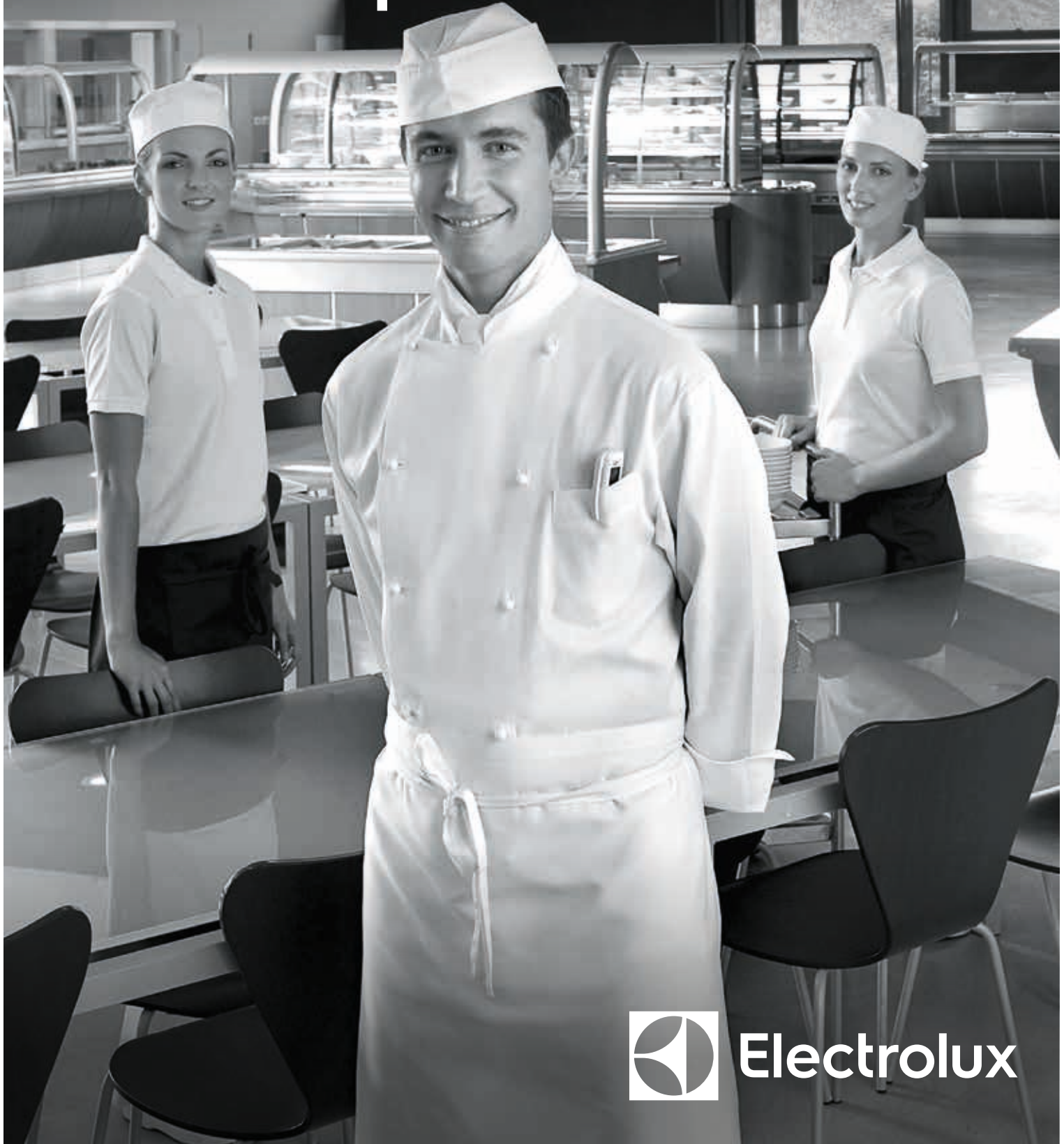


Electrolux Professional
Canteen
Smart boiling pans

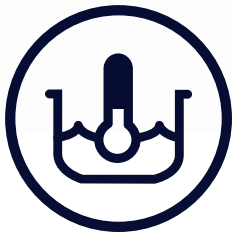
Lean workflow increasing productivity in less space



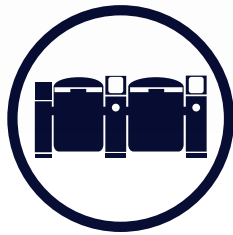
Electrolux

Speedier chilling, increased productivity and savings three top aspects for your canteen

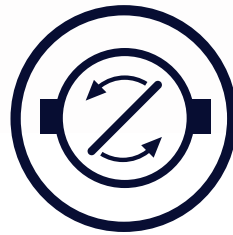
Lean workflows are strategic for canteens preparing thousands of meals per day. Hygiene and safety must be integral parts of the equipment you use. We understand your challenges, so partnering with us provides you with the latest kitchen solutions



Chill in record time
Cool 300 litres in only 70 minutes from 100°C to 5°C with ice-water cooling



Improve your productivity
in less space thanks to its compact size



Save 50% more time in mixing
with the extra power Promix stirrer. Fast and gentle mixing of dense foods such as mash potatoes



Ergonomics in the kitchen

top benefits for functionality and safety



Intended for thick food
Ideal for mixing thick consistency products with the special Variomix grid stirrer. The stirrer is completely dishwasher safe and easy to disassemble



Easy monitoring
of food and addition of ingredients during cooking thanks to the safe grid. The lid is completely dishwasher safe and easy to disassemble



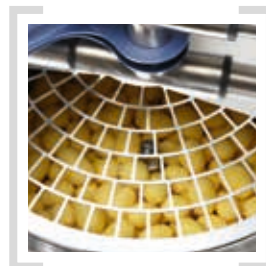
Your back is safe
Improved transfer of food with the new ergonomic tilting height of 600 mm



Perfectly cooked food
Achieve precise temperature control with a food sensor that can also be connected to an integrated HACCP system



Cleanability
Remove food residue with easy to manage spray gun and a range of accessories to improve cleanability



Genuine taste
One professional solution to prepare delicious real mash potatoes and other authentic foods

Tested & trusted
by the unique global
Chef Academy



Activate your QR Code scanner to discover **Electrolux complementary products** to complete your best-in-class kitchen performance



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

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Capacity (litres)	50	100	150	200	300
External dimensions - mm					
Depth	1170	1345	1410	1480	1530
Width with left column (inst. only 1 pan)	990	1165	1305	1350	1495
Width without left column (connect to a boiling pan)	820	995	1135	1180	1325
Installed electric power - kW Supply voltage	15 400 V 3N 50 Hz	22,5 400 V 3N 50 Hz	30 400 V 3N 50 Hz	37,5 400 V 3N 50 Hz	50 400 V 3N 50 Hz
Working temperature - min/max °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C
Automatic tilting	Yes	Yes	Yes	Yes	Yes
Emergency stop button	Yes	Yes	Yes	Yes	Yes

The tilting height of 600 mm model is available also in steam heated version

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

