

A match made in heaven

Speed and safety combined in the perfect
Thawing Cabinet



You talk...

We need to serve large numbers of people without sacrificing any aspect of their appeal.

We need **speed, quality** and **safety** with no room for compromise.

If we keep the cogs turning smoothly, customers and employees will be happy with the great meals we serve.



...we listen

With **the right thawing process**, you'll never be unprepared. And you'll enjoy the perfect combination of **delicious food, guaranteed safety and record speed** to keep customers coming back, plus ease of use, energy savings and food waste reduction. With the **Electrolux Professional Thawing Cabinet**, you get it all.

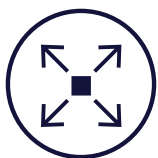


Fast, safe defrosting

for consistent results and food waste reduction



Easy to use and clean



Maximum capacity

in minimum footprint



Money-saving

2 years of payback

Innovations to unfreeze your potential

Electrolux Professional Thawing Cabinet is the **premium solution** for bringing frozen foods up to a temperature ready for cooking. Safety is key as large volumes are thawed evenly and quickly: **up to 66 kilos (145 lbs)* in just 6 hours!**

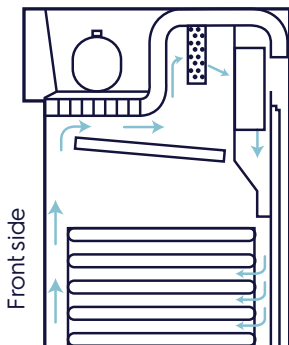
The **wheeled unit** is designed to fit through your kitchen doors while fitting all the food you need inside. Save energy too, in addition to space (compact footprint) and time.

* Depending on the type of food.

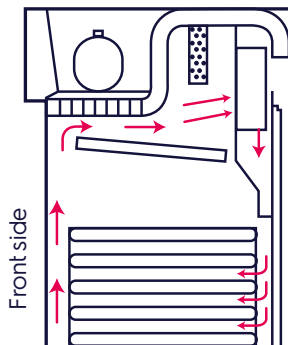


Keeping food at the proper storage temperature

Even defrost thanks to air ducts, powerful fans and the **Hybrid AirFlow** alternating cold and warm air.



Cold air flow



Hot air flow



Taking care of your food throughout the entire defrosting process

Automatically switch into holding mode (1-4°C or 34-39°F) at the end of the thawing process with **Thaw&Hold**. No need to probe food or adjust the thermostat.



Fast and safe defrosting for consistent results



Defrost safely in half the time thanks to the **optimized heating system** that maximizes the flow of heat. Select the program which automatically optimize the thawing time.

Improve quickly the capacity when unexpected picks orders are coming thanks to the reduced time to thawn the food.

Easy to use and clean

User-friendly interface keeps procedures simple even for new employees. Removable, dishwasher-safe air ducts and shelves. The cavity is designed to be cleaned easily.

Maximum capacity in minimum footprint

No need to disrupt your layout. With a footprint just 750 mm (29 1/2") wide and 810 (31 4/5") mm deep, it fits!

Money-saving

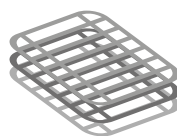
Save up to 10% on electric bills! Food waste reduction with 7 mm (3") insulated walls and improved gasket design, energy dispersion is at a minimum.

Max flexibility



Easy-to-use cycles

Up to 7 preset thawing cycles. Each of them has 3 phases with adjustable length and temperature. Adapts easily to different foods and loads thanks to timer and variable-speed fan.



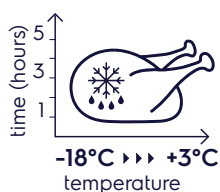
Customizable design

Unit can be equipped with 10 or 15 grids of 120 mm (4 3/4") or 80 mm (3 1/4") pitch, easy to use and clean. Optional air conveyor and water drain, your choice of feet or wheels. It is an available a stick-out-handle (optional) to open the door also in narrow spaces.

Reduce the kitchen footprint by defrosting up to 80kg of food in only 0.6 square meters in 4 hours*

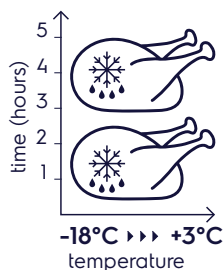
*compared with cold rooms/water bath process. From 4 to 10 hours depending on the weight, fresh, frozen and full load of the machine.

Thawing times



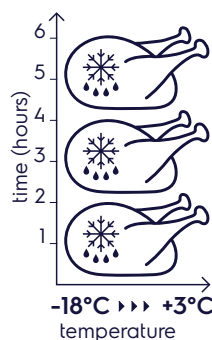
4.5 hours*

10 bags = 22 kg
(48 lbs)**



5 hours*

20 bags = 44 kg
(97 lbs)**



6 hours*

30 bags = 66 kg
(145 lbs)**



A sustainable and flexible integrated process

Save large quantity of food and make it available when needed.
Reduced waste by minimizing the impact of forecast errors.

Top defrosting food quantity per footprint

The two most important factors in the thawing process - temperature and air flow - are handled through advanced electronic controls and powerful fans.

Quality and safety are assured. Meeting all HACCP standards!

Whether you freeze your food and use the thawing function, or chill it and opt for the warming function.



PRESERVE

First, store your food in ecoStore Cabinet Freezer to save up 830 €/year in class A5



THAW

Thawing Cabinet brings large quantities of food **from -18°C (0°F) to 3°C (37°F)**, ready for cooking, in as little as 4.5 hours



BREAD

Soaking, blending, breading and sifting with ProSift



FRY

Last, but not least make crispy and tasty food with the XP Fryer^{HP}



All on one page

Description

Full-door Thawing Cabinet to defrost food evenly and safely. Constructed in A304 stainless steel, the 670 liter (177 gallons) unit thaws up to 66 kilos (145 lbs) of food in just 6 hours, depending on type of food.

FACTS & FIGURES

No. of doors	1
External dimensions/Height	2090 mm - 82 1/4"
External dimensions/Width	710 mm - 27 15/16"
External dimensions/Depth	835 mm - 32 7/8"
Internal dimensions/Height	1460 mm - 57 1/2"
Internal dimensions/Width	560 mm - 22 1/16"
Internal dimensions/Depth	707 mm - 27 7/8"
Noise level	54 dBA

Control type	Digital
Operation temperature min	0 °C (32 °F)
Operation temperature max	10 °C (50 °F)
No. of grids	10 or 15
Air conveyor	Optional
Water drain	Optional
Bottom supports	Feet or wheels



Smart benefits

- **Increased shelf life** of inventory (leave it frozen longer)
- **Eliminate food waste** from bad forecasting
- **Reduce lost sales** due to out-of-stock items
- **Reduce kitchen footprint** with smaller walk-in cooler
- **Improve food safety** in thawing process
- **Lower total inventory**
- **Energy savings** from smaller walk-in
- **Makes inventory management more efficient**

Contact your Electrolux Professional Sales Referent to verify the gas and voltage available in your country.



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch
the video**
and find out more



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By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

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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

