



Speed it up: it's crisp o'clock!

SpeedDelight: unlimited menus for
unmatched business opportunities.
All day round.



Make every break delightful, from morning toasts to gourmet food

Whatever your niche is, SpeeDelight makes your business stand out with an amazing variety of menus, from sandwiches and bakery items to delicious gourmet food.

In addition to the 8 standard programs that come with SpeeDelight, many more recipes and ideas to get your customers hooked, from morning breakfast to after dinner, with multiple ideas inspired by different styles of cuisine and local delights.

Play with SpeeDelight to become your customer's guide to the infinite world of taste, make them come back and recommend you!



Don't miss out on opportunities: win new customers throughout the day, with just the right recipes!

Stay tuned to your market and diversify your offer
to reach as many potential customers as possible.

If you were thinking at Speedelight as one machine where
to heat up your sandwiches on the rush hour, then you need
to know there's much more.

With Speedelight you can enhance your menu with new
recipes, which have been thought and developed to **cover
different times of the day and different culinary tastes.**

Start with our best seller menus, then create your own
combinations, the ones that best suite your favourite style
of cuisine and your business type!



7.00-10.00

**Breakfast
delights**



10.00-12.00

**On-the-go
break**



12.00-15.00

**Lunch
specialties**



15.00-17.00

**Afternoon
tea**



17.00-19.00

**Happy
hour**



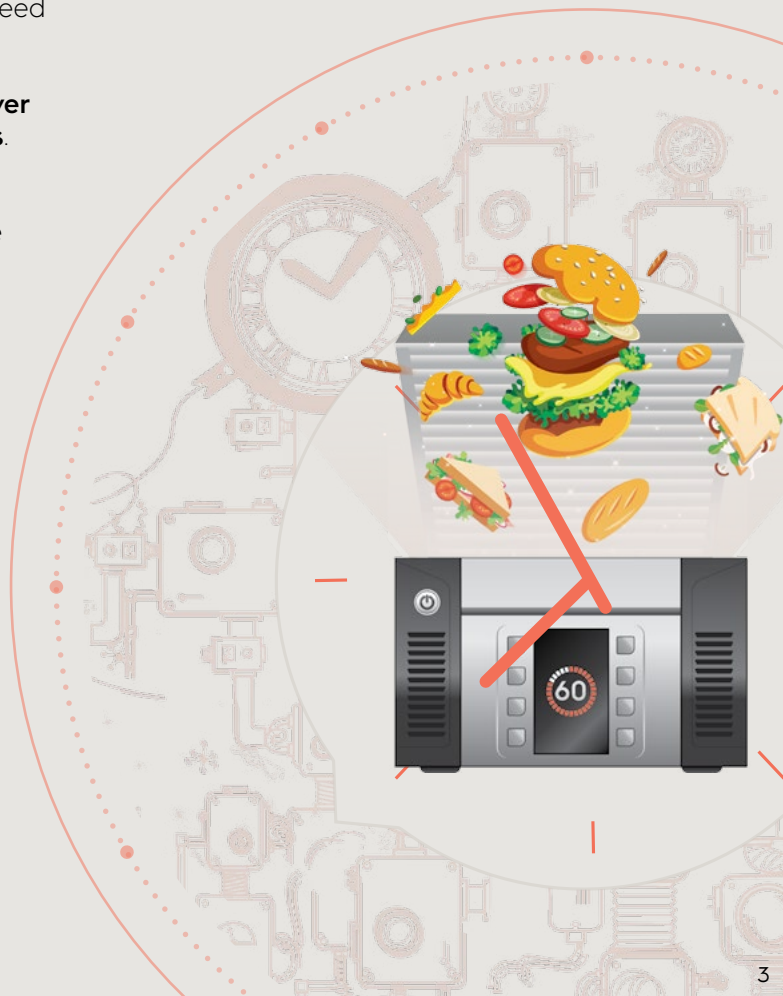
19.00-22.00

**Dinner
gourmet**



22.00-7.00

**After dinner
snacks**





On-the-go break

Ham & cheese toast

Serving portion

- ▶ Total 210 - 230g
- ▶ Bread 120g (2 x 60g)
- ▶ Mustard 6 - 10g
- ▶ Chicken ham 50g
- ▶ Mozzarella cheese 35g
- ▶ Pinch of salt

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	230°C	0.50	0.10
Bef/After	Flex	Food Temp.	
Before	On	+3°C	



On-the-go break

Pastel de nata



Serving portion

- ▶ Total 2 pcs

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	220°C	0.20	0.08
Bef/After	Flex	Food Temp.	
After	On	+3°C	



Chef tips

Add 10 seconds (total amount) and 3 seconds (microwaves) if you want to do 4 pcs instead of 2



Lunch

Lasagna (4 single baby portions)

Serving portion / Indications

- ▶ Total 4 pcs x 45/50g
- ▶ Container weck glass cup / no lead
- ▶ Grated parmesan cheese 2g

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	230°C	0.30	0.30
Bef/After	Flex	Food Temp.	
/	Off	+3°C	



Afternoon tea

Dark cocoa and cinnamon gluten-free sponge cake & coffee whipped cream



Serving portion

- ▶ Total 4 pcs x 25/30g (without cream)
- ▶ Double cream 1 spray (double cream + coffee shot)
- ▶ Muscovado sugar 0,5g (on top)

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	220°C	0.30	0.30
Bef/After	Flex	Food Temp.	
/	Off	+3°C	



Ingredients (18 coffee paper cups)

- ▶ Almond flour 125g
- ▶ Eggs 4 pcs
- ▶ Baking 8g
- ▶ Cocoa powder 20g
- ▶ Caster sugar 80g
- ▶ Cinnamon powder 10g
- ▶ 34% double cream 200g (for topping)



Process

1. Mix* all the dried ingredients together
2. Add them to the eggs and mix everything together
3. Fill up the coffee paper cup 25 to 30 g each one
4. Place 4 coffee cups into the Speedlight (30"sec total time)
5. Garnish with sweetened whipped cream flavoured with a coffee shot and sprinkle with a pinch of Muscovado sugar



Chef tips

It's possible to prepare the mix in advance directly in cups and storing them in the fridge

* Find out more about our planetary mixers by [clicking here](#)



Happy hour

Crispy smoked salmon bites

Serving portion

- ▶ Total 180g
- ▶ Burger bun 90g
- ▶ Smoked salmon 60g
- ▶ Cream cheese 20g
- ▶ Spinach leaves 10g

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	230°C	0,45	0,00
Bef/After	Flex	Food Temp.	
Before	On	+3°C	



Info

Make sure this dish is kept at +3°C



Dinner

Fried noodles



Serving portion

- ▶ Total 150g
- ▶ Fried noodles 150g

Info: red chilli, fried shallots, spring onions, pickled green chilli and/or coriander may be used for garnishing

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	230°C	0.25	0.25
Bef/After	Flex	Food Temp.	
Before	On	+3°C	



Ingredients (10 portions)

- ▶ Cooked Thin Hong Kong noodles (Cooled in the fridge for at least 2 hours) 500g
- ▶ Oil 15g
- ▶ Onion (Chopped) 30g
- ▶ Chinese Chives 40g
- ▶ Carrot (Cubed) 100g
- ▶ Spring Onion 20g
- ▶ Red Chilli Padi (Chopped) 5g
- ▶ Garlic (Chopped) 15g
- ▶ Sesame Oil 20g
- ▶ Dark Soy Sauce 5g
- ▶ Light Soy Sauce 50g
- ▶ Concentrated Scallop Stock 30g
- ▶ Sugar 5g
- ▶ Maggi Seasoning 5g



Process

1. Cut all vegetables into fine cubes or thin slices
2. Add oil into a hot pan and fry the vegetables until fragrant
3. Add the noodles and mix well before combining with the sesame oil, light and dark soy sauces, scallop stock, sugar and seasoning
4. Cool down in the air-o-chill and store in the Benefit-Line refrigerator



Chef tips

Place the fried noodles in a bowl with a hole in the middle and crack an egg into it before putting it into SpeedDelight



After dinner

Chicken Yakitori



Serving portion

- ▶ Total 280g
- ▶ Chicken Yakitori 240g (4 x 60g)
- ▶ Yakitori Sauce 40g

Info: brush chicken generously with yakitori sauce after heating up in the SpeedLight. Best served with lime and chilli powder.

Cooking cycle

Top Temp.	Bottom Temp.	Top Time	Microwave
249°C	230°C	0.20	0.20
Bef/After	Flex	Food Temp.	
Before	On	+3°C	

Yakitori Sauce



Ingredients

- ▶ Sugar 100g
- ▶ Mirin 100g
- ▶ Soy sauce 100g



Process

1. Combine sugar and mirin in a pot and bring to boil. Add soy sauce after 2 minutes and let it boil for another minute.
2. Divide the mixture into 2 equal portions. Place one portion in the Benefit-Line refrigerator to cool (thin sauce) and continue to reduce the other half to syrupy consistency (thick sauce).

Chicken Yakitori



Ingredients (1 portion)

- ▶ Chicken Leg (Skinless & boneless, cut into 6 pieces) 240g
- ▶ Thin Yakitori Sauce 150ml



Process

1. Cut chicken leg into 6-8 pieces and marinate it in the yakitori sauce for at least 1 hour.
2. Divide the marinated chicken pieces into 4 skewers.
3. Preheat the grill tray in the air-o-stam at 250°C.
4. Grill the chicken skewers for 5 minutes. Set aside to cool and store.



Make your
customers
go
WOW!

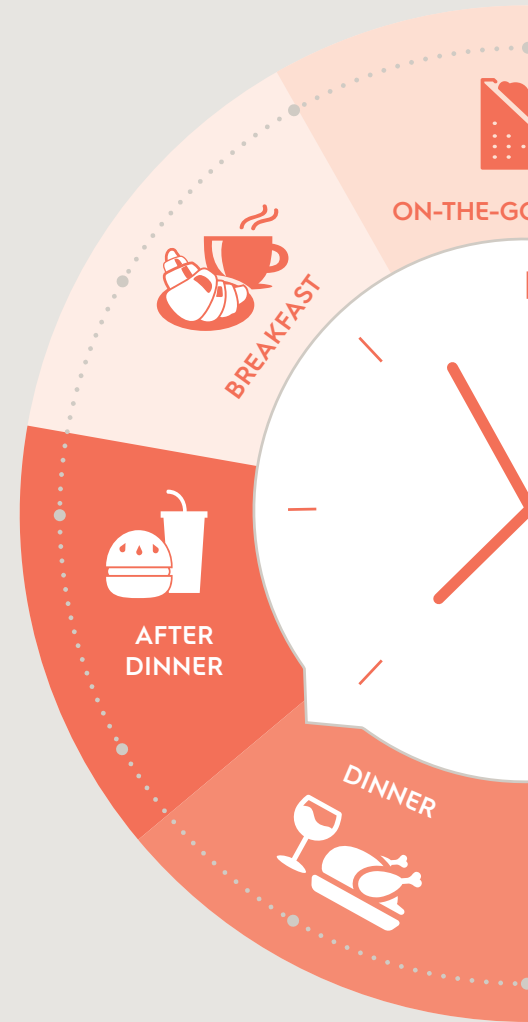
End of the shift, time to clean up ... and count the money!

So let's sum up your day:
thanks to Speedelight you've been busy all the time,
able to reach existing and new customers tastes and expectations.

How?

- ▶ **Speed:** you've been serving fine food with record speed.
- ▶ **Food quality and variety:** not just sandwiches, but delicious recipes, throughout the day, from all over the world.
- ▶ **Simplicity:** no worries for you or your staff. Ease and comfort from set-up to daily use and maintenance. Plus a premium Customer Care package.

Combine rapid service with superior quality: **enjoy the taste of saving your time and increasing your profit!**





Peace-of-mind solutions with our Customer Care package



With Speedelight simplicity is the word, also when it comes to cleaning: the removable cooking top and ventilation filters and the streamlined design ensure easy access and cleaning.

When to clean: - scraper every cycle
- degreaser and cleaning procedure at end of the day

Visit our website to find out all the accessories and consumables for premium maintenance!



Go social and discover more round-the-clock recipes from all around the world!

These are just some ideas of the many recipes you can make with your SpeedDelight.

Stay connected and discover more recipes visiting our website and social media channels. Have a variation you love? Share it with us and other SpeedDelight fans!



Breakfast

- ▶ Omelettes (pre-cooked)
- ▶ Sausages
- ▶ Muffins (pre-cooked)
- ▶ Pancakes
- ▶ Croissants (pre-cooked)



On-the-go break

- ▶ Tortillas / Quiches
- ▶ Hot-dogs (pre-cooked)
- ▶ Pita bread
- ▶ Piccolini (small pizzas)



Lunch

- ▶ Lasagna (pre-cooked)
- ▶ Asparagus (pre-cooked)
- ▶ Wraps
- ▶ Frozen pasta
- ▶ Parmigiana



Afternoon tea

- ▶ Cakes
- ▶ Brownies
- ▶ Scones
- ▶ Apfelstrudel
- ▶ Creme brulée / Catalan cream
- ▶ Mug cakes



Happy hour

- ▶ Jack potatoes
- ▶ Pinchos / Tapas
- ▶ Veggie BBQ
- ▶ Roasted eggplants / artichokes / mushrooms
- ▶ Ratatouille - veggie sandwiches



Dinner

- ▶ Fish sandwiches
- ▶ Chicken
- ▶ Halloumi cheese
- ▶ Grilled tofu
- ▶ Sweet / savory crepes



After or late dinner

- ▶ Frozen Wiener Schnitzel
- ▶ Popcorn
- ▶ Caesar salad
- ▶ Vegetarian burgers
- ▶ Nachos



Just started? No worries with the “Ready to go kit”



1



Ham & cheese toast

Ingredients: skinless toast bread, ham, cheddar cheese, mustard



Cooking time: 01:20



Microwave time: 00:10

2



Tomato & mozzarella panini

Ingredients: milk bread, tomato slices, mozzarella slices



Cooking time: 01:15



Microwave time: 00:15

3



Gourmet sandwich

Ingredients: focaccia bread, ham, edamer cheese, lettuce, tomato, basil



Cooking time: 01:00



Microwave time: 00:20

4



Vegetarian sandwich

Ingredients: milk bread, grilled zucchini/aubergines/peppers, majo, edamer cheese



Cooking time: 01:15



Microwave time: 00:25

5



Pizza

Ingredients: pizza dough, tomato, mozzarella oregano



Cooking time: 01:25



Microwave time: 00:25

6



Wrap (vegetarian)

Ingredients: wrap bread, mixed vegetables, majo, edamer



Cooking time: 01:15



Microwave time: 00:20

7



Multi cooking

4 chocolate sponge, 4 monoportion lasagna, 4 artichokes filled with mozzarella, asparagus (pre-blanching)



Cooking time: 00:30



Microwave time: 00:30

8



Free for playing

Free program to play and experiment new settings, to realize your own customized cooking program.



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

