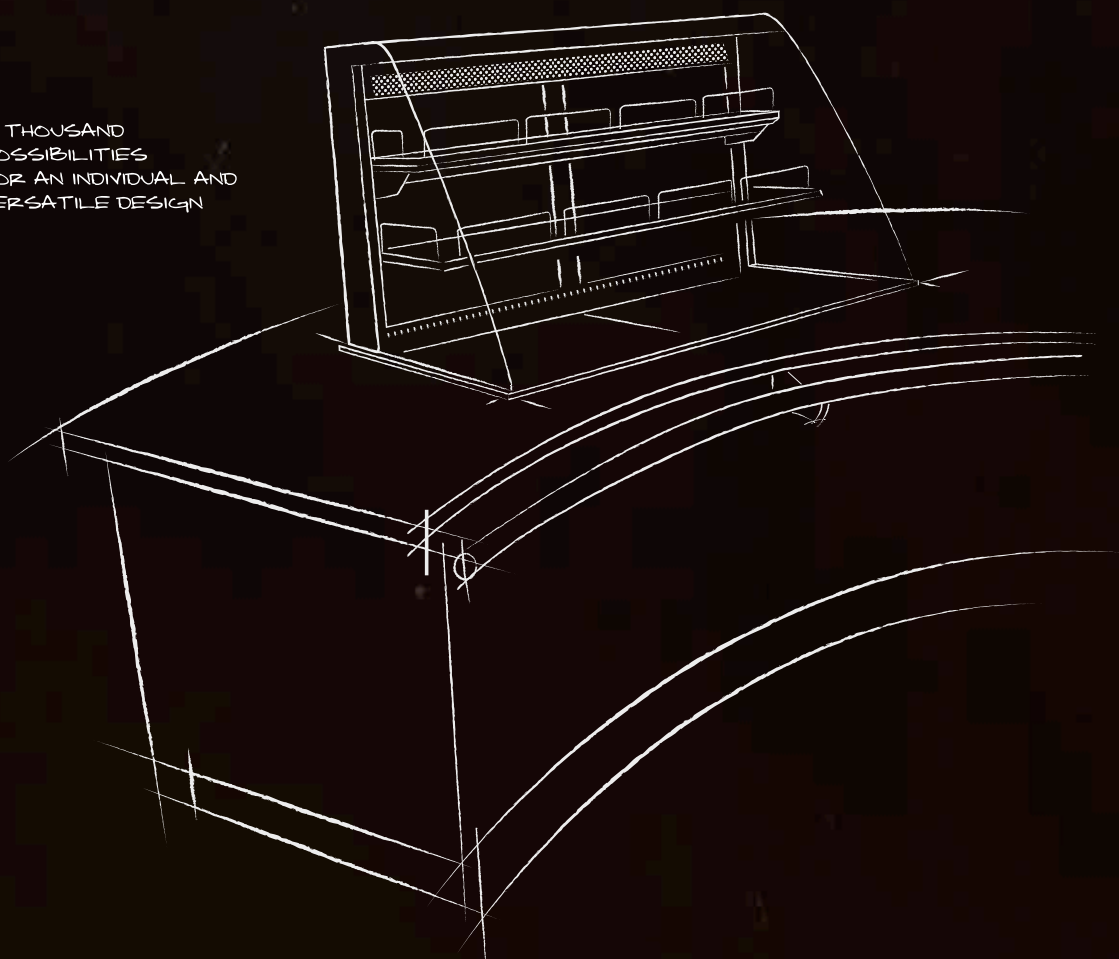
The "Servery space"

Collection for the food delivery area





A THOUSAND
POSSIBILITIES
FOR AN INDIVIDUAL AND
VERSATILE DESIGN



A space to feel good

Turn your needs into a bespoke design, make your guests feel at ease. Whether you are a hotel, a business center or a company, imagine presenting your guests with a memorable food experience in an inspiring environment.

What makes a space inspirational?

It usually has four qualities: it is accessible, comfortable, sociable, and finally, people feel good by enjoying great tasting food there.



Accessible

Electrolux Professional's design of the food delivery area starts from your needs, transforms into your own use of space and aesthetic taste, and provides the heart and soul of your setting.



Comfortable

The result is your new "Servery space": efficiently designed, captivating, personal.



Sociable



Enjoyable

A space to feel good.



Haute couture for the food delivery area

Harmonize what you need and what you want.
Let passion, beauty, and efficiency be functional.
Electrolux Professional takes you further by
seamlessly integrating necessities and desires.

Not only standard server functions,
but highly advanced customized solutions
for making your food delivery area:

- a key touch point with your guests to
**boost your business and take it
to the next level**
- an effectively-designed space
tailored to your needs and
**reflecting your personality,
style and brand**
- the focal environment to impress
your audience with a **highly
appealing food display**



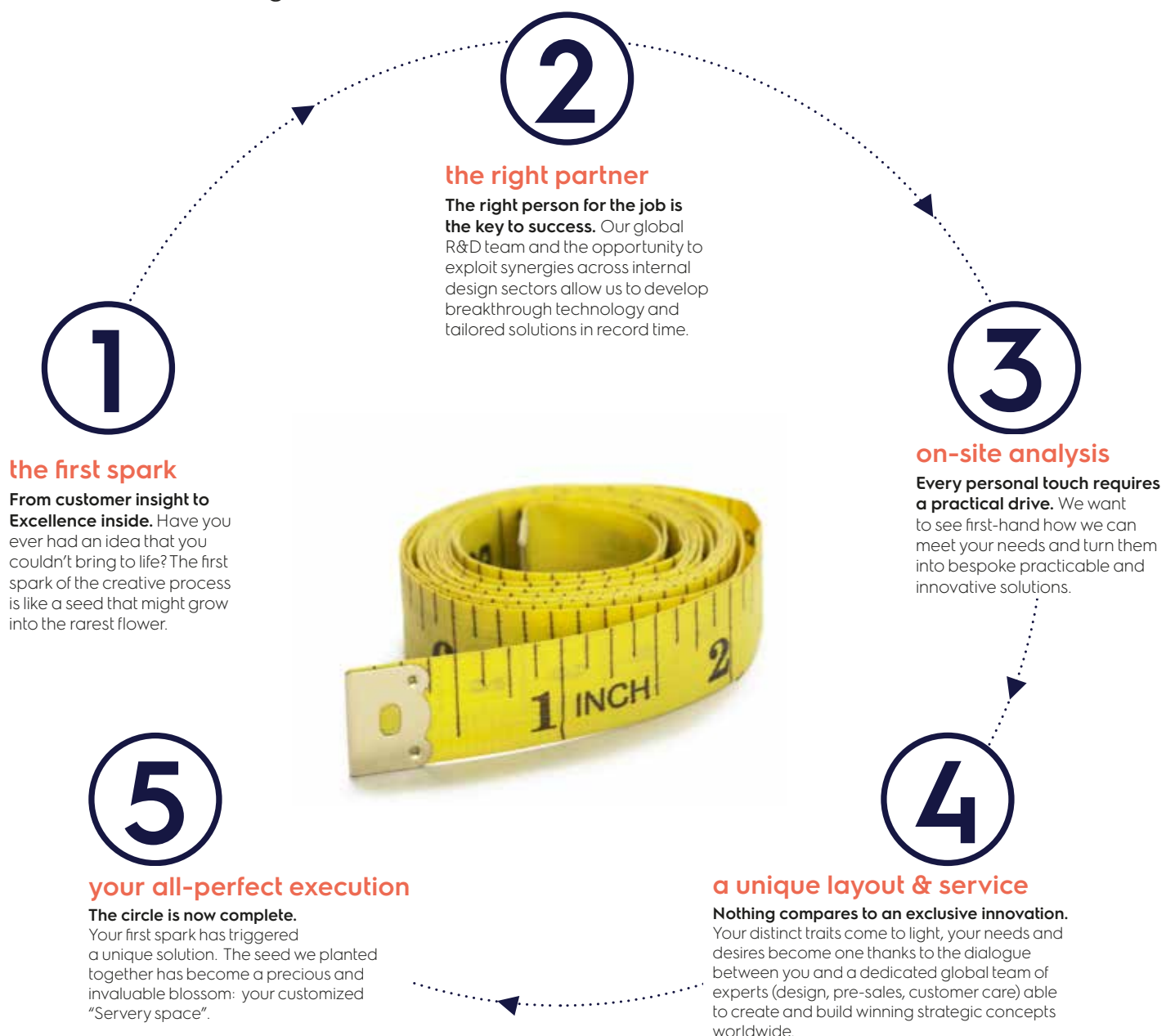


Let's model solutions together: the "creative circle"

Listening to your needs enables us to focus on additional value, shaping your food delivery area by designing a tailor-made solution.

This will perfectly matches your requirements in terms of space optimization, style, ergonomic research and multi-functionality.

The "creative circle" is a strategic methodology specifically designed to achieve success, together.





Our global R&D team and laboratory experts allow us to develop breakthrough technology in-house

Help me, advise me, amaze me: it's about people

People make all the difference and every “Servery Space” is a project that begins with you, wherever you are. Your special requests are dreams that we transform into reality, around the world, but at the same time throughout our local teams, thanks to:

- willingness to build **long-term business partnerships** based on dialogue, trust and lean and smart relationships sustained over time
- **active listening** to your needs, your business objectives and motivation, which leads to innovative tailored solutions
- an extensive, global and locally rooted Sales and Customer Care network, able to satisfy your requirements and be always there with you **before, during** and **after purchase**

The following installations are clear examples of how people, international expertise and global approach added value to build **real success stories** starting from different challenges, business needs and environments across various industry segments.





Restaurants



Rome, Business hotel

A stylish décor welcomes you,
a functional design serves your needs.
Surrounded by the majestic views of
a unique city, taste exceptional cuisine
while savoring our exclusive creation.
Food serving has never been so
outstanding.

**Where high technological standards
meet heritage, class merges into
the perfect design.**













Hotel Chains





Venice, Luxury hotel

Indulge yourself with five-star treatment, let your senses experience our bespoke design in the Executive Lounge.

The atmosphere of this magical city welcomes you in a true balance between past and present, tradition and modernity, functional needs and aesthetic taste.

A food serving suite with a unique touch designed for special guests.

The all-perfect solution for those in search of tailor-made charm and functional comfort.







Education,
Leisure
& Sports



Garda Lake, Thermal park

Undulating hills, wavy lagoons and our sinuous design.

Entertainment plays a key role in this surprising location. Here, the art of living meets quality service. Exclusive technological standards echo a unique flavor.

The careful attention to healthy food blends with our custom-made self-service restaurant.

We bring the world of bespoke and harmonious functionality into the world of well-being.







**Business,
Transport
& Industry**

un'alimentazione
corretta dipende
solo da te.
scegli cibi sani.



Milan, Staff canteen

Sustainability, innovation and productivity are the keywords. Two multinational companies joined forces to develop **a customized solution designed for serving thousands of high quality meals every day**, ensuring always a perfect flow, even during peak times. With an eye to eco-friendly solutions and the welfare of local communities, food serving needs to have a unique flavor. Cutting-edge standards, fast and easy access to food, highly appealing and healthy front-cooking stations are essential.







Tuscany, Company restaurant

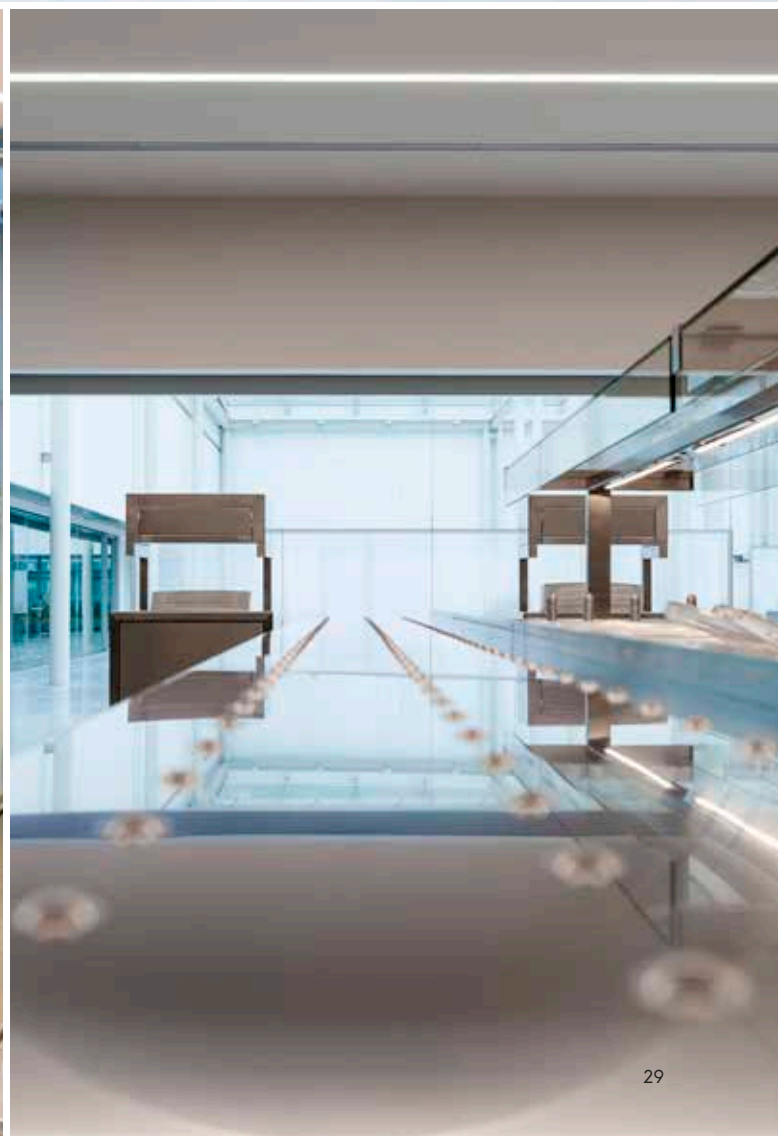
A green design created with artisanal restraint. A workplace that blends into nature all around.

Two bespoke tailors meet and give life to the latest design, in fashion and food serving. The premises of this multinational company host manufacturing excellence.

We put customized standards at their disposal to perfectly mirror their clean and minimal style.

Multi-faceted productivity extends inspiration into the food serving area.











Discover the Electrolux Excellence
and share more of our thinking at
www.electrolux.com/professional

Follow us on



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

