

THE GRAND INTRO

Cooking and living with Grand Cuisine



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

THE GRAND INTRO

A revolution in home cooking

We had a vision. To take the advanced tools and innovative techniques we've developed for Michelin-starred chefs and professional kitchens, and reinvent them for the world's most exclusive homes. The vision became Grand Cuisine.

A revolution in home cooking; a revelation for all those who cook with it.



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SECTION I

THE GRAND CUISINE STORY

*The world's first professional cooking
system designed for the home*



JADE JAGGER SUMMER RESIDENCE

JADE JAGGER'S IBIZA HOME is a fitting tribute to the island on which it is situated, and to the creativity of the owner herself. The Can Rocas home is a 400 year old finca, and was abandoned when she bought it. Conservation laws limit what can be done to the exterior, which has not changed for centuries. From its stunning views to bohemian chic design, the house has a true Ibiza feeling. Everything has come out of a desire to create something for people to enjoy. Grand Cuisine allows Jade to create in the kitchen, get the most out of the house, and in turn the most from what Ibiza has to offer.





With its stunning views and bohemian chic design, the house has a true Ibiza feeling. An alfresco dinner on the terrace is the perfect way to enjoy the sunsets.



Grand Cuisine allows Jade to create in the kitchen using the island's freshest ingredients, from flavour-packed, sun-ripened tomatoes to seafood like John Dory, ray and lobster.

“WE ARE SPOILED HERE WITH INCREDIBLE FOOD”

Grand Cuisine’s ability to preserve freshness and flavour makes it the ideal way to enjoy the great food that Ibiza has to offer. “We are spoiled here with incredible food: fresh fish, amazing produce. Getting the most out of the ingredients is important, and I love what Grand Cuisine can do,” says Jagger.



MICHELIN CHEF'S PRIVATE KITCHEN

MORE THAN ANY OTHER CHEF, René Redzepi is responsible for the reinvention of Nordic cuisine and its elevation to the highest levels of gastronomy. His two-Michelin star restaurant Noma in Copenhagen, Denmark was voted the best restaurant in the world the San Pellegrino Awards from 2010 to 2012 and again in 2014. He himself is a ‘fusion’ – Macedonian father, Danish mother – and his cuisine is noted for its inventiveness and clean flavours. His choice of Grand Cuisine for his home endorses everything Electrolux set out to achieve. Quite simply, there is no higher accolade.

RENÉ

What does one of the greatest chefs in the world cook on his days off? Nothing processed, for sure. René Redzepi is a man of principle. Whether he's cooking with his sous-chefs in the kitchens of Noma or at home with wife Nadine and his young family, his food is always fresh, honest and full of intense flavour.

His kitchen, like his cuisine, is Nordic: contemporary, rustic and warm. Clean white walls and exposed wooden beams surround a kitchen island which provides a relaxed environment for socialising. It's a simple, honest and pared-back environment in the heart of a sophisticated, cosmopolitan city. A metaphor, perhaps,

for the food he creates. As a chef whose CV includes some of the world's greatest restaurants, Redzepi is used to working with Electrolux professional products. At home, his working tools include the Grand Cuisine Induction Zone, Combination Oven and Stand Mixer.

The mantra he always comes back to is 'time and place'. He cooks what's available and what's in season. One Halloween he had friends for supper and cooked pumpkin, sliced thin, and pear, a little thicker, laid with slices of lemon, butter, salt, thyme and cooked very slowly. "It was delicious. It reminds me of why I am doing this. If you are in doubt, you invite friends and you remember that feeling of giving."





For René Redzepi every day at Noma is an exciting, demanding process of constant reinvention. At home he shows a more relaxed side; a devoted husband and parent, whose family life revolves around the kitchen.



René Redzepi cooks from the heart. His cuisine is a reflection of his personality; no pretention, no disguise. He was one of the first to champion the use of foraged ingredients for haute cuisine.

CAPO BERTA ITALIAN VILLA

Ligurian food and stunning sea views make a perfect gourmet retreat for this villa's London-based owner.

With the wild sea at its feet and the forested hills of Liguria rising up behind it, Capo Berta is the ideal holiday location for a dedicated gastronome. And this meticulously renovated villa – once a humble farmhouse – represents one couple's vision brought to reality, centred on a stunning kitchen. Both are food lovers; the wife, an accomplished cook, personally chose the Grand Cuisine system and makes full use of its creative capabilities.

The owners are London-based, but when they, their family and guests are at Capo Berta the pressures of the city feel a million miles away. Ligurian cuisine makes full use of the nature's bounty, so those pine-clad hills contribute pine nuts, mushrooms and chestnuts, while the Mediterranean provides seafood. With its impressive Grand Cuisine kitchen, all the freshness of the local produce can be enjoyed in al fresco dinners on the terrace.



The building is a renovated and extended 300-year-old farmhouse that took three years to complete, following five years of planning negotiations. With its generous dimensions and central island, the Grand Cuisine kitchen allows the owners to express their culinary creativity.

“SEARED SEABASS, STRAIGHT FROM THE OVEN”

The owners of this villa love good food, and make regular trips to the local markets to choose the freshest local produce from land and sea.





A ROOM WITH A VIEW

A STAND MIXER FOR FRESH PESTO, a Sear Hob for the locally-caught fish, and a Blast Chiller to keep dishes at the peak of perfection until dinner time. These are some of the features of the Grand Cuisine kitchen at the Capo Berta villa. With an Induction Hob for pasta sauces and the versatile Combination Oven, there's everything the dedicated home cook - or even a professional chef - could wish for in this immaculately-converted sheep barn. Electrolux Grand Cuisine's sleek technology sits perfectly between the building's beautiful original brickwork and contemporary finishes such as the clean white walls and resin concrete flooring.



STOCKHOLM CITY APARTMENT

*A modern kitchen in a classic city
apartment for family and friends*

For the owners of this city apartment in the Östermalm district of Stockholm, form and function are inseparable. They're both involved with the art world, with a schedule that stretches from the Venice Biennale to Art Basel at Miami Beach, and often entertain artists and fellow

dealers at home. The understated Scandinavian design of their Grand Cuisine kitchen blends perfectly with the classic style of their early 20th century apartment, with its high ceilings and fine plasterwork. The result is subtle, yet sophisticated – and ideal for family dinners and fine dining alike.



The sleek lines and fine materials of the Grand Cuisine components blend perfectly with the classical proportions of this Stockholm building. Muted tones and carefully chosen highlights show the owners' design aesthetic.

STOCKHOLM ARCHIPELAGO

*A haven of tranquillity
in Sweden's archipelago*

Vindö is just fifty minutes' drive from the bright lights and busy streets of Stockholm. Yet once you've arrived at this traditional wood and granite house on the edge of the water, it feels like another planet. The couple who own this retreat have high-pressure careers as an entrepreneur and creative respectively, so they value each moment they can spend admiring those open horizons. At the heart of their home is the kitchen, equipped with the full Grand Cuisine system. It blends perfectly with their choice of natural materials, contemporary style and warm, earthy colours.





Cooking is a passion for both the owners. Nature's bounty, whether from the soil or the sea, is all around. After an invigorating walk or sail there's nothing better to come home to than a warming bowl of freshly-made broth.



The surroundings may be rustic, but the Grand Cuisine cooking system at this country home is the last word in sophistication. Both owners love fish, and with the Vacuum Sealer they can cook all varieties to perfection. Sous vide cooking perfectly preserves the delicate texture

of the fish while allowing the full flavours to permeate the tender flesh. Another favourite is the Surround Induction Zone, its rounded profile surrounding the pan and spreading the heat evenly throughout the contents. It's ideal for a spaghetti alle vongole, gently warming the clams and letting their juices infuse the pasta.



THE FOURTH WALL

Poggenpohl and Electrolux Grand Cuisine represent kitchen design and professional cooking technology at the very pinnacle of luxury. Together they have created a vision of the ultimate home kitchen – a place where gastronomy, creativity and interior design combine to inspiring effect.

TODAY'S KITCHEN IS THE HEART of the home, a place for cooking, living and dining. With the Fourth Wall, all are enjoyed to the full within the one space. The name derives from the world of theatre, describing the invisible wall separating actors from audience. Here, it is a kitchen without boundaries, where imagination and creativity reign.

The sleek design and professional performance of Grand Cuisine perfectly complement the dramatic style of the cabinets and furnishings. Food is stored in ideal conditions, and at the touch of a switch pantry walls become transparent, revealing their contents. Once the cooking is complete, the walls become opaque, and the ambience changes. The stage is set for the next act.





SECTION II

GRAND CUISINE IN DETAIL

With its beautifully designed, professional-standard components the Grand Cuisine system will change the way you cook forever.



COMBINATION OVEN (£14,990)

Cook with convection, steam or any combination of the two. Professional precision and control of humidity and temperature from 25 to 250 degrees. 6-sensor food probe and patented humidity sensor. Cook sous-vide, regenerate, use automatic strategies and store 1,000 bespoke programmes.



BLAST CHILLER (£10,300)

Complete and accurate control of chilling and freezing. Create sushi-grade fish, speedily set desserts, enhance colour and blast chill or freeze food to maintain structure, texture and flavour. Chill hot food directly from the oven to instantly suspend the cooking process. Gives you the ultimate control of a chef.



PRECISION VACUUM SEALER (£5,900)

Essential for sous-vide cooking and instant infusion and marinating. Precise control of vacuum level from 35% to 100% below atmospheric pressure. By preventing oxidation extends shelf-life by 6–10 times and captures nutrients, moisture, colour and flavour.



SURROUND INDUCTION ZONE (£5,900)

Professional power, instant control, and an even, continuous heat, which means less oil is needed. Practical, versatile and a pleasure to use. Recommended for cooking pasta, soups, risottos and of course stir-fry.



STAND MIXER (£1,300)

Precision engineered for unsurpassed power and performance. Whisper quiet motor, special planetary motion. Available with a range of versatile accessories.



INDUCTION ZONE (£11,990)

The most powerful induction hob available for the home. Cook with as many pans as will fit, anywhere you want. French top capability, automatic pan recognition, 8 professional inductors, 30 heat levels. Digital screen responds quickly and intuitively.



GAS HOB (£6,900)

One of the most efficient gas hobs available, and a work of art. Patented flower flame adapts to any pan size. Continuous dish-washable cast iron pan supports, with resting and cooking zones.



SEAR HOB (£4,900)

Sociable, visual and healthy. Non-stick triple chromium surface means no need for oil and doesn't radiate heat or transfer flavours. Very easy to clean – just use water and a sponge.



BESPOKE VENTILATION

Powerful, quiet extraction system custom-designed to your individual room and airflow. Choice of flush ceiling extractor, wall-mounted or island hood. Washable high-efficiency filters remove grease and odours.



THE COMBINATION OVEN

The Combination Oven can rapidly cook large quantities of food using convection heat, steam heat, or any combination of the two. It enables the cook to heat pre-chilled food in minutes or cook entire dishes from scratch with exceptional speed and accuracy. A key part of the Grand Cuisine Cooking System, it is fully programmable and self-cleaning, and offers professional standards of accuracy and versatility at the heart of the home.



PERFORMANCE & FUNCTIONALITIES

- » Automatic, Program and Manual modes for all levels of expertise
- » Six-sensor Food Probe for precise control of cooking temperatures
- » Accurate humidity control with patented Lambda sensor technology
- » Powerful variable speed fan motor and optimised airflow
- » 105 litre oven capacity – large enough for the biggest joints
- » Multi timer and multi-step cooking options

EASE OF USE

- » User interface offers intuitive control via touch screen
- » Takes 1/1 GN standard trays - so food can be transferred direct to Blast Chiller
- » Side opening door for unobstructed access
- » 4 self-cleaning cycles with specially developed enzymatic detergent
- » Food safe control for hygiene assurance
- » Automatic cooking and preheating programs
- » USB port – future-ready for additional programs and recipes

DESIGN FEATURES

- » Integrated range design with other Grand Cuisine components
- » 4 mm and 6 mm patterned tempered glass with the unique Grand Cuisine finish
- » Solid hand-crafted handle
- » Inner stainless steel chamber

ACCESSORIES

- » Additional trays, steam trays and grids available (full set supplied as standard)

SAFETY

- » Safety cut-out
- » Child lock function
- » Internal fault and automatic overheating monitor

MEASUREMENTS

- » Cut-out dimensions
H x W = 590 mm x 860 mm
- » Appliance dimensions
H x W = 606 mm x 896 mm
- » Depth 691 mm
- » Weight 115 kg

ELECTRICAL & WATER

- » Power supply 400V~ 3N 50/60 Hz
- » Max power 6 kW
- » Max current 13,2 A
- » Cold water inlet ¾", 1,5-6 bar
- » Oven drain outlet 25 mm

THE BLAST CHILLER

Blast chilling is a key technique in modern professional kitchens and an essential part of the time-efficient cook-and-chill process. The Grand Cuisine Blast Chiller has the power, features and durability of professional equipment, while its understated design and outstanding build quality allow it to integrate perfectly in any kitchen setting. It is designed to be partnered with the Grand Cuisine Combination Oven.



PERFORMANCE & FUNCTIONALITIES

- » Operates in Automatic or Manual modes
- » Three-sensor Probe for precise control of chill and freezing process
- » Cruise adaptive cycle monitors and regulates temperature automatically
- » 100 litre capacity – ample for even large joints and dishes

EASE OF USE

- » User interface offers intuitive control via touchscreen

- » Takes 1/1 GN standard trays - so food can be transferred direct from oven
- » Side opening door for unobstructed access

DESIGN FEATURES

- » Bevelled, 6 mm thick glass with the unique Grand Cuisine finish
- » Integrated range design with other Grand Cuisine components
- » Solid hand-crafted handle
- » Stainless steel easy-clean inner chamber

ACCESSORIES

- » 5 + 5 bottle grid support – for rapid chilling of up to 10 bottles of wine

SAFETY

- » Full safety cut-out

MEASUREMENTS

- » Cut-out dimensions H x W = 590 mm x 860 mm
- » Appliance dimensions H x W x D = 606 mm x 896 mm x 700mm
- » Weight 100 kg

ELECTRICAL

- » Power supply 220V 50 Hz
- » Max power 0,87 kW
- » Max current 4,5 A





THE PRECISION VACUUM SEALER

The Vacuum Sealer brings professional standards of food preparation, preservation and cooking to the home. It can be used to preserve dry goods such as rice or pulses, but its main function is as part of the cook-and-chill process, allowing food to be prepared ahead of time and kept in perfect condition until needed. Sous-vide cooking, where the food is cooked for a long period at low temperatures under vacuum, offers a new dimension in taste and texture.



PERFORMANCE & FUNCTIONALITIES

- » Vacuum level programmable between 35%–100%
- » Professional vacuum capability of 10mBar
- » Seals rapidly and efficiently

EASE OF USE

- » User interface offers intuitive control via touchscreen
- » Adjusts for different sealing times and

bag thickness

- » Wide opening for unobstructed access
- » Easy-clean surface with no hard-to-access corners

DESIGN FEATURES

- » Bevelled 4 mm thick glass with the unique Grand Cuisine finish
- » Integrated range design with other Grand Cuisine components
- » Hand-built stainless steel frame
- » Protective hand-built stainless steel chamber

ACCESSORIES

- » Vacuum bags for cooking
- » Vacuum bags for food preservation
- » Ramp for use with liquid-filled bags

SAFETY

- » Safety cut-out
- » Child safety lock

MEASUREMENTS

- » Cut out dimensions W x D = 389 mm x 510 mm
- » Appliance dimensions W x D = 410 mm

x 554 mm

- » Appliance depth 305 mm
- » Weight 50 kg

ELECTRICAL

- » Power supply 220V 50 Hz
- » Max power 0,75 kW
- » Max current 3,2 A

THE INDUCTION ZONE

Induction cooking is fast, safe, clean and efficient. The Grand Cuisine Induction Zone adds high power and complete flexibility, as the entirety of the large 4 mm-thick glass surface can be used for cooking. The Induction Zone heats up instantly and offers ample power for multiple pots and pan, yet only heats when there's a pot in place thanks to pot recognition sensors.



PERFORMANCE & FUNCTIONALITIES

- » Automatic pot recognition – only heats when a pot is in place
- » Zoneless cooking – cooks wherever a pot or pan is placed
- » Accurate heat control with 10 induction power levels
- Option to select 'French range' system from cool to hot across width of surface

EASE OF USE

- » User interface offers intuitive control via touchscreen
- » Two independent timers, from 30 sec to 9 hrs 30 min
- » Quick start – no preheating
- » Easy-clean surface with no hard-to-access corners

DESIGN FEATURES

- » Bevelled 4 mm thick patterned ceramic glass
- » Integrated range design with other Grand Cuisine components
- » Protective hand-built stainless steel frame

SAFETY

- » Child safety lock
- » Internal temperature monitor
- » Automatic cooling fan on underside of surface
- » Residual heat detection

MEASUREMENTS

- » Cut-out dimensions W x D = 962 mm x 496 mm
- » Appliance dimensions W x D = 1050 mm x 530 mm
- » Appliance depth 358 mm
- » Weight 70 kg

ELECTRICAL

- » Power supply 400V~ 3N 50 Hz
- » Max power 12 kW
- » Max current 18 A





THE SURROUND INDUCTION ZONE

The advantages of induction cooking include energy efficiency, power and precision, with less overall heat generated within the kitchen. Now the induction principle is available for the 'in the round' cooking technique of the Surround Induction Zone, which is ideal for stir-frying or lightly steaming meat and vegetables. As with every Grand Cuisine component, harmonious design integration within the range is evident in every detail.



PERFORMANCE & FUNCTIONALITIES

- » Automatic pot recognition – only heats when a pot is in place
- » Accurate heat control with 10 induction power levels
- » Use for steaming, deep-frying, poaching, boiling, searing, stewing or making a soup

EASE OF USE

- » User interface offers intuitive control via touchscreen
- » Quick start – no preheating
- » Easy-clean surface with no hard-to-access corners

DESIGN FEATURES

- » 4 mm thick patterned ceramic glass
- » Integrated range design with other Grand Cuisine components
- » Protective hand-built stainless steel frame
- » Evenly-contoured glass 'bowl' cooking zone

SAFETY

- » Child safety lock
- » Internal temperature monitor
- » Automatic cooling fan on underside of surface
- » Residual heat detection

ACCESSORIES

- » Wok

MEASUREMENTS

- » Cut-out dimensions W x D = 393 mm x 500 mm
- » Appliance dimensions W x D = 410 mm x 530 mm
- » Appliance depth 305 mm
- » Weight 20 kg

ELECTRICAL

- » Power supply 220V 50 Hz
- » Max power 3.5 kW
- » Max current 15 A

THE SEAR HOB

The large chrome-plated surface of the Sear Hob adds that 'pro restaurant' touch of showmanship to the home kitchen and makes cooking steaks, burgers, scallops and all manner of searing tasks a pleasure. The low-friction chrome-plated surface reduces the need for oil or fats when searing, for a healthier, tastier style of cookery. The Sear Hob has ample capacity for parties and large families and delivers precise temperature control for outstanding results every time.



PERFORMANCE & FUNCTIONALITIES

- » Temperature setting from 60°C to 290°C
- » Indicator showing when the temperature is reached
- » Low-friction chrome surface reduces the need for oil or fat when frying and searing

EASE OF USE

- » User interface offers intuitive control via touchscreen
- » Up and down arrows for precise temperature control
- » Slider for rapid temperature adjustment
- » Easy-clean chrome, glass and stainless steel construction

DESIGN FEATURES

- » 4 mm thick patterned ceramic glass
- » Integrated range design with other Grand Cuisine components
- » Protective hand-built stainless steel frame
- » 12 mm thick deep chrome-plated surface

ACCESSORIES

- » Spatula
- » Cleaning fluid

SAFETY

- » Child safety lock
- » Safety switch off
- » Residual heat detection

MEASUREMENTS

- » Cut-out dimensions W x D = 513 mm x 510 mm
- » Appliance dimensions W x D = 540 mm x 530 mm
- » Appliance depth 265 mm
- » Weight 30 kg

ELECTRICAL

- » Power supply 400V~ 3N 50 Hz
- » Max power 3.5 kW
- » Max current 5 A





THE GAS HOB

A professional-standard, large five-burner Gas Hob. Features include continuous pan support and unique 'Flower Flame' that automatically adjusts the flame spread for any size of pan. The 120° arc of the gas control knob puts precise control at the cook's fingertips, while the cast iron pan support is both a dramatic design feature and a delight to use, allowing the user to slide pans away from the flame when necessary.



PERFORMANCE & FUNCTIONALITIES

- » Patented Flower Flame burners adjust to size of the cookware
- » 3 x 5,5 kW burners + 2 x 3 kW burners
- » Cool & holding zones
- » Electric ignition

EASE OF USE

- » Completely level pan support – slide-on, slide-off cooking without spills
- » Gas control knobs feature 120° of rotation for precise flame control
- » Easy-to-clean stainless steel base
- » Removable pan support in three sections for ease of handling
- » Burners easily removed for cleaning

DESIGN FEATURES

- » Integrated range design with other Grand Cuisine components
- » Stainless steel base
- » Cast-iron continuous pan support

SAFETY

- » Safety switch off with thermocouple

MEASUREMENTS

- » Cut-out dimensions W x D = 1010 mm x 493 mm
- » Appliance dimensions W x D = 1050 mm x 530 mm
- » Appliance depth 212 mm
- » Weight 40 kg

ELECTRICAL

- » Power supply 220V 50Hz
- » Max power 22,5 kW (gas)
- » Max current <1 A

THE STAND MIXER

The Stand Mixer offers restaurant-standard power and durability, with the additional benefits of accurate speed, a special planetary movement and whisper-quiet motor. It has the versatility to cope with everything from kneading heavy dough to whisking light-as-air egg whites, year after year.



PERFORMANCE & FUNCTIONALITIES

- » Planetary movement for even, thorough mixing
- » Powerful, high torque asynchronous motor with energy saving system
- » Low noise
- » Supplied with whisk, paddle and dough hook

EASE OF USE

- » Ergonomic, patented bowl lift system
- » Soft speed variation for precise control
- » Tools and bowl dishwasher safe
- » Removable bowl guard for easy cleaning

DESIGN FEATURES

- » Integrated range design with other Grand Cuisine components
- » Full metal body for durability and stability
- » Stainless steel tools, bowl, bowl safety guard and controls

ACCESSORIES

- » Pasta kit
- » Spare bowl
- » Meat Mincer

SAFETY

- » Safety cut-out

MEASUREMENTS

- » Appliance dimensions W x D = 312 mm x 397 mm
- » Appliance height 437 mm (576 mm when bowl guard open)
- » Weight 18 kg

ELECTRICAL

- » Power supply single phase 220-240V 50-60 Hz
- » Max power 0,45 kW
- » Max current 2,1 A





ISLAND HOOD

Grand Cuisine's Island Hood provides efficient, quiet extraction of airborne grease and cooking odours while making a strong design complement to a central cooking island. As every room and layout has its own specific air flow characteristics our engineering team will work with your architect or designer to create a system that meets your needs precisely.



PERFORMANCE & FUNCTIONALITIES

- » Powerful, quiet-running motors
- » High efficiency filters remove grease and cooking odours
- » Powerful LED and/or Halogen downlighting (depending on specification)

EASE OF USE

- » Remote control for on/off, lighting and fan speed
- » Intensive setting switches off automatically
- » Run-on time for full extraction

- » Grease filters with magnetic fixing for easy release
- » Indicator light when cleaning is due
- » Active charcoal filter (pre-circulation) can be regenerated
- » in oven
- » Dishwasher-safe grease filters

DESIGN FEATURES

- » Hand built stainless steel and glass design complements
- » other Grand Cuisine components
- » Can be installed with internal motor, external motor or for
- » recirculation

- » Designs available for island, wall and ceiling flushmounting

MEASUREMENTS

- » Island installation available in 4 versions (W x D mm):
- » single chimney 1500 mm x 700 mm, double chimney 1900 mm x 700 mm, 2100 mm x 700 mm, 2600 mm x 700 mm
- » »Wall installation available in 4 versions (W x D mm): single
- » chimney 1500 mm x 550 mm, double chimney 1900 mm x 550 mm, 2100 mm x 550 mm, 2600 mm x 550 mm

- » Ceiling installation available in 2 versions: 1650 mm x 700 mm, 1650 mm x 950 mm

ELECTRICAL

- » Power supply 230V 50Hz
- » Nominal power (kW) 0,25-0,5
- » Max current (A) 1,1 – 2,2
- » © Electrolux 2013

CEILING HOOD

Grand Cuisine's flush-mounted Ceiling Hood is ideal for kitchens where an unimpeded view across the space is preferred. Like the Island Hood, it provides efficient, quiet extraction of airborne grease and cooking odours. As every room and layout has its own specific air flow characteristics our engineering team will work with your architect or designer to create a system that meets your needs precisely.



PERFORMANCE & FUNCTIONALITIES

- » Powerful, quiet-running motors
- » High efficiency filters remove grease and cooking odours
- » Powerful LED and/or Halogen downlighting (depending on specification)

EASE OF USE

- » Remote control for on/off, lighting and fan speed
- » Intensive setting switches off automatically
- » Run-on time for full extraction

- » Grease filters with magnetic fixing for easy release
- » Indicator light when cleaning is due
- » Active charcoal filter (pre-circulation) can be regenerated
- » in oven
- » Dishwasher-safe grease filters

DESIGN FEATURES

- » Hand built stainless steel and glass design complements
- » other Grand Cuisine components
- » Can be installed with internal motor, external motor or for
- » recirculation

- » Designs available for island, wall and ceiling flushmounting

MEASUREMENTS

- » Island installation available in 4 versions (W x D mm):
- » single chimney 1500 mm x 700 mm, double chimney 1900
- » mm x 700 mm, 2100 mm x 700 mm, 2600 mm x 700 mm
- » »Wall installation available in 4 versions (W x D mm): single
- » chimney 1500 mm x 550 mm, double chimney 1900 mm x
- » 550 mm, 2100 mm x 550 mm, 2600 mm x 550 mm

- » Ceiling installation available in 2 versions: 1650 mm x 700
- » mm, 1650 mm x 950 mm

ELECTRICAL

- » Power supply 230V 50Hz
- » Nominal power (kW) 0,25-0,5
- » Max current (A) 1,1 – 2,2
- » © Electrolux 2013

DEDICATED SERVICE AND AFTERCARE

YOUR OWN GRAND CUISINE CHEF

Our team is here to help you gain maximum benefit and enjoyment from your Grand Cuisine cooking system. After installation, a Grand Cuisine chef will make a courtesy visit to your home to ensure that you're familiar with each component and show how it can simplify your life, saving time and delivering perfect results consistently.

INSPIRATIONAL DINNER

At a later date to suit you, a Grand Cuisine chef will come to your home and create an inspirational dinner for you and your guests.

HELP AND ADVICE

From there on, you can always rely on us for help and advice, by email and telephone. Our chefs will send you recipes and time-saving tips specifically designed for the Grand Cuisine system.

ONGOING ACCESS

We can arrange further inspirational dinners in your home with top chefs. This fee paid service is ongoing and exclusively available to you.

FIVE STAR OWNER'S PROGRAMME

YOUR ENTIRE GRAND CUISINE COOKING SYSTEM IS COVERED BY A 5-YEAR WARRANTY.

Electrolux Professional will handle every aspect of installation and commissioning, and will visit your home each year for a performance check for the duration of your warranty.



SECTION III

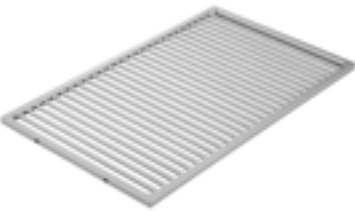
ACCESSORIES & CONSUMABLES

*Accessories and consumables to extend the
versatility of your Grand Cuisine system, all
made to Electrolux Professional standards.*



COMBINATION OVEN

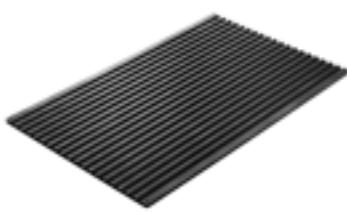
Tools, trays and accessories designed for the creative home cook and made to last a lifetime.



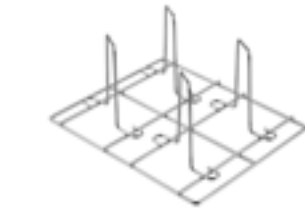
ALUMINIUM GRILL GRIDS, GN 1/1



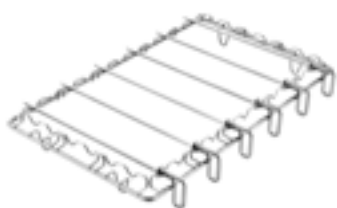
FRYING BASKET, GN 1/1



GRILL-FRY-BAKE TRAY, GN 1/1



CHICKEN GRID FOR 4 WHOLE CHICKENS, GN 1/2



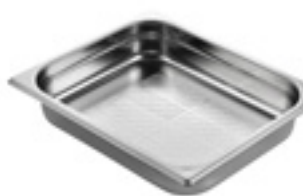
SKEWER SET GN 1/1



SMOKER FOR GC OVEN



STEAM TRAY, GN 1/1



STEAM TRAY, GN 1/2



USB CORE PROBE



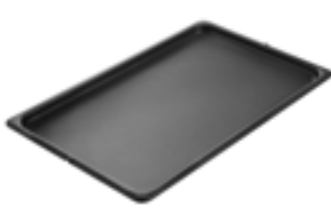
WASHING POWDER BAGS, BOX OF 30



WASHING POWDER BAGS, REFILL PACK OF 60

COMBINATION OVEN & BLAST CHILLER

Heavy duty components to withstand extremes of temperature when transferring between Combination Oven and Blast Chiller.



OVEN TRAY 20 MM, GN 1/1



OVEN TRAY 40 MM, GN 1/1



OVEN TRAY 60 MM, GN 1/1



OVEN TRAY 20 MM, GN 1/2



OVEN TRAY 40 MM, GN 1/2



OVEN TRAY 60 MM, GN 1/2



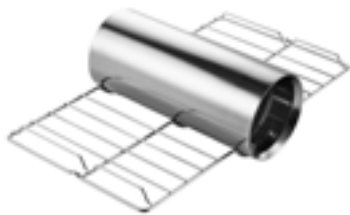
GRID, GN 1/1

BLAST CHILLER

Unexpected guests? Cool up to five bottles of champagne or white wine in minutes.



WINE BOTTLE RACK



SINGLE WINE BOTTLE RACK

PRECISION VACUUM SEALER

Hygienic, durable and versatile vacuum bags designed specifically for the Grand Cuisine system.



VACUUM BAGS FOR COOKING
200X300, 100 BAGS, BOX



VACUUM BAGS FOR FREEZING
200X300, 100 BAGS, BOX

SEAR HOB

Cleaning tools to keep the polished surface clean, smooth and free from marks.



SPATULA



RAPID GREASE + DISPENSER

SURROUND INDUCTION ZONE

Designed to the dimensions of the Surround Induction Zone to ensure instant, even heat transfer across the entire cooking surface.



SPECIAL WOK PAN 1 LONG HANDLE

THE STAND MIXER

*Extend your culinary repertoire with
the right tool for every recipe.*



PASTA KIT (LASAGNE, TAGLIATELLE,
TAGLIOLINI, SPAGHETTI)



MEAT MINCER



DOUGH HOOK



WHISK



PADDLE



SPARE BOWL



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL