



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





Born to be high performing

SkyLine Ovens and Blast Chillers



Imagine... 440 lbs of solid productivity

Outstanding performance and high productivity. Ten percent more profit for you and simplified processes with easy-to-use appliances for any operator.



Extreme testing

Tested and tested, again and again. Reliability is key for you, so every single component and system in Electrolux Ovens and Blast Chillers is rigorously tested in our Research & Development labs to ensure you a trustworthy new generation of appliances.



Pioneering usability & ergonomics

Maximization of productivity with the only professional Oven and Blast Chiller in the world to receive an independent 4-star certification for simplicity of use and strain-free ergonomic design.



To simplify your life, we designed the new SkyLine generation of Ovens and Blast Chillers with the same super intuitive, simpleto-learn and -use touch screen interfaces to make your work-life

One design, twin appliances.



FIRST



SkyLine Chill^s

SkyLine Premium^S Blast Chiller 440lbs Oven 20 Full Sheet Pans



Green Efficiency

Increase your profits by 10%* with SkyLine's green efficiency technology. SkyLine Premium^S Ovens offer best-in-class running costs and the SkyLine Chill^s family of Blast Chillers contributes to savings up to \$2,200/month** with Electrolux Cook&Chill.

*Calculation based on running costs (water and energy), according to ASTM testing procedure, versus main competitors on the market. Data available in April 2019.

** Based on Electrolux Cook&Chill calculator, comparing Cook&Serve versus Cook&Chill method, both performed with Electrolux appliances. Data available in April 2019.



SkyLine Chill^s

SkyLine Premium^s Blast Chiller 220 lbs Oven 20 Half Sheet Pans

Seamless communication: SkyDuo

Revolutionize the way you work with the new Electrolux Cook&Chill process powered by new the SkyLine Ovens and Blast Chillers. A pioneering solution that makes your work-life easier, more profitable and truly sustainable every day.





One design
Twin appliances



SkyLine Chills Blast Chiller 220 lbs



SkyLine Premium^s
Oven 10 Full Sheet Pans



Efficiency, productivity, unmatched usability and uncompromising performance.

Ovens and Blast Chillers are perfectly synchronized and communicate with each other. Using the unique **SkyDuo**, ensuring a concretely seamless **Cook&Chill** experience in your kitchen.



Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.



Cook&Chill adapt to demand

Busier than usual or quieter than normal? Storing pre-cooked, blast chilled food which can be quickly and easily regenerated on demand means you don't miss out on sales and you don't waste food.







A winning match

Save money. Gain space. Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly fit Ovens and Blast Chillers.







