



**Electrolux  
Professional  
Group**

## **Modern Steakhouse Uses 'Dream Equipment' to Reimagine Traditional Fine Dining**

**"It's dream equipment. Things come out far faster, far better, and it's just always a perfect product. The best product needs to have the best equipment to make us a real fine dining success – and Electrolux Professional (Group) is our brand."**

**– George Paramithas, Executive Chef,  
BLÜ Prime Steakhouse**

## OVERVIEW

How does a brand-new steakhouse in the Culinary Capital of Texas infuse a modern vibe into traditional fine dining to create an unrivaled experience?

**“The quality of the product is a must,” said Executive Chef George Paramithas from BLÜ Prime in San Antonio.**

BLÜ Prime opened in 2023 with an in-house dry age steak program and elegant dishes featuring bold flavors that set it apart from their competition. But getting to where they are now – consistent 5-star reviews and booked-up reservations – required more than ambition.

They had the right strategy. They had the right recipes. But when BLÜ Prime began its journey, it faced a problem all new restaurants must solve.

It needed the right equipment.



## CHALLENGE

For a new steakhouse making a name for itself in a foodie city, every decision that affects food quality can mean the difference between success and failure. Chef George asked himself: How can we create an unforgettable dining experience?

**To become a renowned steakhouse, BLÜ Prime knew it needed to invest in kitchen equipment to help efficiently create sensational food experiences that could exceed customer expectations.**

After seeing the performance of Electrolux Professional Group in product demonstrations and receiving recommendations from equipment users, the choice was obvious.

"It was a no-brainer," Chef George said. "The best product needs to have the best equipment to make us a real fine dining success – and Electrolux Professional was our brand."

BLÜ Prime had no doubt they had picked the right partner to help them establish efficient processes in their kitchen.



See Chef George talk about how Electrolux Professional Group equipment is used at BLÜ Prime Steakhouse.



# HOW OUR EQUIPMENT HELPED

BLÜ Prime's decision has paid off.

**Not only can the trendy steakhouse's dishes make it the city's newest must-visit spot, but BLÜ Prime sped up its cooking process and makes the most of labor because of Electrolux Professional Group equipment.**

- The **ProThermetic Pressure Braising Pan** saves up to 75% on cooking time. For short rib, it cuts cooking time from 6 hours to 2.5 hours while holding on to every ounce of flavor.
- The **SkyLine Combi Oven** has dehydrating, brazing and smoking features that eliminate the need for extra equipment and steps. For sous vide dishes, the Combi Oven maintains the taste of ingredients without the mess of water baths that can compromise food safety.
- With **SkyLine Blast Chillers**, stocks can cool in an hour and a half, compared to wasting time stirring an ice wand by hand. When it's time for dessert, cakes from the Combi Oven can be immediately frosted and placed in the Blast Chiller to cool.

**"90% of our kitchen is just Electrolux Professional (Group)," Chef George said. "It's dream equipment. Things come out far faster, far better, and it's just always a perfect product."**



## INSTALLED EQUIPMENT:



- ProThermetic Pressure Braising Pan
- SkyLine Combi Oven
- SkyLine Blast Chillers

- VP2 Salad Dryer
- BermixerPro 750W
- TRK70 Cutter/Mixer

- EPR EMPower Cooking Line  
(6 burner oven, charbroil, fryer, griddle)



- 40 Gallon Steam Jacketed Floor Kettle



- Chef Counters & Refrigeration



- Single Door Reach-In Refrigerators
- 48" Pizza Prep Table