

Electrolux Professional

Your Equipment Solutions Provider



Innovation

will always be the driving force at Electrolux Professional.

The company's founder, Axel Wenner-Gren, was a visionary who developed products for the future. He underlined *Passion for Innovation*, *Customer Obsession*, and *Drive for Results*, and these comprise the core values of Electrolux operations. AB Lux was founded in 1901.

Electrolux is the only manufacturer of appliances that offers foodservice equipment and laundry equipment for both professional users and consumers. Electrolux has a strong position with the most resource-efficient products as well as providing a global service network. In the global professional market, about two-thirds of Electrolux Professional's sales are generated in foodservice equipment, and one-third in laundry equipment.

Electrolux has a strong position in North America, China, Eastern Europe, the Middle East and in Southeast Asia, in particular in the institutional (hospital, staff canteens, schools) and hospitality segments. Electrolux is recognized as the leading player for complete installations in various growth regions. Customers of Electrolux laundry equipment comprise hospital and hotel laundries, as well as apartment building laundries and laundrettes, mainly in North America.

Electrolux continues to launch intelligently designed and high-performing products. Electrolux Grand Cuisine, the first and only professional cooking system designed for homes in the ultra-luxury segment, continues to serve as an example of how competence from the professional operation is transferred to consumer appliances.

Electrolux Professional is known for brands such as air-o-steam, air-o-convect, air-o-chill Cook&Chill systems, Green&Clean dishwashers, BPA-Free food processors, design-award-winning Thermaline heavy-duty restaurant ranges, and Molteni custom-made suites.

Customers are supported and mentored globally at our Centers of Excellence and by our chefs from within our certified Chef Academy.



Three different ways to interpret the art of cooking

Three ovens, three different styles, a complement to any kitchen.

air-o-steam® Touchline



air-o-convect® Touchline



air-o-convect® manual



Features	air-o-steam Touchline	air-o-convect Touchline	air-o-convect
Boiler/Boilerless	Boiler	Boilerless	Boilerless
Humidity control	air-o-clima	11 settings	11 settings
Air circulation system	air-o-flow	air-o-flow	air-o-flow
Temperature probe	6-point multi-sensor	1-sensor core probe	1-sensor core probe
Automatic cleaning system	air-o-clean with green features	air-o-clean with green features	air-o-clean
Programs	Automatic cooking 1000 free recipes	1000 free recipes	2-step cooking
Special features	FoodSafe Control Make-it-Mine Multitimer LTC Delta cooking	Make-it-Mine Multitimer Delta cooking	

Cooking Solutions



Frying griddle - smooth side



Frying griddle - ribbed side



Universal pan h $\frac{3}{4}$ " - 20 mm



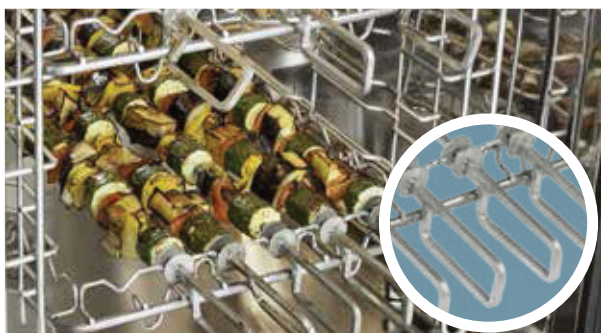
Universal pan h $1\frac{1}{2}$ " - 40 mm



Universal pan h $2\frac{1}{2}$ " - 60 mm



Grill



Universal skewer rack



Frying basket

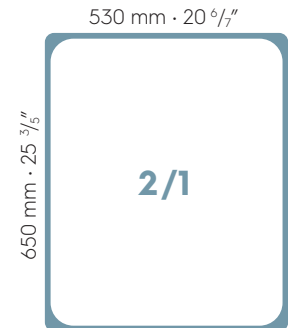
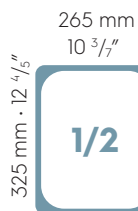


Bakery/pastry tray



Baguettes tray

GN dimensions



Chicken System



- a special grid to arrange (4 / 8) whole chickens or other poultry in a vertical position making the breast meat particularly juicy and tender, while ensuring crispy and browned skin
- a fat filter placed in the cooking chamber to protect the side walls from grease
- a grease collection kit with tray and trolley to be placed under the rack during movement

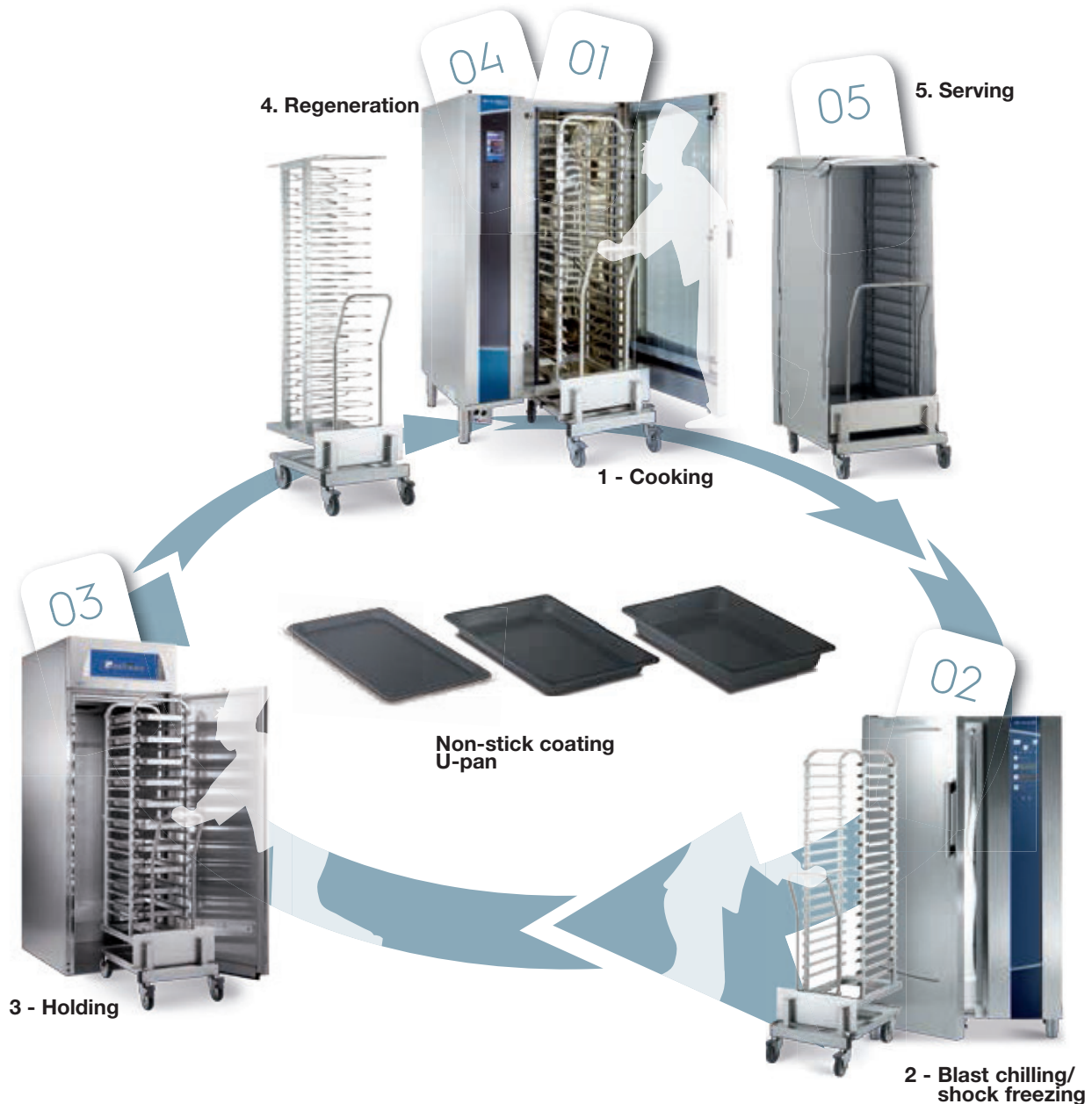


Chicken grid to hold 4 or 8 pieces



Fat filter and grease collection trolley

air-o-system: your partner for banqueting



air-o-system, the Electrolux integrated Cook&Chill system, oven and blast chiller, is the ideal solution for achieving excellent cooking results. Optimize profit, better the workflow and satisfy customers with high quality food.

Save time and money. Cook, chill, hold, regenerate, hot hold and serve thanks to the mobile racks and accessories, fully compatible between oven and blast chiller making handling operations quick and easy.

air-o-chill cruise cycle: gain five days of freshness!

Save time, money and stress. air-o-chill® allows you to better organize the workflow in your kitchen. Food can be prepared during less busy moments, for longer conservation, to be used when needed giving the best service to your customer.



What is the cruise cycle?

The 'Cruise' cycle automatically controls the chilling process according to the type and size of the food load. It terminates the process within the normative limits and preserves the food quality without "superficial burns".

What is it for?

It's easy to use: press & go - the chilling is automatically controlled and the operator doesn't need to choose between hard or soft cycles. It ensures higher quality of the food: the chilling is automatically adapted to the type of food, preventing superficial burns. It saves time: up to 40% less.

How to use it?





Insert the probe inside the food and press 'CRUISE'.

Whom is it for?

Supermarkets, Commissaries and Restaurants: easy to use and avoids burns caused by excessive cold.

Why Electrolux air-o-chill?

We offer the largest capacity self contained blast chiller/freezer on the market today along with a complete range of sizes that fit your kitchen.

Features	air-o-chill
	Soft chilling (temperature: 28 °F)
	Hard chilling (temperature: -4 °F)
	Holding at 37 °F
	Shock freezing (temperature: -32 °F)
	Holding at -7 °F

The complete range ovens and blast chillers

air-o-convect STANDARD



6 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03" x 31.81"



6 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 31.81"



10 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03" x 41.59"



10 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 41.59"

air-o-convect TOUCHLINE



6 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03" x 31.81"



6 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 31.81"



10 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03" x 41.59"



10 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 41.59"

air-o-chill



6 half size sheet pans (66 lbs)
External dimensions (wxdxh)
35.31" x 39.18" x 41.75"



10 half size sheet pans (110 lbs)
External dimensions (wxdxh)
35.25" x 39.18" x 68.12"



10 full size sheet pans (155 lbs)
External dimensions (wxdxh)
49.18" x 45.68" x 68.12"



20 half size sheet pans (220 lbs)
External dimensions (wxdxh)
40.93" x 35.25" x 70.18"



20 full size sheet pans (400 lbs)
External dimensions (wxdxh)
55.12" x 49.62" x 87.81"

air-o-steam TOUCHLINE



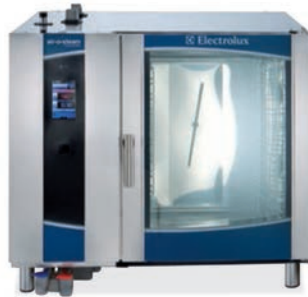
6 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03 x 31.81"



6 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 31.81"



10 half size sheet pans
External dimensions (wxdxh)
35.34" x 36.03" x 41.59"



10 full size sheet pans
External dimensions (wxdxh)
47.56" x 41.93" x 41.59"



20 half size sheet pans
External dimensions (wxdxh)
39.09" x 37.68" x 70.46"

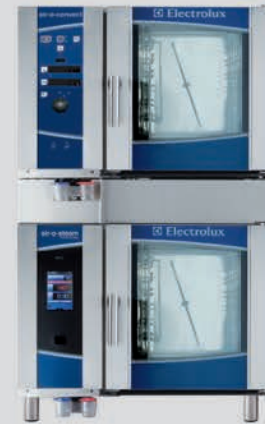


20 full size sheet pans
External dimensions (wxdxh)
48.93" x 43.59" x 70.46"

Tower execution



**air-o-steam Touchline 61
on air-o-chill 61**



**air-o-convect Manual 62
on air-o-steam Touchline 62**



**air-o-steam Touchline 62
on air-o-convect Manual 102**

Other combinations available not depicted.

Electrolux Professional High Speed Cooking



BACK 
TO THE CRISP
with **SPEEDLIGHT**

Fast has never been so profitable.

SpeedDelight: 360° innovation



Branded signature features developed by professionals for professionals



TRIPLE PLAY

A combination of 3 cooking technologies: **contact plates, infrared radiation and microwaves**, for a **perfectly even temperature**, outside and in.



HAS YOUR BACK

The lid rises **automatically** when your customer's snack is ready. No burning - it's foolproof!



PERFECT SQUEEZE

The upper plate settles with just **the right pressure at the touch of a button**.



IDEA MATCHER

Let them experiment to their heart's content. Easy-to-use cooking options and quick-start buttons for a potentially **unlimited menu**.



24/7 smart connection

SpeedDelight is so **much more than a standalone machine**: it integrates perfectly with your customers' outlet management systems so they can use data flows to their best advantage. Thanks to the USB port

and wifi capability, using any mobile device, they can track, upgrade and share cooking menus; enjoy remote interaction with sister outlets worldwide; and monitor any warnings or malfunctions.



Money-saving

A quick-service restaurant serving an average of 180 sandwiches a day, 7 days a week, working 10 hours a day will **save more than \$533*** over the course of a year! SpeedDelight consumes half the electricity compared with other solutions using microwave systems, and that adds up to big savings. Before you know it, they'll be back to buy another.

*Contact Electrolux Professional for details.



Multiple targets

SpeedDelight is the ingenious solution for everyone in the **business of serving snacks**: pubs & bars, QSR, coffee shops and retail outlets that aim to serve fine food with record speed. Whatever your customer's business, SpeedDelight will come to the rescue in terms of time, money and quality.



Green technology

The exclusive **Energy Saving Mode** is good for the environment and your customers' bottom line. Close the cover once the stand-by notification appears and SpeedDelight will consume **60% less energy**.



Customer care

With the **SpeedDelight Advantage** package, one-size-fits-all service is a thing of the past and assistance is tailored to the customer's needs. A complete range of **accessories and consumables** will keep your customer's SpeedDelight in top condition, while targeted troubleshooting in case of errors will solve any problems quickly and with minimal disruption.



Marketing

Electrolux provides a **complete and powerful marketing package** for SpeedDelight that will be sure to captivate your customers. Digital, innovative content including videos and online calculators, plus a full range of POS materials.





Discover the power behind Electrolux Dynamic Food Prep

Performance, durability and functionality will give your business the cutting edge in today's competitive market. Slice, dice, julienne, cut, dry and spin with a variety of dynamic food preparation products.

Electrolux equipment makes food preparation safe, simple and efficient.

Improve the presentation and quality of your dishes in just minutes with the complete range of Electrolux food preparation equipment. **Save time and money** using these multifunctional products that are powerful, lightweight and easy to use. Also reduce the need for multiple vendors. With an extensive product line to choose from, Electrolux is your single point of contact, saving you time and offering you peace of mind.

Vegetable Cutters (TRS Series)

You don't need to be an expert to produce more than **70 different types of cuts** for efficient, stylish and imaginative presentation of salads, garnishing and many other menu items.



Vegetable Cutters



Combination Food Processors

Combination Food Processors (TRK Series)

Electrolux has a wide range of vertical cutter mixers that make it easy to **mince, chop, mix and process in a matter of seconds**

Handheld Mixers (Bermixer Line)

Powerful and yet light enough to make **mixing, stirring and blending** effortless. Adjust speeds and change attachments quickly and easily.



Handheld Mixers with tube



or whisk option

Vegetable Washers and Spin Dryers

Vegetable washing and drying machines deliver **efficiency, functionality and hygiene**; which makes them an essential component in any modern commercial kitchen.



Vegetable Washers

Vegetable Peelers & Slicers

Slicing fruits and vegetables is simple and fast with Electrolux equipment. Ideal for operations with limited space. Features simple cradle and lever design with 'micro-saw' blades for outstanding productivity and durability. **The perfect solution for peeling and slicing.**



Vegetable Slicers

Dynamic Food Prep



Multi Green



TRS
vegetable cutter



TR260
vegetable cutter



K series
food processor



TRK combination
food processor



Bermixer



Vegetable
Washer



The Greens Machine
Vegetable Dryer



Panini Grill



Mini Combi



Pineapple Peeler/Corer

Undercounter Dishwashers



The **WASH-SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature of **180°F**.



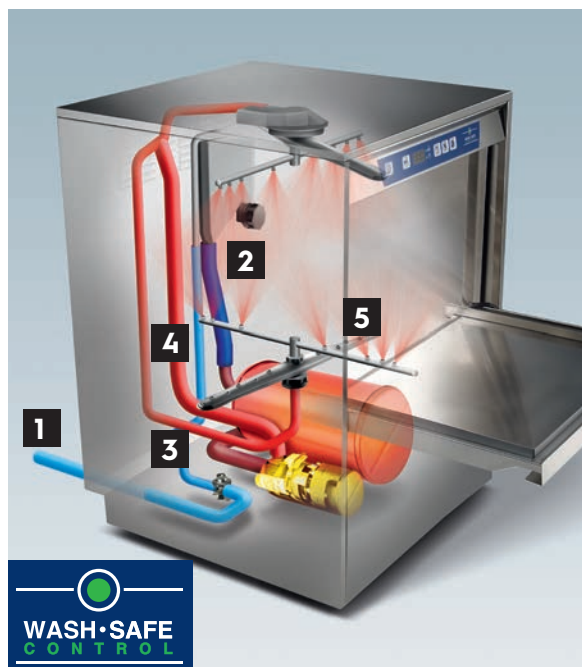
1) Water inlet - water enters at a pressure from 7.25 to 101.5 psi (depending on water supply).

2) Air gap exit - water pressure reaches 13-14.5 psi (depending on the installation location) while temperature remains constant at inlet conditions.

3) Boiler exit - water reaches **180°F** while pressure remains constant at 13-14.5 psi.

4) Rinse booster pump exit - water pressure reaches 87 psi while temperature remains at **180°F**.

5) Rinse nozzle exit - at each nozzle the pressure drops to 5.8- 7.25 psi while temperature remains at **180°F**.



The **air-break** prevents water from flowing back into the mains in case of machine failure and stabilizes water pressure.

The **atmospheric boiler** provides a large quantity of hot water at a constant high temperature.

The **boiler waiting device** ensures that rinsing starts only when the water reaches the right temperature.

The **rinse booster pump** pushes water at constant high pressure. Detergent removal is guaranteed even with low water inlet pressure.

The **solenoid valve** allows water from the mains to enter the machine and fill the boiler.

Hood Type Dishwashers

Now available with the ventless ESD (energy saving device) condensation hood. No need for additional ventilation with the ESD. Steam generated during the wash cycle is captured by the hood and used to pre-heat incoming cold water.

Perfect sanitation

The most dangerous groups of bacteria find their ideal condition for growth in an environment with a temperature between 68° and 140°F (max 158°F).

The green&clean hood type guarantees a constant rinsing temperature of 180°F assuring perfect hygienic conditions and total detergent removal fulfilling best-in-class safety requirements.



The **WASH-SAFE CONTROL** light turns green to guarantee rinsing has been performed perfectly with a constant temperature of **180°F**.

Complete sanitation in 5 steps

1) Water inlet - water enters at a pressure from 7.25 to 101.5 psi (depending on water supply).

2) Air gap exit - water pressure reaches 13 -14.5 psi (depending on the installation location) while temperature remains constant at inlet conditions.

3) Boiler exit - water reaches **180°F** while pressure remains constant at 13 -14.5 psi.

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WT65 automatic hood type with ESD



WT65 manual hood type with ESD



WT65 hood type

EMPower Restaurant Range Series

Build the modular range that fits your kitchen with EMPower Restaurant Range Series from Electrolux Professional. Modular. Dependable. Consistent. EMPower lets you configure your kitchen for faster throughput and efficiency.

Even cooking and perfect browning

Gas Ovens

With an easy-to-use thermostat, flame-failure protection, a bi-functional fan and a large enameled cavity, our EMPower gas ovens are perfect for any operation. When you need perfect browning and even cooking, you need an EMPower gas oven.

There's even more in it for you:

- Added durability and ease of cleaning thanks to heavy-duty, chrome-plated knobs
- Best cooking results provided by perfect airflow with the bi-functional fan that works either continuously or synchronized with the burner
- Vitreous enameled oven cavity fits two (static) or three (convection) full-size sheet pans



Unbeatable performance

Gas Burner Tops and Ranges

One of the most utilized appliances in any operation, a gas burner top or range is crucial to making consistently delicious menu items. Our EMPower line offers a variety of sizes, highly efficient flower flame burners, removable pan supports and more. The result? A user-friendly appliance that is easy to clean and gives your customers the quality and flavor they demand.

Optional accessories:

- Back panel with overshelf or salamander support
- Fixed or swiveling wheels



EMPower Restaurant Range Series

For beautiful grilling results

Gas Charbroiler Tops

Our EMPower gas charbroiler tops are all you need for perfectly grilled fish, meat and vegetables. The heating system, which includes an independently controlled burner for each 12-inch section, guarantees an even temperature throughout for excellent grilling results across the entire cooking surface. Available in 12-inch, 24-inch, 36-inch and 48-inch options.

Additional features:

- A large, 6-inch-wide cooking surface
- Removable half-gallon grease collection drawer
- Highly efficient heating system



Cut down on kitchen traffic

Refrigerator/Freezer Bases

Featuring durable stainless steel construction, drawers that can accommodate a variety of pan sizes, an easy-to-use thermostat and a built-in compressor, our refrigerator and freezer bases save steps and time. Thanks to a perforated top surface, our refrigerator and freezer bases can be installed below any top unit.

Additional features:

- Can be mounted on swiveling wheels
- Removable, perforated bottom plate in each drawer guarantees correct air flow
- Stainless steel mesh filter protects evaporator and condenser



EMPower Restaurant Range Series

Essential for direct cooking

Gas Griddle Tops

Sear proteins and griddle cook your favorite foods to perfection on our energy-efficient, even-heated and durable EMPower griddle. The 1-inch-thick, heavy-duty mild steel cooking surface maintains selected temperatures and assures quick recovery. And draining grease is made easier with our full-length drainage channel, large grease drainage hole and large-capacity grease collection container.

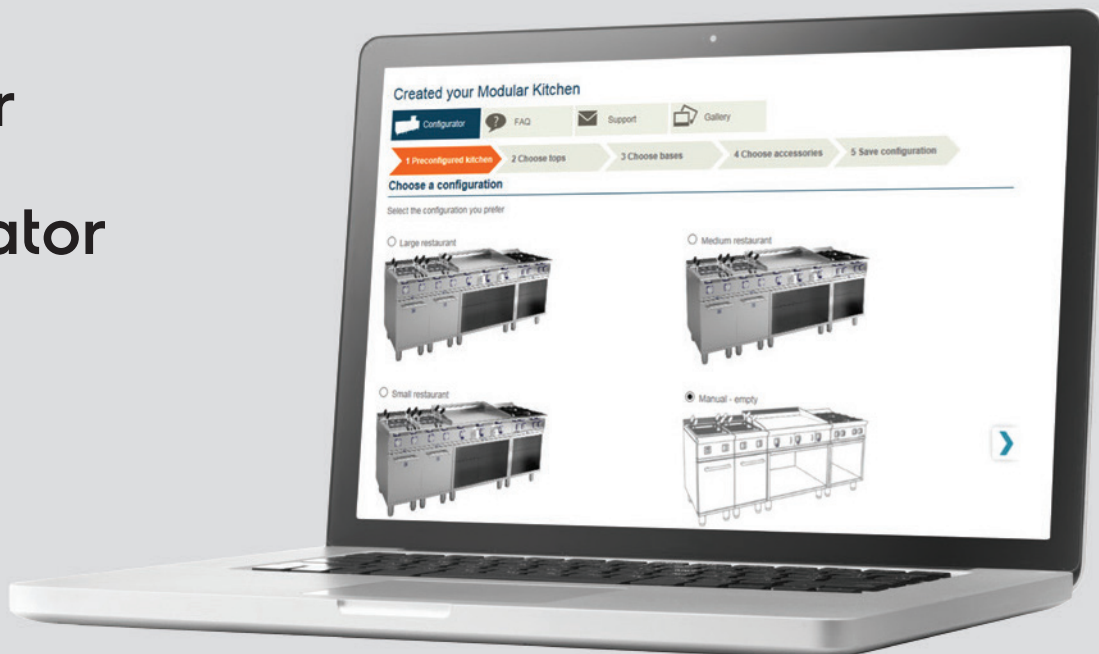
Additional features:

- High-efficiency burners
- Device to protect against accidental extinguishing of the flame
- Suitable for natural gas or propane gas



EMPower Restaurant Range Series

EMPower online configurator



Example of configuration showing PNC/Models:
169106, 169112, 169120, 169129, 169124 on 727091, 169109

Built for the Way You Work

Visit www.electroluxusa.com/professional to find out how you can create your own virtual kitchen with our online configurator, including modular tops, bases and accessories from our EMPower Restaurant Series.

The EMPower Restaurant Series can revolutionize the way your kitchen functions. From gas ranges to charbroilers and everything in between, Electrolux Professional will help improve your cooking experience while giving your customers the best possible end product.



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