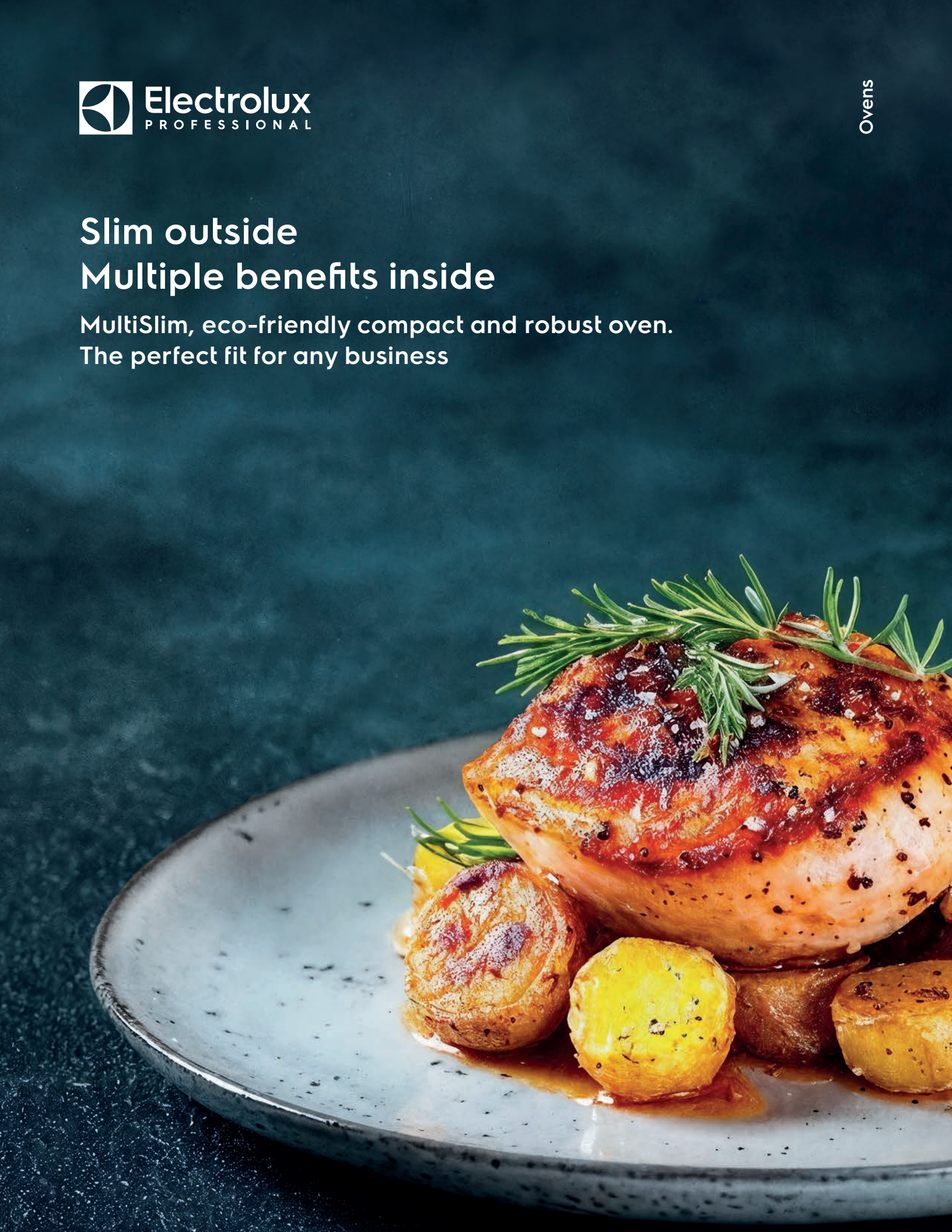
Electrolux PROFESSIONAL

Ovens

Slim outside
Multiple benefits inside

MultiSlim, eco-friendly compact and robust oven.
The perfect fit for any business



You talk...

I'm looking for an oven to **fit the limited space** I have available, but that won't compromise on performance.

Space is at a premium. I need to make my business profitable and adjust to provide quick-service and delivery options for my customers.

I'm struggling to find a **solidly built compact** oven that will help my business grow.

...we listen

Our MultiSlim compact oven offers exceptional efficiency and multifunction performance with less water waste.
It is the new eco-friendly, robust, compact oven you can rely on.

Green savings

15% less water*
Save on water bills

Long-lasting

152 lbs. Robust build
for heavy duty use

Cook in less space

Just 4.5 ft^2. Ideal for small kitchen.

Intuitive user interface

Effortless interaction
with a touch

*versus standard injection oven.
Maximum moisture level hourly consumption

Take your business to the max with MultiSlim

Want to cut your water bills by **15%** and guarantee cooking performance?
The all new MultiSlim **compact oven** from Electrolux Professional is best in class for solidity and profitability when space is an issue.

Less water* waste. Savings and respect for nature

Using up to **15% less water** than standard injection ovens, MultiSlim is better for the environment and **saves on your utility bills.**

*versus standard injection oven. Maximum moisture level hourly consumption

just 4.5 ft²

Short on space?

Space-saving dimensions, just 4.5 ft², make MultiSlim **ideal for small kitchen.**

The perfect fit. Even if you move

Left or right door opening*. And if your kitchen layout changes, simply replace the door on site with one that opens the other way.

*Left opening as standard. Right hinged door retrofittable on site. See spare parts catalog.

weight

152

lbs

Built to last

Long term, heavy duty use is what MultiSlim is designed for, built using **high quality materials.**

High visibility

Long-lasting LED lights inside door for perfect illumination of internal cavity.

Maximum simplicity

Perfect cooking guaranteed service after service. **Intuitive 5" touch screen interface** lets you create, save and program over 300 of your favorite recipes.

Precise cooking

1-sensor food probe for accurate measurement of core temperature. Ideal for meat, fish or poultry. (available as optional accessory).

Minimize maintenance

Maximize your time by letting MultiSlim do the cleaning. **Automatic Cleaning System** with four programs, self-dispensed detergent and auto-switch off.
So you can get on with other tasks.

Fast access

Minimize downtime and simplify inspection with **easy front panel access** to all electrics and components. Less than 5 minutes to open the panel and inspect.

Easy to install, anywhere

One oven, easy plug-in solution.

Wednesday , 27 January 2021
12:31
MANUAL
FAVORITES
RECIPE BOOK
PASTA & RICE
MEAT
FISH
POULTRY
BREAD
VEGETABLES
SWEETS
EXTRA
MULTITIMER

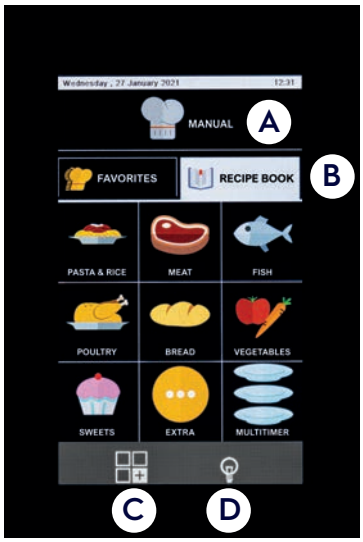
Your menu at your fingertips

Guaranteed results service after service. The simple to use MultiSlim programmable interface lets you create, **save and load over 300 of your favorite recipes.**

Cooking made easy.

Choose "Manual" cooking (**A**) to set the cooking parameters specific for your single recipe or access the "Recipe Book" (**B**) where you can program your favorite recipes for easy access, time after time.

From the touch display easily access other functions (**C**) such as (cleaning, import/export cooking programs and oven settings and also activate the chamber lights (**D**).



Cooking mode: convection

Cooking mode: mixed

Cooking mode: steam

Holding mode

Cooking mode: smoking

Cool down. Present only from phase 2

Cooking time

Food probe temperature

Delta-temperature cooking mode

Vent valve: closed

Vent valve: open

Relative humidity percentage

Unlock key: allows a program to be changed

Indicator of program changed by the user, or new program

During cooking, it allows the program SET to be checked

Manual water injection

Programmed start key

Home key: brings one back to the start screen

Electrolux
PROFESSIONAL
SkyLine Chill

Restaurant

Short on space and need to cut your running costs without compromising on performance? Multifunctional, compact MultiSlim is your new best friend.

Comforting, classic crème brûlée

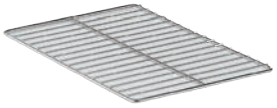
180 °F humidity level 10

30 minutes

2 **Suggested trayloads**

30 **Cocotte - 2 ¾ oz/each**

No need to plastic wrap your trays. High steam saturation keeps your brûlées perfectly creamy with just the right amount of wobble.



922062
Single 304 stainless steel grid (12″ x 20″)

Simply great gratin lasagna

374 °F humidity level 1

25 minutes

2 **Suggested trayloads**

36 **Portions - 5 ¼ oz/each**

Add some steam to create a tasty, golden gratin.

925002
Non-stick universal pan (12″ x 20″ x 2 ½″)

Perfectly steamed potatoes

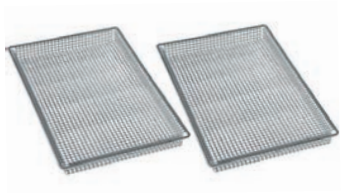
212 °F humidity level 10

45 minutes

3 **Suggested trayloads - 6.6 lbs/each**

90 **Portions - 19 ¼ lbs total**

Steam your potatoes to perfection then simply season and serve or bake for a crispy skin.



922239
Pair of frying baskets (20 ⅞″ x 12 ¹³⁄₁₆″ x 1 ⁹⁄₁₆″)

Electrolux

Bar, Bistro, Coffee shop

Rush hour orders flooding in? Stay ahead of the game with multifunction MultiSlim.

Crusty, freshly baked bread

374 °F convention

15 minutes

3 **Suggested trayloads**

12 **Baguettes**

The easy way to bake bread in just 15 minutes.

925007
Baking tray for (4) baguettes (12″ x 20″)

Crispy, fried breaded chicken fillets

410 °F convection

6 minutes

2 **Suggested trayloads**

12 **Pieces - 5 oz/each**

Tasty, high quantity frying is simple with our specially designed trays.

925000
Non-stick universal pan (12″ x 20″ x ¾″)

Fast, even grilling salmon

465 °F convection

7 minutes to medium/rare

2 **Suggested trayloads**

12 **Pieces - 10 oz/each**

Speed up cooking times and reduce smoke and odors with oven grilling.

925004
Non-stick grill (12″ x 20″)

Accessories

Installation solution bases

Open base

Pre-mounted for easy oven installation.

PNC	922369
WxDxH	18 ½″ x 24 7⁄16″ x 31 ½″

Tray support

Mount on open base to provide additional storage.

PNC	922370
Grid nr	6
WxDxH	2 9⁄16″ x 5 1⁄16″ x 28 15⁄16″

Stacking kit

Ideal for saving kitchen space.
The kit can be mounted on site.

PNC	922371
WxDxH	30 11⁄16″ x 23 5⁄8″ x 2 3⁄16″

Base support for stacked compact oven

Pre-arranged for an easy installation of the ovens.

PNC	922368
WxDxH	18 ½″ x 24 7⁄16″ x 12 5⁄8″

Kit front air filter

Makes daily maintenance easy.

PNC	922379
WxDxH	15 ¾″ x 13 ¾″ x 13 ¾″

Hand shower

Pre-mounted for easy installation.

PNC	922372
WxDxH	8 11⁄16″ x 8 11⁄16″ x 8 11⁄16″

Wall support

ideal for saving kitchen space

PNC	922433
WxDxH	220x220x220 mm

Double-step door opening

Ideal to improve safety during door opening
thanks to gradual release of steam.

PNC	922377

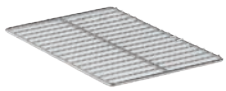
Hood

Extraction hood

Condensation hood for odour reduction in the kitchen.

PNC	9R0123
WxDxH	20 ⁴⁄₅" x 14 ½" x 48 ²⁄₃"

GastroNorm trays



Oven grid

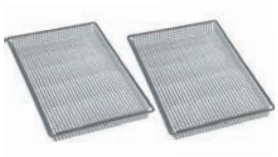
Ideal:
- for roasting large items.
- as support for non-standard. containers and plates for regeneration.

PNC	922062
Material	AISI 304

Chicken grids

Ensure chickens roast evenly, browning skin and keeping meat juicy.

PNC	922086 (single)	922266 (single) 922036 (pair)
Chicken per grid	4 (1 ½- 4 ½ lbs size)	8 (1 ½- 4 ½ lbs size)
Material	AISI 304	



Pair of frying baskets

Ideal for air frying frozen pre-fried finger food (French fries, chicken nuggets, crab sticks...).

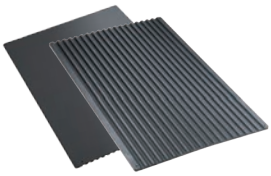
PNC	922239 (pair)
Material	AISI 304

Non-stick U-pan

Ideal for:
- reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; differently from fry tops, the pan can come directly from the refrigerator).
- reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products.
- improving operations (eliminates smoke, heat, necessity to grease pans and turn food).

Use plastic utensils to extend life of special surface coating.

Size	GN 1/1
PNC - ⅔ in	925000 (single)
PNC - 1 ½ in	925001 (single)
PNC - 2 ⅔ in	925002 (single)
Material	aluminum alloy with non-stick coating
Size	GN 1/2
PNC - ⅔ in	925009 (single)
PNC - 1 ½ in	925010 (single)
PNC - 2 ⅔ in	925011 (single)
Material	aluminum alloy with non-stick coating



Non-stick frying griddle

Ideal for:
- various cooking needs (double-faced pan features ribbed side for grilling and marking, flat side for baking and toasting)
- improving operations (no pre-heating needed, eliminates smoke and heat exhaustion, aluminum enhances the heat exchange for faster and more even cooking)

PNC	925003
Material	aluminum alloy with non-stick coating

Mesh grilling grid

Ideal for:
- adding grill marks
- improving operations (no pre-heating needed)

PNC	922713
Material	aluminum alloy with non-stick coating

GastroNorm trays

Non-stick egg fryer

Ideal for:
- automatic egg cooking process; may be used for pancakes, hamburgers, quiches and other round food
- improving operations (no pre-heating needed, aluminum
- enhances the heat exchange for faster and more even cooking)

PNC	925005
Material	aluminum alloy with non-stick coating

Non-stick flat baking tray

Ideal for browning uniformity

PNC	925006
Material	aluminum alloy with non-stick coating

Food probe

Core probe (included)

Monitor core temperature. One-sensor probe. Essential for ECO-Delta and probe-guided cooking cycles.

PNC	922417

Detergent

C20 - Extra Strong Detergent for Ovens

Ergonomic, easy-to-handle and store pack contains 2x1.3G jugs.
Scan the QR code to download the Safety Data Sheet

PNC	0S2282

Water treatment

Reverse Osmosis Water System

PNC	9R011B

Visit **partstown.com** to find genuine Electrolux Professional parts, accessories, and consumables.

Essentia
Teamed to serve you. Anytime, anywhere

Your satisfaction is our satisfaction. Anything you need is always available thanks to **an extensive Customer Care global network** with over **2,200 Authorized Electrolux Professional Service Partners** in more than **149 countries**. **10,000 professional technicians** and over **170,000** managed **spare parts**

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**.

Service network, always available

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

Find out more
on our website

MultiSlim compact oven		260650
	Left hinged door	•
	Right hinged door	on request
	External dimensions (wxdxh)	20 7/16" x 31 3/4" x 30 5/16"
	Internal dimensions (wxdxh)	14 15/16" x 21 1/4" x 14 9/16"
	Tray capacity	6 half size sheet pans (GN1/1)
	Humidity control	21 settings
	Electric power	6.9 kW / 19.8 A
	Electrical connection	208 V / 3 ph / 60 Hz
	Weight	152 lbs
	Water supply	3/4"
	Water drain	1/16"
	Water supply pressure	1.5 - 4.5 bar
	Cleaning system	3 cleaning cycles + 1 rinse cycle

Excellence is central to everything we do.
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.

Follow us on

www.electroluxprofessional.com/us

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Excellence
with the environment in mind

- The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.

*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com

The Company reserves the right to change specifications without notice. Pictures are not contractual.