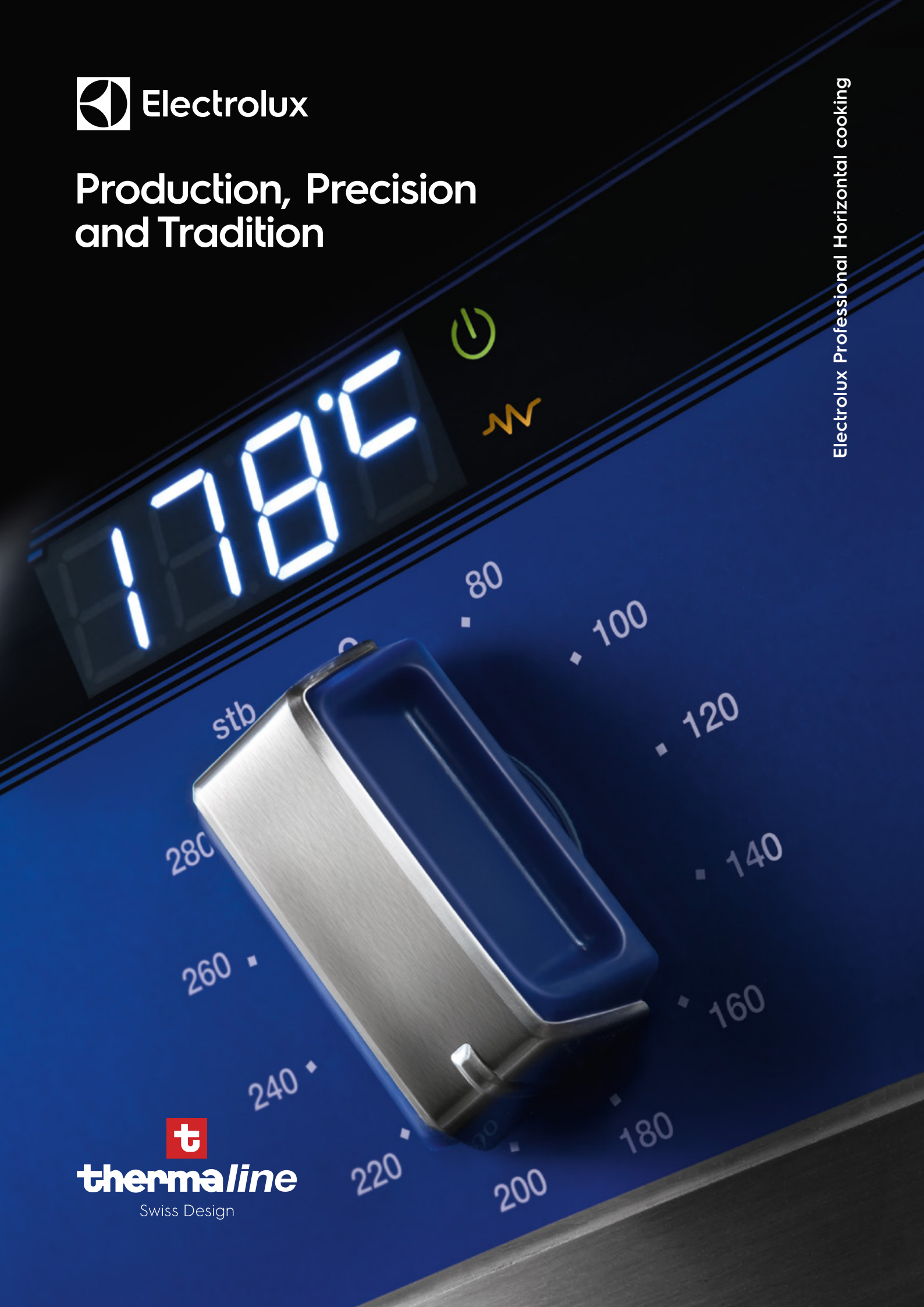
Electrolux

Production, Precision and Tradition

Electrolux Professional Horizontal cooking



thermaline

Swiss Design

thermaline

M2M - Made to Measure



Since 1871...

Swiss Design delivered around the world from a world class factory based in Sursee (CH)

Made for your Excellence



Boiling pans line 1930



First generation of tilting boiling pans 1934



Cooking installation in Kloster 1960

Production, Precision and Tradition for over 100 years

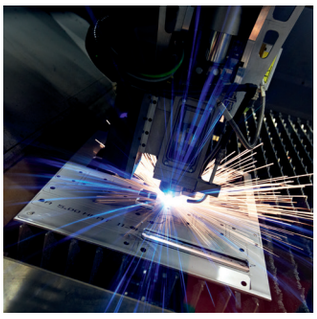
A strong passion for innovation, a special attention to customers and a genuine belief in sustainability: these are the core values inspiring Electrolux Professional and supporting its vision. A story that dates back to 1871 and continues today, a history of Electrolux Swiss Designed products which is directly connected to the therma*line* product family, global player in the market.

therma*line* offers state-of-the art technology, high quality, innovative design and easy-to use appliances, thanks to the know-how that can be acquired over one hundred years of expertise.
The elegance of the Swissfinish products results in appliances that can fit into reduced spaces without sacrificing performance, cleanliness and attractiveness.


Electrolux

thermaline
Incomparable Swiss Design







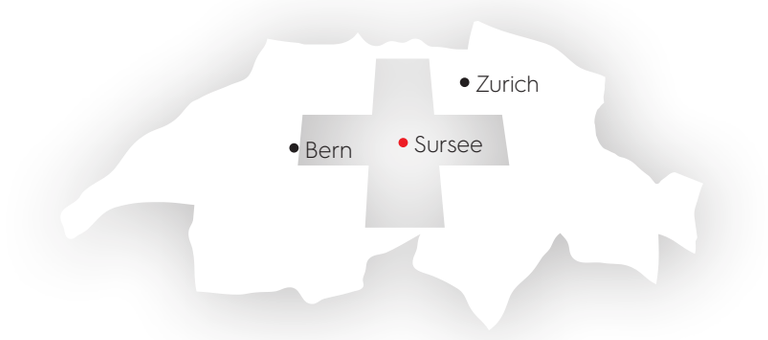
Sursee, Production and Competence Center
Dedicated to excellence, the 25,970 m² Production Center not only houses the production equipment, the laboratories and the quality management team, but also acts as a global Competence Center to provide faster and more efficient support to kitchen planners and their global customers.

Heating and cooling without fossil fuels
The Sursee Production and Competence Center is powered by an innovative geothermal system, a closed heat exchange system to facilitate fossil fuel-free heating and cooling of the building. The pumps draw heat from the ground in winter and discharge heat from the building into the ground in summer. The geothermal system reduces annual energy consumption and CO2 emissions by 92% (=500 tons corresponding to 2,500 trees) reflecting Electrolux Professional's emphasis on sustainability.

Energy savings
The geothermal system guarantees up to 70% savings in energy on an annual basis. In addition, the Sursee Production Center uses a sustainable lighting system as well as the newest laser-cutting equipment that contribute to a substantial reduction in energy consumption.
The lighting also improves working conditions, which optimize production quality.

After-sales service: near the customer, everywhere in the world
When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance.
The products are delivered, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

- more than 2,000 authorized service centers
- more than 10,000 expert technicians
- 10-year availability of spare parts from the end of production
- 98.000 available spare parts on stock
- 24/48 hours spare parts delivery worldwide



Sursee, Switzerland.
thermaline Competence and Production Center



M2M - Made to Measure
A design for every top chef


Fine dining restaurants

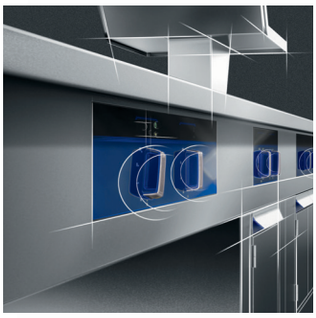

Five-star hotels

Unique and beautiful, Made to Measure is created to offer every top chef a partner for life, meeting the requirements of five-star hotels and fine dining restaurants with the latest professional technology and ultimate kitchen design. The result can only be your ideal kitchen, a product achieved with the same precision and passion of a fashion designer, a jewel of rare beauty, sturdy and functional, and which can only exist in two places in the world: in your mind and at the therma*line* Production and Competence Center in Sursee, Switzerland. The team of experts is at your disposal to provide prompt answers to your needs and to make the kitchen of your dreams become a reality.




thermaline

You desire. We build
The possibilities are endless







Whether you prefer a traditional gas burner or electric functions to prepare your recipes, or you cannot do without induction technology for your finest creations, the therma*line* M2M - Made to Measure enables you to choose from among an extensive range of cooking options (more than 40) to suit your preferences, style of cooking and specialities. Your kitchen will be like no other, a fully customized dress to fit your personality, a tailor-made masterpiece in which reliable innovation, high efficiency and one-of-a-kind design mix perfectly.



Express your cooking creativity

Almost limitless possibilities for "à la carte" customized orders from clients with every possible kitchen requirement.

- Cookers with open burners
- Electric griddles/fry tops with powertop
- Free-cooking tops
- Aquacookers
- Chargrills
- Pasta Cookers and Fryers
- Multi Braisers
- Ventilated pass-through ovens in both electric and gas versions
- Warming cabinets
- Refrigerated and freezer bases

These are only a few of the options which are offered in a variety of modular widths, depths, body heights and installations.



High Power Chargrill



Pasta Cooker



High Power Gas Wok



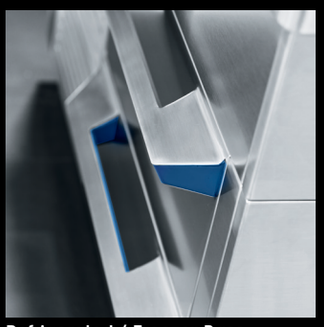
Aquacooker







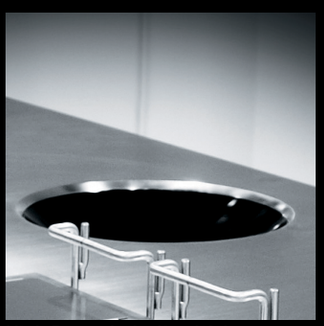
Free-Cooking Top



Refrigerated / Freezer Base



Full Surface Induction



High Power Induction Wok



reddot award 2014
best of the best

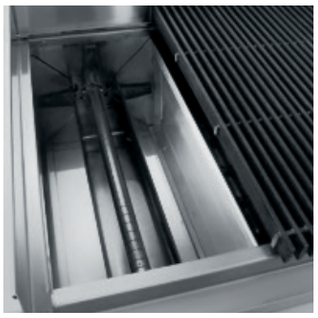
Reliable innovation
makes your life easier



Advanced design guarantees exceptional functionality and cleanlinesss
The control panel provides highly visible operating activity and the completely smooth glass surface guarantees maximum hygiene.
While the precise temperature regulation (by 1° increments) guarantees optimal cooking results.



Efficient burners accelerate cooking times
Patented, flush-mounted, triple ring, highly efficient flower flame burners avoid heat dispersion, saving time and energy.
As option, power can be raised to 12 kW (in this case pot grids will be higher).



Perfection with even temperatures
Thanks to the patented, highly efficient gas heating system, the high power chargrill cooking grate reaches an even temperature, providing perfect grilling results on the entire cooking surface.



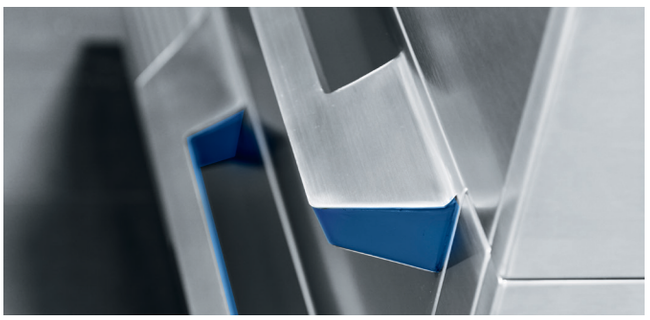
Hygienic non-stick surface
Frytops are equipped with a highly resistant non-stick Powertop surface for optimal heat distribution and perfect cooking evenness.



Multipurpose cooking
Aquacooker is the ideal machine for multi-purpose preparations: you can use it for sous-vide (vacuum cooking), as a bain marie and even as a pasta cooker.



Choose a cooking preferencee
The free-cooking top allows you to cook directly - food in contact with the surface - or indirectly - working with pots and pans for maximum flexibility.



Flexibility features double temperature operations
Freezer and refrigerated bases in a single machine, the most flexible solution for your refrigeration needs.


136°C
175°C

Maximum efficiency
Pleasant work environment





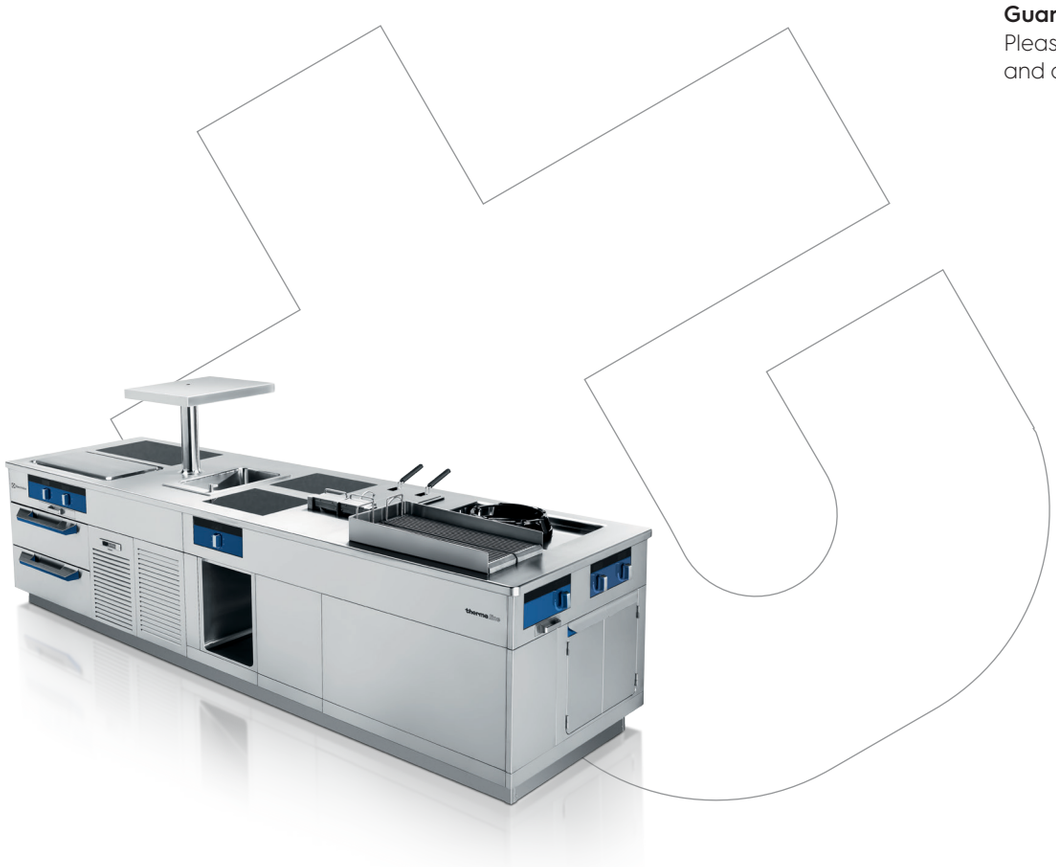


Ecotop
The solid tops feature a very special coating: Ecotop, which guarantees high efficiency while reducing heat dispersion for a comfortable working environment.

Ecoflam
Shuts the burner off when the pan is removed, keeping only the pilot flame on and providing less heat dispersion for higher energy savings and for more pleasant working conditions.

Full surface induction
Allows up to 16 pots at the same time for higher productivity while enjoying all the benefits of induction technology: energy efficiency, better working conditions, easy and fast cleaning operations.

Guaranteed efficiency
Pleasant working environment and a profitable business.





Swissfinish
One-of-a-kind design









thermal*ine* swissfinish ensures the superior manufacturing design of taylor made kitchens constructed with high quality stainless steel to create beautiful and sturdy appliances featuring seamless tops.
Attractive yet practical designs are the trademark of Electrolux Professional products which guarantee prestige in kitchen design as well as long lasting appliances.




the

Hygiene and sturdiness
The Swissfinish 3mm-thick stainless steel single piece worktop offers the best in hygiene and sturdiness. The prestigious design results in a solid, ergonomic and easy to clean cooking block.

Safety
The raised drip edge contributes to better cooking results and food safety, preventing liquids and oils from dripping into the water wells of fryers, pasta cookers and bain maries.

Functionality
Each and every detail - from the shape of the door handles to the heavy duty silicon-grip knobs, from the highly visible user control panel with laser graphics to the pass-through convection ovens - is designed to guarantee extreme functionality.



Discover the Electrolux Excellence and share more of our thinking at www.professional.electrolux.com

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

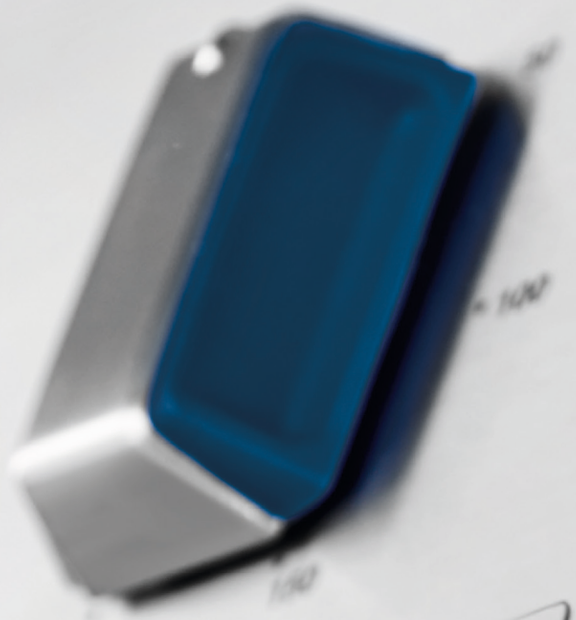
9JEHPU The Company reserves the right to change specifications without notice. Pictures are not contractual.

Electrolux

Robust and hardworking

thermaline Modular 90 **85** 80

Electrolux Professional Horizontal cooking



thermaline

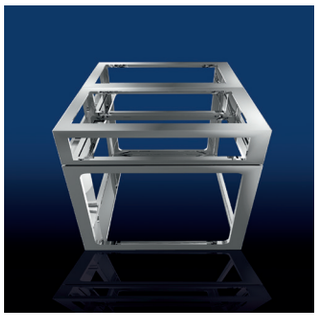
thermaline
Swiss Design

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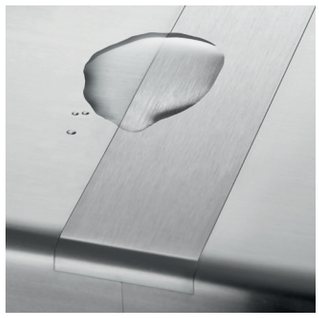
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Beyond durability









Unique chassis
thermaline Modular 80 & 90 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2 mm thick AISI 304 stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel or concrete plinths).

Multifunctional
There are never enough cooking tops in a high productivity kitchen. Free-cooking tops, acquacooker, multibraisers fit to a variety of cooking techniques and types of food preparation. Flexibility, outstanding results and energy efficiency are guaranteed.

Power under control
Express your cooking creativity with a 1°C accurate temperature setting. The unique retro-illuminated glass display and the highly-visible LED digits, on electric version, provide full control of your operations.

Swiss Design
Swiss designed with impeccable finishes. The Thermodul seamless connection between cooking functions (ProThermetic boiling and braising pans included) avoids liquid infiltration assuring high level of hygiene or Swissfinish for maximum hygiene.



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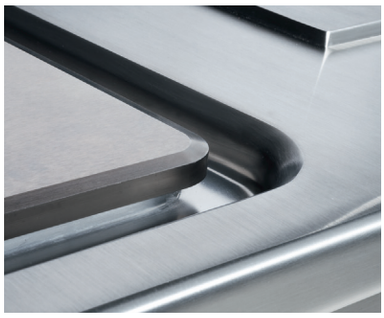


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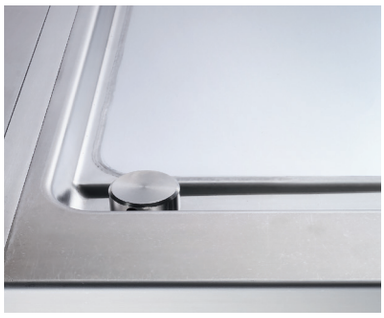
Specializing in energy savings and efficiency



More efficient flame burners
This technology, unique in its kind, ensures adaptation of the flame to the size of the pot with patented triple-ring, flower-flame burners offering optimized combustion and achieving up to 65% efficiency. In addition, your kitchen will save energy and use heat efficiently, even returning to maximum power, with automatic stop&start devices, including stand-by mode on electric appliances and Ecoflam on gas burners fitted with pot recognition sensors.



Ecotop with 35% energy savings
Modular 80 & 90 features Ecotop with its special solid top coating to prevent heat dispersion and ensure savings. The Ecotop alloy of our steel cooking plates guarantees high efficiency and reduces the propagation of heat in the working environment. Ecotop hobs are equipped with 8 sensors for optimal temperature control and monitoring.
Your kitchen will consume up to 35% less energy with this new technology, in which the best use of the temperature zones can be exploited by simply moving the pots.



Precise temperature control
Superior temperature control with the thermocouple device ensures 1°C accuracy. The high performance Power Block heating system on electric version which ensures even temperature distribution for greater efficiency and excellent cooking results. Working temperature from 80 to 280°C.



Heat loss is reduced with induction hobs

The induction cooking system, applied to ceramic glass hotplates, allows rapid and completely safe cooking without any heat dispersion. Induction guarantees power and delicacy all in one, all types of cooking become faster and cleaning easier.

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Maximum reliability to support your cooking schedules



Perfect heat uniformity
The resistant chrome-plated surfaces of the fry tops offer optimal propagation and perfect uniformity of heat.
All of the energy is concentrated on the surface, reducing the time necessary to reach the desired temperature.
Food does not stick to the surfaces, facilitating the preparation of multiple foods, while the chrome helps avoid the mixing of flavors when passing from one type of food to another.



Worry-free operations
Modular 80&90 acquacooker and pasta cooker models provide worry-free operations. Two speed automatic water refill regulated by water level sensor available as standard.
Cooking well is in 1.4435 (AISI 316L) for superior resistance against corrosion.



Holding and warming cabinet bases
A perfect support for serving food. This device keeps heat at low temperatures as the holding cabinet base ensures stable and uniform temperatures for your dishes, respecting hygiene regulations without compromising flavor, taste and appearance. Working temperatures from 30 to 120°C for the holding cabinets and 30 to 110°C for the warming cabinets.

Even grilling

In Modular 80 & 90 gas grills, the cooking surface is evenly heated thanks to innovative radiant heating system, which minimizes cool zones and reduce the risk of fire ups.

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The warranty of hygiene always perfect



Bases with rounded corners
According to the strictest regulations on hygiene the base compartments follow the H2 standards with large round edges for easy cleanability. H3 available as option.



Fast cleaning
The therma*line* Modular 80 & 90 range offers IPX5 (on electric version) and IPX4 (on gas version) level of protection according to IEC international directives and is therefore protected from jets of water. The smart design of the dropnose top protects the front of the appliances from dirt.



Control panel in tempered glass
The retro-illuminated tempered glass display is treated specially to be resistant to corrosion deriving from chemical detergents while offering fast and easy cleaning.



Chimneys with removable panels
Double-lined chimneys include removable panels for easy cleaning.

Seamless and Waterproof connection

Easy to clean Thermodul connection between units without visible screws. Highest level of hygiene, no traps. Waterproof, no liquids infiltrate inside the unit.

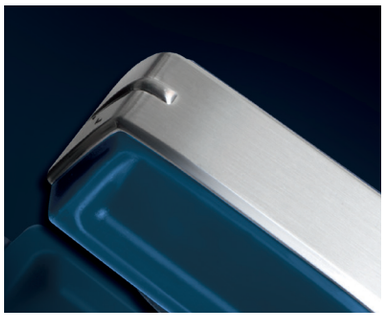


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Safety and comfort in your kitchen



Metal knobs with silicon grip
Metal command knobs feature non-slip, heat-resistant silicon grips for precise control.
The laser-cut printed icons are clearly visible, detergent-friendly, resistant to corrosion and avoid proliferation of germs and bacteria. The heavy duty metal knobs resist both high and changing temperatures.



Highly visible LED for full control
As shown above, the LED on electric version, features highly visible digits offering full control from a distance for all operations.



Cooking options with raised drip edge
Safety of kitchen staff is guaranteed by a raised drip edge around fryers, pasta cookers, aquacookers and bain-maries which prevent contaminating liquids from entering the wells.



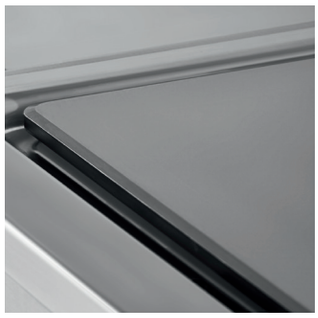
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Technological innovation for professionals









Multifunctional cooker
Multifunctional appliance for holding, poaching, boiling, braising, frying and shallow frying. Perfect for meat, fish, vegetables, soups, sauces and much more.

Patented flower flame burners
High-efficiency patented flower flame burners produce less heat, while the flame itself is concentrated only on the bottom of the pan. Available with Ecoflame function for even higher energy savings.

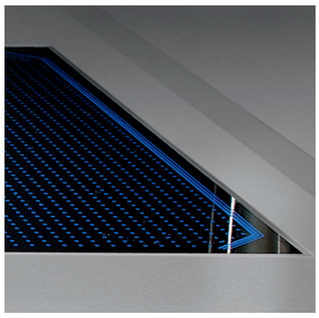
Aquacookers
Water-based multi-purpose kitchen preparations, including Regeneration, Bain-Maries and Pasta Cookers can be produced quickly with the Modular 80 & 90 Aquacooker.

Free-Cooking top
The quality of your dishes is ensured by a multi-function free-cooking top featuring direct contact or indirect contact using any type of pots and pans located within 2 or 4 cooking zones. The built-in stand-by function automatically reduces the power whenever there are no pots or food on the surface area.



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Refrigerated freezer base
The most flexible solution in a single kitchen multi-temperature operations, refrigerate or freeze foods according to your needs.

Full surface induction
This ingenious design allows cooking with up to 16 pots at the same time anywhere on the surface.

Deep fat fryers
The V-shaped well with electric or gas heating offers high performance and efficiency, brings oil to frying temperature quickly and ensures: high productivity, precise laser welding and rounded corners to facilitate dirt removal, a longer life thanks to uniform distribution of heat and no direct contact with the heating elements.

High performance chargrill
High performance chargrills use less power, save energy and guarantee increased productivity. Thanks to the highly efficient radiant heating system, flame heats the radiant shield bringing the temperature above 700°C.
The heat is then transmitted towards the heat deflectors and onto the cooking grate, thus assuring an even temperature throughout to produce excellent grilling results.



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Swissfinish Modular 80 & 90 One-of-a-kind design

Swissfinish, available on request, means an optional 3 mm-thick single piece worktop for superior hygiene and sturdiness.

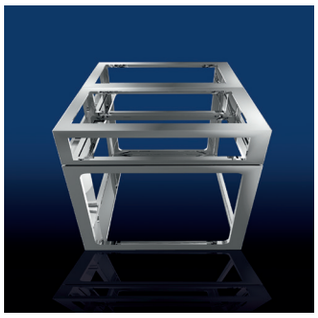
Smooth and Sturdy One Piece Top
The worktop of a therma*line* Swiss Finish Block is completely smooth. The single appliances are welded in the unique top without junctions. Therefore it is very easy to clean and very confortable to work on.

Highest Confort with the Swiss Finish Top
The worktop can be customized with rounded edges, splash guards, lowering protection rails, pot racks and salamander supports



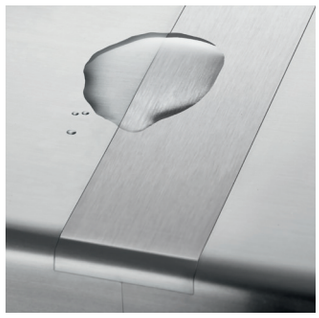
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Robust and hardworking







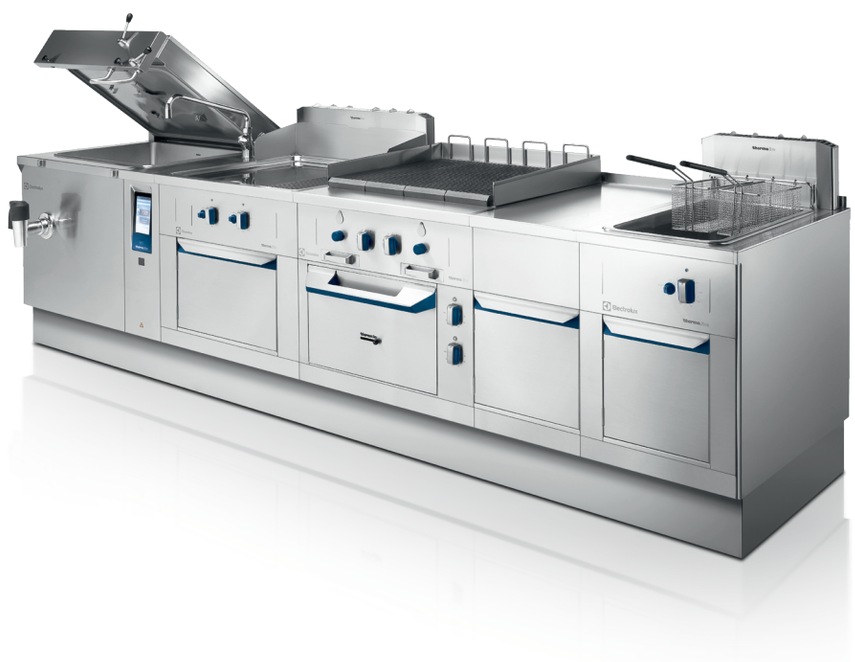


Unique chassis
C Modular 85 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2 mm thick AISI 304 stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel or concrete plinths).

Modular for a perfect fit
The most flexible modular cooking system offering multiple configurations (against the wall and back to back) as well as an extensive range of cooking functions, cook tops, work tops and bases (hot, cold, neutral and holding).

Multifunctional
There are never enough cooking tops in a high productivity kitchen. Free-cooking tops, acquacooker, multibraisers fit to a variety of cooking techniques and types of food preparation. Flexibility, outstanding results and operational efficiency are guaranteed.

Swiss Design
Swiss designed with impeccable finishes. The Thermodul seamless connection between cooking functions (ProThermetic boiling and braising pans included) avoids liquid infiltration assuring maximum hygiene.



Modular system

Unique in its kind: always adaptable and expandable
With Modular 85, a range of stoves with 850 mm depth, you can enjoy the ultimate flexibility. Regardless of a new menu, a new chef or new operating requirements, the cooking block can be adapted or expanded completely according to your need even with ProThermetic braising and boiling pans.

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Simplicity and safety at your service



Fast cleaning
The therma*line* Modular 85 range offers the IPX5 (on electric version) and IPX4 (on gas version) level of protection according to the directives of the IEC (60529) international standards and is therefore protected from jets of water. The degree of protection, together with the Thermodul seamless connection system between cooking functions avoid liquid infiltrations and offers easy, rapid and deep cleaning of the appliances.



Easier daily work
The non-slip silicone knobs are heat-resistant and stable in form. The laser printed icons are clearly visible, detergent-friendly, resistant to corrosion and avoid germs and bacteria proliferation.



Worry-free operation
To improve hygiene and safety during use, all the functions with wells are surrounded by raised drip edges that prevent liquids, oils or detergents accidentally flowing from the top into the well.

Smart design

The smart design of the dropnose top protects the front of the appliances from dirt. In addition, the bases can be made upon request according to the H2 or H3 hygiene standards.



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Maximum efficiency reduces energy wastage



Free-cooking top

The multi-function free-cooking top can be used both for preparations involving direct contact and those utilising any kind of cookware.

Free-cooking tops are provided with deep-drawn drainage and available with 2 or 4 cooking zones.

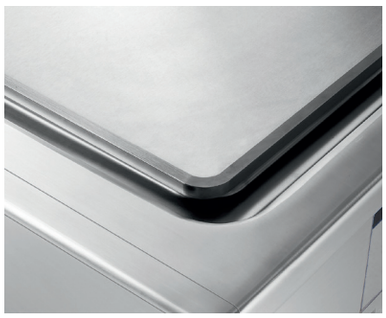
The built-in stand-by function automatically reduces the power whenever there are no pots or food on the surface area. These multifunction devices are equipped with 8 temperature sensors for optimal temperature control and monitoring. Working temperature: from 80 to 350 °C.



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Efficient burners for shorter cooking times
The 7 kW and 10kW flower flame patented burners are highly efficient: reduce the dispersion of heat enabling efficiency up to 65%. This technology, unique in its kind, ensures adaptation of the flame to the size of the pot and thus also a streamlined use of pots.
Designed to keep some water below the burners the hobs are extremely easy to clean at the end of the day. Upon request, the burners can be fitted with pot recognition sensors (Ecoflam).



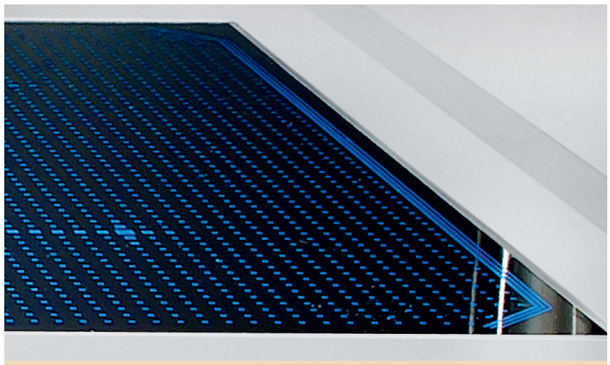
Ecotop
The Ecotop alloy of our steel cooking plates guarantees high efficiency and reduces the propagation of heat in the working environment.
The built-in stand-by function automatically reduces the power whenever there are no pots on the hob.
The Ecotop hobs are equipped with 8 temperature sensors for optimal temperature control and monitoring. The best use of the different temperature zones can be exploited simply by moving the pots. Working temperature: from 50 to 450 °C.



Full Surface Induction
The system only heats as a result of direct contact with pots suitable for induction; it is therefore convenient and at the same time ensures safety during use and cleaning.
Extended useful surface of the plates:
- Cooking surface 0.62 m2 (4 zones)
- Cooking surface 0.31 m2 (2 zones)

Unique in its combination: Induction over the entire surface with oven below.

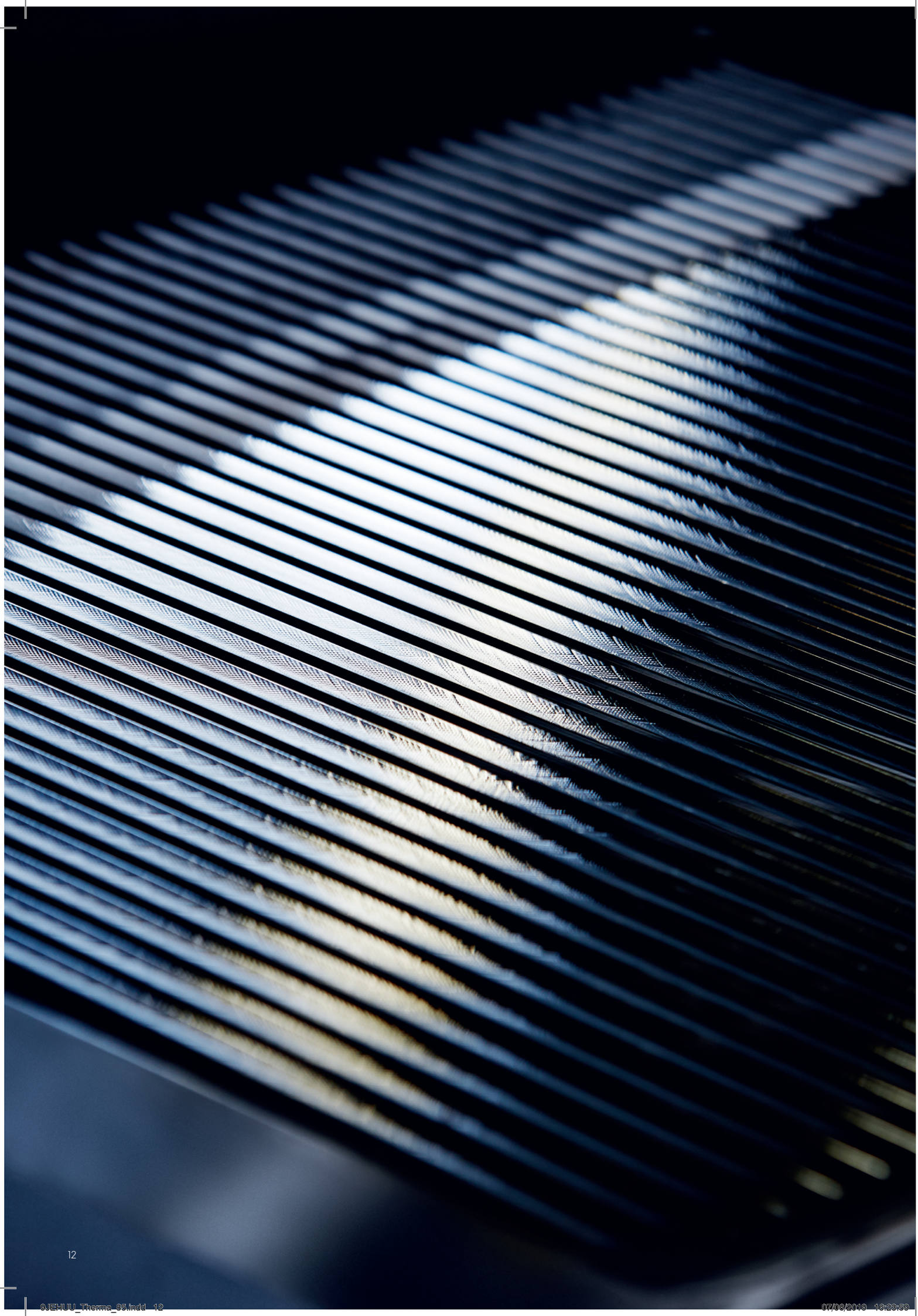




Induction Tops

Heat loss is significantly reduced with any thermaline 85 induction model, whether it is full surface induction, single point induction or a wok.
The induction cooking system, applied to ceramic glass hotplates, allows rapid and completely safe cooking without any heat dispersion.
Induction guarantees power and delicacy all in one, all types of cooking become faster and cleaning easier.

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Reliable technology and high performance

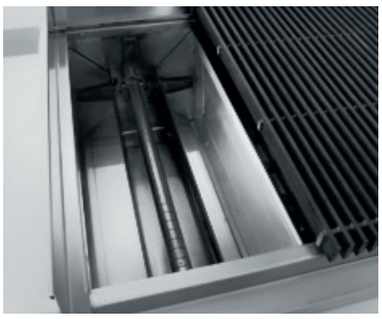


Fry Tops

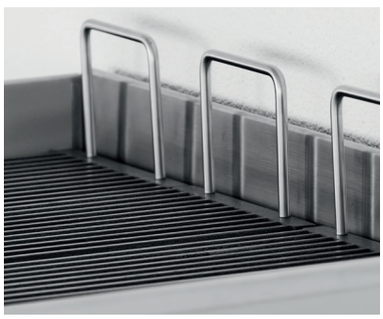
The resistant chrome plated surfaces of the fry tops offer optimal heat propagation and perfect uniformity. The food does not stick and the surfaces are easy to clean. Chrome surface permits cooking on contact, thus resulting in less heat dispersion for a better working environment. All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature. Hgh performance Power Block heating system, on electric version, ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results. Working temperature: from 80 to 280 °C.



Multibraisers
Extra versatile cooking device for holding, poaching, boiling, braising, grilling and shallow frying. The well completely in stainless steel, large drain, and the possibility to use GN containers to discharge liquids, make it perfect for meat, fish, vegetables, soups, sauces and much more.



Chargrills
High performing chargrills for high productivity and consistent cooking result.
The chargrills feature "Energy Control" for a precise regulation of the power level: the power can be kept to minimum during non use and the fast heat-up time allows maximum power to be reached quickly, increasing efficiency and saving energy.
Thanks to the **highly efficient radiant heating system**, the flame heats the radiant shield bringing the temperature above 700°C. The heat is then radiated towards the heat deflectors and onto the cooking grate, thus guaranteeing



an even temperature throughout for excellent grilling results on the entire cooking surface. The cooking surface reaches the temperature up to 350°C so the juices are rapidly sealed-in to maintain the food moist and succulent.
Thanks to the separated adjustment of the zones, only the area necessary for grilling is heated.
Cooking grates in enameled cast iron can be removed to facilitate cleaning.

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From tradition to innovation



Deep Fat Fryers
The V-shaped well with electric or gas heating offers high performance and efficiency, it brings oil to frying temperature quickly and ensures:

- a high level of productivity for the most demanding chefs
- easy cleaning thanks to the heating system with external heating elements and accurately studied shape of the well with pressed parts, precise laser welding and rounder corners.
- longer duration of oil thanks to the uniform propagation of heat in the well
- no direct contact with the heating elements.



Pasta Cookers
The automatic filling of water and the anti-foaming drain guarantee, even in the case of heavy usage, a constant cooking process with high productivity and considerable energy savings. Starch and residues from food are removed through the anti-foaming drain and well is filled with water.
The dry operation protection prevents the device from being operated without water.
Stand-by mode is available for reduced energy consumption.



Aquacookers
Aquacooker combines the features of equipment for regeneration, bain marie and past cooker, in one single device. Aquacooker offers 4 levels of power combined with extremely precise and stable temperature control. Electronic thermostat as well as the automatic water filling modes make it suitable a variety of cooking techniques.
The dry operation protection, the automatic water filling and the stand-by function ensure safety and reduced energy consumption.

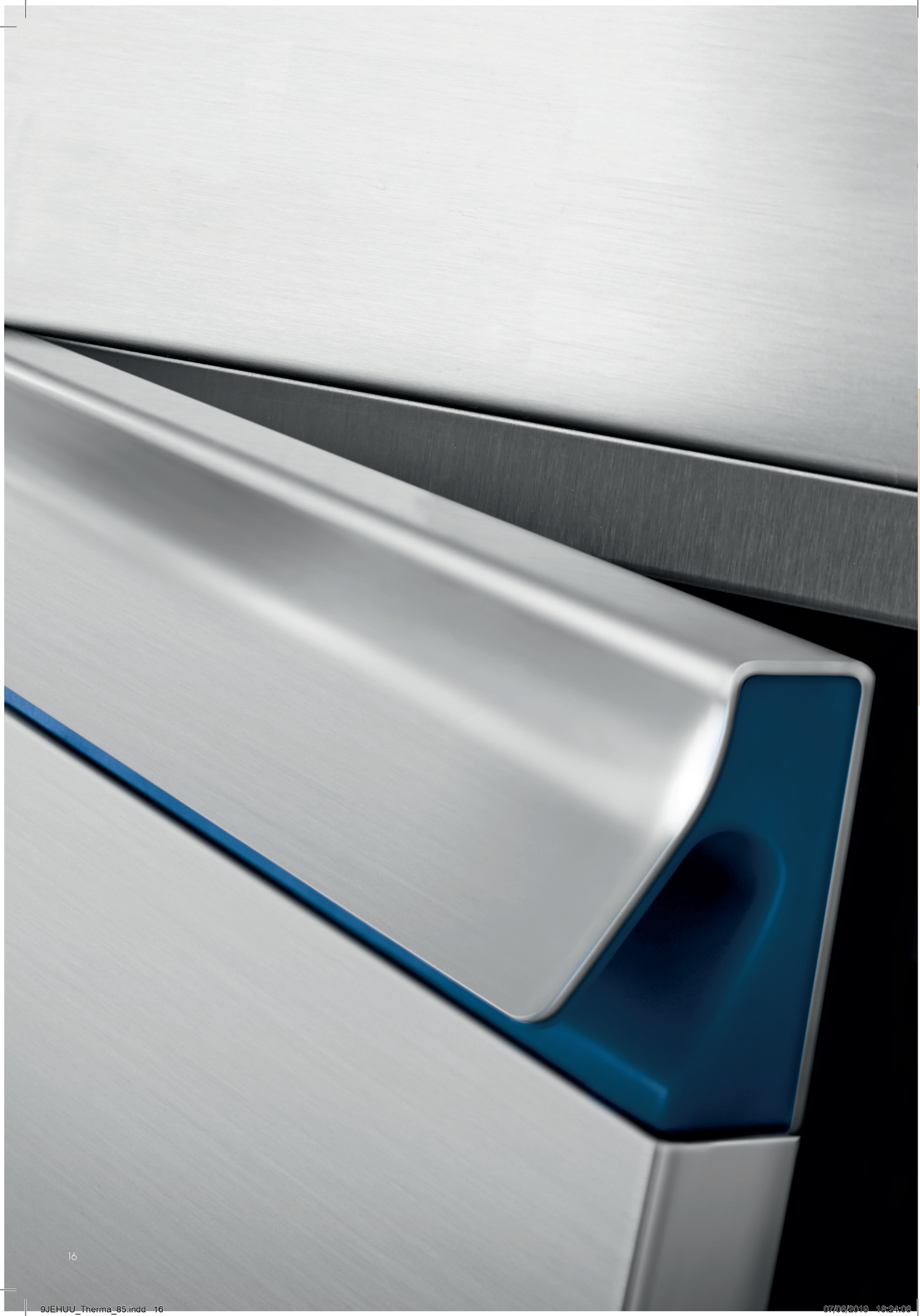
Optimized and indirect heating system

Ensures continuous heating of all the oil in the well and therefore ensures that fried food is wonderfully crispy and golden on the outside and soft inside.

The Rapid heating system and the fat melting function ensure high productivity.



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So food is always perfect

Holding Cabinet Bases

A device that keeps heat at low temperatures, the holding cabinet base ensures stable and uniform temperatures keeping food warm at the right temperature and respecting the hygiene regulations without compromising flavor, taste and appearance.
Working temperature: from 30 to 120 °C.





Warming Cabinet Bases
A need for all professional kitchens the warming cabinet is ideal to keep plates warm at a uniform and stable temperature.
Working temperature: from 30 to 110 °C.





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The Swissfinish unique top

Swissfinish, available on request, means
an optional 3 mm-thick single piece worktop for superior hygiene and sturdiness.

Smooth and Sturdy One Piece Top
The worktop of a therma*line* Swiss Finish Block is completely smooth. The single appliances are welded in the unique top without junctions. Therefore it is very easy to clean and very confortable to work on.

Highest Confort with the Swiss Finish Top
The worktop can be customized with rounded edges, splash guards, lowering protection rails, pot racks and salamander supports



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Best return on investment also in heavy duty conditions
The extremely sturdy construction allows to work also with heavy and hot pots and pants without any deformation of the work top. The unique top is made of a 3mm 1.4301 (AISI 304).



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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

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1919 – 2019

Year after year, Electrolux Professional makes its customers' work-life easier, more profitable and truly sustainable every day.

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thermaline

Modular 90

Range Overview

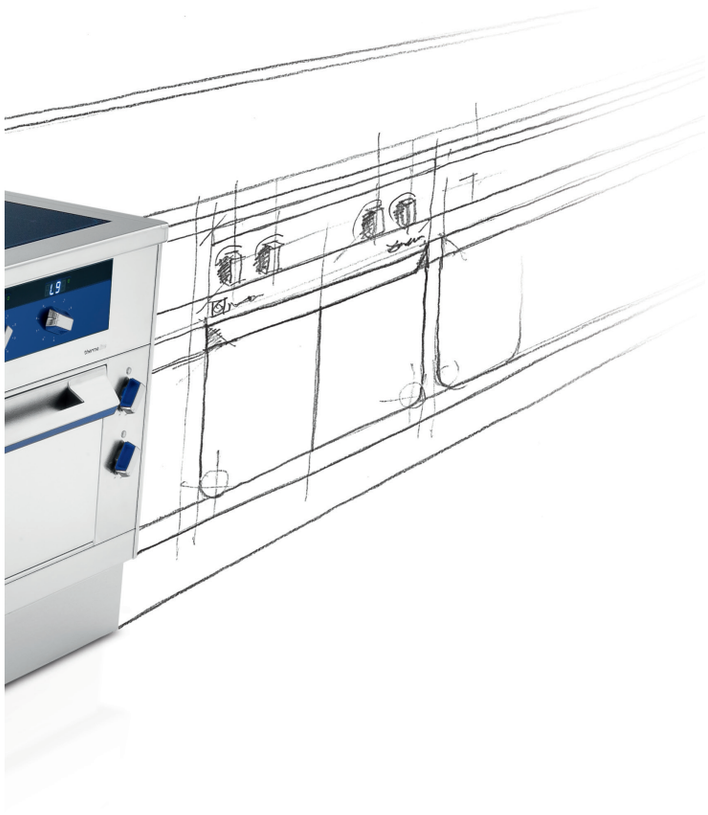


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thermaline: Swiss Design
delivered around the world
from a world class factory
based in Sursee (CH)
Made for your Excellence



1871 **Production, Precision and Tradition**
for over 100 years



Full flexible modular cooking line made of:

- **Top units**
  H=250

- **Stand alone units**
  H=700 (body height 700 mm Hygienic)
  H=800 (body height 800 mm)

- **Bases**
  (for installation of top units)
  H=450 (for total body height including top of 700 mm hygienic)
  H=550 (for total body height of 800 mm)

Units can be found in various installation Operating Side configurations:

- **Stand alone one side island operation** (control panel found on one side)

- **Stand alone two side island operation** (control panel found on both side of the units)

- **Stand alone one side against the wall operation** (control panel on one side with backsplash on rear of the unit)

Units can be installed on:

- **Feet** (feet can be covered with optional closing stainless steel covering plinths)

- **Stainless steel plinths**
  (100 mm or 200 mm height)

- **On site concrete** or stainless steel plinths

- **Wall/cantilever** configurations with optional factory supplied kit (verify with factory possible configurations certain units)

INDEX

Electric Solid Tops - 2 Zones 8
Electric Solid Tops - 2 Zones - Freestanding - H 700 8
Electric Solid Tops - 2 Zones - Freestanding - H 800 8
Electric Solid Tops - 4 Zones 8
Electric Solid Tops - 4 Zones - Freestanding - H 700 9
Electric Solid Tops - 4 Zones - Freestanding - H 800 9
Electric Solid Tops on Warming Cabinet - H 700 9
Electric Solid Tops on Warming Cabinet - H 800 9
Electric Solid Tops on Oven - H 700 10
Electric Solid Tops on Oven - H 800 10

Gas French Tops 10
Gas French Tops - Freestanding 10
Gas French Tops on Gas Static Oven - H 700 11
Gas French Tops on Gas Static Oven - H 800 11

Infrared Tops - 2 and 4 Zones 11
Electric Warming Plate Tops 11

Induction Tops - 2 Zones 12
Induction Tops - 4 Zones 12
Induction Tops on Warming Cabinet - 4 Zones 12
Induction Tops on Oven - 4 Zones 12
Induction Woks 13
Induction Woks and Plates 13

Full Surface Induction Tops on Open Base - H 700 13
Full Surface Induction Tops on Open Base - H 800 13
Full Surface Induction Tops on Cupboard Base - H 700 14
Full Surface Induction Tops on Cupboard Base - H 800 14
Full Surface Induction Tops on Warming Cabinet - H 700 14
Full Surface Induction Tops on Warming Cabinet - H 800 14
Full Surface Induction Tops on Electric Static Oven - H 700 15
Full Surface Induction Tops on Electric Static Oven - H 800 15

Gas Burner Tops - 2 Burners 15
Gas Burner Tops - 4 and 6 Burners 15
Gas Burner Tops - 2 Burners - Ecoflam 16
Gas Burner Tops - 4 and 6 Burners - Ecoflam 16
Gas Burner Tops on Gas Static Oven - H 700 16
Gas Burner Tops on Gas Static Oven - H 800 16
Gas Burner Tops on Gas Static Oven - Ecoflam - H 700 17
Gas Burner Tops on Gas Static Oven - Ecoflam - H 800 17

Electric Fry Tops - Smooth Chrome Plate 17
Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 700 17
Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 800 18
Electric Fry Tops - Ribbed Chrome Plate 18
Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 700 18
Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 800 18
Electric Fry Tops - Smooth/Ribbed Chrome Plate 19
Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding 19

Gas Fry Tops - Smooth Chrome Plate 19
Gas Fry Tops - Smooth Chrome Plate - Freestanding - H 700 19
Gas Fry Tops - Smooth Chrome Plate - Freestanding - H 800 20
Gas Fry Tops - Ribbed Chrome Plate 20
Gas Fry Tops - Ribbed Chrome Plate - Freestanding - H 700 20
Gas Fry Tops - Ribbed Chrome Plate - Freestanding - H 800 20
Gas Fry Tops - Smooth/Ribbed Chrome Plate 21
Gas Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding 21

Electric Free-cooking Tops 21
Electric Free-cooking Tops - Freestanding - H 700 21
Electric Free-cooking Tops - Freestanding - H 800 22
Electric Free-cooking Tops on Warming Cabinet 22
Electric Free-cooking Tops on Electric Static Oven 22

Gas Chargrill Tops 22

Electric Bain Marie Tops GN 1/1 23
Electric Bain Marie Tops GN 2/1 23

Electric Aquacookers - Freestanding - H 700 23
Electric Aquacookers - Freestanding - H 800 23

Electric Multi Braisers GN 1/1 - Freestanding - H 700 24
Electric Multi Braisers GN 1/1 - Freestanding - H 800 24
Electric Multi Braisers GN 2/1 - Freestanding - H 700 24
Electric Multi Braisers GN 2/1 - Freestanding - H 800 24

Pasta Cookers - Freestanding - H 700 25
Pasta Cookers - Freestanding - H 700 25
Pasta Cookers - Freestanding - H 800 25
Pasta Cookers - Freestanding - H 800 25

Electric Deep Fat Fryers - Freestanding - H 700 26
Electric Deep Fat Fryers - Freestanding - H 700 26
Electric Deep Fat Fryers - Freestanding - H 800 26
Electric Deep Fat Fryers - Freestanding - H 800 26
Gas Deep Fat Fryers - Freestanding - H 700 27
Gas Deep Fat Fryers - Freestanding - H 800 27

Sink Units - Freestanding 27
Electric Chip Scuttles 28

Mixing Tap Tops 28
Mixing Tap Tops - Freestanding - H 700 28
Mixing Tap Tops - Freestanding - H 800 28

Closed Work Tops - 100 to 300 mm 29
Closed Work Tops - 400 to 600 mm 29
Closed Work Tops - 700 to 900 mm 29
Closed Work Tops - 1000 to 1500 mm 29

Closed Bases - H 450 30
Open Bases - H 450 30
Open Bases - H 450 30
Cupboard Bases - H 450 30
Passthrough Open Bases 500 - 800mm - H 450 31
Passthrough Open Bases 900 - 1500mm - H 450 31
Passthrough Cupboard Bases - H 450 31
Closed Bases - H 550 32
Open Bases - H 550 32
Open Bases - H 550 32
Cupboard Bases - H 550 32
Passthrough Open Bases - H 550 33
Passthrough Open Bases - H 550 33
Passthrough Cupboard Bases - H 550 33

Electric Warming Cabinet Bases - H 450 34
Electric Passthrough Warming Cabinet Bases - H 450 34
Electric Warming Cabinet Bases - H 550 34
Electric Passthrough Warming Cabinet Bases - H 550 34

Holding Cabinet Base (GN Conform) - H 450 35
Holding Cabinet Base (GN Conform) - H 550 35

Electric Static Oven Base 35

Refrigerated Bases 35

Electric Solid Tops - 2 Zones



	589000	589001	589002	589003	589004	589005
External dim. - mm						
Width	500	500	500	500	500	500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•
Wall hanging *		•			•	

Electric Solid Tops - 2 Zones - Freestanding - H 700



	589508	589509	589510	589511	589512	589513
External dim. - mm						
Width	500	500	500	500	500	500
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 2 Zones - Freestanding - H 800



	589520	589521	589522	589523	589524	589525
External dim. - mm						
Width	500	500	500	500	500	500
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 4 Zones



	589006	589007	589008	589009	589010	589011
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Electric Power - kW	16	16	16	16	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•
Wall hanging *		•			•	

* Wall hanging configuration available with additional accessory

Electric Solid Tops - 4 Zones - Freestanding - H 700



	589514	589515	589516	589517	589518	589519
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	16	16	16	16	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 4 Zones - Freestanding - H 800



	589526	589527	589528	589529	589530	589531
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	16	16	16	16	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Warming Cabinet - H 700



	589695	589696	589697	589698	589699	589700
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	18.3	18.3	18.3	18.3	18.3	18.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Warming Cabinet - H 800



	589701	589702	589703	589704	589705	589706
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	18.3	18.3	18.3	18.3	18.3	18.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Oven - H 700



	589649	589650	589651	589652	589653	589654
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	21.3	21.3	21.3	21.3	21.3	21.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Oven - H 800



	589655	589656	589657	589658	589659	589660
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	21.3	21.3	21.3	21.3	21.3	21.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Gas French Tops



	589580	589014
External dim. - mm		
Width	1000	1000
Depth	900	900
Height	250	250
Gas Power - kW	12.5	12.5
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Gas French Tops - Freestanding



	589581	589582	589583	589584
External dim. - mm				
Width	1000	1000	1000	1000
Depth	900	900	900	900
Height	700	700	800	800
Gas Power - kW	12.5	12.5	12.5	12.5
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Gas French Tops on Gas Static Oven - H 700



	589637	589638
External dim. - mm		
Width	1000	1000
Depth	900	900
Height	700	700
Gas Power - kW	19.5	19.5
Operating side	1-side	1-side
Backsplash		•

Gas French Tops on Gas Static Oven - H 800



	589639	589640
External dim. - mm		
Width	1000	1000
Depth	900	900
Height	800	800
Gas Power - kW	19.5	19.5
Operating side	1-side	1-side
Backsplash		•

Infrared Tops - 2 and 4 Zones



	589015	589016	589017	589018	589019	589020
External dim. - mm						
Width	500	500	500	1000	1000	1000
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Electric Power - kW	8	8	8	16	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Zones	2	2	2	4	4	4
Wall hanging *		•			•	

Electric Warming Plate Tops



	589144	589145	589502	589503
External dim. - mm				
Width	1000	1000	600	600
Depth	900	900	900	900
Height	250	250	250	250
Electric Power - kW	0.95	0.95	0.55	0.55
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Zones	1	1	1	1
Wall hanging *		•		•

* Wall hanging configuration available with additional accessory

Induction Tops - 2 Zones



	■ 589025	■ 589026	■ 589027
External dim. - mm			
Width	500	500	500
Depth	900	900	900
Height	250	250	250
Electric Power - kW	10	10	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Wall hanging *		•	

Induction Tops - 4 Zones



	■ 589028	■ 589029	■ 589030
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	250	250	250
Electric Power - kW	20	20	20
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Wall hanging *		•	

Induction Tops on Warming Cabinet - 4 Zones



	■ 589671	■ 589672	■ 589673	■ 589674	■ 589675	■ 589676
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	800	800	800
Electric Power - kW	22.3	22.3	22.3	22.3	22.3	22.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	

Induction Tops on Oven - 4 Zones



	■ 589665	■ 589666	■ 589667	■ 589668	■ 589669	■ 589670
External dim. - mm						
Width	1000	1000	1000	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	800	800	800
Electric Power - kW	25.3	25.3	25.3	25.3	25.3	25.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	

* Wall hanging configuration available with additional accessory

Induction Woks



	■ 589034	■ 589035
External dim. - mm		
Width	500	500
Depth	900	900
Height	250	250
Electric Power - kW	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Induction Woks and Plates



	■ 589038	■ 589040	■ 589042
External dim. - mm			
Width	500	500	500
Depth	900	900	900
Height	250	250	250
Electric Power - kW	10	10	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Wok	fronte	fronte	fronte
Platte	back	back	back

Full Surface Induction Tops on Open Base - H 700



	■ 589043	■ 589046	■ 589049	■ 589052	■ 589055	■ 589058
External dim. - mm						
Width	500	500	500	1000	1000	1000
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	14	14	14	28	28	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Zones	2	2	2	4	4	4
Passthrough base						•

Full Surface Induction Tops on Open Base - H 800



	■ 589354	■ 589357	■ 589360	■ 589363	■ 589366	■ 589369
External dim. - mm						
Width	500	500	500	1000	1000	1000
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	14	14	14	28	28	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Zones	2	2	2	4	4	4
Passthrough base						•

Full Surface Induction Tops on Cupboard Base - H 700



	589054	589057	589060
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	700	700	700
Electric Power - kW	28	28	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Zones	4	4	4

Full Surface Induction Tops on Cupboard Base - H 800



	589365	589368	589371
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	800	800	800
Electric Power - kW	28	28	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Zones	4	4	4

Full Surface Induction Tops on Warming Cabinet - H 700



	589053	589056	589059
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	700	700	700
Electric Power - kW	30	30	30
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Zones	4	4	4

Full Surface Induction Tops on Warming Cabinet - H 800



	589364	589367	589370
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	800	800	800
Electric Power - kW	30	30	30
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	
Zones	4	4	4

Full Surface Induction Tops on Electric Static Oven - H 700



	589585	589586	589603	589604	589587	589605
External dim. - mm						
Width	1200	1200	1200	1200	1200	1200
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Electric Power - kW	33	33	33	33	33	33
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	2-side	2-side
Backsplash		•		•		
Zones	4	4	4	4	4	4
Mixing tap position	left	left	right	right	left	right

Full Surface Induction Tops on Electric Static Oven - H 800



	589588	589589	589606	589607	589590	589608
External dim. - mm						
Width	1200	1200	1200	1200	1200	1200
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Electric Power - kW	33	33	33	33	33	33
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	2-side	2-side
Backsplash		•		•		
Zones	4	4	4	4	4	4
Mixing tap position	left	left	right	right	left	right

Gas Burner Tops - 2 Burners



	589068	589069	589070
External dim. - mm			
Width	500	500	500
Depth	900	900	900
Height	250	250	250
Gas Power - kW	20	20	20
Operating side	1-side	1-side	2-side
Backsplash		•	
Wall hanging *		•	

Gas Burner Tops - 4 and 6 Burners



	589071	589072	589073	589074	589075	589076
External dim. - mm						
Width	1000	1000	1000	1500	1500	1500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Gas Power - kW	40	40	40	60	60	60
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Burners	4	4	4	6	6	6
Wall hanging *		•				

* Wall hanging configuration available with additional accessory

Gas Burner Tops - 2 Burners - Ecoflam



	589079	589080	589081
External dim. - mm			
Width	500	500	500
Depth	900	900	900
Height	250	250	250
Gas Power - kW	20	20	20
Operating side	1-side	1-side	2-side
Backsplash		•	
Wall hanging *		•	

Gas Burner Tops - 4 and 6 Burners - Ecoflam



	589082	589083	589084	589085	589086	589087
External dim. - mm						
Width	1000	1000	1000	1500	1500	1500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Gas Power - kW	40	40	40	60	60	60
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Burners	4	4	4	6	6	6
Wall hanging *		•				

Gas Burner Tops on Gas Static Oven - H 700



	589641	589642	589615
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	700	700	700
Gas Power - kW	47	47	47
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	4	4	4
Passthrough oven			•

Gas Burner Tops on Gas Static Oven - H 800



	589645	589646	589617
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	800	800	800
Gas Power - kW	47	47	47
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	4	4	4
Passthrough oven			•

* Wall hanging configuration available with additional accessory

Gas Burner Tops on Gas Static Oven - Ecoflam - H 700



	589643	589644	589616
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	700	700	700
Gas Power - kW	47	47	47
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	4	4	4
Passthrough oven			•

Gas Burner Tops on Gas Static Oven - Ecoflam - H 800



	589647	589648	589618
External dim. - mm			
Width	1000	1000	1000
Depth	900	900	900
Height	800	800	800
Gas Power - kW	47	47	47
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	4	4	4
Passthrough oven			•

Electric Fry Tops - Smooth Chrome Plate



	589088	589089	589090	589091
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	250	250	250	250
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Wall hanging *		•		•

Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 700



	589532	589533	589534	589535
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 800



	589552	589553	589554	589555
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	800	800	800	800
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Ribbed Chrome Plate



	589096	589097	589098	589099
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	250	250	250	250
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Wall hanging *		•		•

Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 700



	589540	589541	589542	589543
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 800



	589560	589561	589562	589563
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	800	800	800	800
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Electric Fry Tops - Smooth/Ribbed Chrome Plate



	589106	589107
External dim. - mm		
Width	800	800
Depth	900	900
Height	250	250
Electric Power - kW	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding



	589548	589549	589568	589569
External dim. - mm				
Width	800	800	800	800
Depth	900	900	900	900
Height	700	700	800	800
Electric Power - kW	15.3	15.3	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Gas Fry Tops - Smooth Chrome Plate



	589092	589093	589094	589095
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	250	250	250	250
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Gas Fry Tops - Smooth Chrome Plate - Freestanding - H 700



	589536	589537	589538	589539
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	700	700	700	700
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Gas Fry Tops - Smooth Chrome Plate - Freestanding - H 800



	589556	589557	589558	589559
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	800	800	800	800
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Gas Fry Tops - Ribbed Chrome Plate



	589100	589101	589102	589103
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	250	250	250	250
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Wall hanging *		•		•

Gas Fry Tops - Ribbed Chrome Plate - Freestanding - H 700



	589544	589545	589546	589547
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	700	700	700	700
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Gas Fry Tops - Ribbed Chrome Plate - Freestanding - H 800



	589564	589565	589566	589567
External dim. - mm				
Width	400	400	800	800
Depth	900	900	900	900
Height	800	800	800	800
Gas Power - kW	10	10	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Gas Fry Tops - Smooth/Ribbed Chrome Plate



	589110	589111
External dim. - mm		
Width	800	800
Depth	900	900
Height	250	250
Gas Power - kW	20	20
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Gas Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding



	589550	589551	589570	589571
External dim. - mm				
Width	800	800	800	800
Depth	900	900	900	900
Height	700	700	800	800
Gas Power - kW	20	20	20	20
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops



	589126	589127	589130	589131
External dim. - mm				
Width	500	500	1000	1000
Depth	900	900	900	900
Height	250	250	250	250
Electric Power - kW	6	6	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Wall hanging *		•		•

Electric Free-cooking Tops - Freestanding - H 700



	589572	589573	589574	589575
External dim. - mm				
Width	500	500	1000	1000
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	6	6	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Electric Free-cooking Tops - Freestanding - H 800



	589576	589577	589578	589579
External dim. - mm				
Width	500	500	1000	1000
Depth	900	900	900	900
Height	800	800	800	800
Electric Power - kW	6	6	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops on Warming Cabinet



	589707	589708	589709	589710
External dim. - mm				
Width	1000	1000	1000	1000
Depth	900	900	900	900
Height	700	700	800	800
Electric Power - kW	18.3	18.3	18.3	18.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops on Electric Static Oven



	589661	589662	589663	589664
External dim. - mm				
Width	1000	1000	1000	1000
Depth	900	900	900	900
Height	700	700	800	800
Electric Power - kW	21.3	21.3	21.3	21.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Gas Chargrill Tops



	589278	589279	589280	589281	589282	589283
External dim. - mm						
Width	400	400	800	800	1200	1200
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Gas Power - kW	10.5	10.5	21	21	31.5	31.5
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Wall hanging *		•		•		

* Wall hanging configuration available with additional accessory

Electric Bain Marie Tops GN 1/1



	589132	589133	589633	589634	589635	589636
External dim. - mm						
Width	400	400	500	500	500	500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Electric Power - kW	1.5	1.5	1.5	1.5	1.5	1.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Mixing tap position	back	back	left	left	right	right
Wall hanging *		•		•		•

Electric Bain Marie Tops GN 2/1



	589134	589135
External dim. - mm		
Width	800	800
Depth	900	900
Height	250	250
Electric Power - kW	3	3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Mixing tap position	back	back
Wall hanging *		•

Electric Aquacookers - Freestanding - H 700



	589138	589139
External dim. - mm		
Width	400	400
Depth	900	900
Height	700	700
Electric Power - kW	7.5	7.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Electric Aquacookers - Freestanding - H 800



	589377	589378
External dim. - mm		
Width	400	400
Depth	900	900
Height	800	800
Electric Power - kW	7.5	7.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

* Wall hanging configuration available with additional accessory

Electric Multi Braisers GN 1/1 - Freestanding - H 700



	589266	589267
External dim. - mm		
Width	400	400
Depth	900	900
Height	700	700
Electric Power - kW	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Electric Multi Braisers GN 1/1 - Freestanding - H 800



	589435	589436
External dim. - mm		
Width	400	400
Depth	900	900
Height	800	800
Electric Power - kW	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Multi Braisers GN 2/1 - Freestanding - H 700



	589272	589273
External dim. - mm		
Width	800	800
Depth	900	900
Height	700	700
Electric Power - kW	10.2	10.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Electric Multi Braisers GN 2/1 - Freestanding - H 800



	589441	589442
External dim. - mm		
Width	800	800
Depth	900	900
Height	800	800
Electric Power - kW	10.2	10.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

* Wall hanging configuration available with additional accessory

Pasta Cookers - Freestanding - H 700



	589290	589291	589471	589472	589473	589474
External dim. - mm Width Depth Height	 400 900 700	 400 900 700	 400 900 700	 400 900 700	 400 900 700	 400 900 700
Gas Power - kW					11.5	11.5
Electric Power - kW	5	5	6	6		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz		
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Tank capacity - lt	2x5	2x5	20	20	20	20
Wall hanging *				•		•

Pasta Cookers - Freestanding - H 700



	589292	589293	589294	589295
External dim. - mm Width Depth Height	 400 900 700	 400 900 700	 400 900 700	 400 900 700
Gas Power - kW			16.5	16.5
Electric Power - kW	10	10		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz		
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	40	40	40	40
Wall hanging *		•		•

Pasta Cookers - Freestanding - H 800



	589447	589448	589475	589476	589477	589478
External dim. - mm Width Depth Height	 400 900 800	 400 900 800	 400 900 800	 400 900 800	 400 900 800	 400 900 800
Gas Power - kW					11.5	11.5
Electric Power - kW	5	5	6	6		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz		
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Tank capacity - lt	2x5	2x5	20	20	20	20

Pasta Cookers - Freestanding - H 800



	589449	589450	589451	589452
External dim. - mm Width Depth Height	 400 900 800	 400 900 800	 400 900 800	 400 900 800
Gas Power - kW			16.5	16.5
Electric Power - kW	10	10		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz		
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	40	40	40	40

* Wall hanging configuration available with additional accessory

Electric Deep Fat Fryers - Freestanding - H 700



	589296	589297	589298	589299
External dim. - mm				
Width	400	400	400	400
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	5.4	5.4	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	7	7	2x5	2x5

Electric Deep Fat Fryers - Freestanding - H 700



	589498	589499	589300	589301
External dim. - mm				
Width	400	400	500	500
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	10	10	18	18
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	14	14	23	23
Wall hanging *		•		•

Electric Deep Fat Fryers - Freestanding - H 800



	589453	589454	589455	589456
External dim. - mm				
Width	400	400	400	400
Depth	900	900	900	900
Height	800	800	800	800
Electric Power - kW	5.4	5.4	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	7	7	2x5	2x5

Electric Deep Fat Fryers - Freestanding - H 800



	589500	589501	589457	589458
External dim. - mm				
Width	400	400	500	500
Depth	900	900	900	900
Height	800	800	800	800
Electric Power - kW	10	10	18	18
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	14	14	23	23

* Wall hanging configuration available with additional accessory

Gas Deep Fat Fryers - Freestanding - H 700



	589504	589505	589302	589303
External dim. - mm				
Width	400	400	500	500
Depth	900	900	900	900
Height	700	700	700	700
Gas Power - kW	14	14	21	21
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	14	14	23	23
Wall hanging *		•		•

Gas Deep Fat Fryers - Freestanding - H 800



	589506	589507	589459	589460
External dim. - mm				
Width	400	400	500	500
Depth	900	900	900	900
Height	800	800	800	800
Gas Power - kW	14	14	21	21
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	14	14	23	23

Sink Units - Freestanding



	589308	589309	589465	589466
External dim. - mm				
Width	400	400	400	400
Depth	900	900	900	900
Height	700	700	800	800
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

* Wall hanging configuration available with additional accessory

Electric Chip Scuttles



	589142	589143
External dim. - mm		
Width	400	400
Depth	900	900
Height	250	250
Electric Power - kW	1	1
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Wall hanging *		•

Mixing Tap Tops



	589146	589147	589148	589149
External dim. - mm				
Width	200	200	200	200
Depth	900	900	900	900
Height	250	250	250	250
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Lever	•	•		
Knobs			•	•
Wall hanging *		•		•

Mixing Tap Tops - Freestanding - H 700



	589591	589592	589593	589594	589221	589222
External dim. - mm						
Width	200	200	200	200	200	200
Depth	900	900	900	900	900	900
Height	700	700	700	700	700	700
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Electrical connection					230V 1N 50/60Hz	230V 1N 50/60Hz
Electric Power - kW					0.1	0.1
Backsplash		•		•		•
Lever	•	•				
Knobs			•	•		
Automatik					•	•

Mixing Tap Tops - Freestanding - H 800



	589595	589596	589597	589598	589390	589391
External dim. - mm						
Width	200	200	200	200	200	200
Depth	900	900	900	900	900	900
Height	800	800	800	800	800	800
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Electrical connection					230V 1N 50/60Hz	230V 1N 50/60Hz
Electric Power - kW					0.1	0.1
Backsplash		•		•		•
Lever	•	•			•	•
Knobs			•	•		
Automatik					•	•

* Wall hanging configuration available with additional accessory

Closed Work Tops - 100 to 300 mm



	■ 589150	■ 589151	■ 589152	■ 589153	■ 589154	■ 589155
External dim. - mm						
Width	100	100	200	200	300	300
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Backsplash		•		•		•
Wall hanging *		•		•		•

Closed Work Tops - 400 to 600 mm



	■ 589156	■ 589157	■ 589158	■ 589159	■ 589160	■ 589161
External dim. - mm						
Width	400	400	500	500	600	600
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Backsplash		•		•		•
Wall hanging *		•		•		•

Closed Work Tops - 700 to 900 mm



	■ 589162	■ 589163	■ 589164	■ 589165	■ 589166	■ 589167
External dim. - mm						
Width	700	700	800	800	900	900
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Backsplash		•		•		•
Wall hanging *		•		•		•

Closed Work Tops - 1000 to 1500 mm



	■ 589168	■ 589169	■ 589170	■ 589171	■ 589172	■ 589173
External dim. - mm						
Width	1000	1000	1200	1200	1500	1500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250
Backsplash		•		•		•
Wall hanging *		•				

* Wall hanging configuration available with additional accessory

Closed Bases - H 450



	589599	589601	589631
External dim. - mm			
Width	100	200	300
Depth	900	900	900
Height	450	450	450

Open Bases - H 450



	589174	589179	589180	589496	589181
External dim. - mm					
Width	400	500	600	700	800
Depth	900	900	900	900	900
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases - H 450



	589175	589176	589177	589178
External dim. - mm				
Width	900	1000	1200	1500
Depth	900	900	900	900
Height	450	450	450	450
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 2/1	GN 2/1		

Cupboard Bases - H 450



	589182	589183	589184	589186	589185
External dim. - mm					
Width	400	500	600	800	1000
Depth	900	900	900	900	900
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Passthrough Open Bases 500 - 800mm - H 450



	589193	589194	589188	589195
External dim. - mm				
Width	500	600	700	800
Depth	900	900	900	900
Height	450	450	450	450
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Passthrough Open Bases 900 - 1500mm - H 450



	589189	589190	589191	589192
External dim. - mm				
Width	900	1000	1200	1500
Depth	900	900	900	900
Height	450	450	450	450
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 2/1	GN 2/1		

Passthrough Cupboard Bases - H 450



	589196	589197	589201	589199	589200
External dim. - mm					
Width	500	600	800	1000	1200
Depth	900	900	900	900	900
Height	450	450	450	450	450
Operating side	2-side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 2/1
Doors	2	2	4	4	4

Closed Bases - H 550



	589600	589602	589632
External dim. - mm			
Width	100	200	300
Depth	900	900	900
Height	550	550	550

Open Bases - H 550



	589310	589315	589316	589497	589317
External dim. - mm					
Width	400	500	600	700	800
Depth	900	900	900	900	900
Height	550	550	550	550	550
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases - H 550



	589311	589312	589313	589314
External dim. - mm				
Width	900	1000	1200	1500
Depth	900	900	900	900
Height	550	550	550	550
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 2/1	GN 2/1		

Cupboard Bases - H 550



	589318	589319	589320	589322	589321
External dim. - mm					
Width	400	500	600	800	1000
Depth	900	900	900	900	900
Height	550	550	550	550	550
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Passthrough Open Bases - H 550



	589329	589330	589324	589331
External dim. - mm				
Width	500	600	700	800
Depth	900	900	900	900
Height	550	550	550	550
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Passthrough Open Bases - H 550



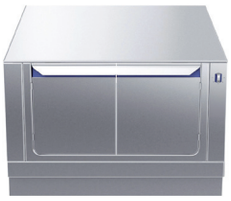
	589325	589326	589327	589328
External dim. - mm				
Width	900	1000	1200	1500
Depth	900	900	900	900
Height	550	550	550	550
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 2/1	GN 2/1		

Passthrough Cupboard Bases - H 550



	589332	589333	589337	589335	589336
External dim. - mm					
Width	500	600	800	1000	1200
Depth	900	900	900	900	900
Height	550	550	550	550	550
Operating side	2-side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 2/1
Doors	2	2	4	4	4

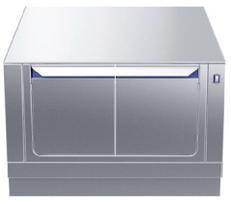
Electric Warming Cabinet Bases - H 450



	589479	589480	589481	589482
External dim. - mm Width Depth Height	 500 900 450	 600 900 450	 800 900 450	 1000 900 450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

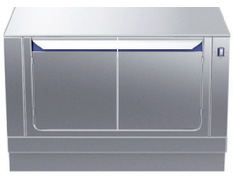
Electric Passthrough Warming Cabinet Bases - H 450



	589483	589484	589485	589486
External dim. - mm Width Depth Height	 500 900 450	 600 900 450	 800 900 450	 1000 900 450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	2	2	4	4

Not for installation below induction, ecotop, solid top and freecooking top units

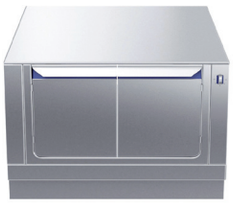
Electric Warming Cabinet Bases - H 550



	589487	589488	589489	589490
External dim. - mm Width Depth Height	 500 900 550	 600 900 550	 800 900 550	 1000 900 550
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

Electric Passthrough Warming Cabinet Bases - H 550



	589491	589492	589493	589494
External dim. - mm Width Depth Height	 500 900 550	 600 900 550	 800 900 550	 1000 900 550
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	2	2	4	4

Not for installation below induction, ecotop, solid top and freecooking top units

Holding Cabinet Base (GN Conform) - H 450



	589467
External dim. - mm	
Width	800
Depth	900
Height	450
Electric Power - kW	4.35
Electrical connection	230V 1N 50Hz
Operating side	1-side
2 Drawers	•

Holding Cabinet Base (GN Conform) - H 550



	589469
External dim. - mm	
Width	800
Depth	900
Height	550
Electric Power - kW	4.35
Electrical connection	230V 1N 50Hz
Operating side	1-side
2 Drawers	•

Electric Static Oven Base



	589609	589610	589611	589612
External dim. - mm				
Width	1000	1000	1000	1000
Depth	900	900	900	900
Height	450	450	550	550
Electric Power - kW	5	5	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Passthrough oven		•		•

Not for installation below induction, ecotop, solid top and freecooking top units

Refrigerated Bases



	589344	589345
External dim. - mm		
Width	1000	1200
Depth	900	900
Height	550	550
Electric Power - kW	0.67	0.76
Electrical connection	230V 1N 50Hz	230V 1N 50Hz
Operating side	1-side	1-side

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Modular 85

Range Overview

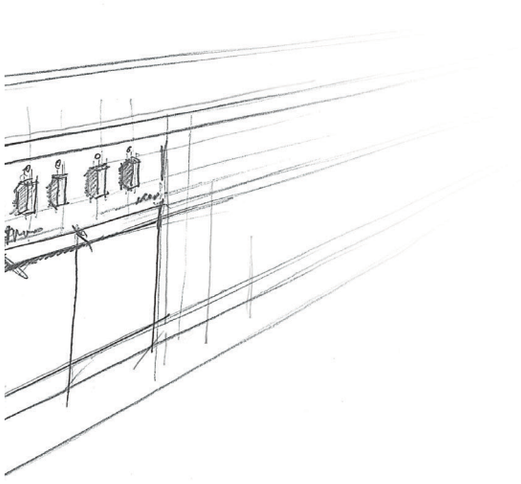


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Full flexible modular cooking line made of:

- **Top units**
  H=250

- **Stand alone units**
  H=700 (body height 700 mm Hygienic)

- **Bases**
  (for installation of top units)
  H=450 (for total body height including top of 700 mm hygienic)

Units can be found in various installation Operating Side configuration:

- **Stand alone one side against the wall operation** (control panel on one side with backsplash on rear of the unit)

Units can be installed on:

- **Feet** (feet can be covered with optional closing stainless steel covering plinths)

- **Stainless steel plinth**
  (200 mm height)

- **On site concrete** or stainless steel plinths

- **Wall/cantilever** configurations with optional factory supplied kit (verify with factory possible configurations)

INDEX

Electric Solid Tops 6
Electric Solid Tops - Freestanding 6
Electric Solid Tops on Warming Cabinet 6
Electric Solid Tops on Oven 7

Gas French Tops 7

Electric Warming Plate Tops 7
Infrared Tops 8

Induction Tops 8
Induction Tops on Warming Cabinet 8
Induction Tops on Oven 9
Induction Wok and Plates 9

Full Surface Induction Tops on Bases 9
Full Surface Induction Tops on Bases - H2 10
Full Surface Induction Tops on Electric Static Oven 10

Gas Burner Tops 10
Gas Burner Tops - Ecoflam 11
Gas Burner Tops on Gas Static Oven 11

Electric Fry Tops - Chrome Plate 11
Electric Fry Tops - Chrome Plate - freestanding 12
Gas Fry Tops - Chrome Plate 12
Gas Fry Tops - Chrome Plate - Freestanding 12

Electric Free-cooking Tops 13
Electric Free-cooking Tops on Warming Cabinet 13
Electric Free-cooking Tops on Oven 13

Gas Chargrill Tops 14

Electric Bain Marie Tops 14
Electric Aquacooker - Freestanding 14

Electric Multi Braisers - Freestanding 14

Pasta Cookers - Freestanding 15

Deep Fat Fryers - Freestanding 15

Electric Chip Scuttle 15

Mixing Tap Units - H 250 15
Mixing Tap Units - H 700 16

Closed Work Tops - 100 to 600 mm 16
Closed Work Tops - 700 to 1500 mm 16

Sink Unit - Freestanding 16

Closed Bases 17
Open Bases 400 - 800 mm 17
Open Bases 900 - 1500 mm 17
Cupboard Bases 17
Open Bases - H2 - 400 - 800 mm 18
Open Bases - H2 - 900 - 1500 mm 18
Cupboard Bases - H2 18

Electric Warming Cabinets 18
Electric Warming Cabinets - H2 19

Holding Cabinet Base 19

Electric Static Oven Base 19

Refrigerated Bases 19

Electric Solid Tops



	588500	588501	588502	588503
External dim. - mm				
Width	500	500	800	800
Depth	850	850	850	850
Height	250	250	250	250
Electric Power - kW	6	6	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	2	2	4	4
Ecotop		•		•
Wall hanging *	•	•	•	•

Electric Solid Tops - Freestanding



	588680	588681	588682	588683
External dim. - mm				
Width	500	500	800	800
Depth	850	850	850	850
Height	700	700	700	700
Electric Power - kW	6	6	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	2	2	4	4
Open base	•	•	•	•
Ecotop		•		•

Electric Solid Tops on Warming Cabinet



	588704	588705	588706	588707
External dim. - mm				
Width	800	800	800	800
Depth	850	850	850	850
Height	700	700	700	700
Electric Power - kW	14.3	14.3	14.3	14.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4	4	4
Hygienic class	H2	H2		
Ecotop		•		•

* Wall hanging configuration available with additional accessory

Electric Solid Tops on Oven



	588694	588695
External dim. - mm		
Width	800	800
Depth	850	850
Height	700	700
Electric Power - kW	17.3	17.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4
Ecotop		•

Gas French Tops



	588504	588690	588684
External dim. - mm			
Width	800	800	800
Depth	850	850	850
Height	250	700	700
Gas Power - kW	10	17	10
Open base			•
Gas oven		•	
Wall hanging *	•		

Electric Warming Plate Tops



	588557	588686
External dim. - mm		
Width	1000	600
Depth	850	850
Height	250	250
Electric Power - kW	0.95	0.55
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz

* Wall hanging configuration available with additional accessory

Infradred Tops



	588505	588506
External dim. - mm		
Width	400	800
Depth	850	850
Height	250	250
Electric Power - kW	8	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	2	4
Wall hanging *	•	•

Toperkennung optional als Zubehör

Induction Tops



	588508	588509
External dim. - mm		
Width	400	800
Depth	850	850
Height	250	250
Electric Power - kW	10	20
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	2	4
Wall hanging *	•	•

Induction Tops on Warming Cabinet



	588698	588703
External dim. - mm		
Width	800	800
Depth	850	850
Height	700	700
Electric Power - kW	22.3	22.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4
Hygienic class		H2

* Wall hanging configuration available with additional accessory

Induction Tops on Oven



	588697
External dim. - mm	
Width	800
Depth	850
Height	700
Electric Power - kW	25.3
Electrical connection	400V 3N 50/60Hz
Zones	4

Induction Wok and Plates



	588511	588512
External dim. - mm		
Width	500	500
Depth	850	850
Height	250	250
Electric Power - kW	5	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	1	2
Wok	1	1 - front
Plate		1 - back

Full Surface Induction Tops on Bases



	588660	588661	588662
External dim. - mm			
Width	1000	1000	1000
Depth	850	850	850
Height	700	700	700
Electric Power - kW	28	30	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4	4
Open base	•		
Warming cabinet		•	
Base with doors			•

Full Surface Induction Tops on Bases - H2



	588514	588517	588518	588519
External dim. - mm				
Width	500	1000	1000	1000
Depth	850	850	850	850
Height	700	700	700	700
Electric Power - kW	14	28	30	28
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	2	4	4	4
Open base	H2	H2		
Warming cabinet			H2	
Base with doors				H2

Full Surface Induction Tops on Electric Static Oven



	588663	588664
External dim. - mm		
Width	1200	1200
Depth	850	850
Height	700	700
Electric Power - kW	33	33
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4
Electric oven	•	•
Mixing tap position	left	right

Gas Burner Tops



	588523	588524	588525
External dim. - mm			
Width	400	800	1200
Depth	850	850	850
Height	250	250	250
Gas Power - kW	14	28	42
Burners	2	4	6
Wall hanging *	•	•	

also available with 10 kW burners

* Wall hanging configuration available with additional accessory

Gas Burner Tops - Ecoflam



	588527	588528	588529
External dim. - mm			
Width	400	800	1200
Depth	850	850	850
Height	250	250	250
Gas Power - kW	14	28	42
Burners	2	4	6
Wall hanging *	•	•	

also available with 10 kW burners

Gas Burner Tops on Gas Static Oven



	588691	588692
External dim. - mm		
Width	800	800
Depth	850	850
Height	700	700
Gas Power - kW	35	35
Ecoflam		•
Zones	4	4

also available with 10 kW burners

Electric Fry Tops - Chrome Plate



	588530	588534	588531	588535	588539
External dim. - mm					
Width	400	400	800	800	800
Depth	850	850	850	850	850
Height	250	250	250	250	250
Electric Power - kW	5.1	5.1	15.3	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Smooth plate	•		•		
Ribbed plate		•		•	
Smooth/ribbed plate					•
Wall hanging *	•	•	•	•	•

* Wall hanging configuration available with additional accessory

Electric Fry Tops - Chrome Plate - freestanding



	588665	588669	588666	588670	588674
External dim. - mm					
Width	400	400	800	800	800
Depth	850	850	850	850	850
Height	700	700	700	700	700
Electric Power - kW	5.1	5.1	15.3	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Smooth plate	•		•		
Ribbed plate		•		•	
Smooth/ribbed plate					•

Gas Fry Tops - Chrome Plate



	588532	588536	588533	588537	588541
External dim. - mm					
Width	400	400	800	800	800
Depth	850	850	850	850	850
Height	250	250	250	250	250
Gas Power - kW	10	10	20	20	20
Smooth plate	•		•		
Ribbed plate		•		•	
Smooth/ribbed plate					•
Wall hanging *	•	•	•	•	•

Gas Fry Tops - Chrome Plate - Freestanding



	588667	588671	588668	588672	588676
External dim. - mm					
Width	400	400	800	800	800
Depth	850	850	850	850	850
Height	700	700	700	700	700
Gas Power - kW	10	10	20	20	20
Smooth plate	•		•		
Ribbed plate		•		•	
Smooth/ribbed plate					•

* Wall hanging configuration available with additional accessory

Electric Free-cooking Tops



	588549	588551	588677	588678
External dim. - mm				
Width	500	800	500	800
Depth	850	850	850	850
Height	250	250	700	700
Electric Power - kW	6	12	6	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Open base			•	•
Wall hanging *	•	•		

Electric Free-cooking Tops on Warming Cabinet



	588708	588709
External dim. - mm		
Width	800	800
Depth	850	850
Height	700	700
Electric Power - kW	14.3	14.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Zones	4	4
Hygienic class	H2	

Electric Free-cooking Tops on Oven



	588696
External dim. - mm	
Width	800
Depth	850
Height	700
Electric Power - kW	17.3
Electrical connection	400V 3N 50/60Hz
Zones	4

* Wall hanging configuration available with additional accessory

Gas Chargrill Tops



	588618	588619	588620
External dim. - mm			
Width	400	800	1200
Depth	850	850	850
Height	250	250	250
Gas Power - kW	10.5	21	31.5
Wall hanging *	•	•	

Electric Bain Marie Tops



	588552	588553
External dim. - mm		
Width	400	800
Depth	850	850
Height	250	250
Electric Power - kW	1.5	3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Capacity	GN 1/1	GN 2/1
Wall hanging *	•	•

Electric Aquacooker - Freestanding



	588554
External dim. - mm	
Width	400
Depth	850
Height	700
Electric Power - kW	7.5
Electrical connection	400V 3N 50/60Hz
Wall hanging *	•

Electric Multi Braisers - Freestanding



	588612	588615
External dim. - mm		
Width	400	800
Depth	850	850
Height	700	700
Electric Power - kW	5	10.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Capacity	GN 1/1	GN 2/1
Wall hanging *	•	•

* Wall hanging configuration available with additional accessory

Pasta Cookers - Freestanding



	588624	588625	588626	588627
External dim. - mm				
Width	400	400	400	400
Depth	850	850	850	850
Height	700	700	700	700
Gas Power - kW			11.5	
Electric Power - kW	5	6		10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz		400V 3N 50/60Hz
Tank capacity - lt	2x5	20	20	40
Wall hanging *		•	•	•

Deep Fat Fryers - Freestanding



	588629	588630	588685	588687	588631	588632
External dim. - mm						
Width	400	400	500	400	500	500
Depth	850	850	850	850	850	850
Height	700	700	700	700	700	700
Gas Power - kW				14		21
Electric Power - kW	5.4	12	10		18	
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz		400V 3N 50/60Hz	
Tank capacity - lt	7	2x5	14	14	23	23
Wall hanging *			•	•	•	•

Electric Chip Scuttle



	588556
External dim. - mm	
Width	400
Depth	850
Height	250
Electric Power - kW	1
Electrical connection	230V 1N 50/60Hz
Wall hanging *	•

Mixing Tap Units



	588710	588711
External dim. - mm		
Width	200	200
Depth	850	800
Height	250	250
Lever	•	
Knobs		•
Wall hanging *	•	•

* Wall hanging configuration available with additional accessory

Mixing Tap Units - Freestanding



	588558	588559	588597
External dim. - mm			
Width	200	200	200
Depth	850	850	850
Height	700	700	700
Electric Power - kW			0.1
Electrical connection			230V 1N 50/60Hz
Lever	•		
Knobs		•	
Automatic			•

Closed Work Tops - 100 to 600 mm



	588560	588561	588562	588563	588564	588565
External dim. - mm						
Width	100	200	300	400	500	600
Depth	850	850	850	850	850	850
Height	250	250	250	250	250	250
Wall hanging *	•	•	•	•	•	•

Closed Work Tops - 700 to 1500 mm



	588566	588567	588568	588569	588570	588571
External dim. - mm						
Width	700	800	900	1000	1200	1500
Depth	850	850	850	850	850	850
Height	250	250	250	250	250	250
Wall hanging *	•	•	•	•		

Sink Unit - Freestanding



	588635
External dim. - mm	
Width	400
Depth	850
Height	700

* Wall hanging configuration available with additional accessory

Closed Bases



	588688	588689	588693
External dim. - mm			
Width	100	200	300
Depth	850	850	850
Height	w450	450	450

Open Bases 400 - 800 mm



	588636	588641	588642	588679	588643
External dim. - mm					
Width	400	500	600	700	800
Depth	850	850	850	850	850
Height	450	450	450	450	450
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases 900 - 1500 mm



	588637	588638	588639	588640
External dim. - mm				
Width	900	1000	1200	1500
Depth	850	850	850	850
Height	450	450	450	450
Capacity	GN 2/1	GN 2/1		

Cupboard Bases



	588644	588645	588646	588648	588647
External dim. - mm					
Width	400	500	600	800	1000
Depth	850	850	850	850	850
Height	450	450	450	450	450
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Open Bases - H2 - 400 - 800 mm



	588572	588577	588578	588659	588579
External dim. - mm					
Width	400	500	600	700	800
Depth	850	850	850	850	850
Height	450	450	450	450	450
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases - H2 - 900 - 1500 mm



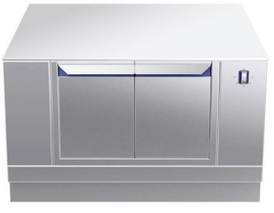
	588573	588574	588575	588576
External dim. - mm				
Width	900	1000	1200	1500
Depth	850	850	850	850
Height	450	450	450	450
Capacity	GN 2/1	GN 2/1		

Cupboard Bases - H2



	588580	588581	588582	588584	588583
External dim. - mm					
Width	400	500	600	800	1000
Depth	850	850	850	850	850
Height	450	450	450	450	450
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Electric Warming Cabinets



	588655	588656	588657	588658
External dim. - mm				
Width	500	600	800	1000
Depth	850	850	850	850
Height	450	450	450	450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

Electric Warming Cabinets - H2



	588651	588652	588653	588654
External dim. - mm				
Width	500	600	800	1000
Depth	850	850	850	850
Height	450	450	450	450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

Holding Cabinet Base (GN Conform)



	588649
External dim. - mm	
Width	800
Depth	850
Height	450
Electric Power - kW	1
Electrical connection	230V 1N 50Hz
Capacity	GN 1/1
Drawers (2)	•

Electric Static Oven Base



	588587
External dim. - mm	
Width	800
Depth	850
Height	450
Electric Power - kW	5
Electrical connection	400V 3N 50/60Hz

Not for installation below induction, ecotop, solid top and freecooking top units

Refrigerated Bases



	588590	588591
External dim. - mm		
Width	1000	1200
Depth	850	850
Height	550	550
Electric Power - kW	0,67	0,76
Electrical connection	230V 1N 50Hz	230V 1N 50Hz
Operating side	1 side	1 side

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Modular 80

Range Overview

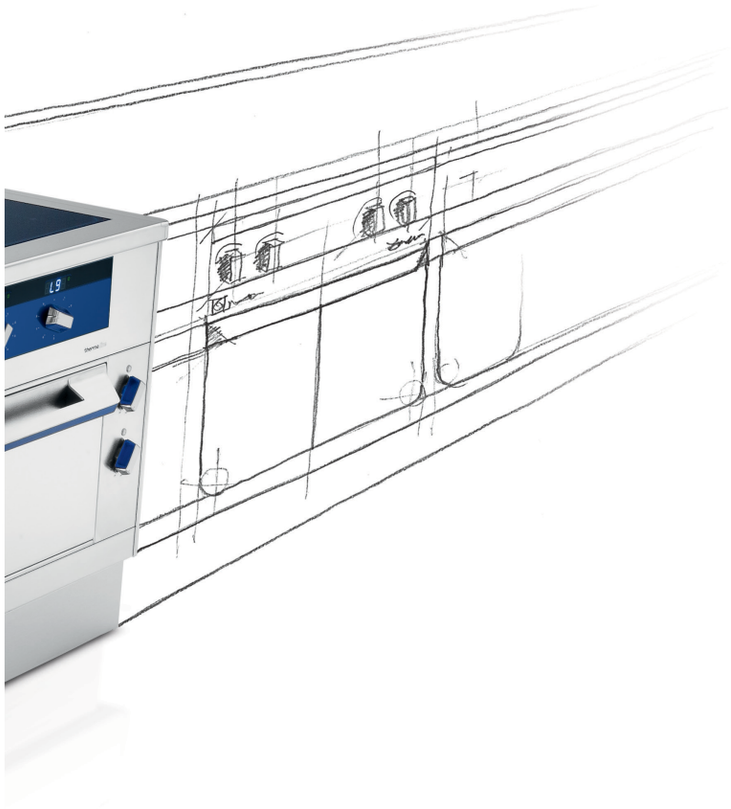


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Full flexible modular cooking line made of:

- **Top units**
  H=250

- **Stand alone units**
  H=700 (body height 700 mm Hygienic)
  H=800 (body height 800 mm)

- **Bases**
  (for installation of top units)
  H=450 (for total body height including top of 700 mm hygienic)
  H=550 (for total body height of 800 mm)

Units can be found in various installation Operating Side configurations:

- **Stand alone one side island operation** (control panel found on one side)

- **Stand alone two side island operation** (control panel found on both side of the units)

- **Stand alone one side against the wall operation** (control panel on one side with backsplash on rear of the unit)

Units can be installed on:

- **Feet** (feet can be covered with optional closing stainless steel covering plinths)

- **Stainless steel plinths**
  (100 mm or 200 mm height)

- **On site concrete** or stainless steel plinths

- **Wall/cantilever** configurations with optional factory supplied kit (verify with factory possible configurations certain units)

INDEX

Electric Solid Tops - 2 Zones 8
Electric Solid Tops - 2 Zones - Freestanding - H 700 8
Electric Solid Tops - 2 Zones - Freestanding - H 800 8
Electric Solid Tops - 4 Zones 8
Electric Solid Tops - 4 Zones - Freestanding - H 700 9
Electric Solid Tops - 4 Zones - Freestanding - H 800 9
Electric Solid Tops on Warming Cabinet - H 700 9
Electric Solid Tops on Warming Cabinet - H 800 9
Electric Solid Tops on Oven - H 700 10
Electric Solid Tops on Oven - H 800 10

Infrared Tops - 2 and 4 Zones 10
Electric Warming Plate Tops 10

Induction Tops - 1 and 2 Zones 11
Induction Tops - 4 Zones 11
Induction Tops on Warming Cabinet - 4 Zones 11
Induction Tops on Oven - 4 Zones 11

Gas Burner Tops - 2 Burners 12
Gas Burner Tops - 4 and 6 Burners 12
Gas Burner Tops - 2 Burners - Ecoflam 12
Gas Burner Tops - 4 and 6 Burners - Ecoflam 12

Electric Fry Tops - Smooth Chrome Plate 13
Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 700 13
Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 800 13
Electric Fry Tops - Ribbed Chrome Plate 13
Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 700 14
Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 800 14
Electric Fry Tops - Smooth/Ribbed Chrome Plate 14
Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding - H 700 14
Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding - H 800 15

Electric Free-cooking Tops 15
Electric Free-cooking Tops - Freestanding - H 700 15
Electric Free-cooking Tops - Freestanding - H 800 15
Electric Free-cooking Tops on Warming Cabinet 16
Electric Free-cooking Tops on Electric Static Oven 16

Electric Bain Marie Tops GN 1/1 16
Electric Bain Marie Tops GN 2/1 16

Electric Aquacookers - Freestanding - H 700 17
Electric Aquacookers - Freestanding - H 800 17

Electric Multi Braisers GN 1/1 - Freestanding - H 700 17
Electric Multi Braisers GN 2/1 - Freestanding - H 700 17
Electric Multi Braisers GN 1/1 - Freestanding - H 800 18
Electric Multi Braisers GN 2/1 - Freestanding - H 800 18

Pasta Cookers - Freestanding - H 700 18
Pasta Cookers - Freestanding - H 800 18

Electric Deep Fat Fryers - Freestanding - H 700 19
Electric Deep Fat Fryers - Freestanding - H 800 19

Electric Chip Scuttles 19

Mixing Tap Tops 19
Mixing Tap Tops - Freestanding - H 700 20
Mixing Tap Tops - Freestanding - H 800 20
Mixing Tap Tops - Freestanding - Automatic Water Refilling 20

Sink Units - Freestanding 20

Closed Work Tops - 100 to 300 mm 21
Closed Work Tops - 400 to 600 mm 21
Closed Work Tops - 700 to 900 mm 21
Closed Work Tops - 1000 to 1500 mm 21
Closed Bases - H 450 22

Open Bases - H 450 22
Open Bases - H 450 22
Cupboard Bases - H 450 22

Passthrough Open Bases 500 - 800mm - H 450 23
Passthrough Open Bases 900 - 1500mm - H 450 23
Passthrough Cupboard Bases - H 450 23

Closed Bases - H 550 24
Open Bases - H 550 24
Open Bases - H 550 24
Cupboard Bases - H 550 24

Passthrough Open Bases - H 550 25
Passthrough Open Bases - H 550 25
Passthrough Cupboard Bases - H 550 25

Electric Warming Cabinet Bases - H 450 26
Electric Passthrough Warming Cabinet Bases - H 450 26
Electric Warming Cabinet Bases - H 550 26
Electric Passthrough Warming Cabinet Bases - H 550 26

Holding Cabinet Base (GN Conform) - H 450 27
Holding Cabinet Base (GN Conform) - H 550 27

Electric Static Oven Base 27

Refrigerated Bases 27

Electric Solid Tops - 2 Zones



	588000	588001	588002	588003	588004	588005
External dim. - mm						
Width	500	500	500	500	500	500
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 2 Zones - Freestanding - H 700



	588338	588339	588340	588341	588342	588343
External dim. - mm						
Width	500	500	500	500	500	500
Depth	800	800	800	800	800	800
Height	700	700	700	700	700	700
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 2 Zones - Freestanding - H 800



	588350	588351	588352	588353	588354	588355
External dim. - mm						
Width	500	500	500	500	500	500
Depth	800	800	800	800	800	800
Height	800	800	800	800	800	800
Electric Power - kW	6	6	6	6	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 4 Zones



	588006	588007	588008	588009	588010	588011
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Electric Power - kW	12	12	12	12	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 4 Zones - Freestanding - H 700



	588344	588345	588346	588347	588348	588349
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	700	700	700	700	700	700
Electric Power - kW	12	12	12	12	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops - 4 Zones - Freestanding - H 800



	588356	588357	588358	588359	588360	588361
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	800	800	800	800	800	800
Electric Power - kW	12	12	12	12	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Warming Cabinet - H 700



	588457	588458	588459	588460	588461	588462
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	700	700	700	700	700	700
Electric Power - kW	14.3	14.3	14.3	14.3	14.3	14.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Warming Cabinet - H 800



	588463	588464	588465	588466	588467	588468
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	800	800	800	800	800	800
Electric Power - kW	14.3	14.3	14.3	14.3	14.3	14.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Oven - H 700



	588411	588412	588413	588414	588415	588416
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	700	700	700	700	700	700
Electric Power - kW	17.3	17.3	17.3	17.3	17.3	17.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Electric Solid Tops on Oven - H 800



	588417	588418	588419	588420	588421	588422
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	800	800	800	800	800	800
Electric Power - kW	17.3	17.3	17.3	17.3	17.3	17.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Ecotop				•	•	•

Infrared Tops - 2 and 4 Zones



	588012	588013	588014	588015	588016	588017
External dim. - mm						
Width	400	400	400	800	800	800
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Electric Power - kW	8	8	8	16	16	16
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Zones	2	2	2	4	4	4

Toperkennung optional als Zubehör

Electric Warming Plate Tops



	588096	588097	588336	588337
External dim. - mm				
Width	1000	1000	600	600
Depth	800	800	800	800
Height	250	250	250	250
Electric Power - kW	0.95	0.95	0.55	0.55
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz

Induction Tops - 1 and 2 Zones



	588019	588020	588021	588025	588026
External dim. - mm					
Width	400	400	400	500	500
Depth	800	800	800	800	800
Height	250	250	250	250	250
Electric Power - kW	10	10	10	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side
Backsplash		•			•
Zones	2	2	2	1	1
Wok				•	•

Induction Tops - 4 Zones



	588022	588023	588024
External dim. - mm			
Width	800	800	800
Depth	800	800	800
Height	250	250	250
Electric Power - kW	20	20	20
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side
Backsplash		•	

Induction Tops on Warming Cabinet - 4 Zones



	588433	588434	588435	588436	588437	588438
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	700	700	700	800	800	800
Electric Power - kW	22,3	22,3	22,3	22,3	22,3	22,3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	

Induction Tops on Oven - 4 Zones



	588427	588428	588429	588430	588431	588432
External dim. - mm						
Width	800	800	800	800	800	800
Depth	800	800	800	800	800	800
Height	700	700	700	800	800	800
Electric Power - kW	25,3	25,3	25,3	25,3	25,3	25,3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	

Gas Burner Tops - 2 Burners



	■ 588036	■ 588037	■ 588038
External dim. - mm			
Width	400	400	400
Depth	800	800	800
Height	250	250	250
Gas Power - kW	14	14	14
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	2	2	2

Gas Burner Tops - 4 and 6 Burners



	■ 588039	■ 588040	■ 588041	■ 588042	■ 588043	■ 588044
External dim. - mm						
Width	800	800	800	1200	1200	1200
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Gas Power - kW	28	28	28	42	42	42
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Burners	4	4	4	6	6	6

Gas Burner Tops - 2 Burners - Ecoflam



	■ 588047	■ 588048	■ 588049
External dim. - mm			
Width	400	400	400
Depth	800	800	800
Height	250	250	250
Gas Power - kW	14	14	14
Operating side	1-side	1-side	2-side
Backsplash		•	
Burners	2	2	2

Gas Burner Tops - 4 and 6 Burners - Ecoflam



	■ 588050	■ 588051	■ 588052	■ 588053	■ 588054	■ 588055
External dim. - mm						
Width	800	800	800	1200	1200	1200
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Gas Power - kW	28	28	28	42	42	42
Operating side	1-side	1-side	2-side	1-side	1-side	2-side
Backsplash		•			•	
Burners	4	4	4	6	6	6

Electric Fry Tops - Smooth Chrome Plate



	588056	588057	588058	588059
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	250	250	250	250
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 700



	588362	588363	588364	588365
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	700	700	700	700
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Smooth Chrome Plate - Freestanding - H 800



	588370	588371	588372	588373
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	800	800	800	800
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Ribbed Chrome Plate



	588064	588065	588066	588067
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	250	250	250	250
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 700



	588366	588367	588368	588369
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	700	700	700	700
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Ribbed Chrome Plate - Freestanding - H 800



	588374	588375	588376	588408
External dim. - mm				
Width	400	400	800	800
Depth	800	800	800	800
Height	800	800	800	800
Electric Power - kW	5.1	5.1	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Fry Tops - Smooth/Ribbed Chrome Plate



	588409	588410
External dim. - mm		
Width	800	800
Depth	800	800
Height	250	250
Electric Power - kW	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding - H 700



	588404	588405
External dim. - mm		
Width	800	800
Depth	800	800
Height	700	700
Electric Power - kW	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Fry Tops - Smooth/Ribbed Chrome Plate - Freestanding - H 800



	588406	588407
External dim. - mm		
Width	800	800
Depth	800	800
Height	800	800
Electric Power - kW	15.3	15.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Free-cooking Tops



	588322	588323	588324	588325
External dim. - mm				
Width	500	500	800	800
Depth	800	800	800	800
Height	250	250	250	250
Electric Power - kW	6	6	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops - Freestanding - H 700



	588378	588379	588380	588381
External dim. - mm				
Width	500	500	800	800
Depth	800	800	800	800
Height	700	700	700	700
Electric Power - kW	6	6	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops - Freestanding - H 800



	588382	588383	588384	588385
External dim. - mm				
Width	500	500	800	800
Depth	800	800	800	800
Height	800	800	800	800
Electric Power - kW	6	6	12	12
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops on Warming Cabinet



	588469	588470	588471	588472
External dim. - mm				
Width	800	800	800	800
Depth	800	800	800	800
Height	700	700	800	800
Electric Power - kW	14.3	14.3	14.3	14.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Free-cooking Tops on Electric Static Oven



	588423	588424	588425	588426
External dim. - mm				
Width	800	800	800	800
Depth	800	800	800	800
Height	700	700	800	800
Electric Power - kW	17.3	17.3	17.3	17.3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Electric Bain Marie Tops GN 1/1



	588086	588087	588400	588401	588402	588403
External dim. - mm						
Width	400	400	500	500	500	500
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Electric Power - kW	1.5	1.5	1.5	1.5	1.5	1.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Mixing tap position	back	back	left	left	right	right

Electric Bain Marie Tops GN 2/1



	588088	588089
External dim. - mm		
Width	800	800
Depth	800	800
Height	250	250
Electric Power - kW	3	3
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•
Mixing tap position	back	back

Electric Aquacookers - Freestanding - H 700



	588090	588091
External dim. - mm		
Width	400	400
Depth	800	800
Height	700	700
Electric Power - kW	7.5	7.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Aquacookers - Freestanding - H 800



	588253	588254
External dim. - mm		
Width	400	400
Depth	800	800
Height	800	800
Electric Power - kW	7.5	7.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Multi Braisers GN 1/1 - Freestanding - H 700



	588183	588184
External dim. - mm		
Width	400	400
Depth	800	800
Height	700	700
Electric Power - kW	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Multi Braisers GN 2/1 - Freestanding - H 700



	588189	588190
External dim. - mm		
Width	800	800
Depth	800	800
Height	700	700
Electric Power - kW	10.2	10.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Multi Braisers GN 1/1 - Freestanding - H 800



	588277	588278
External dim. - mm		
Width	400	400
Depth	800	800
Height	800	800
Electric Power - kW	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Electric Multi Braisers GN 2/1 - Freestanding - H 800



	588283	588284
External dim. - mm		
Width	800	800
Depth	800	800
Height	800	800
Electric Power - kW	10.2	10.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Pasta Cookers - Freestanding - H 700



	588203	588204	588205	588206
External dim. - mm				
Width	400	400	400	400
Depth	800	800	800	800
Height	700	700	700	700
Electric Power - kW	5	5	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	2x5	2x5	20	20

Pasta Cookers - Freestanding - H 800



	588289	588290	588291	588292
External dim. - mm				
Width	400	400	400	400
Depth	800	800	800	800
Height	800	800	800	800
Electric Power - kW	5	5	6	6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Tank capacity - lt	2x5	2x5	20	20

Electric Deep Fat Fryers - Freestanding - H 700



	588209	588210	588211	588212	588328	588329
External dim. - mm						
Width	400	400	400	400	400	400
Depth	800	800	800	800	800	800
Height	700	700	700	700	700	700
Electric Power - kW	5.4	5.4	12	12	10	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Tank capacity - lt	7	7	2x5	2x5	14	14

Electric Deep Fat Fryers - Freestanding - H 800



	588295	588296	588297	588298	588330	588331
External dim. - mm						
Width	400	400	400	400	400	400
Depth	800	800	800	800	800	800
Height	800	800	800	800	800	800
Electric Power - kW	5.4	5.4	12	12	10	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side	1-side	1-side
Backsplash		•		•		•
Tank capacity - lt	7	7	2x5	2x5	14	14

Electric Chip Scuttles



	588094	588095
External dim. - mm		
Width	400	400
Depth	800	800
Height	250	250
Electric Power - kW	1	1
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz
Operating side	1-side	1-side
Backsplash		•

Mixing Tap Tops



	588098	588099	588100	588101
External dim. - mm				
Width	200	200	200	200
Depth	800	800	800	800
Height	250	250	250	250
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Lever	•	•		
Knobs			•	•

Mixing Tap Tops - Freestanding - H 700



	588386	588387	588388	588389
External dim. - mm				
Width	200	200	200	200
Depth	800	800	800	800
Height	700	700	700	700
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Lever	•	•		
Knobs			•	•

Mixing Tap Tops - Freestanding - H 800



	588390	588391	588392	588393
External dim. - mm				
Width	200	200	200	200
Depth	800	800	800	800
Height	800	800	800	800
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•
Lever	•	•		
Knobs			•	•

Mixing Tap Tops - Freestanding - Automatic Water Refilling



	588172	588173	588266	588267
External dim. - mm				
Width	200	200	200	200
Depth	800	800	800	800
Height	700	700	800	800
Electric Power - kW	0.1	0.1	0.1	0.1
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Sink Units - Freestanding



	588213	588214	588299	588300
External dim. - mm				
Width	400	400	400	400
Depth	800	800	800	800
Height	700	700	800	800
Operating side	1-side	1-side	1-side	1-side
Backsplash		•		•

Closed Work Tops - 100 to 300 mm



	■ 588102	■ 588103	■ 588104	■ 588105	■ 588106	■ 588107
External dim. - mm						
Width	100	100	200	200	300	300
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Backsplash		•		•		•

Closed Work Tops - 400 to 600 mm



	■ 588108	■ 588109	■ 588110	■ 588111	■ 588112	■ 588113
External dim. - mm						
Width	400	400	500	500	600	600
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Backsplash		•		•		•

Closed Work Tops - 700 to 900 mm



	■ 588114	■ 588115	■ 588116	■ 588117	■ 588118	■ 588119
External dim. - mm						
Width	700	700	800	800	900	900
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Backsplash		•		•		•

Closed Work Tops - 1000 to 1500 mm



	■ 588120	■ 588121	■ 588122	■ 588123	■ 588124	■ 588125
External dim. - mm						
Width	1000	1000	1200	1200	1500	1500
Depth	800	800	800	800	800	800
Height	250	250	250	250	250	250
Backsplash		•		•		•

Closed Bases - H 450



	588394	588396	588398
External dim. - mm			
Width	100	200	300
Depth	800	800	800
Height	450	450	450

Open Bases - H 450



	588126	588131	588132	588326	588133
External dim. - mm					
Width	400	500	600	700	800
Depth	800	800	800	800	800
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases - H 450



	588127	588128	588129	588130
External dim. - mm				
Width	900	1000	1200	1500
Depth	800	800	800	800
Height	450	450	450	450
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 2/1	GN 2/1		

Cupboard Bases - H 450



	588134	588135	588136	588138	588137
External dim. - mm					
Width	400	500	600	800	1000
Depth	800	800	800	800	800
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Passthrough Open Bases 500 - 800mm - H 450



	588145	588146	588140	588147
External dim. - mm				
Width	500	600	700	800
Depth	800	800	800	800
Height	450	450	450	450
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Passthrough Open Bases 900 - 1500mm - H 450



	588141	588142	588143	588144
External dim. - mm				
Width	900	1000	1200	1500
Depth	800	800	800	800
Height	450	450	450	450
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 2/1	GN 2/1		

Passthrough Cupboard Bases - H 450



	588148	588149	588153	588151	588152
External dim. - mm					
Width	500	600	800	1000	1200
Depth	800	800	800	800	800
Height	450	450	450	450	450
Operating side	2-side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 2/1
Doors	2	2	4	4	4

Closed Bases - H 550



	588395	588397	588399
External dim. - mm			
Width	100	200	300
Depth	800	800	800
Height	550	550	550

Open Bases - H 550



	588215	588220	588221	588327	588222
External dim. - mm					
Width	400	500	600	700	800
Depth	800	800	800	800	800
Height	550	550	550	550	550
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Open Bases - H 550



	588216	588217	588218	588219
External dim. - mm				
Width	900	1000	1200	1500
Depth	800	800	800	800
Height	550	550	550	550
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 2/1	GN 2/1		

Cupboard Bases - H 550



	588223	588224	588225	588227	588226
External dim. - mm					
Width	400	500	600	800	1000
Depth	800	800	800	800	800
Height	550	550	550	550	550
Operating side	1-side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	1	2	2

Passthrough Open Bases - H 550



	588234	588235	588229	588236
External dim. - mm				
Width	500	600	700	800
Depth	800	800	800	800
Height	550	550	550	550
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1

Passthrough Open Bases - H 550



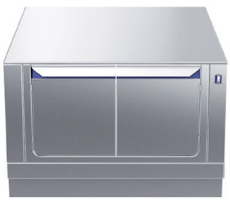
	588230	588231	588232	588233
External dim. - mm				
Width	900	1000	1200	1500
Depth	800	800	800	800
Height	550	550	550	550
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 2/1	GN 2/1		

Passthrough Cupboard Bases - H 550



	588237	588238	588242	588240	588241
External dim. - mm					
Width	500	600	800	1000	1200
Depth	800	800	800	800	800
Height	550	550	550	550	550
Operating side	2-side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1	GN 2/1
Doors	2	2	4	4	4

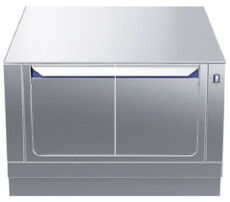
Electric Warming Cabinet Bases - H 450



	588305	588306	588307	588308
External dim. - mm				
Width	500	600	800	1000
Depth	800	800	800	800
Height	450	450	450	450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

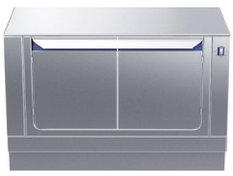
Electric Passthrough Warming Cabinet Bases - H 450



	588309	588310	588311	588312
External dim. - mm				
Width	500	600	800	1000
Depth	800	800	800	800
Height	450	450	450	450
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	2	2	4	4

Not for installation below induction, ecotop, solid top and freecooking top units

Electric Warming Cabinet Bases - H 550



	588313	588314	588315	588316
External dim. - mm				
Width	500	600	800	1000
Depth	800	800	800	800
Height	550	550	550	550
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	1	1	2	2

Not for installation below induction, ecotop, solid top and freecooking top units

Electric Passthrough Warming Cabinet Bases - H 550



	588317	588318	588319	588320
External dim. - mm				
Width	500	600	800	1000
Depth	800	800	800	800
Height	550	550	550	550
Electric Power - kW	1	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	2-side	2-side	2-side	2-side
Capacity	GN 1/1	GN 1/1	GN 2/1	GN 2/1
Doors	2	2	4	4

Not for installation below induction, ecotop, solid top and freecooking top units

Holding Cabinet Base (GN Conform) - H 450



	588301
External dim. - mm	
Width	800
Depth	800
Height	450
Electric Power - kW	1
Electrical connection	230V 1N 50Hz
Operating side	1-side
2 Drawers	•

Holding Cabinet Base (GN Conform) - H 550



	588303
External dim. - mm	
Width	800
Depth	800
Height	550
Electric Power - kW	1
Electrical connection	230V 1N 50Hz
Operating side	1-side
2 Drawers	•

Electric Static Oven Base



	588157	588158	588247	588248
External dim. - mm				
Width	800	800	800	800
Depth	800	800	800	800
Height	450	450	550	550
Electric Power - kW	5	5	5	5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Passthrough oven		•		•

Not for installation below induction, ecotop, solid top and freecooking top units

Refrigerated Bases



	588249	588250
External dim. - mm		
Width	1000	1200
Depth	800	800
Height	550	550
Electric Power - kW	0.67	0.76
Electrical connection	230V 1N 50Hz	230V 1N 50Hz
Operating side	1-side	1-side

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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

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9JEFMU

thermaline

ProThermetic T - Boiling and Braising Pans

Range Overview



Electrolux

thermaline: Swiss Design
delivered around the world
from a world class factory
based in Sursee (CH)
Made for your Excellence



1871 Production, Precision and Tradition
for over 100 years



ProThermetic Tilting units are available in different body height configurations:

- **H=700** (body height 700 mm Hygienic)
- **H=800** (body height 800 mm)
- **H=400** (body height 400 mm for cantilever/wall mounted type installations)

Units can be installed on:

- **Feet** (feet can be covered with optional closing stainless steel covering plinths)
- **Stainless steel plinths** (100 mm or 200 mm height depending on body height)
- **On site concrete** or stainless steel plinths
- **Wall/cantilever** configurations (for 400 mm body height units)
- **Touch screen** LED technology
- **USB** connection
- Step-by-step cooking process with programming of up to **15 cooking phases**
- **IPX6** water protection (for electric, gas and steam-heated appliances)
- Chassis, supporting frame and structure made of **stainless steel** (18/10)

Note:

- **Steam condensation** is standard in all Pressure Braising Pans/ Pressure Skillets

Index

Boiling Pans / Kettles

Electric - 60 lt	6
Electric - 60 lt	6
Electric - 100 and 150 lt	6
Electric - 200 and 300 lt	7
Electric - 400 and 500 lt	7
Electric + Stirrer - 60 lt	7
Electric + Stirrer - 100 and 150 lt	8
Electric + Stirrer - 200 and 300 lt	8
Electric + Stirrer - 400 and 500 lt	8
Gas - 60 and 100 lt	9
Gas - 150 and 300 lt	9
Steam - 60 lt	10
Steam - 100 lt	10
Steam - 150 lt	10
Steam - 200 lt	11
Steam - 300 lt	11
Steam - 400 lt	11
Steam - 500 lt	12
Steam + Stirrer - 60 and 100 lt	12
Steam + Stirrer - 150 lt	12
Steam + Stirrer - 200 and 300 lt	13
Steam + Stirrer - 400 and 500 lt	13

Braising Pans / Skillets

Electric - 60 lt - 800 mm Depth	14
Electric - 60 lt - 850 mm Depth	14
Electric - 60 lt - 900 mm Depth	14
Electric - 90 lt - 800 mm Depth	15
Electric - 90 lt - 850 mm Depth	15
Electric - 90 lt - 900 mm Depth	15
Electric - 90 lt - 800 mm Depth	16
Electric - 90 lt - 850 mm Depth	16
Electric - 90 lt - 900 mm Depth	16
Electric - 100 lt - 800 mm Depth	17
Electric - 100 lt - 850 mm Depth	17
Electric - 100 lt - 900 mm Depth	17
Electric - 170 lt - 900 mm Depth	18

Gas - 60 lt - 900 mm Depth 19
Gas - 90 lt - 900 mm Depth 19
Gas - 100 lt - 900 mm Depth 20
Gas - 170 lt - 900 mm Depth 20

Pressure Braising Pans / Pressure Skillets

Electric - 60 lt - 800 mm Depth 21
Electric - 60 lt - 850 mm Depth 21
Electric - 60 lt - 900 mm Depth 21
Electric - 90 lt - 800 mm Depth 22
Electric - 90 lt - 850 mm Depth 22
Electric - 90 lt - 900 mm Depth 22
Electric - 100 lt - 800 mm Depth 23
Electric - 100 lt - 850 mm Depth 23
Electric - 100 lt - 900 mm Depth 23
Electric - 170 lt - 800 mm Depth 24
Electric - 170 lt - 850 mm Depth 24
Electric - 170 lt - 900 mm Depth 24
Gas - 90 lt - 900 mm Depth 25
Gas - 170 lt - 900 mm Depth 25

Electric Boiling Pans - 60 lt



	586000 PBOT06EAEO	586001 PBOT06EEEO	586002 PBOT06ETEO	586122 PBOT06EBEO	586123 PBOT06EUEO
External dim. - mm					
width	1100	1100	1100	1100	1100
depth	**800**	**800**	**800**	**850**	**850**
height without plinth	700	800	400	700	400
overall height (lid open)	1658	1658	1658	1658	1658
overall depth	908	908	908	908	908
Well capacity - lt	60	60	60	60	60
Electric power - kW	12.2	12.2	12.2	12.2	12.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•	
Wall Mounted			•		•

Electric Boiling Pans - 60 lt



	586003 PBOT06ECEO	586004 PBOT06EGEO	586005 PBOT06EVEO
External dim. - mm			
width	1100	1100	1100
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1756	1756	1756
overall depth	1008	1008	1008
Well capacity - lt	60	60	60
Electric power - kW	12.2	12.2	12.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•		
Wall Mounted			•

Electric Boiling Pans - 100 and 150 lt



	586006 PBOT10ECEO	586007 PBOT10EGEO	586008 PBOT10EVEO	586009 PBOT15ECEO	586010 PBOT15EGEO	586011 PBOT15EVEO
External dim. - mm						
width	1200	1200	1200	1300	1300	1300
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1845	1845	1845
overall depth	1060	1060	1060	1090	1090	1090
Well capacity - lt	100	100	100	150	150	150
Electric power - kW	18.2	18.2	18.2	24.2	24.2	24.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Electric Boiling Pans - 200 and 300 lt



	586012 PBOT20EDEO	586013 PBOT20EHEO	586014 PBOT20EWEO	586015 PBOT30EDEO	586016 PBOT30EHEO	586017 PBOT30EWEO
External dim. - mm						
width	1400	1400	1400	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	2047	2047	2047	2069	2069	2069
overall depth	1234	1234	1234	1278	1278	1278
Well capacity - lt	200	200	200	300	300	300
Electric power - kW	30.2	30.2	30.2	36.2	36.2	36.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Electric Boiling Pans - 400 and 500 lt



	586018 PBOT40EDEO	586019 PBOT40EHEO	586883 PBOT40EWEO	586020 PBOT50EDEO	586021 PBOT50EHEO
External dim. - mm					
width	1500	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	800	700	800
overall height (lid open)	2214	2214	2214	2374	2374
overall depth	1278	1278	1278	1278	1278
Well capacity - lt	400	400	400	500	500
Electric power - kW	48.2	48.2	48.2	48.2	48.2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•	
Wall mounted			•		

Electric Boiling Pans + Stirrer - 60 lt



	586022 PBOT06RCEO	586023 PBOT06RGEO	586024 PBOT06RVEO
External dim. - mm			
width	1100	1100	1100
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1756	1756	1756
overall depth	1008	1008	1008
Well capacity - lt	60	60	60
Electric power - kW	12.5	12.5	12.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•		
Wall Mounted			•

Electric Boiling Pans + Stirrer - 100 and 150 lt



	586025 PBOT10RCEO	586026 PBOT10RGEO	586027 PBOT10RVEO	586028 PBOT15RCEO	586029 PBOT15RGEO	586030 PBOT15RVEO
External dim. - mm						
width	1200	1200	1200	1300	1300	1300
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1845	1845	1845
overall depth	1060	1060	1060	1090	1090	1090
Well capacity - lt	100	100	100	150	150	150
Electric power - kW	18.5	18.5	18.5	24.6	24.6	24.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Electric Boiling Pans + Stirrer - 200 and 300 lt



	586031 PBOT20RDEO	586032 PBOT20RHEO	586033 PBOT20RWEO	586034 PBOT30RDEO	586035 PBOT30RHEO	586036 PBOT30RWEO
External dim. - mm						
width	1400	1400	1400	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	2047	2047	2047	2069	2069	2069
overall depth	1234	1234	1234	1278	1278	1278
Well capacity - lt	200	200	200	300	300	300
Electric power - kW	30.6	30.6	30.6	36.6	36.6	36.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Electric Boiling Pans + Stirrer - 400 and 500 lt



	586037 PBOT40RDEO	586038 PBOT40RHEO	586884 PBOT40RWEO	586039 PBOT50RDEO	586040 PBOT50RHEO
External dim. - mm					
width	1500	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	800	700	800
overall height (lid open)	2214	2214	2214	2374	2374
overall depth	1278	1278	1278	1278	1278
Well capacity - lt	400	400	400	500	500
Electric power - kW	48.6	48.6	48.6	48.6	48.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•	
Wall mounted			•		

Gas Boiling Pans - 60 and 100 lt



	586106 PBOT06GCCO	586107 PBOT06GGCO	586108 PBOT06GVCO	586109 PBOT10GCCO	586110 PBOT10GGCO	586111 PBOT10GVCO
External dim. - mm						
width	1100	1100	1100	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1756	1756	1756
overall depth	1008	1008	1008	1060	1060	1060
Well capacity - lt	60	60	60	100	100	100
Gas Power - kW	15	15	15	21	21	21
Electric power - kW	0.25	0.25	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Gas Boiling Pans - 150 and 300 lt



	586112 PBOT15GDCO	586113 PBOT15GHCO	586114 PBOT15GWCO	586115 PBOT30GDCO	586116 PBOT30GHCO	586117 PBOT30GWCO
External dim. - mm						
width	1300	1300	1300	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1845	1845	1845	2069	2069	2069
overall depth	1090	1090	1090	1278	1278	1278
Well capacity - lt	150	150	150	300	300	300
Gas Power - kW	27	27	27	45	45	45
Electric power - kW	0.25	0.25	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 60 lt



	586045 PBOT06SCCO	586046 PBOT06SGCO	586047 PBOT06SVCO	586048 PBOT06TCCO	586049 PBOT06TGCO	586050 PBOT06TVCO
External dim. - mm						
width	1100	1100	1100	1100	1100	1100
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1756	1756	1756
overall depth	1008	1008	1008	1008	1008	1008
Well capacity - lt	60	60	60	60	60	60
Steam consumption - kg/h	34	34	34	34	34	34
Electric power - kW	0.2	0.2	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve				•	•	•
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 100 lt



	586051 PBOT10SCCO	586052 PBOT10SGCO	586053 PBOT10SVCO	586054 PBOT10TCCO	586055 PBOT10TGCO	586056 PBOT10TVCO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1756	1756	1756
overall depth	1060	1060	1060	1060	1060	1060
Well capacity - lt	100	100	100	100	100	100
Steam consumption - kg/h	46	46	46	46	46	46
Electric power - kW	0.2	0.2	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve				•	•	•
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 150 lt



	586057 PBOT15SCCO	586058 PBOT15SGCO	586059 PBOT15SVCO	586060 PBOT15TCCO	586061 PBOT15TGCO	586062 PBOT15TVCO
External dim. - mm						
width	1300	1300	1300	1300	1300	1300
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1845	1845	1845	1845	1845	1845
overall depth	1090	1090	1090	1090	1090	1090
Well capacity - lt	150	150	150	150	150	150
Steam consumption - kg/h	63	63	63	63	63	63
Electric power - kW	0.2	0.2	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve				•	•	•
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 200 lt



	586063 PBOT20SDCO	586064 PBOT20SHCO	586065 PBOT20SWCO	586066 PBOT20TDCO	586067 PBOT20THCO	586068 PBOT20TWCO
External dim. - mm						
width	1400	1400	1400	1400	1400	1400
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	2047	2047	2047	2047	2047	2047
overall depth	1234	1234	1234	1234	1234	1234
Well capacity - lt	200	200	200	200	200	200
Steam consumption - kg/h	78	78	78	78	78	78
Electric power - kW	0.2	0.2	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve				•	•	•
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 300 lt



	586069 PBOT30SDCO	586070 PBOT30SHCO	586071 PBOT30SWCO	586072 PBOT30TDCO	586073 PBOT30THCO	586074 PBOT30TWCO
External dim. - mm						
width	1500	1500	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	2069	2069	2069	2069	2069	2069
overall depth	1278	1278	1278	1278	1278	1278
Well capacity - lt	300	300	300	300	300	300
Steam consumption - kg/h	101	101	101	101	101	101
Electric power - kW	0.2	0.2	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve				•	•	•
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pans - 400 lt



	586075 PBOT40SDCO	586076 PBOT40SHCO	586077 PBOT40TDCO	586078 PBOT40THCO
External dim. - mm				
width	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	700	800
overall height (lid open)	2214	2214	2214	2214
overall depth	1278	1278	1278	1278
Well capacity - lt	400	400	400	400
Steam consumption - kg/h	118	118	118	118
Electric power - kW	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual control valve			•	•
Hygienic plinth	•		•	

Steam Boiling Pans - 500 lt



	586079 PBOT50SDCO	586080 PBOT50SHCO	586081 PBOT50TDCO	586082 PBOT50THCO
External dim. - mm				
width	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	700	800
overall height (lid open)	2374	2374	2374	2374
overall depth	1278	1278	1278	1278
Well capacity - lt	500	500	500	500
Steam consumption - kg/h	118	118	118	118
Electric power - kW	0.2	0.2	0.2	0.2
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Manual contol valve			•	•
Hygienic plinth	•		•	

Steam Boiling Pan + Stirrer - 60 and 100 lt



	586083 PBOT06QCEO	586084 PBOT06QGEO	586085 PBOT06QVEO	586086 PBOT10QCEO	586087 PBOT10QGEO	586088 PBOT10QVEO
External dim. - mm						
width	1100	1100	1100	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1756	1756	1756	1756	1756	1756
overall depth	1008	1008	1008	1008	1008	1008
Well capacity - lt	60	60	60	100	100	100
Steam consumption - kg/h	34	34	34	46	46	46
Electric power - kW	0.5	0.5	0.5	0.6	0.6	0.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall Mounted			•			•

Steam Boiling Pan + Stirrer - 150 lt



	586089 PBOT15QCEO	586090 PBOT15QGEO	586091 PBOT15QVEO
External dim. - mm			
width	1300	1300	1300
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1845	1845	1845
overall depth	1090	1090	1090
Well capacity - lt	150	150	150
Steam consumption - kg/h	63	63	63
Electric power - kW	0.6	0.6	0.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•		
Wall Mounted			•

Steam Boiling Pan + Stirrer - 200 and 300 lt



	586092 PBOT20QDEO	586093 PBOT20QHEO	586094 PBOT20QWEO	586095 PBOT30QDEO	586096 PBOT30QHEO	586097 PBOT30QWEO
External dim. - mm						
width	1400	1400	1400	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	400	700	800	400
overall height (lid open)	2047	2047	2047	2069	2069	2069
overall depth	1234	1234	1234	1278	1278	1278
Well capacity - lt	200	200	200	300	300	300
Steam consumption - kg/h	78	78	78	101	101	101
Electric power - kW	0.6	0.6	0.6	0.6	0.6	0.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•			•		
Wall mounted			•			•

Steam Boiling Pan + Stirrer - 400 and 500 lt



	586098 PBOT40QDEO	586099 PBOT40QHEO	586100 PBOT50QDEO	586101 PBOT50QHEO
External dim. - mm				
width	1500	1500	1500	1500
depth	**1000**	**1000**	**1000**	**1000**
height without plinth	700	800	700	800
overall height (lid open)	2214	2214	2374	2374
overall depth	1278	1278	1278	1278
Well capacity - lt	400	400	500	500
Steam consumption - kg/h	118	118	118	118
Electric power - kW	0.6	0.6	0.6	0.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Hygienic plinth	•		•	

Electric Braising Pans - 60 lt - 800 mm Depth



	586124 PFET06EAEO	586125 PFET06EEEO	586126 PFET06ETEO
External dim. - mm			
width	1200	1200	1200
depth	**800**	**800**	**800**
height without plinth	700	800	400
overall height (lid open)	1748	1748	1748
overall depth	820	820	820
Well capacity - lt	60	60	60
Well depth - mm	207	207	207
Electric power - kW	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 60 lt - 850 mm Depth



	586190 PFET06EBEO	586191 PFET06EUEO
External dim. - mm		
width	1200	1200
depth	**850**	**850**
height without plinth	700	400
overall height (lid open)	1748	1748
overall depth	850	850
Well capacity - lt	60	60
Well depth - mm	207	207
Electric power - kW	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•
Hygienic plinth	•	
Wall mounted		•
GN conformity	•	•

Electric Braising Pans - 60 lt - 900 mm Depth



	586142 PFET06ECEO	586143 PFET06EGEO	586144 PFET06EVEO
External dim. - mm			
width	1200	1200	1200
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1845	1845	1845
overall depth	920	920	920
Well capacity - lt	60	60	60
Well depth - mm	207	207	207
Electric power - kW	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 80 lt - 800 mm Depth



	586278 PFET08EAEO	586279 PFET08EEEO	586280 PFET08ETEO
External dim. - mm			
width	1400	1400	1400
depth	**800**	**800**	**800**
height without plinth	700	800	400
overall height (lid open)	1748	1748	1748
overall depth	820	820	820
Well capacity - lt	80	80	80
Well depth - mm	237	237	237
Electric power - kW	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•

Electric Braising Pans - 80 lt - 850 mm Depth



	586284 PFET08EBEO	586285 PFET08EUEO
External dim. - mm		
width	1400	1400
depth	**850**	**850**
height without plinth	700	400
overall height (lid open)	1748	1748
overall depth	850	850
Well capacity - lt	80	80
Well depth - mm	237	237
Electric power - kW	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•
Hygienic plinth	•	
Wall mounted		•

Electric Braising Pans - 80 lt - 900 mm Depth



	586281 PFET08ECEO	586282 PFET08EGEO	586283 PFET08EVEO
External dim. - mm			
width	1400	1400	1400
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1845	1845	1845
overall depth	920	920	920
Well capacity - lt	80	80	80
Well depth - mm	237	237	237
Electric power - kW	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•

Electric Braising Pans - 90 lt - 800 mm Depth



	586130 PFET09EAEO	**586131** PFET09EEEO	**586132** PFET09ETEO
External dim. - mm			
width	1200	1200	1200
depth	**800**	**800**	**800**
height without plinth	700	800	400
overall height (lid open)	1748	1748	1748
overall depth	820	820	820
Well capacity - lt	90	90	90
Well depth - mm	237	237	237
Electric power - kW	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 90 lt - 850 mm Depth



	586194 PFET09EBEO	**586195** PFET09EUEO
External dim. - mm		
width	1200	1200
depth	**850**	**850**
height without plinth	700	400
overall height (lid open)	1748	1748
overall depth	850	850
Well capacity - lt	90	90
Well depth - mm	237	237
Electric power - kW	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•
Hygienic plinth	•	
Wall mounted		•
GN conformity	•	•

Electric Braising Pans - 90 lt - 900 mm Depth



	586148 PFET09ECEO	**586149** PFET09EGEO	**586150** PFET09EVEO
External dim. - mm			
width	1200	1200	1200
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1845	1845	1845
overall depth	920	920	920
Well capacity - lt	90	90	90
Well depth - mm	237	237	237
Electric power - kW	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 100 lt - 800 mm Depth



	586136 PFET10EAEO	586137 PFET10EEEO	586138 PFET10ETEO
External dim. - mm			
width	1600	1600	1600
depth	**800**	**800**	**800**
height without plinth	700	800	400
overall height (lid open)	1748	1748	1748
overall depth	820	820	820
Well capacity - lt	100	100	100
Well depth - mm	169	169	169
Electric power - kW	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 100 lt - 850 mm Depth



	586198 PFET10EBEO	586199 PFET10EUEO
External dim. - mm		
width	1600	1600
depth	**850**	**850**
height without plinth	700	400
overall height (lid open)	1748	1748
overall depth	850	850
Well capacity - lt	100	100
Well depth - mm	169	169
Electric power - kW	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•
Hygienic plinth	•	
Wall mounted		•
GN conformity	•	•

Electric Braising Pans - 100 lt - 900 mm Depth



	586154 PFET10ECEO	586155 PFET10EGEO	586156 PFET10EVEO
External dim. - mm			
width	1600	1600	1600
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1845	1845	1845
overall depth	920	920	920
Well capacity - lt	100	100	100
Well depth - mm	169	169	169
Electric power - kW	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Braising Pans - 170 lt - 900 mm Depth



	586160 PFET17ECEO	**586161** PFET17EVEO	**586162** PFET17EGEO
External dim. - mm			
width	1600	1600	1600
depth	**900**	**900**	**900**
height without plinth	700	400	800
overall height (lid open)	1845	1845	1845
overall depth	920	920	920
Well capacity - lt	170	170	170
Well depth - mm	287	287	287
Electric power - kW	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted		•	
GN conformity	•	•	•

Gas Braising Pans - 60 lt - 900 mm Depth



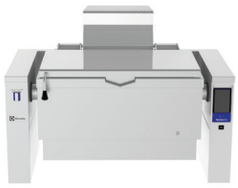
	586166 PFET06GCCO	586167 PFET06GGCO	586168 PFET06GVCO
External dim. - mm			
width	1200	1200	1200
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1865	1865	1865
overall depth	971	971	971
Well capacity - lt	60	60	60
Well depth - mm	207	207	207
Gas power - kW	16	16	16
Electric power - kW	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Gas Braising Pans - 90 lt - 900 mm Depth



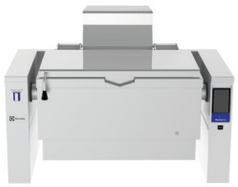
	586172 PFET09GCCO	586173 PFET09GGCO	586174 PFET09GVCO
External dim. - mm			
width	1200	1200	1200
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1865	1865	1865
overall depth	971	971	971
Well capacity - lt	90	90	90
Well depth - mm	237	237	237
Gas power - kW	20	20	20
Electric power - kW	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Gas Braising Pans - 100 lt - 900 mm Depth



	586181 PFET10GCCO	586182 PFET10GGCO	586183 PFET10GVCO
External dim. - mm			
width	1600	1600	1600
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1865	1865	1865
overall depth	971	971	971
Well capacity - lt	100	100	100
Well depth - mm	169	169	169
Gas power - kW	26	26	26
Electric power - kW	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Compound	•	•	•
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Gas Braising Pans - 170 lt - 900 mm Depth



	586187 PFET17GCCO	586188 PFET17GGCO	586189 PFET17GVCO
External dim. - mm			
width	1600	1600	1600
depth	**900**	**900**	**900**
height without plinth	700	800	400
overall height (lid open)	1875	1875	1875
overall depth	971	971	971
Well capacity - lt	170	170	170
Well depth - mm	287	287	287
Gas power - kW	29	29	29
Electric power - kW	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Compound			
Hygienic plinth	•		
Wall mounted			•
GN conformity	•	•	•

Electric Pressure Braising Pans - 60 lt - 800 mm Depth



	586202 PUET06EAEO	586203 PUET06EEEO	586204 PUET06ETEO	586205 PUET06KAEO	586206 PUET06KEEO	586207 PUET06KTEO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**800**	**800**	**800**	**800**	**800**	**800**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	936	936	936	936	936	936
Well capacity - lt	60	60	60	60	60	60
Well depth - mm	196	196	196	196	196	196
Electric power - kW	15.5	15.5	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 60 lt - 850 mm Depth



	586262 PUET06EBEO	586263 PUET06EUEO	586264 PUET06KBEO	586265 PUET06KUEO
External dim. - mm				
width	1200	1200	1200	1200
depth	**850**	**850**	**850**	**850**
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth	936	936	936	936
Well capacity - lt	60	60	60	60
Well depth - mm	196	196	196	196
Electric power - kW	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor			•	•
Hygienic plinth	•		•	
Wall mounted		•		•
GN conformity	•	•	•	•

Electric Pressure Braising Pans - 60 lt - 900 mm Depth



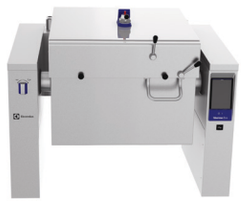
	586226 PUET06ECEO	586227 PUET06EGEO	586228 PUET06EVEO	586229 PUET06KCEO	586230 PUET06KGEO	586231 PUET06KVEO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	952	952	952	952	952	952
Well capacity - lt	60	60	60	60	60	60
Well depth - mm	196	196	196	196	196	196
Electric power - kW	15.5	15.5	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 90 lt - 800 mm Depth



	586208 PUET09EAEO	586209 PUET09EEEO	586210 PUET09ETEO	586211 PUET09KAEO	586212 PUET09KEEO	586213 PUET09KTEO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**800**	**800**	**800**	**800**	**800**	**800**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	936	936	936	936	936	936
Well capacity - lt	90	90	90	90	90	90
Well depth - mm	274	274	274	274	274	274
Electric power - kW	15.5	15.5	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 90 lt - 850 mm Depth



	586266 PUET09EBEO	586267 PUET09EUEO	586268 PUET09KBEO	586269 PUET09KUEO
External dim. - mm				
width	1200	1200	1200	1200
depth	**850**	**850**	**850**	**850**
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth	936	936	936	936
Well capacity - lt	90	90	90	90
Well depth - mm	274	274	274	274
Electric power - kW	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor			•	•
Hygienic plinth	•		•	
Wall mounted		•		•
GN conformity	•	•	•	•

Electric Pressure Braising Pans - 90 lt - 900 mm Depth



	586232 PUET09ECEO	586233 PUET09EGEO	586234 PUET09EVEO	586235 PUET09KCEO	586236 PUET09KGEO	586237 PUET09KVEO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	952	952	952	952	952	952
Well capacity - lt	90	90	90	90	90	90
Well depth - mm	274	274	274	274	274	274
Electric power - kW	15.5	15.5	15.5	15.5	15.5	15.5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 100 lt - 800 mm Depth



	586214 PUET10EAEO	586215 PUET10EEEO	586216 PUET10ETEO	586217 PUET10KAEO	586218 PUET10KEEO	586219 PUET10KTEO
External dim. - mm						
width	1600	1600	1600	1600	1600	1600
depth	**800**	**800**	**800**	**800**	**800**	**800**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	934	934	934	934	934	934
Well capacity - lt	100	100	100	100	100	100
Well depth - mm	209	209	209	209	209	209
Electric power - kW	20.6	20.6	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 100 lt - 850 mm Depth



	586270 PUET10EBEO	586271 PUET10EUEO	586272 PUET10KBEO	586273 PUET10KUEO
External dim. - mm				
width	1600	1600	1600	1600
depth	**850**	**850**	**850**	**850**
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth	934	934	934	934
Well capacity - lt	100	100	100	100
Well depth - mm	209	209	209	209
Electric power - kW	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor			•	•
Hygienic plinth	•		•	
Wall mounted		•		•
GN conformity	•	•	•	•

Electric Pressure Braising Pans - 100 lt - 900 mm Depth



	586238 PUET10ECEO	586239 PUET10EGEO	586240 PUET10EVEO	586241 PUET10KCEO	586242 PUET10KGEO	586243 PUET10KVEO
External dim. - mm						
width	1600	1600	1600	1600	1600	1600
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	950	950	950	950	950	950
Well capacity - lt	100	100	100	100	100	100
Well depth - mm	209	209	209	209	209	209
Electric power - kW	20.6	20.6	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 170 lt - 800 mm Depth



	586220 PUET17EAEO	586221 PUET17EEEO	586222 PUET17ETEO	586223 PUET17KAEO	586224 PUET17KEEO	586225 PUET17KTEO
External dim. - mm						
width	1600	1600	1600	1600	1600	1600
depth	**800**	**800**	**800**	**800**	**800**	**800**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	934	934	934	934	934	934
Well capacity - lt	170	170	170	170	170	170
Well depth - mm	326	326	326	326	326	326
Electric power - kW	20.6	20.6	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Electric Pressure Braising Pans - 170 lt - 850 mm Depth



	586274 PUET17EBEO	586275 PUET17EUEO	586276 PUET17KBEO	586277 PUET17KUEO
External dim. - mm				
width	1600	1600	1600	1600
depth	**850**	**850**	**850**	**850**
height without plinth	700	400	700	400
overall height (lid open)	1791	1791	1791	1791
overall depth	934	934	934	934
Well capacity - lt	170	170	170	170
Well depth - mm	326	326	326	326
Electric power - kW	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor			•	•
Hygienic plinth	•		•	
Wall mounted		•		•
GN conformity	•	•	•	•

Electric Pressure Braising Pans - 170 lt - 900 mm Depth



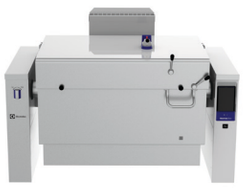
	586244 PUET17ECEO	586245 PUET17EGEO	586246 PUET17EVEO	586247 PUET17KCEO	586248 PUET17KGEO	586249 PUET17KVEO
External dim. - mm						
width	1600	1600	1600	1600	1600	1600
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1791	1791	1791	1791	1791	1791
overall depth	950	950	950	950	950	950
Well capacity - lt	170	170	170	170	170	170
Well depth - mm	326	326	326	326	326	326
Electric power - kW	20.6	20.6	20.6	20.6	20.6	20.6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Gas Pressure Braising Pans - 90 lt - 900 mm Depth



	586250 PUET09GCCO	**586251** PUET09GGCO	**586252** PUET09GVCO	**586253** PUET09LCCO	**586254** PUET09LGCO	**586255** PUET09LVCO
External dim. - mm						
width	1200	1200	1200	1200	1200	1200
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	700	800	400
overall height (lid open)	1789	1789	1789	1789	1789	1789
overall depth	1077	1077	1077	1077	1077	1077
Well capacity - lt	90	90	90	90	90	90
Well depth - mm	274	274	274	274	274	274
Gas Power - kW	18	18	18	18	18	18
Electric power - kW	0.25	0.25	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•			•		
Wall mounted			•			•
GN conformity	•	•	•	•	•	•

Gas Pressure Braising Pans - 170 lt - 900 mm Depth



	586256 PUET17GCCO	**586257** PUET17GGCO	**586258** PUET17GVCO	**586259** PUET17LVCO	**586260** PUET17LCCO	**586261** PUET-17LGCO
External dim. - mm						
width	1600	1600	1600	1600	1600	1600
depth	**900**	**900**	**900**	**900**	**900**	**900**
height without plinth	700	800	400	400	700	800
overall height (lid open)	1789	1789	1789	1789	1789	1789
overall depth	1077	1077	1077	1077	1077	1077
Well capacity - lt	170	170	170	170	170	170
Well depth - mm	326	326	326	326	326	326
Gas Power - kW	29	29	29	29	29	29
Electric power - kW	0.25	0.25	0.25	0.25	0.25	0.25
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz
Core temperature sensor				•	•	•
Hygienic plinth	•				•	
Wall mounted			•	•		
GN conformity	•	•	•	•	•	•

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700**XP** & 900**XP**
Range overview



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Professio
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Performance
Power
eXperienced
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eXcellent
Profitability
eXtraordinary
eXperien
eXemplary
Professional
eXcellent
Productivity
e
Power
eXperienced
eXemplary

Index

700**XP**

Gas Boiling Tops	6
Gas Ranges on Oven (4 burners)	6
Gas Ranges on Oven (6 Burners)	6
Gas Solid Tops	7
Gas Solid Tops and Burners	7
Electric Boiling Tops with Round Plates	7
Electric Boiling Tops with Square Plates	7
Electric Ranges on Oven	8
Electric Solid Tops	8
Infrared Cooking Tops	8
Induction Cooking Tops	8
Induction Cooking Tops - HP	9
Gas Fryers with "V" shape Well	9
Gas Tube Fryers	9
Fryer Tops with "V" shape Well	9
Electric Fryer Tops with Tilting Heating Elements	10
Electric Fryers with "V" shape Well	10
Electric Fryers with Tilting Heating Elements	10
Electric Chip Scuttle Top	10
Pasta Cookers	11
Gas Fry Tops (half module)	11
Gas Fry Tops (full module)	11
Electric Fry Tops (half module)	12
Electric Fry Tops (full module)	12
Electric Fry Tops (full module)	12
Gas Grill Tops - HP	13
Electric Grill Tops - HP	13
Gas Grill Tops	13
Grills	13
Electric Grill Tops	14
Multifunctional Cookers	14
Electric Bain-Marie Tops	15
Tilting Braising Pans	15
Boiling Pans	15
Refrigerated Bases	16
Freezer Base	16
Ambient Worktops	16
Top with Water Column	16
Sink Unit	17
Open Bases	17

900**XP**

Gas Boiling Tops	18
Gas Boiling Tops - HP	18
Gas Boiling Tops - HP	18
Gas Ranges on Convection Oven (4 burners)	18
Gas Ranges on Static Oven (4 Burners)	19
Gas Ranges on Static Oven (6 or 8 Burners)	19
Electric Boiling Tops with Square Plates	19
Electric Ranges with Square Plates on Oven	19
Gas Solid Tops	20
Gas Solid Tops and Burners	20
Hob Cooking Tops	20
Infrared Cooking Tops	20
Induction Cooking Tops	21
Gas Fryers with "V" shape Well	21
Gas Fryers with Electronic Control	21
Gas Fryer with Automatic Cooking Mode	22
Gas Tube Fryers	22
Electric Fryers with "V" shape Well	22
Electric Fryers with Tilting Heating Elements	22
Electric Fryers with Electronic Control	23
Electric Fryer with Automatic Cooking Mode	23
Electric Chip Scuttle Top	24
Pasta Cookers	24
Gas Automatic Pasta Cookers	24
Electric Automatic Pasta Cookers	24
Steam Automatic Pasta Cookers	25
Gas Fry Tops (half module)	25
Gas Fry Tops (full module)	25
Gas Fry Tops - HP	26
Gas Fry Top on Oven (full module)	26
Electric Fry Tops (half module)	26
Electric Fry Tops (full module)	27
Electric Fry Tops (full module)	27
Electric Fry Tops - HP	27
Electric Fry Top on Oven (full module)	28
Gas Grill Tops - HP (Powergrill)	28
Electric Grill Tops - HP (Powergrill)	28
Grills Freestanding	29
Multifunctional Cookers	29

Bain-Marie Tops 30
Gas Tilting Braising Pans (80lt and 100lt) 30
Electric Tilting Braising Pans (80lt and 100lt) 30
Gas Boiling Pans (Cylindrical) 31
Gas Boiling Pans (Cylindrical) 31
Electric Boiling Pans (Cylindrical) 31
Boiling Pans (Rectangular) 32
Ref-freezer Base 32
Refrigerated Base 32
Ambient Worktops 33
Top with Water Column 33
Sink Unit 33
Bases 33

Other non-modular

Electric Fryers 600mm Deep 34

Gas Boiling Tops



	371000	371001	371004	371166	371167	371170
External dim. - mm						
width	400	800	1200	400	800	1200
depth	730	730	730	730	730	730
height	250	250	250	250	250	250
Gas power - kW	11	22	33	11	22	33
Burners - nr/kW	2x5,5	4x5,5	6x5,5	2x5,5	4x5,5	6x5,5
AGA certification				•	•	•

Gas Ranges on Oven (4 burners)



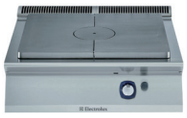
	371002	371003	371168	371169	371125
External dim. - mm					
width	800	800	800	800	800
depth	730	730	730	730	730
height	850	850	850	850	850
Gas power - kW	28	22	28	22	22
Electric power - kW		6		6	6
Burners - nr/kW	4x5,5	4x5,5	4x5,5	4x5,5	4x5,5
Gas static oven	•		•		
Electric static oven		•		•	•
AGA certification			•	•	
Electrical connection		400V 3N 50/60Hz		400V 3N 50/60Hz	**230V 3 50/60Hz**

Gas Ranges on Oven (6 Burners)



	371173	371005	371006	371171	371172
External dim. - mm					
width	900	1200	1200	1200	1200
depth	730	730	730	730	730
height	850	850	850	850	850
Gas power - kW	42	39	33	39	33
Electric power - kW			6		6
Burners - nr/kW	6x5,5	6x5,5	6x5,5	6x5,5	6x5,5
Gas static oven		•		•	
Gas stratified oven	•				
Electric static oven			•		•
Large oven with 2 doors	•				
Open cupboard		•	•	•	•
AGA certification				•	•
Electrical connection			400V 3N 50/60Hz		400V 3N 50/60Hz

Gas Solid Tops



	371007	371008
External dim. - mm		
width	800	800
depth	730	730
height	250	850
Gas power - kW	7	13
Gas static oven		•

Gas Solid Tops and Burners



	371011	371012	371009	371010
External dim. - mm				
width	800	1200	800	1200
depth	730	730	730	730
height	250	250	850	850
Gas power - kW	14,6	25,6	20,6	24
Burners - nr/kW	2x5,5	2x5,5+2x5,5	2x5,5	2x5,5
Gas static oven			•	•
Open cupboard				•

Electric Boiling Tops with Round Plates



	371014	371015	371019	371126	371127
External dim. - mm					
width	400	800	1200	400	800
depth	730	730	730	730	730
height	250	250	250	250	250
Electric power - kW	5,2	10,4	15,6	5,2	10,4
Plates - nr/kW	2x2,6	4x2,6	6x2,6	2x2,6	4x2,6
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Electric Boiling Tops with Square Plates



	371017	371130
External dim. - mm		
width	800	800
depth	730	730
height	250	250
Electric power - kW	10,4	10,4
Plates - nr/kW	4x2,6	4x2,6
Electrical connection	400V 3N 50/60Hz	**230V 3 50/60Hz**

Electric Ranges on Oven



	371016	371128	371018	371129
External dim. - mm				
width	800	800	800	800
depth	730	730	730	730
height	850	850	850	850
Electric power - kW	16,4	16,4	16,4	16,4
Plates - nr/kW	4x2,6	4x2,6	4x2,6	4x2,6
Electric static oven	•	•	•	•
Electrical connection	400V 3N 50/60Hz	**230V 3 50/60Hz**	400V 3N 50/60Hz	**230V 3 50/60Hz**
Round plates	•	•		
Square plates			•	•

Electric Solid Tops



	371027	371028
External dim. - mm		
width	400	800
depth	730	730
height	250	250
Electric power - kW	5	10
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz

Infrared Cooking Tops



	371024	371025	371026	371133	371134
External dim. - mm					
width	400	800	800	400	800
depth	730	730	730	730	730
height	250	250	850	250	250
Electric power - kW	4,4	8,8	14,8	4,4	8,8
Zones - nr/kW	2x2,2	4x2,2	4x2,2	2x2,2	4x2,2
Electric static oven			•		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Induction Cooking Tops



	371020	371021	371131	371132
External dim. - mm				
width	400	800	400	800
depth	730	730	730	730
height	250	250	250	250
Electric power - kW	7	14	7	14
Zones - nr/kW	2x3,5	4x3,5	2x3,5	4x3,5
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Induction Cooking Tops - HP



	371175	371176	371023	371282
External dim. - mm				
width	400	800	800	400
depth	730	730	730	730
height	250	250	250	250
Electric power - kW	10	20	10	5
Zones - nr/kW	2x5	4x5	2x5	1x5
Rear condiment holder			•	
Wok				•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Gas Fryers with "V" shape Well



	371068	371070	371069	371071
External dim. - mm				
width	400	400	800	800
depth	730	730	730	730
height	850	850	850	850
Gas power - kW	7	14	14	28
Wells - nr/lt	1x7	1x15	2x7	2x15
Baskets - nr	1	1	2	2

Gas Tube Fryers



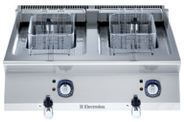
	371072
External dim. - mm	
width	800
depth	730
height	850
Gas power - kW	27,5
Wells - nr/lt	1x34
Baskets - nr	2

Fryer Tops with "V" shape Well



	371075	371076	371140	371141	371066	371067
External dim. - mm						
width	400	800	400	800	400	800
depth	730	730	730	730	730	730
height	250	250	250	250	250	250
Electric power - kW	5,4	10,8	5,4	10,8		
Gas power - kW					7	14
Wells - nr/lt	1x7	2x7	1x7	2x7	1x7	2x7
Baskets - nr	1	2	1	2	1	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**		

Electric Fryer Tops with Tilting Heating Elements



	371074	371079	371080	371139	371142	371143
External dim. - mm width depth height	 400 730 250	 400 730 250	 800 730 250	 400 730 250	 400 730 250	 800 730 250
Electric power - kW	9	8,7	17,4	9	8,7	17,4
Wells - nr/lt	2x5	1x12	2x12	2x5	1x12	2x12lt
Baskets - nr	2	1	2	2	1	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Electric Fryers with "V" shape Well



	371077	371081	371083	371078	371082
External dim. - mm width depth height	 400 730 850	 400 730 850	 400 730 850	 800 730 850	 800 730 850
Electric power - kW	5,4	10	10	10,8	20
Wells - nr/lt	1x7	1x15	1x15	2x7	2x15
Baskets - nr	1	1	2	2	2
Automatic and programmable			•		
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Electric Fryers with Tilting Heating Elements



	371084	371085	371144
External dim. - mm width depth height	 400 730 850	 800 730 850	 800 730 850
Electric power - kW	8,7	17,4	17,4
Wells - nr/lt	1x14	2x14	2x14
Baskets - nr	1	2	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**

Electric Chip Scuttle Top



	371086
External dim. - mm width depth height	 400 730 250
Electric power - kW	1
Wells - nr	1
Electrical connection	230V 1N 50/60Hz

Pasta Cookers



	371090	371091	371098	371100	371099
External dim. - mm					
width	400	800	400	400	800
depth	730	730	730	730	730
height	850	850	850	850	850
Gas power - kW	11,5	23			
Electric power - kW			6	9	12
Wells - nr/lt	1x24,5	2x24,5	1x24,5	1x20	2x24,5
Automatic and programmable				•	
Electrical connection			400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Gas Fry Tops (half module)



	371029	371030	371037
External dim. - mm			
width	400	400	400
depth	730	730	730
height	250	250	250
Cooking surface (wxd) mm	330x540	330x540	330x540
Gas power - kW	7	7	7
Smooth plate	•		•
Ribbed plate		•	
Steel plate	•	•	
Chrome plate			•
Thermostatic control			•

Gas Fry Tops (full module)



	371031	371032	371038	371041
External dim. - mm				
width	800	800	800	800
depth	730	730	730	730
height	250	250	250	250
Cooking surface (wxd) mm	730x540	730x540	730x540	730x540
Gas power - kW	14	14	14	14
Smooth plate	•		•	
Smooth and ribbed plate		•		•
Steel plate	•	•		
Chrome plate			•	•
Thermostatic control			•	•

Electric Fry Tops (half module)



	371184	371185	371193	371192	371198
External dim. - mm width depth height	 400 730 250	 400 730 250	 400 730 250	 400 730 250	 400 730 250
Cooking surface (wxd) mm	330x540	330x540	330x540	330x540	330x540
Electric power - kW	4,5	4,5	4,5	4,5	4,5
Smooth plate	•		•	•	•
Ribbed plate		•			
Steel plate	•	•		•	•
Chrome plate			•		
Horizontal plate				•	
Thermostatic control	•	•	•	•	•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**

Electric Fry Tops (full module)



	371186	371187	371194	371197	371262
External dim. - mm width depth height	 800 730 250	 800 730 250	 800 730 250	 800 730 250	 800 730 250
Cooking surface (wxd) mm	730x540	730x540	730x540	730x540	730x540
Electric power - kW	8,4	8,4	8,4	8,4	8,4
Smooth plate	•		•		
Smooth and ribbed plate		•		•	
Completely ribbed plate					•
Steel plate	•	•			•
Chrome plate			•	•	
Thermostatic control	•	•	•	•	•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Electric Fry Tops (full module)



	371199	371200	371201
External dim. - mm width depth height	 800 730 250	 800 730 250	 800 730 250
Cooking surface (wxd) mm	730x540	730x540	730x540
Electric power - kW	7,8	7,8	7,8
Smooth plate	•		
Smooth and ribbed plate		•	•
Steel plate	•	•	
Chrome plate			•
Thermostatic control	•	•	•
Electrical connection	**230V 3 50/60Hz**	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Gas Grill Tops - HP



	371042	371043
External dim. - mm		
width	400	800
depth	730	730
height	250	250
Cooking surface (wxd) mm	371x472	742x472
Gas Power - kW	7	14
Powergrill	•	•

Electric Grill Tops - HP



	371266	371267	371268	371302	371301	371300
External dim. - mm						
width	400	800	1200	400	800	1200
depth	730	730	730	730	730	730
height	250	250	250	250	250	250
Cooking surface (wxd) mm	345x400	705x400	1065x400	345x400	705x400	1065x400
Well capacity (lt)	4,5	8,8	12	4,5	8,8	12
Electric Power - kW	3,75	7,5	11,25	3,75	7,5	11,25
Electrical connection	415V 3N 50/60Hz	415V 3N 50/60Hz	415V 3N 50/60Hz	230V 3N 50/60Hz	230V 3N 50/60Hz	230V 3N 50/60Hz
Tilting heating elements	•	•	•	•	•	•

Gas Grill Tops



	371044	371045
External dim. - mm		
width	400	800
depth	730	730
height	250	250
Cooking surface (wxd) mm	321x478	641x478
Gas power - kW	7	14
Lavastone	•	•

Grills



	371237	371238	371241	371242
External dim. - mm				
width	400	800	400	800
depth	730	730	730	730
height	850	850	850	850
Cooking surface (wxd) mm	316x478	631x478	316x478	631x478
Gas power - kW	8	16		
Electric power - kW			6	12
Tilting heating elements			•	•
Electrical connection			400V 3N 50/60Hz	400V 3N 50/60Hz

Electric Grill Tops



	371239	371240
External dim. - mm width depth height	 400 730 250	 800 730 250
Cooking surface (wxd) mm	316x478	631x478
Electric power - kW	6	12
Tilting heating elements	•	•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz

Multifunctional Cookers



	371105	371106	371109	371110
External dim. - mm width depth height	 400 730 850	 800 730 850	 400 730 850	 800 730 850
Power supply	Gas	Gas	Electric	Electric
Gas power - kW	7	14		
Electric power - kW			5	10
Well - lt	11	22	11	22
Compound cooking plate	•	•	•	•
Electrical connection			400V 3N 50/60Hz	400V 3N 50/60Hz

Electric Bain-Marie Tops



	371096	371097	371145
External dim. - mm width depth height	 400 730 250	 800 730 250	 800 730 250
Electric power - kW	1,5	3	3
Well capacity	GN1/1	GN2/1	GN2/1
Electrical connection	230V 1N 50/60Hz	400V 3N 50/60Hz	**230V 3** **50/60Hz**

Tilting Braising Pans



	371181	371183
External dim. - mm width depth height	 800 730 850	 800 730 850
Power supply	Gas	Electric
Gas power - kW	16	
Electric power - kW		9,5
Nominal well capacity - lt	60	60
Duomat bottom	•	•
Electrical connection		400V 3N 50/60Hz

Boiling Pans



	371271	371269	371270	371272	371273
External dim. - mm width depth height	 800 730 850	 800 730 850	 800 730 850	 800 730 850	 800 730 850
Power supply	Gas	Gas	Gas	Electric	Electric
Gas power - kW	14	14	14		
Electric power - kW	0,1	0,1	0,1	9,4	9,4
Well - lt	60	60	60	60	60
Direct heating	•				
Indirect heating		•	•	•	•
Automatic jacket refilling			•		•
Automatic jacket depressurization			•		•
Electrical connection	230V 1N 50 Hz	230V 1N 50 Hz	230V 1N 50 Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Refrigerated Bases



	371255	371256	371257	371258	371260	371261
External dim. - mm width depth height	 1200 700 600	 1200 700 600	 1600 700 600	 1600 700 600	 1200 700 600	 1600 700 600
Drawers - nr	2		3		4	6
Doors - nr		2		3		
Temperature - °C	+10 / -2	+10 / -2	+10 / -2	+10 / -2	+10 / -2	+10 / -2
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz
Automatic evaporation	•	•	•	•	•	•

Freezer Base



	371259
External dim. - mm width depth height	 1200 700 600
Drawers - nr	2
Doors - nr	
Temperature - °C	-15 / -20
Electrical connection	230V 1N 50Hz
Automatic evaporation	•

Ambient Worktops



	371115	371116	371117	371118	371119
External dim. - mm width depth height	 200 730 250	 400 730 250	 400 730 250	 800 730 250	 800 730 250
Drawer			•		•

Top with Water Column



	206377
External dim. - mm width depth height	 200 730 250
Digital flow meter	•
Electric power - kW	0,2
Electrical connection	230V 1N 50Hz

Sink Unit



	371214
External dim. - mm	
width	400
depth	730
height	250

Open Bases



	371210	371211	371112	371113	371114
External dim. - mm					
width	200	200	400	800	1200
depth	550	550	550	550	550
height	600	600	600	600	600
Open			•	•	•
Closed	•				
Drawer for bottles		•			

Gas Boiling Tops



	391000	391002	391011	391193
External dim. - mm				
width	400	800	1200	800
depth	930	930	930	930
height	250	250	250	250
Gas power - kW	12	28	44	24
Burners - nr/kW	2x6	1x10+3x6	2x10+4x6	1x7,5+3x5,5
Town gas				•

Gas Boiling Tops - HP



	391001	391003	391012	391192	391194	391196
External dim. - mm						
width	400	800	1200	400	800	1200
depth	930	930	930	930	930	930
height	250	250	250	250	250	250
Gas power - kW	20	40	60	15	30	45
Burners - nr/kW	2x10	4x10	6x10	2x7,5	4x7,5	6x7,5
Town gas				•	•	•
HP models	•	•	•	•	•	•

Gas Boiling Tops - HP



	391024
External dim. - mm	
width	800
depth	930
height	250
Gas power - kW	30
Burners - nr/kW	1x5+1x10 +1x15
HP models	•
Concentric burners	•

Gas Ranges on Convection Oven (4 burners)



	391007	391008	391009
External dim. - mm			
width	800	800	800
depth	930	930	930
height	850	850	850
Gas power - kW	34,5	38,5	50,5
Electric power - kW	0,25	0,25	0,25
Burners - nr/kW	4x6	1x10+3x6	4x10
Gas convection oven	•	•	•
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz

Gas Ranges on Static Oven (4 Burners)



	391004	391005	391006	391010	391195	391164
External dim. - mm						
width	800	800	800	800	800	800
depth	930	930	930	930	930	930
height	850	850	850	850	850	850
Gas power - kW	32,5	36,5	48,5	28	28	28
Electric power - kW				6	6	6
Burners - nr/kW	4x6	1x10+3x6	4x10	1x10+3x6	1x7,5+3x5,5	1x10+3x6
Gas static oven	•	•	•			
Electric static oven				•	•	•
Town gas					•	
Electrical connection				400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**

Gas Ranges on Static Oven (6 or 8 Burners)



	391013	391014	391015	391016	391017
External dim. - mm					
width	1200	1200	1200	1200	1600
depth	930	930	930	930	930
height	850	850	850	850	850
Gas power - kW	52,5	68,5	56	72	73
Burners - nr/kW	2x10+4x6	6x10	2x10+4x6	6x10	2x10+6x6
Gas static oven	•	•			
Large oven			•	•	
Open cupboard	•	•			

Electric Boiling Tops with Square Plates



	391039	391040	391165	391166
External dim. - mm				
width	400	800	400	800
depth	930	930	930	930
height	250	250	250	250
Electric power - kW	8	16	8	16
Plates - nr/kW	2x4	4x4	2x4	4x4
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Electric Ranges with Square Plates on Oven



	391041	391167
External dim. - mm		
width	800	800
depth	930	930
height	850	850
Electric power - kW	22	22
Plates - nr	4x4	4x4
Electric static oven	•	•
Electrical connection	400V 3N 50/60Hz	**230V 3 50/60Hz**

Gas Solid Tops



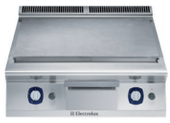
	391018	391019	391214
External dim. - mm			
width	800	800	800
depth	930	930	930
height	250	850	850
Gas power - kW	10,5	19	21
Electric power - kW			0,25
Gas static oven		•	
Gas convection oven			•
Electrical connection			230V 1N 50Hz

Gas Solid Tops and Burners



	391020	391021	391215
External dim. - mm			
width	800	1200	1200
depth	930	930	930
height	850	850	850
Gas power - kW	30	35	37
Electric power - kW			0,25
Burners - nr/kW	1x10+1x6	1x10+1x6	1x10+1x6
Gas static oven	•	•	
Gas convection oven			•
Open cupboard		•	•
Electrical connection			230V 1N 50Hz

Hob Cooking Tops



	391022	391023	391046
External dim. - mm			
width	400	800	400
depth	930	930	930
height	250	250	250
Gas power - kW	8	16	
Electric power - kW			7
Cooking zones - nr	1	2	2
Electrical connection			400V 3N 50/60Hz

Infrared Cooking Tops



	391044	391045	391170
External dim. - mm			
width	400	400	800
depth	930	930	930
height	250	250	250
Electric power - kW	6,8	13,6	13,6
Zones - nr/kW	2x3,4	4x3,4	4x3,4
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**

Induction Cooking Tops



	391277	391278	391168	391169	391353
External dim. - mm					
width	400	800	400	800	400
depth	930	930	930	930	930
height	250	250	250	250	250
Electric power - kW	10	20	10	20	5
Zones - nr/kW	2x5	4x5	2x5	4x5	
Wok					•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**	400V 3N 50/60Hz

Gas Fryers with "V" shape Well



	391077	391331	391078	391332
External dim. - mm				
width	400	400	800	800
depth	930	930	930	930
height	850	850	850	850
Gas power - kW	14	20	28	42
Wells - nr/lt	1x15	1x23	2x15	2x23
Baskets - nr	1	2	2	4

Gas Fryers with Electronic Control



	391333	391334	391335	391375	391376	391377
External dim. - mm						
width	400	400	400	400	400	400
depth	930	930	930	930	930	930
height	1200	1200	1200	1200	1200	1200
Gas power - kW	26	26	26	26	26	26
Electric power - kW	0,1	0,1	0,1	0,1	0,1	0,1
Wells - nr/lt	1x23	1x23	1x23	1x23	1x23	1x23
Baskets - nr	2	2	2	2	2	2
Programmable	•	•	•	•	•	•
Mechanized oil filtering		•	•		•	•
Prearranged for Advanced filtering system		•	•		•	•
Automatic lifting system			•			•
Electrical connection	220/240V 1N 50Hz	220/240V 1N 50Hz	220/240V 1N 50Hz	220V 1N 60Hz	220V 1N 60Hz	220V 1N 60Hz

Gas Fryer with Automatic Cooking Mode



	391343	391379
External dim. - mm width depth height	 400 930 1200	 400 930 1200
Gas power - kW	25	25
Electric power - kW	0,1	0,1
Wells - nr/lt	1x23	1x23
Baskets - nr	2	2
Programmable	•	•
Mechanized oil filtering	•	•
Prearranged for Advanced filtering system	•	•
Automatic lifting system	•	•
Automatic cooking programs	5	5
Electrical connection	220/240V 1N 50Hz	220 1N 60Hz

Gas Tube Fryers



	391084
External dim. - mm width depth height	 800 930 1200
Gas power - kW	19
Wells - nr/lt	1x23
Baskets - nr	2

Electric Fryers with “V” shape Well



	391087	391088	391337	391338	391384	391385
External dim. - mm width depth height	 400 930 850	 800 930 850	 400 930 850	 800 930 850	 400 930 850	 800 930 850
Electric power - kW	10	20	18	36	17,2	34,4
Wells - nr/lt	1x15	2x15	1x23	2x23	1x23	2x23
Baskets - nr	1	2	2	4	2	4
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	380/400V 3N 50/60Hz	380/400V 3N 50/60Hz	415/430V 3N 50/60Hz	415/430V 3N 50/60Hz

Electric Fryers with Tilting Heating Elements



	391094	391095	391178	391179	391311*
External dim. - mm width depth height	 400 930 850	 800 930 850	 400 930 850	 800 930 850	 800 930 850
Electric power - kW	16,5	33	16,5	33	16,5
Wells - nr/lt	1x18	2x18	1x18	2x18	1x18
Baskets - nr	2	4	2	4	2
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**	400V 3N 50/60Hz

* for external oil collecting system

Electric Fryers with Electronic Control



	391339	391340	391341	391386	391387	391388
External dim. - mm width depth height	 400 930 1200	 400 930 1200	 400 930 1200	 400 930 1200	 400 930 1200	 400 930 1200
Electric power - kW	18	18	18	17,2	17,2	17,2
Wells - nr/lt	1x23	1x23	1x23	1x23	1x23	1x23
Baskets - nr	2	2	2	2	2	2
Programmable	•	•	•	•	•	•
Mechanized oil filtering		•	•		•	•
Prearranged for Advanced filtering system		•	•		•	•
Automatic lifting system			•			•
Electrical connection	380/400V 3N 50/60Hz	380/400V 3N 50/60Hz	380/400V 3N 50/60Hz	415/430V 3N 50/60Hz	415/430V 3N 50/60Hz	415/430V 3N 50/60Hz

Electric Fryer with Automatic Cooking Mode



	391345	391390
External dim. - mm width depth height	 400 930 1200	 400 930 1200
Electric power - kW	18	17,2
Wells - nr/lt	1x23	1x23
Baskets - nr	2	2
Programmable	•	•
Mechanized oil filtering	•	•
Prearranged for Advanced filtering system	•	•
Automatic lifting system	•	•
Automatic cooking programs	5	5
Electrical connection	380/400V 3N 50/60Hz	415/430V 3N 50/60Hz

Electric Chip Scuttle Top



	391098
External dim. - mm width depth height	 400 930 250
Electric power - kW	1
Wells - nr	1
Electrical connection	230V 1N 50/60Hz

Pasta Cookers



	391111	391112	391126	391273	391127
External dim. - mm width depth height	 400 930 850	 800 930 850	 400 930 850	 400 930 850	 800 930 850
Gas power - kW	16,5	33			
Electric power - kW			10	10	20
Wells - nr/lt	1x40	2x40	1x40	1x40	2x40
Electrical connection			400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz
Energy saving device*				•	

* Available as optional accessory for all models

Gas Automatic Pasta Cookers



	391113	391115	391116	391114
External dim. - mm width depth height	 800 930 850	 1200 930 850	 1200 930 850	 1600 930 850
Gas power - kW	23	30	30	46
Electric power - kW	0,3	0,3	0,5	0,5
Wells - nr/lt	1x150	1x190	1x190	2x150
Baskets - nr	1	1	2	2
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz

Electric Automatic Pasta Cookers



	391128	391130	391131	391129
External dim. - mm width depth height	 800 930 850	 1200 930 850	 1200 930 850	 1600 930 850
Electric power - kW	15	23	23	30
Wells - nr/lt	1x150	1x190	1x190	2x150
Baskets - nr	1	1	2	2
Electrical connection	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz	400V 3N 50Hz

Steam Automatic Pasta Cookers



	391132	391133
External dim. - mm width depth height	 800 930 850	 1200 930 850
Electric power - kW	0,3	0,5
Wells - nr/lt	1x150	1x190
Baskets - nr	1	2
Electrical connection	230V 1N 50Hz	230V 1N 50Hz

Gas Fry Tops (half module)



	391056	391048	391057	391049	391053
External dim. - mm width depth height	 400 930 250	 400 930 250	 400 930 250	 400 930 250	 400 930 250
Cooking surface (wxd) mm	344x647	344x647	344x647	344x647	344x647
Gas power - kW	8	10	8	10	10
Smooth plate	•	•			•
Ribbed plate			•	•	
Steel plate	•	•	•	•	
Chrome plate					•
Horizontal plate		•			
Thermostatic control		•		•	•

Gas Fry Tops (full module)



	391058	391050	391059	391051	391054	391055
External dim. - mm width depth height	 800 930 250	 800 930 250	 800 930 250	 800 930 250	 800 930 250	 800 930 250
Cooking surface (wxd) mm	744x647	744x647	744x647	744x647	744x647	744x647
Gas power - kW	16	20	16	20	20	20
Smooth plate	•	•			•	
Smooth and ribbed plate			•	•		•
Steel plate	•	•	•	•		
Chrome plate					•	•
Horizontal plate		•				
Thermostatic control		•		•	•	•

Gas Fry Tops - HP



	391061	391062
External dim. - mm width depth height	 1200 930 250	 1200 930 250
Cooking surface (wxd) mm	1170x610	1170x610
Gas power - kW	33	33
Smooth plate	•	
Smooth and ribbed plate		•
Steel plate	•	•
Thermostatic control	•	•

Gas Fry Top on Oven (full module)



	391052	391060
External dim. - mm width depth height	 800 930 850	 800 930 850
Cooking surface (wxd) mm	730x700	730x700
Gas power - kW	28,5	30,5
Electric power - kW		0,25
Smooth and ribbed plate	•	•
Steel plate	•	•
Thermostatic control	•	•
Gas static oven	•	
Gas convection oven		•
Electrical connection		230V 1N 50Hz

Electric Fry Tops (half module)



	391067	391068	391072	391171	391172	391175
External dim. - mm width depth height	 400 930 250	 400 930 250	 400 930 250	 400 930 250	 400 930 250	 400 930 250
Cooking surface (wxd) mm	330x700	330x700	330x700	330x700	330x700	330x700
Electric power - kW	7,5	7,5	7,5	7,5	7,5	7,5
Smooth plate	•		•	•		•
Ribbed plate		•			•	
Steel plate	•	•		•	•	
Chrome plate			•			•
Horizontal plate	•			•		
Thermostatic control	•	•	•	•	•	•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	**230V 3 50/60Hz**	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Electric Fry Tops (full module)



	391069	391070	391073	391074
External dim. - mm width depth height	 800 930 250	 800 930 250	 800 930 250	 800 930 250
Cooking surface (wxd) mm	730x700	730x700	730x700	730x700
Electric power - kW	15	15	15	15
Smooth plate	•		•	
Smooth and ribbed plate		•		•
Steel plate	•	•		
Chrome plate			•	•
Horizontal plate	•			
Thermostatic control	•	•	•	•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Electric Fry Tops (full module)



	391173	391174	391176	391177
External dim. - mm width depth height	 800 930 250	 800 930 250	 800 930 250	 800 930 250
Cooking surface (wxd) mm	730x700	730x700	730x700	730x700
Electric power - kW	15	15	15	15
Smooth plate	•		•	
Smooth and ribbed plate		•		•
Steel plate	•	•		
Chrome plate			•	•
Thermostatic control	•	•	•	•
Electrical connection	**230V 3 50/60Hz**	**230V 3 50/60Hz**	**230V 3 50/60Hz**	**230V 3 50/60Hz**

Electric Fry Tops - HP



	391222	391223
External dim. - mm width depth height	 1200 930 250	 1200 930 250
Cooking surface (wxd) mm	1194x610	1194x610
Electric power - kW	20	20
Smooth plate	•	
Smooth and ribbed plate		•
Steel plate	•	•
Thermostatic control	•	•
Electrical connection	400V 3N 50/60HZ	400V 3N 50/60Hz

Electric Fry Top on Oven (full module)



	391071
External dim. - mm width depth height	 800 930 850
Cooking surface (wxd) mm	730x700
Electric power - kW	21
Smooth and ribbed plate	•
Steel plate	•
Thermostatic control	•
Electric static oven	•
Electrical connection	400V 3N 50/60Hz

Gas Grill Tops - HP (Powergrill)



	391219	391065	391066
External dim. - mm width depth height	 400 930 250	 800 930 250	 1200 930 250
Cooking surface (wxd) mm	371x644	742x644	1113x644
Gas power - kW	10,5	21	31,5
Powergrill	•	•	•

Electric Grill Tops - HP (Powergrill)



	391346	391347	391348	391362	391361	391360
External dim. - mm width depth height	 400 930 250	 800 930 250	 1200 930 250	 400 930 250	 800 930 250	 1200 930 250
Cooking surface (wxd) mm	345x598	705x598	1065x598	345x598	705x598	1065x598
Well capacity (lt)	6,7	13	20	6,7	13	20
Electric power - kW	5,8	11,6	17,4	5,8	11,6	17,4
Electric connection	415V 3N 50/60Hz	415V 3N 50/60Hz	415V 3N 50/60Hz	230V 3N 50/60Hz	230V 3N 50/60Hz	230V 3N 50/60Hz
Powergrill	•	•	•	•	•	•
Tilting heating elements	•	•	•	•	•	•

Grills Freestanding



	391266	391267	391268	391269	391270	391271
External dim. - mm						
width	400	800	400	800	400	800
depth	930	930	930	930	930	930
height	850	850	850	850	850	850
Cooking surface (wxd) mm	316x640	631x640	316x640	631x640	316x640	631x640
Gas power - kW	11	22	10	20		
Electric power - kW					7,5	15
Town gas			•	•		
Tilting heating elements					•	•
Electrical connection					400V 3N 50/60Hz	400V 3N 50/60Hz

Multifunctional Cookers



	391142	391151
External dim. - mm		
width	800	800
depth	930	930
height	850	850
Power supply	Gas	Electric
Gas power - kW	14	
Electric power - kW		10
Well capacity - lt	22	22
Electrical connection		400V 3N 50/60Hz

Bain-Marie Tops



	391109	391110	391124	391125
External dim. - mm width depth height	 400 930 250	 800 930 250	 400 930 250	 800 930 250
Power supply	Gas	Gas	Electric	Electric
Gas power - kW	3	6,2		
Electric power - kW			2,2	4,4
Well capacity	GN1/1+ GN1/3	GN2/1+ 2xGN1/3	GN1/1+ GN1/3	GN2/1+ 2xGN1/3
Electrical connection			230V 1N 50/60Hz	400V 3N 50/60Hz

Gas Tilting Braising Pans (80lt and 100 lt)



	391136	391137	391140	391141
External dim. - mm width depth height	 800 930 850	 800 930 850	 1000 930 850	 1000 930 850
Gas power - kW	21	21	27	27
Electric power - kW	0,25	0,25	0,25	0,25
Nominal well capacity - lt	80	80	100	100
Duomat bottom	•	•	•	•
Motorized lifting		•		•
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz

Electric Tilting Braising Pans (80lt and 100 lt)



	391145	391146	391149	391150
External dim. - mm width depth height	 800 930 850	 800 930 850	 1000 930 850	 1000 930 850
Electric power - kW	13	13	17	17
Nominal well capacity - lt	80	80	100	100
Duomat bottom	•	•	•	•
Motorized lifting		•		•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Gas Boiling Pans (Cylindrical)



	391106	391107	391108	391232	391100	391104
External dim. - mm width depth height	 800 930 850	 800 930 850	 800 930 850	 800 930 850	 800 930 850	 800 930 850
Gas power - kW	21	24	24	14	21	24
Electric power - kW	0,1	0,1	0,1	0,1	0,1	0,1
Well capacity - lt	100	150	150	60	100	150
Direct heating	•	•	•			
Indirect heating				•	•	•
Autoclave			•			•
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz

Gas Boiling Pans (Cylindrical)



	391101	391102	391103
External dim. - mm width depth height	 800 930 850	 800 930 850	 800 930 850
Gas power - kW	21	24	24
Electric power - kW	0,2	0,2	0,2
Well capacity - lt	100	150	150
Indirect heating	•	•	•
Automatic jacket refilling	•		•
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz

Electric Boiling Pans (Cylindrical)



	391117	391118	391119	391120	391121	391122
External dim. - mm width depth height	 800 930 850	 800 930 850	 800 930 850	 800 930 850	 800 930 850	 800 930 850
Electric power - kW	9,4	21,5	21,5	21,5	21,5	21,5
Well capacity - lt	60	100	100	150	150	150
Indirect heating	•	•	•	•	•	•
Automatic jacket refilling			•		•	
Autoclave						•
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

Boiling Pans (Rectangular)



	391105	**391123**
External dim. - mm width depth height	 1200 930 850	 1200 930 850
Power supply	Gas	Electric
Gas power - kW	35	
Electric power - kW	0,05	24
Well capacity - lt	250	250
Indirect heating	•	•
Electrical connection	230V 1N 50/60Hz	400V 3N 50/60Hz

Ref-freezer Base



	727096
External dim. - mm width depth height	 1200 900 600
Drawers - nr/width	2x800mm
Temperature - °C	+8 / -22
Convertible refr/freezer	•
Electrical connection	230V 1 50Hz
Automatic evaporation	•

Refrigerated Base



	391308	**391305**	**391275**
External dim. - mm width depth height	 1200 830 600	 1600 830 600	 1600 830 600
Drawers - nr/width	2x400mm	3x400mm	6x400mm
Temperature - °C	+10 / -2	+10 / -2	+10 / -2
Electrical connection	230V 1 50Hz	230V 1 50Hz	230V 1 50Hz
Automatic evaporation	•	•	•

Ambient Worktops



	391156	391157	391158	391159	391160	391161
External dim. - mm						
width	200	200	400	400	800	800
depth	930	930	930	930	930	930
height	250	250	250	250	250	250
Drawer		•		•		•

Top with Water Column



	206378
External dim. - mm	
width	200
depth	930
height	250
Digital flow meter	•
Electric power - kW	0,2
Electrical connection	230V 1N 50Hz

Sink Unit



	391236	391312
External dim. - mm		
width	400	400
depth	930	930
height	250	250
Ambient GN well		•

Bases



	391152	391153	391154	391155
External dim. - mm				
width	200	400	800	1200
depth	785	785	785	785
height	600	600	600	600
Open		•	•	•
Drawer for bottles	•			

Electric Fryers 600mm Deep



	285561	285562	285563	285564
External dim. - mm width depth height	 200 600 850	 200 600 850	 200 600 850	 200 600 850
Electric power - kW	7,4	7,4	7,4	7,4
Well - nr/lt	1x9	1x9	1x9	1x9
Baskets - nr	1	1	1	1
Eco mode	•	•	•	•
Oil pump		•		•
Tilting heating elements	•	•	•	•
Reversible door	•	•	•	•
Warning led	•	•	•	•
Electrical connection	240V 1 50/60Hz	240V 1 50/60Hz	**415V 3 50/60Hz**	**415V 3 50/60Hz**

The 600mm Deep Electric Fryers are an ideal complement to any kitchen providing high efficiency, optimal cooking performance and superior quality of the fried food in a small footprint.

206390	Basket for 9 lt fryer (included)
206393	Stainless steel oil collectig filter (included)
206392	Fabric oil collecting filter (optional)
206391	Connecting strip for 9 lt fryer (optional)
206394	Perforated fish plate for 9 lt fryer (optional)
206438	Kit with 2 support bars and junction plates to mount together 2 fryers 200 mm wide using 4 feet
206439	Kit with 2 support bars and junction plates to mount together 3 fryers 200 mm wide using 4 feet
206440	Kit with 2 support bars and junction plates to mount together 4 fryers 200 mm wide using 4 feet

Share more of our thinking at **www.electrolux.com/professional**

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9JEFRU



Electrolux PROFESSIONAL

SkyLine



Range Overview

SkyLine ovens and blast chillers

Index

SkyLine Premium^{S} Combi Boiler Oven 5

SkyLine Premium Combi Boiler Oven 18

SkyLine Pro^{S} Combi Boilerless Oven 25

SkyLine Pro Combi Boilerless Oven 32

SkyLine Chill^{S} 39

SkyLine Premium^{S}

Touch panel

Boiler



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.

101 humidity settings

Add variety to your cooking with 101 humidity settings from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.

OnE connectivity ready

SkyLine Premium^{S} connectivity gives real time access to your appliance from any smart device.

Green Version

Triple-glass door reduces energy consumption thanks to higher insulation.

Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

6-sensor probe as standard

Precise measurement of the exact core temperature of your food.

Lambda sensor as standard

Precise real-time measurement and control over the humidity in the Oven chamber.

An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^{S} Ovens and SkyLine Chill^{S} and viceversa. The appliances guide you through the Cook&Chill process.

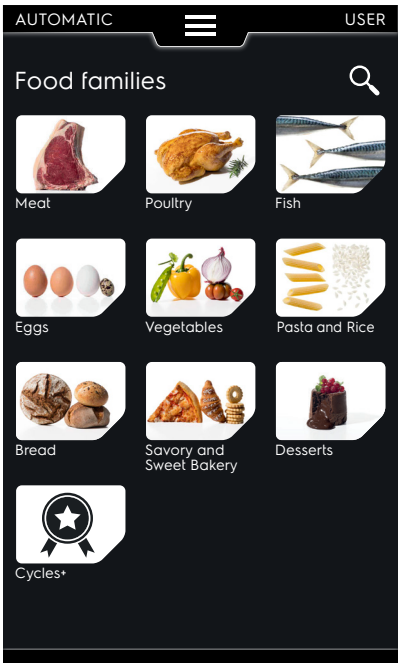
Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks. **Plan-n-Save** organizes your loads in the most time- and energy-efficient way possible.

FIRST in the industry **for Plan-n-Save**

SkyClean

Cut your cleaning costs up to 15%. Flawless cleaning results, **green functions** and **automatic boiler descaling**. Flexibile choice of 3 different chemicals to serve you better: **solid, liquid or 85% biodegradable enzymatic.**



OptiFlow | Sky Hub | Lambda sensor | Sky Clean | Sky Duo | Human-Centered Design | Green Spirit | FIRST in the industry

SkyLine Premium^{S} Combi Boiler Oven

Touch 6GN1/1 electric - Green Version



	229720	229740	229700	229710	229726
Number of grids	6	6	5	6	6
Runner pitch - mm	67	67	85	67	67
External dimensions - mm					
width	867	867	867	867	867
depth	775	775	775	775	775
height	808	808	808	808	808
Electric power - kW	11	11	11	11	11
Electric amperage - A	16,3	16,3	16,3	28,6	16,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•			
Left hinged door					•
3-glass door	•	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven

Touch 6GN1/1 electric



	217720	217750	217700	217710	217726	227750
Number of grids	6	6	5	6	6	5
Runner pitch - mm	67	67	85	67	67	80
External dimensions - mm						
width	867	867	867	867	867	867
depth	775	775	775	775	775	775
height	808	808	808	808	808	808
Electric power - kW	11	11	11	11	11	11
Electric amperage - A	16,3	16,3	16,3	28,6	16,3	16,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•				
Left hinged door					•	
Bakery (400x600 mm)						•

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN2/1 electric - Green Version



	229721	229741	229711	229727
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	808	808	808	808
Electric power - kW	21,4	21,4	21,4	21,4
Electric amperage - A	30.5	30.5	55,7	31,9
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•		
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN2/1 electric



	217721	217751	217711	217727
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	808	808	808	808
Electric power - kW	21,4	21,4	21,4	21,4
Electric amperage - A	31,9	31,9	55,7	31,9
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•		
Left hinged door				•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN1/1 electric - Green Version



	229722	229742	229702	229712	229728
Number of grids	10	10	8	10	10
Runner pitch - mm	67	67	85	67	67
External dimensions - mm					
width	867	867	867	867	867
depth	775	775	775	775	775
height	1058	1058	1058	1058	1058
Electric power - kW	19	19	19	19	19
Electric amperage - A	28,3	28,3	28,3	49,5	28,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•			
Left hinged door					•
3-glass door	•	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN1/1 electric



	217722	217752	217702	217712	217728	227752
Number of grids	10	10	8	10	10	8
Runner pitch - mm	67	67	85	67	67	80
External dimensions - mm						
width	867	867	867	867	867	867
depth	775	775	775	775	775	775
height	1058	1058	1058	1058	1058	1058
Electric power - kW	19	19	19	19	19	19
Electric amperage - A	28,3	28,3	28,3	49,5	28,3	28,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•				
Left hinged door					•	
Bakery (400x600 mm)						•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN2/1 electric - Green Version



	229723	229743	229713	229729
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	1058	1058	1058	1058
Electric power - kW	37,4	37,4	37,4	37,4
Electric amperage - A	55,8	55,8	97,6	55,8
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•		
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN2/1 electric



	217723	217753	217713	217729
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	1058	1058	1058	1058
Electric power - kW	37,4	37,4	37,4	37,4
Electric amperage - A	55,9	55,8	97,6	55,9
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•		
Left hinged door				•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN1/1 electric - Green Version



	229724	229744	229704	229714
Number of grids	20	20	16	20
Runner pitch - mm	63	63	84	63
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Electric power - kW	37,7	37,7	37,7	37,7
Electric amperage - A	56,2	56,2	56,2	98,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•		
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN1/1 electric



	217724	217754	217704	217714	237054
Number of grids	20	20	16	20	16
Runner pitch - mm	63	63	84	63	80
External dimensions - mm					
width	911	911	911	911	911
depth	865	865	865	865	865
height	1794	1794	1794	1794	1794
Electric power - kW	37,7	37,7	37,7	37,7	37,7
Electric amperage - A	56,2	56,2	56,2	98,3	56,2
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Boiler AISI 316L		•			
Bakery (400x600 mm)					•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN2/1 electric - Green Version



	229725	229745	229715
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Electric power - kW	65,4	65,4	65,4
Electric amperage - A	97,6	97,6	170,8
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•	
3-glass door	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN2/1 electric



	217725	217755	217715
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Electric power - kW	65,4	65,4	65,4
Electric amperage - A	97,6	97,6	170,8
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•	

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN1/1 gas - Green Version



	229760	229790	229770	229766
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Gas power - kW	19	19	19	19
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN1/1 gas



	217780	225760	217790	217760	217786	227780
Number of grids	6	6	6	6	6	5
Runner pitch - mm	67	67	67	67	67	80
External dimensions - mm						
width	867	867	867	867	867	867
depth	775	775	775	775	775	775
height	808	808	808	808	808	808
Gas power - kW	19	19	19	19	19	19
Electric power - kW	1,1	1,1	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•			
Left hinged door					•	
Bakery (400x600 mm)						•
LPG gas				•		

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN2/1 gas - Green Version



	229761	229791	229771	229767
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	808	808	808	808
Gas power - kW	32	32	32	32
Electric power - kW	1,5	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 6GN2/1 gas



	217781	225761	217791	217761	217787
Number of grids	6	6	6	6	6
Runner pitch - mm	67	67	67	67	67
External dimensions - mm					
width	1090	1090	1090	1090	1090
depth	971	971	971	971	971
height	808	808	808	808	808
Gas power - kW	32	32	32	32	32
Electric power - kW	1,5	1,5	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•		
Left hinged door					•
LPG gas				•	

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN1/1 gas - Green Version



	229762	229792	229772	229768
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Gas power - kW	31	31	31	31
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN1/1 gas



	217782	225762	217792	217762	217788	227782
Number of grids	10	10	10	10	10	8
Runner pitch - mm	67	67	67	67	67	80
External dimensions - mm						
width	867	867	867	867	867	867
depth	775	775	775	775	775	775
height	1058	1058	1058	1058	1058	1058
Gas power - kW	31	31	31	31	31	31
Electric power - kW	1,1	1,1	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•			
Left hinged door					•	
Bakery (400x600 mm)						•
LPG gas				•		

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN2/1 gas - Green Version



	229763	229793	229773	229769
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	1058	1058	1058	1058
Gas power - kW	47	47	47	47
Electric power - kW	1,5	1,5	1,5	1,5
Electric amperage - A	6,5	6,5	6,5	6,5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
Left hinged door				•
3-glass door	•	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 10GN2/1 gas



	217783	225763	217793	217763	217789
Number of grids	10	10	10	10	10
Runner pitch - mm	67	67	67	67	67
External dimensions - mm					
width	1090	1090	1090	1090	1090
depth	971	971	971	971	971
height	1058	1058	1058	1058	1058
Gas power - kW	47	47	47	47	47
Electric power - kW	1,5	1,5	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•		
Left hinged door					•
LPG gas				•	

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN1/1 gas - Green Version



	229764	229794	229774
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	911	911	911
depth	865	865	865
height	1794	1794	1794
Gas power - kW	54	54	54
Electric power - kW	1,8	1,8	1,8
Electric amperage - A	8,1	8,1	8,1
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•
3-glass door	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN1/1 gas



	217784	225764	217794	217764	237064
Number of grids	20	20	20	20	20
Runner pitch - mm	63	63	63	63	63
External dimensions - mm					
width	911	911	911	911	911
depth	865	865	865	865	865
height	1794	1794	1794	1794	1794
Gas power - kW	54	54	54	54	54
Electric power - kW	1,8	1,8	1,8	1,8	1,8
Electric amperage - A	8,1	8,1	8,1	8,1	8,1
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•		
Bakery (400x600 mm)					•
LPG gas				•	

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN2/1 gas - Green Version



	229765	229795	229775
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Gas power - kW	100	100	100
Electric power - kW	2,5	2,5	2,5
Electric amperage - A	11,3	11,3	11,3
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•
3-glass door	•	•	•

SkyLine Premium^{S} Combi Boiler Oven
Touch 20GN2/1 gas



	217785	225765	217795	217765
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dimensions - mm				
width	1162	1162	1162	1162
depth	1067	1067	1067	1067
height	1794	1794	1794	1794
Gas power - kW	100	100	100	100
Electric power - kW	2,5	2,5	2,5	2,5
Electric amperage - A	11,3	11,3	11,3	11,3
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
LPG gas				•

SkyLine Premium

Digital panel

Boiler



Digital panel

Digital panel with unique light-guided selection simplifies every task.

11 humidity settings

Add variety to your cooking with **11 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.

OnE connectivity ready

SkyLine Premium connectivity gives **real time access** to your appliance from any smart device.

Program mode

Save and share your programs via USB or OnE connectivity. 100 free programs and 4 cooking phases.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

Food core temperature control probe

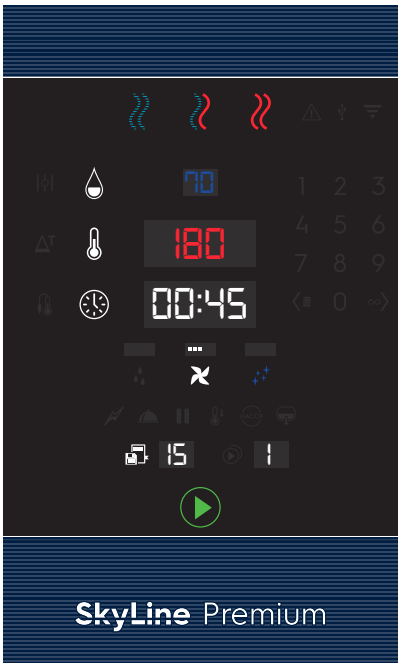
Exact temperature reading with single sensor probe and for extra precision choose the optional **6-sensor probe**.

Lambda sensor as standard

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

SkyClean

Flawless cleaning results and **integrated boiler descaling.** Flexible choice of 3 different chemicals to serve you better: **solid, liquid or 85% biodegradable enzymatic.**



OptiFlow | Lambda sensor | Sky Clean | Human-Centered Design | FIRST in the industry

SkyLine Premium Combi Boiler Oven
Digital 6GN1/1 electric



	217820	217850	217800	217810
Number of grids	6	6	5	6
Runner pitch - mm	67	67	85	67
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Electric power - kW	11	11	11	11
Electric amperage - A	16,3	16,3	16,3	28,6
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•		

SkyLine Premium Combi Boiler Oven
Digital 6GN2/1 electric



	217821	217851	217811
Number of grids	6	6	6
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	808	808	808
Electric power - kW	21,4	21,4	21,4
Electric amperage - A	31,9	31,9	55,7
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•	

SkyLine Premium Combi Boiler Oven
Digital 10GN1/1 electric



	217822	217852	217802	217812
Number of grids	10	10	8	10
Runner pitch - mm	67	67	85	67
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Electric power - kW	19	19	19	19
Electric amperage - A	28,3	28,3	28,3	49,5
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•		

SkyLine Premium Combi Boiler Oven
Digital 10GN2/1 electric



	217823	217853	217813
Number of grids	10	10	10
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	1058	1058	1058
Electric power - kW	37,4	37,4	37,4
Electric amperage - A	55,8	55,8	97,6
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•	

SkyLine Premium Combi Boiler Oven
Digital 20GN1/1 electric



	217824	217854	217804	217814
Number of grids	20	20	16	20
Runner pitch - mm	63	63	84	63
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Electric power - kW	37,7	37,7	37,7	37,7
Electric amperage - A	56,2	56,2	56,2	98,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•		

SkyLine Premium Combi Boiler Oven
Digital 20GN2/1 electric



	217825	217855	217815
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Electric power - kW	65,4	65,4	65,4
Electric amperage - A	97,6	97,6	170,8
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Boiler AISI 316L		•	

SkyLine Premium Combi Boiler Oven
Digital 6GN1/1 gas



	217880	225860	217890	217860
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Gas power - kW	19	19	19	19
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240 V 1N 50 Hz	220-240 V 1N 60 Hz	220-240 V 1N 50 Hz	220-240 V 1N 50 Hz
Boiler AISI 316L			•	
LPG gas				•

SkyLine Premium Combi Boiler Oven
Digital 6GN2/1 gas



	217881	225861	217891	217861
Number of grids	6	6	6	6
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	808	808	808	808
Gas power - kW	32	32	32	32
Electric power - kW	1,5	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8	6,8
Electrical connection	220-240 V 1N 50 Hz	220-240 V 1N 60 Hz	220-240 V 1N 50 Hz	220-240 V 1N 50 Hz
Boiler AISI 316L			•	
LPG gas				•

SkyLine Premium Combi Boiler Oven
Digital 10GN1/1 gas



	217882	225862	217892	217862
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	85
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Gas power - kW	31	31	31	31
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240 V 1N 50 Hz	220-240 V 1N 60 Hz	220-240 V 1N 50 Hz	220-240 V 1N 50 Hz
Boiler AISI 316L			•	
LPG gas				•

SkyLine Premium Combi Boiler Oven
Digital 10GN2/1 gas



	217883	225863	217893	217863
Number of grids	10	10	10	10
Runner pitch - mm	67	67	67	67
External dimensions - mm				
width	1090	1090	1090	1090
depth	971	971	971	971
height	1058	1058	1058	1058
Gas power - kW	47	47	47	47
Electric power - kW	1,5	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	
LPG gas				•

SkyLine Premium Combi Boiler Oven
Digital 20GN1/1 gas



	217884	225864	217894	217864
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	84
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Gas power - kW	54	54	54	54
Electric power - kW	1,8	1,8	1,8	1,8
Electric amperage - A	8,1	8,1	8,1	8,1
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	

SkyLine Premium Combi Boiler Oven
Digital 20GN2/1 gas



	217885	225865	217895	217865
Number of grids	20	20	20	20
Runner pitch - mm	63	63	63	63
External dimensions - mm				
width	1162	1162	1162	1162
depth	1067	1067	1067	1067
height	1794	1794	1794	1794
Gas power - kW	100	100	100	100
Electric power - kW	2,5	2,5	2,5	2,5
Electric amperage - A	11,3	11,3	10,4	11,3
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Boiler AISI 316L			•	

SkyLine Pro^{S}

Touch panel

Steam injection



Touch panel

Super-intuitive, simple-to-learn and -use touch screen interface designed to make life easy. Adapted for color blindess. Available in over 30 different languages.

11 humidity levels

Add variety to your cooking with **11 humidity levels** and high efficiency instant steam with automatic exhaust valve opening for extra crispy food.

OnE connectivity ready

SkyLine Pro^{S} connectivity gives real time access to your appliance from any smart device.

Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE connectivity.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precision choose the optional **6-sensor probe**.

Lambda sensor (optional)

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.

Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.

SkyClean

Flawless cleaning results, **green functions**. Flexibile choice of 3 different chemicals to serve you better: **solid, liquid or 85% biodegradable enzymatic.**



OptiFlow | Sky Hub | Lambda sensor | Sky Clean | Human-Centered Design | Green Spirit | FIRST in the industry

SkyLine Pro^{S} Combi Boilerless Oven
Touch 6GN1/1 electric



	217620	217600	217610	227650
Number of grids	6	5	6	5
Runner pitch - mm	67	85	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Electric power - kW	11	11	11	11
Electric amperage - A	16,3	16,3	28,6	16,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Bakery (400x600 mm)				•

SkyLine Pro^{S} Combi Boilerless Oven
Touch 6GN2/1 electric



	217621	217611
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	21,4	21,4
Electric amperage - A	31,9	55,7
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro^{S} Combi Boilerless Oven
Touch 10GN1/1 electric



	217622	217602	217612	227652
Number of grids	10	8	10	8
Runner pitch - mm	67	85	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Electric power - kW	19	19	19	19
Electric amperage - A	28,3	28,3	49,5	28,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Bakery (400x600 mm)				•

SkyLine Pro^{S} Combi Boilerless Oven
Touch 10GN2/1 electric



	217623	217613
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	35,4	35,4
Electric amperage - A	52,4	92,4
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro^{S} Combi Boilerless Oven
Touch 20GN1/1 electric



	217624	237524	217604	217614
Number of grids	20	16	16	20
Runner pitch - mm	63	80	84	63
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Electric power - kW	37,7	37,7	37,7	37,7
Electric amperage - A	56,2	56,2	56,2	98,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Bakery (400x600 mm)		•		

SkyLine Pro^{S} Combi Boilerless Oven
Touch 20GN2/1 electric



	217625	217615
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	1162	1162
depth	1067	1067
height	1794	1794
Electric power - kW	65,4	65,4
Electric amperage - A	97,6	170,8
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro^{S} Combi Boilerless Oven
Touch 6GN1/1 gas



	217680	225660	217660	227680
Number of grids	6	6	6	5
Runner pitch - mm	67	67	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Gas power - kW	12	12	12	12
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Bakery (400x600 mm)				•
LPG gas			•	

SkyLine Pro^{S} Combi Boilerless Oven
Touch 6GN2/1 gas



	217681	225661	217661
Number of grids	6	6	6
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	808	808	808
Gas power - kW	24	24	24
Electric power - kW	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Pro^{S} Combi Boilerless Oven
Touch 10GN1/1 gas



	217682	225662	217662	227682
Number of grids	10	10	10	8
Runner pitch - mm	67	67	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Gas power - kW	21	21	21	21
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Bakery (400x600 mm)				•
LPG gas			•	

SkyLine Pro^{S} Combi Boilerless Oven
Touch 10GN2/1 gas



	217683	225663	217663
Number of grids	10	10	10
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	1058	1058	1058
Gas power - kW	35	35	35
Electric power - kW	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Pro^{S} Combi Boilerless Oven
Touch 20GN1/1 gas



	217684	225664	217664	237534
Number of grids	20	20	20	16
Runner pitch - mm	63	63	63	80
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Gas power - kW	42	42	42	42
Electric power - kW	1,8	1,8	1,8	1,8
Electric amperage - A	8,1	8,1	8,1	8,1
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Bakery (400x600 mm)				•
LPG gas			•	

SkyLine Pro^{S} Combi Boilerless Oven
Touch 20GN2/1 gas



	217685	225665	217665
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Gas power - kW	70	70	70
Electric power - kW	2,5	2,5	2,5
Electric amperage - A	11,3	11,3	11,3
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Pro

Digital panel

Steam injection



Digital panel

Digital panel with unique light-guided selection simplifies every task.

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Food core temperature control probe

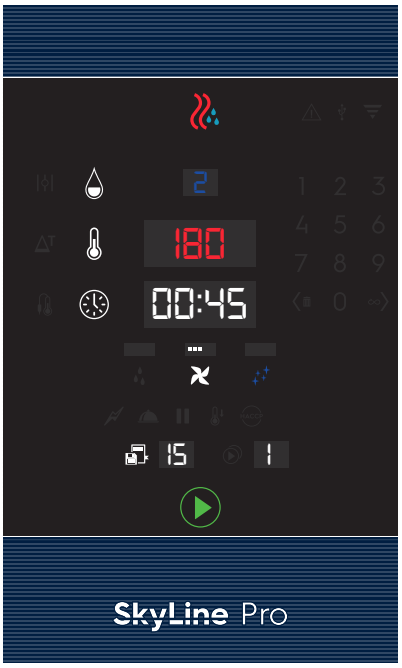
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Lambda sensor (optional)

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SkyClean

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SkyLine Pro Combi Boilerless Oven
Digital 6GN1/1 electric



	217920	217900	217910	227950
Number of grids	6	5	6	5
Runner pitch - mm	67	85	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Electric power - kW	11	11	11	11
Electric amperage - A	16,3	16,3	28,6	16,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Bakery (400x600 mm)				•

SkyLine Pro Combi Boilerless Oven
Digital 6GN2/1 electric



	217921	217911
Number of grids	6	6
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	808	808
Electric power - kW	21,4	21,4
Electric amperage - A	31,9	55,7
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro Combi Boilerless Oven
Digital 10GN1/1 electric



	217922	217902	217912	227952
Number of grids	10	10	10	8
Runner pitch - mm	67	85	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Electric power - kW	19	19	19	19
Electric amperage - A	28,3	28,3	49,5	28,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz	380-415V 3N 50/60 Hz
Bakery (400x600 mm)				•

SkyLine Pro Combi Boilerless Oven
Digital 10GN2/1 electric



	217923	217913
Number of grids	10	10
Runner pitch - mm	67	67
External dimensions - mm		
width	1090	1090
depth	971	971
height	1058	1058
Electric power - kW	35,4	35,4
Electric amperage - A	52,8	92,4
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro Combi Boilerless Oven
Digital 20GN1/1 electric



	217924	237724	217904	217914
Number of grids	20	16	16	20
Runner pitch - mm	63	80	84	63
External dimensions - mm				
width	911	911	911	911
depth	865	865	865	865
height	1794	1794	1794	1794
Electric power - kW	37,7	37,7	37,7	37,7
Electric amperage - A	56,4	56,4	56,4	98,3
Electrical connection	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz
Bakery (400x600 mm)		•		

SkyLine Pro Combi Boilerless Oven
Digital 20GN2/1 electric



	217925	217915
Number of grids	20	20
Runner pitch - mm	63	63
External dimensions - mm		
width	1162	1162
depth	1067	1067
height	1794	1794
Electric power - kW	65.4	65.4
Electric amperage - A	97,6	170,8
Electrical connection	380-415V 3N 50/60 Hz	220-240V 3N 50/60 Hz

SkyLine Pro Combi Boilerless Oven
Digital 6GN1/1 gas



	217980	225960	217960	227980
Number of grids	6	6	6	5
Runner pitch - mm	67	67	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	808	808	808	808
Gas power - kW	19	19	19	19
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Bakery (400x600 mm)				•
LPG gas			•	

SkyLine Pro Combi Boilerless Oven
Digital 6GN2/1 gas



	217981	225961	217961
Number of grids	6	6	6
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	808	808	808
Gas power - kW	32	32	32
Electric power - kW	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Pro Combi Boilerless Oven
Digital 10GN1/1 gas



	217982	225962	217962	227982
Number of grids	10	10	10	8
Runner pitch - mm	67	67	67	80
External dimensions - mm				
width	867	867	867	867
depth	775	775	775	775
height	1058	1058	1058	1058
Gas power - kW	31	31	31	31
Electric power - kW	1,1	1,1	1,1	1,1
Electric amperage - A	5	5	5	5
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz	220-240V 1N 50 Hz
Bakery (400x600 mm)				•
LPG gas			•	

SkyLine Pro Combi Boilerless Oven
Digital 10GN2/1 gas



	217983	225963	217963
Number of grids	10	10	10
Runner pitch - mm	67	67	67
External dimensions - mm			
width	1090	1090	1090
depth	971	971	971
height	1058	1058	1058
Gas power - kW	47	47	47
Electric power - kW	1,5	1,5	1,5
Electric amperage - A	6,8	6,8	6,8
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50Hz
LPG gas			•

SkyLine Pro Combi Boilerless Oven
Digital 20GN1/1 gas



	217984	225964	217964
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	911	911	911
depth	865	865	865
height	1794	1794	1794
Gas power - kW	54	54	54
Electric power - kW	1,8	1,8	1,8
Electric amperage - A	8,1	8,1	8,1
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Pro Combi Boilerless Oven
Digital 20GN2/1 gas



	217985	225965	217965
Number of grids	20	20	20
Runner pitch - mm	63	63	63
External dimensions - mm			
width	1162	1162	1162
depth	1067	1067	1067
height	1794	1794	1794
Gas power - kW	100	100	100
Electric power - kW	2,5	2,5	2,5
Electric amperage - A	11,3	11,3	11,3
Electrical connection	220-240V 1N 50 Hz	220-240V 1N 60 Hz	220-240V 1N 50 Hz
LPG gas			•

SkyLine Chill^{S}

Touch panel



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.

OnE connectivity ready

SkyLine Chill^{S} connectivity gives real time access to your appliance from any smart device.

Automatic mode

Simple and fast to use automatic cycles with 10 families and 9 new **special chilling Cycles+**.

Low on space? **SkyLine Chill^{S}** offers 4 special **LiteHot cycles** too: Chocolate, Proving, Retarded Proving and Fast Thawing.

Program mode

Save, organize into categories, and share up to **1000 recipes** via USB or OnE connectivity.

OptiFlow

Flexible, even results whether chilling and freezing thanks to revolutionary high technology design **OptiFlow** air distribution system which guarantees perfect evenness.

6-sensor probe as optional

Extra precise measurement of the exact core temperature of your food. 3-sensor probe as standard.

FIRST in the industry **for 6-sensor probe**

ARTE 2.0

Keep their business safe. ARTE 2.0 estimates time remaining on probe-driven cycles based on artificial intelligence technology.

FIRST in the industry

Turbo Cooling

Non-stop chilling for busy kitchens and patisseries. Simply set a working temperature between +10° and -41° C and **SkyLine Chill^{S}** maintains the set temperature over time.

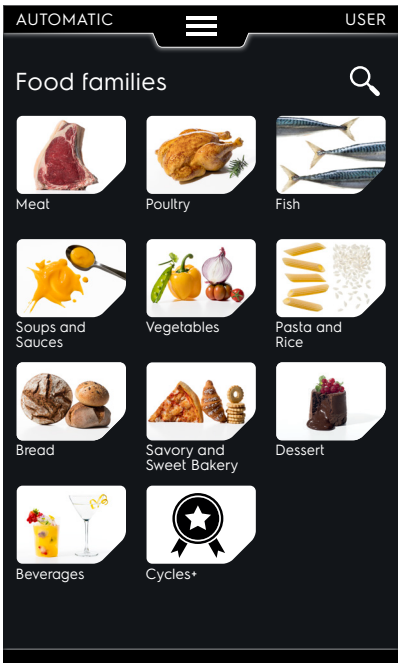
Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.

FIRST in the industry **for MyPlanner**

An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^{S} Ovens and SkyLine Chill^{S} and viceversa. The appliances guide you through the Cook&Chill process.



OptiFlow | Sky Hub | Turbo Cooling | Sky Duo | Human-Centered Design | FIRST in the industry

SkyLine Chill^{S}
30/30 kg - 6GN1/1



	727730	727905	727729	727906	727733	727783
Model	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	30/30	30/30	30/30	30/30	30/30	30/30
Grid type	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream
Number of positions	12	12	12	12	12	12
Runner pitch - mm	30	30	30	30	30	30
External dimensions - mm						
width	897	897	897	897	897	897
depth	937	937	937	937	937	937
height	1060	1060	1020	1020	1060	1060
Refrigeration unit	Built-in	Built-in	Built-in	Built-in	Remote	Built-in
Refrigerant type	R452a	R452a	R452a	R452a	R452a	R452a
Electric power - kW	2,7	2,7	2,7	2,7	0,97	2,7
Electric amperage - A	6,3	6,3	6,3	6,3	4,4	6,3
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz	220-240V 1N 50/60Hz	380-415V 3N 50Hz
Tower execution			•			
UV lamp						•
Left-hinged door		•		•		

SkyLine Chill^{S}
50/50 kg - 10GN1/1



	727736	727907	727737	727734
Model	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	50/50	50/50	50/50	50/50
Grid type	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream	GN 1/1 400x600 mm Ice cream
Number of positions	29	29	29	29
Runner pitch - mm	30	30	30	30
External dimensions - mm				
width	895	895	895	895
depth	939	939	939	939
height	1731	1731	1731	1731
Refrigeration unit	Built-in	Built-in	Remote	Built-in
Refrigerant type	R452a	R452a	R452a	R452a
Electric power - kW	4,15	4,15	0,19	4,15
Electric amperage - A	8,4	8,4	8,6	8,4
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz	220-240V 1N 50/60Hz	380-415V 3N 50Hz
UV lamp				•
Right-hinged door		•		

SkyLine Chill^{S}
100/70 kg - 10GN2/1



	727740	727908	727741	727876
Model	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	100/70	100/70	100/70	100/70
Grid type	GN 2/1 400x600 mm Ice cream	GN 2/1 400x600 mm Ice cream	GN 2/1 400x600 mm Ice cream	GN 2/1 400x600 mm Ice cream
Number of positions	29	29	29	29
Runner pitch - mm	30	30	30	30
External dimensions - mm				
width	1250	1250	1250	1250
depth	1092	1092	1092	1092
height	1730	1730	1730	1730
Refrigeration unit	Built-in	Built-in	Remote	Built-in
Refrigerant type	R452a	R452a	R452a	R452a
Electric power - kW	5,5	5,5	1.9	5,5
Electric amperage - A	11,5	11,5	8.6	11,5
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz	220-240V 1N 50/60Hz	380-415V 3N 50Hz
Right-hinged door		•		
UV lamp				•

SkyLine Chill^{S}
100/85 kg - 20GN1/1



	727743*	727875
Model	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	100/85	100/85
Trolley type	GN 1/1 400x600 mm	GN 1/1 400x600 mm
Number of trolleys	1	1
External dimensions - mm		
width	1040	1040
depth	850	850
height	1741	1741
Refrigeration unit	Remote	Remote
Refrigerant type	R452a	R452a
Electric power - kW	0,88	0,88
Electric amperage - A	4,5	4,5
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz
UV lamp		•

*Available model as Chiller only: 727822

SkyLine Chill^{S}
150/120 kg - 20GN2/1



	727762	727761*
Model	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	150/120	150/120
Trolley type	GN 2/1 400x600 mm	GN 2/1 400x600 mm
Number of trolleys	1	1
External dimensions - mm		
width	1400	1400
depth	1206	1266
height	2470	2400
Refrigeration unit	Built-in	Remote
Refrigerant type	R452a	R452a
Electric power - kW	6,51	2,25
Electric amperage - A	14	4,1
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz
Roll-in	•	•

*Available model as Chiller only: 727823

SkyLine Chill^{S}
200/170 kg - 20GN2/1



	727750	727755*	727910	727874	727747
Model	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	200/170	200/170	200/170	200/170	200/170
Trolley type	GN 2/1	GN 2/1	GN 2/1	GN 2/1	GN 2/1
Number of trolleys	1	1	1	1	1
External dimensions - mm					
width	1400	1400	1400	1400	1400
depth	1266	1266	1266	1266	1266
height	2470	2270	2270	2270	2340
Refrigeration unit	Built-in	Remote	Remote	Remote	Remote
Refrigerant type	R452a	R452a	R452a	R452a	R452a
Electric power - kW	9,75	2,25	2,25	2,25	2,25
Electric amperage - A	21,2	4,1	4,1	4,1	4,1
Electrical connection	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50Hz	380-415V 3N 50-60Hz
Roll-in	•	•	•	•	•
Left-hinged door			•		
UV lamp				•	
Insulated floor					•

*Available model as Chiller only: 727824

	727749*	727746	727756	727757	727748	727751
Model	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer	Chiller/ Freezer
Capacity - kg	200/170	200/170	200/170	200/170	200/170	200/170
Trolley type	GN 2/1	GN 2/1	GN 2/1	GN 2/1	GN 2/1	GN 1/1
Number of trolleys	1	1	1	1	1	2
External dimensions - mm						
width	1400	1400	1400	1400	1400	1800
depth	1395	1395	1266	1266	1266	1266
height	2270	2270	2470	2270	2340	2270
Refrigeration unit	Remote	Remote	Built-in	Remote	Remote	Remote
Refrigerant type	R452a	R407a	R452a	R452a	R452a	R452a
Electric power - kW	2,25	2,25	9,75	2,25	2,25	3,28
Electric amperage - A	4,1	4,1	21,2	4,1	4,1	6,5
Electrical connection	380-415V 3N 50-60Hz	380-415V 3N 50-60Hz	380-415V 3N 50Hz	380-415V 3N 50-60Hz	380-415V 3N 50-60Hz	380-415V 3N 50-60Hz
Roll-in	•	•	•	•	•	•
Delivered disassembled			•	•	•	•
Insulated floor					•	
Pass-through	•	•				

*Available model as Chiller only: 727969

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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

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

Electrolux

Product Catalogue

Food Preparation

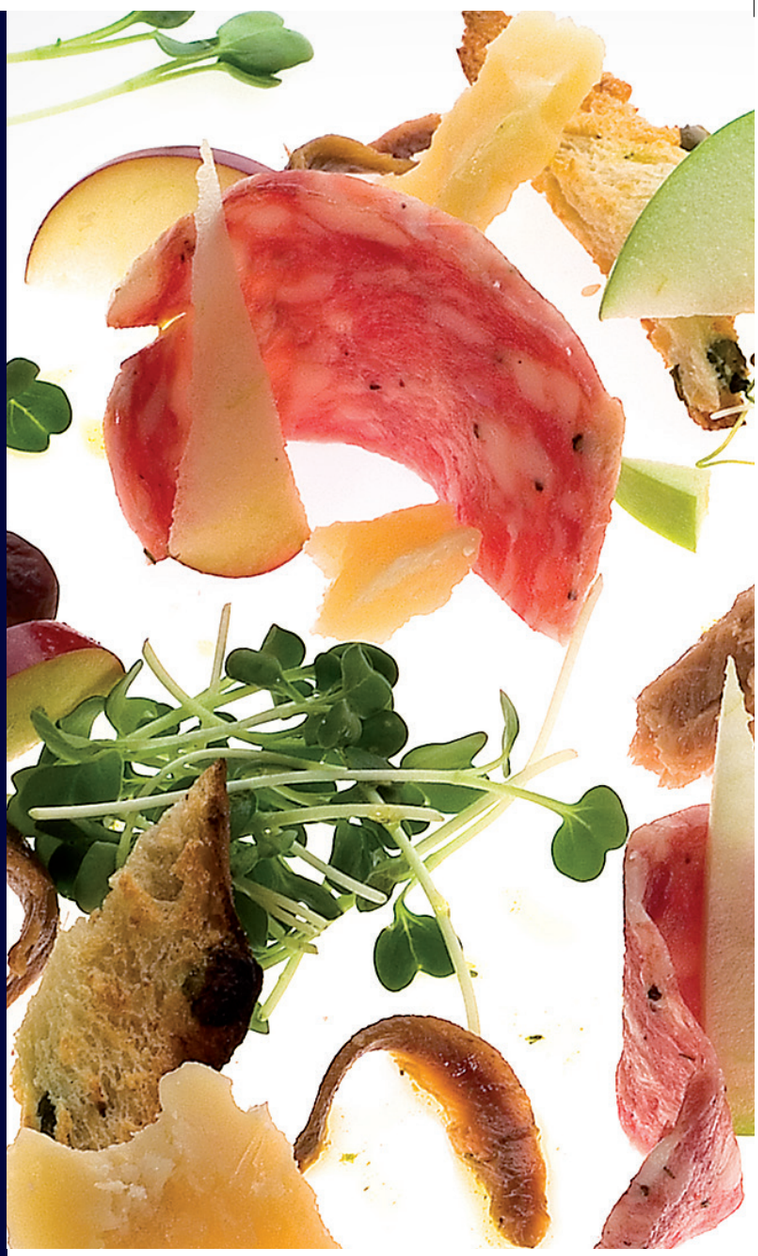
Electrolux Professional Food Preparation



Safety comes first

BPA free

Your health is important to us, always.
All plastic components in contact with food are BPA free.
The absence of this chemical contribute to render the product safe for your health.



100 YEARS OF BETTER LIVING
1919 – 2019

Year after year, Electrolux Professional makes its customers' work-life easier, more profitable and truly sustainable every day.

The range



Combined cutter/slicers

Page 4



Vegetable slicers

Page 12



Food processors

Page 18



Portable/Turbo mixers

Page 24



Planetary mixers

Page 30



Vegetable peelers

Page 40



Vegetable washers/dryers

Page 44



Complementary products

Page 46

Multigreen
Combined cutter-slicers

The perfect combination. Vegetable slicer and cutter mixer all in one.
Provide a variety of fresh cut vegetables as well as condiments and sauces.





Powerful

The powerful 370 W motor (1500 rpm) allows you to **slice up to 250 kg of vegetables per hour** or prepare **1 kg of mayonnaise** quickly and easily.

Versatile

Easy to change from slicer to food processor in a matter of seconds.

Sturdy

2,5 lt stainless steel or plastic bowl (depending on model).

Perfect combination

Perfect balance and design of the smooth blade rotor guarantee a **rapid** and **constant mixing**.

Opening on top of the lid allowing to add liquids and ingredients while processing.

A variety of stainless steel discs, Ø 175 mm (grating, shredding, straight blades, or corrugated) are available upon request.







Easy and user friendly

Wide load hopper with lever presses the vegetables against the discs ensuring an **even cut**.

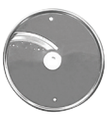
The **loading of long shaped vegetables** (carrots, zucchini, cucumbers, etc.) is through the long vegetable hopper integrated into the lever design (Ø 52 mm).

Continuous feeding model.

High discharge zone permits the **use** of **containers up to 175 mm**.

Asynchronous motor for **silent** operation and **longer life**.



Disc		Model	Size (mm)
	Grating disc	RD2 RD3 RD4 RD7	2 3 4 7
	Shredding disc	ED2 ED4	2 4
	Slicing disc	TD2 TD3 TD5 TD7	2 3 5 7
	Disc with corrugated blades	WD2	2



A safety microswitch stops the machine if the hopper/lid is opened during operation.

All parts in contact with food are 100% dishwasher safe.



Multigreen

Speed	Phases	Power	RPM
1 speed	1 ph	370 W	1500

External dimensions (wxdxh): 216x347x412mm

TRK 45/55/70
Combined cutter-slicers

3 in 1! With TRK your culinary creativity has no limits. A versatile machine able to prepare an entire menu from hors d'oeuvres to dessert.



Versatile

Easily change from a **vegetable slicer** to a **food processor/emulsifier** in a matter of seconds.

User friendly

Incly System: inclined motor base by 20° for better ejection of vegetables.

Automatic speed limitation for vegetable slicer attachment.

Asynchronous motor for **silent** operation and **longer life**.

Waterproof and user friendly **touch button control** panel with pulse function for more precision.

Easy to clean

Easy cleaning thanks to the **rounded shapes** and **stainless steel** and plastic components.

All parts in contact with food are **100% dishwasher safe**.



Cutter specifications

Cutter-mixer attachment to mix, blend, chop, mince, emulsify and puree meats and vegetables

Transparent lid with scraper for a **better homogenization**.

Dedicated rotors with **smooth** or **microtoothed** blades as well as specific for **emulsions**.

Stainless steel bowl with high chimney to **increase** the real liquid **capacity**, with round corners and ergonomic handle.

Maximum speed up to **3700 rpm**.



Incly System
inclined base 20°



Removable shaft

Vegetable slicer specifications

Vegetable slicer attachment for slicing, shredding, grating and dicing.

Large and **long** vegetable **hoppers** integrated in the same design.

Wide range of **stainless steel discs** (205mm diameter) for more than 80 different cuts.



Combined cutter-slicer

TRK45 - 4,5 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1000 W	300 to **3700**

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x490mm

TRK55 - 5,5 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1300 W	300 to **3700**

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x490mm

TRK70 - 7 lt combined cutter-slicer

Speed	Phases	Power	RPM
Variable	1 ph	1500 W	300 to **3700**

External dimensions (wxdxh)
Slicer: 252x485x505mm Cutter: 252x410x530mm





TRS / TRK
S-shaped slicing discs

Graters - 2 mm to 9 mm



- 2 mm
- 3 mm
- 4 mm
- 7 mm*
- 9 mm*
- for breadcrumbs / potatoes
- for parmesan / chocolate

* 7 and 9 mm discs are suitable to grate mozzarella and semi-dry cheese



Shredders - 2 mm to 10 mm



- 2x2 mm
- 3x3 mm
- 4x4 mm
- 6x6 mm
- 8x8 mm
- 10x10 mm
- 2x8 mm
- 2x10 mm



Slicers - 0.6 mm to 13 mm





- 0.6 mm
- 1 mm
- 2 mm
- 3 mm
- 4 mm
- 5 mm
- 6 mm
- 8 mm
- 10 mm
- 12 mm
- 13 mm



Unique and exclusive "S" shaped blades for greater efficiency and versatility in cutting.
Stainless steel discs for maximum hygiene.
100% dishwasher safe.

Wavy slicers - 2 mm to 10 mm



- 2 mm
- 3 mm
- 6 mm
- 8 mm
- 10 mm



Dicing grids* - 5x5 mm to 20x20 mm



- 5x5x5 mm
- 8x8x8 mm
- 10x10x10 mm
- 12x12x12 mm
- 13x20x20 mm



Grids for chips* - 6, 8 and 10 mm



- 6x6 mm
- 8x8 mm
- 10x10 mm



* to be combined with Slicers and Wavy slicers

K/TRK Rotors

Smooth or micro-toothed blades to prepare everything from coarse meats to the finest creams.



Smooth blade



Micro-toothed blade



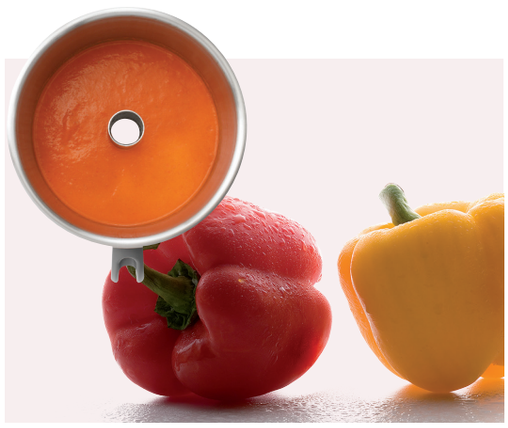
Smooth emulsifier blade



Microtoothed emulsifier blade



Ground meat



Peppers



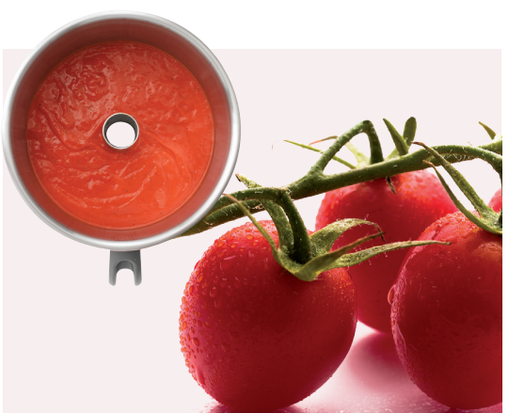
Chocolate



Grated cheese



Almonds



Tomato sauce



Chicken



Asparagus



Mixed herbs



Hummus

TRS
Vegetable slicers

Increased productivity, outstanding performance, superior quality and extreme sturdiness.



Compact, powerful and easy to use

Compact, **powerful** and with **inclined base** (20°) makes loading and unloading operations quick and easy.

Able to slice, shred, grate and dice up to **550 kg/ hour**.

Long life and **silent operation** thanks to the durable stainless steel construction and asynchronous motor.

Large hopper for higher output and processing of large size and unusual shaped vegetables.
No need to pre-cut.

Easy to clean

Maximum cleanability due to the ergonomic design with rounded shapes and stainless steel parts.



Wide range of stainless steel discs

(205mm diameter) almost 80 different cuts.



Ergonomic and user friendly

Large and **long** vegetable **hopper** integrated in the same design.

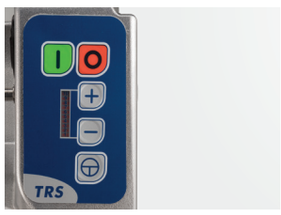
User friendly waterproof control panel with **pulse function** for **precise slicing**.

Ergonomic, easy to lift lever: minimal pressure is required to process vegetables (for right or left hand use).

Automatic start/stop function will stop the machine when the lever hopper is lifted and will restart automatically when lowered, to allow **continuous feeding**.



Long vegetable hopper



Touch control buttons

Save time and effort

Powerful lever remains in upright position so operator can freely use both hands to feed vegetables.

Variable speed models for more flexibility and precision, speed adjusted to type of cut.

Asynchronous motor for **silent** operation and **longer life**.

High discharge zone permits the use of deep GN containers (up to 20 cm).

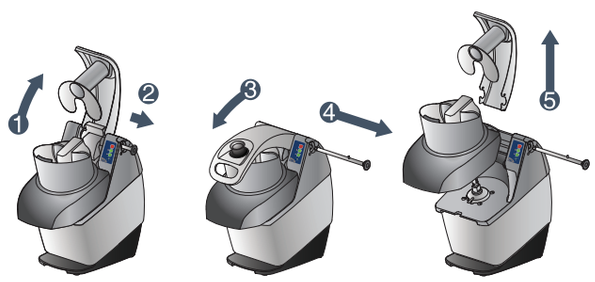




Large round hopper (215 cm^2)

With a few simple movements all parts in contact with food can be removed, without tools, and are **100% dishwasher safe**.

Safety device protects the operator by stopping the machine in case of misuse.



Vegetable slicer TRS

Speed	Phases	Power	RPM
1 speed	1 ph	370 W	340
	1 ph	500 W	340
	3 ph	500 W	340
2 speeds	3 ph	750 W	340-680
Variable	1 ph	500 W	140 to 750

External dimensions (wxdxh): 252x485x505mm



Stainless steel discs with holder included standard.

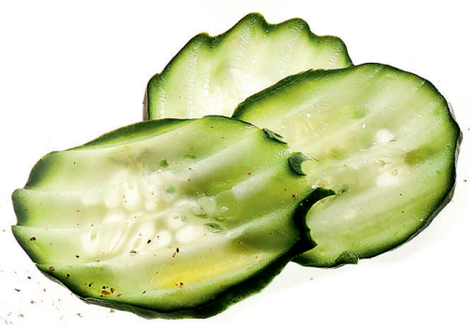
TR210
Vegetable slicers

Even faster results to ensure quantity with high quality.
Beyond great performance.



Prepare from 100 to 1000 covers/day up to 2100 kg/h

Slice, dice, shred, cut and julienne in record time





Easy and precise

Easy loading of long and large vegetables with the stainless steel hopper.

Waterproof and **easy to clean** control panel (IP55).

Precise cutting guaranteed with "Pulse" function.

Stainless steel automatic hopper to cut large quantities of regular shaped fruit and vegetables.

Asynchronous motor for **silent** operation and **longer life**.



Stainless steel manual hopper (optional)



Stainless steel long vegetable hopper (optional)

All the discs you want

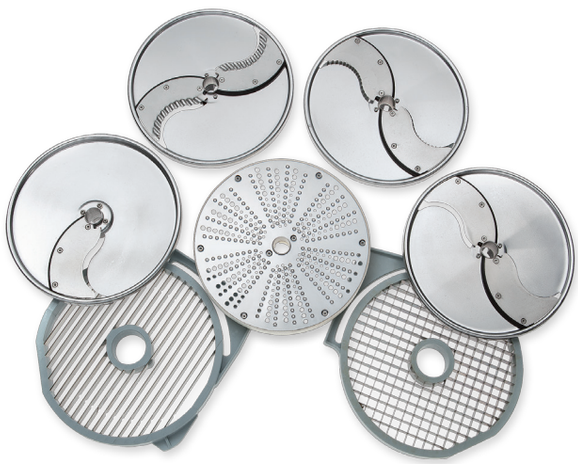
Myriad shapes for your original presentations.

Wide range of **stainless steel discs** (205mm diameter) for more than 80 different cuts.

Safe storage of your discs offered by wall-mounted disc holders.

Incly System 20° angled base (for use with manual hopper).

Excellent hygiene is ensured for all dishwasher-friendly cutting components.







Guaranteed ergonomics and flexibility with the new stainless steel trolley.

TR260
Vegetable slicers

A universal slicing machine with a wide variety of accessories to create stylish and imaginative preparations for the largest culinary events.



TR260
with optional lever hopper and mobile stand

Perfect slicing

Slice up to 2500 kg/h thanks to automatic hopper, large cutting discs and powerful speed.

Slow blade rotation for **perfect slicing**.

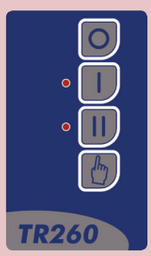
300 mm diameter discs guarantee high productivity.

User friendly

Safety device protects the operator by stopping the machine in case of misuse.

User friendly **waterproof control panel** with **pulse function** and speed selector (only on 2 speed models) for **precise slicing**.

Asynchronous motor for **silent** operation and **longer life**.



Maximum versatility

Combine motor base with a variety of optional accessories to suit your needs.







A vast range of accessories



Automatic hopper for continuous operation and productivity.

For a single load of 6 kg of vegetables (max.110 mm diam.).



Lever operated hopper.

Vertical motion of the handle for improved ergonomics and space saving.



Long vegetable hopper with 3 tubes (diam. 50 to 70 mm).



Long vegetable accessory for lever operated hopper.



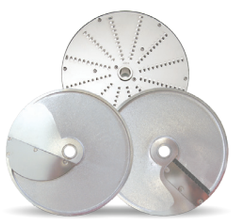
Cabbage hopper for slicing an entire cabbage at once (max. 250 mm diam.). To be combined with cabbage discs.



Stainless steel mobile stand. Disc rack (optional).



Stainless steel trolley for 2/1 GN containers.



Wide selection of slicing discs (Ø 300 mm).

Vegetable slicer TR260

Speed	Phases	Power	RPM
1 speed	1 ph	1500 W	330
2 speeds	3 ph	2000 W	330-660

External dimensions (wxdxh): 750x380x460 mm

K25/35
Food processors

The perfect choice for chopping, mixing, or emulsifying. Simple and robust multi-purpose cutters ideal for small to medium size kitchens.



K25



K35

Versatile and reliable

Mince meats, chop condiments, mix mayonnaise, liquidise soups and **prepare** all types of pastry **in a matter of seconds**.

Sturdy, **reliable** and **stable** design. Mixes at a speed of 1500 rpm or 3000 rpm (depending on model).

Easy to use

Simply press one of the "start" buttons for either continuous or intermittent operation (for K25).

Pulse function for coarse chopping of large pieces.

No need to stop the machines during operation. Ingredients may be added through a funnel-shaped opening incorporated in the lids.



Simple and safe

Stainless steel bowl, rotor and polycarbonate cover can be **assembled** in a matter of **seconds**.

Simply turn cover to lock it in place and begin operation.

Operator safety guaranteed. A magnetic control system stops the machine immediately if the cover is opened.

Asynchronous motor for **silent** operation and **longer life**.



Transparent lid K35

Consistent mixing

Rotor and bowl design ensure **consistent mixing**.

Smooth or finely toothed stainless steel blades (depending on model) to prepare everything from a smooth to coarse consistency.



Maximum hygiene

Maximum hygiene guaranteed thanks to stainless steel cutter bowl and smooth surfaces.

All parts in contact with food can be **easily disassembled** without tools and are **100% dishwasher safe**.

K25 - 2,5 lt capacity

Speed	Phases	Power	RPM
1 speed	1 ph	370 W	1500
External dimensions (wxdxh): 216x297x371mm			

K35 - 3,5 lt capacity

Speed	Phases	Power	RPM
1 speed	1 ph	500 W	1500
2 speeds	3 ph	500 W	1500-3000
External dimensions (wxdxh): 247x407x303mm			



K45/55/70
Food processors

High powered, built to last. The ideal machines for the professional chef.
Chop, mince, grind and blend any preparation your recipe requires.



An ace in your kitchen

4,5, 5,5, and **7 lt** capacities are a complement to any size kitchen.

A unique **scraper** allows you to prepare everything from meats to creams.

The unique design of bowl and rotor blades guarantees **perfect results** when mixing both large or small quantities.

Special **pulse function** for **coarse chopping** of large pieces.

Maximum hygiene

Maximum hygiene thanks to the ergonomic design with **rounded edges**.



Rotor can be placed in a special holder for storage (included).





Easy to use

Transparent lid permits the operator to check the preparation during operation and to **add ingredients** without opening the lid.

Hinged cover, when lifted, remains open to permit a fast, easy and practical check of the preparation.

Waterproof and user friendly **touch button control** panel with pulse function for more precision.

Maximum speed up to **3700 rpm** (variable speed models).



Transparent lid



Variable speed control

Ergonomy is the key

Stainless steel bowl with high chimney to **increase** the real liquid **capacity**, with round corners and ergonomic handle.

Dedicated rotors with **smooth** or **microtoothed** blades as well as specific for **emulsions**.

Ergonomic handle for easy placement of the bowl and self-locking mechanism for **maximum stability**.

Asynchronous motor for **silent** operation and **longer life**.



Bowl with high chimney (to increase the real liquid capacity)

K45 - 4,5 lt capacity

Speed	Phases	Power	RPM
1 speed	1 ph	750 W	1500
2 speeds	3 ph	900 W	1500-3000
Variable	1 ph	1000 W	300 to **3700**

External dimensions (wxdxh): 252x410x490mm

K55 - 5,5 lt capacity

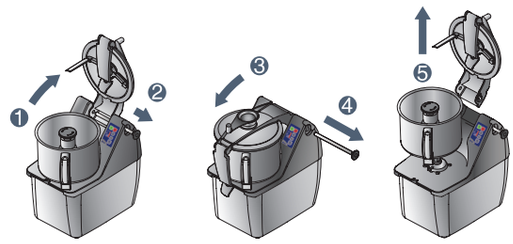
Speed	Phases	Power	RPM
2 speeds	3 ph	1000 W	1500-3000
Variable	1 ph	1300 W	300 to **3700**

External dimensions (wxdxh): 252x410x490mm

K70 - 7 lt capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1200 W	1500-3000
Variable	1 ph	1500 W	300 to **3700**

External dimensions (wxdxh): 252x410x530mm



The lid and scraper can easily removed and disassembled **without tools**.

All parts in contact with food are 100% **dishwasher safe**.

Operator safety guaranteed.
A magnetic control system stops the machine immediately if the cover is opened.

K120S/180S
Food processors

11,5 and 17,5 lt capacities are a complement to any size catering facility.
Mix and mince quickly and easily to preserve texture and flavour.



K180S



K120S

For the preparation of sauces, mixing and fine and super fine chopping

Process in a matter of seconds without risk of heating or altering the products.

Large bowl capacities (e.g. mayonnaise):
- 11,5 lt (K/KE120S) process up to 6 kg
- 17,5 lt (K/KE180S) process up to 8 kg

Stainless steel mobile stand available as an option.

Unique scraper to prepare everything from meats to creams.

User friendly

Stability guaranteed during operations thanks to central position of stainless steel bowl.

Asynchronous motor for **silent** operation and **longer life**.



Easy and ergonomic

Stainless steel bowl with **transparent lid** permits the operator to check the preparation during use.

No need to stop the machine during operation. Ingredients may be added through the opening in the lid.

Waterproof and user friendly **touch button** control panel.

Microtoothed blade rotor, scraper and bowl design ensure **consistent mixing**.

Thick-walled stainless steel bowl with two handles for **easier movement**.

Pulse function for **coarse chopping** of large pieces. (on 2 speed models).

Transparent lid, bowl and rotor can be easily removed without tools.

All parts in contact with food are 100% **dishwasher safe**.

Extra options

Smooth or serrated stainless steel blade rotor (special serrated rotor for meat processing) upon request.

Models with 2 speeds (1500-3000 rpm) or variable speed (300-3500 rpm).



Transparent lid



Touch button control panel



Stainless steel bowl



Microtoothed emulsifier blade rotor



Bowl scraper



Double safety locking system

K120S/KE120S - 11,5 lt capacity

Model	Speed	Phases	Power	RPM
K120S	2 speeds	3 ph	2200 W	1500-3000
KE120S	Variable	1 ph	2200 W	300-3500

External dimensions (wxdxh): 416x680x517mm

K180S/KE180S - 17,5 lt capacity

Model	Speed	Phases	Power	RPM
K180S	2 speeds	3 ph	3600 W	1500-3000
KE180S	Variable	3 ph	3000 W	300-3000

External dimensions (wxdxh): 416x680x603mm

Safety comes first

Double safety locking system **avoids the risk of spillage** and splashing when lid is opened while rotor is coming to a stop.

Safety guaranteed by magnetic microswitch which stops the machine if lid or bowl are not correctly positioned.

3 devices to **ensure operator safety**:
- 1 hinge sensor when handle is lifted
- 1 bowl presence sensor
- 1 cover presence sensor

Bermixer Pro range Portable mixers

Prepare soups, purees, sauces, creams and whip egg whites quickly and easily with the Electrolux Bermixer Pro.

Exceptionally light: less than 4 kg!



No limits to your creativity

The **tube attachment** is ideal for the preparation of creams, soups, sauces, vegetable purees, pancake batter and mousses.

The **whisk attachment** is ideal for whipping creams, beating egg whites or preparing mayonnaise.

All the speed you need

Electronic speed variation from 500 to 10000 rpm with full load.

Smart Speed Control: autoregulation of the power based on the load consistency to ensure a **longer life** and **reduced vibrations**.

Easy to use

Tube, shaft and blade are **easily disassembled** without tools.



A special wall support, supplied as standard, holds the unit and tools, when not in use.

User friendly and ergonomic

Double-fan air cooling system guarantees **longer working time** without overheating.

Overload alarm indicator in the control panel will light if the unit is used improperly.

The special lipped design of the blade protection **avoids splashing**.

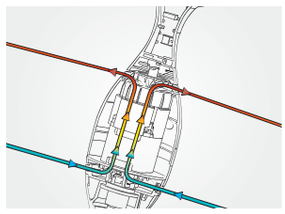
Ergonomic handle for a comfortable use.

Thermal insulated plastic insert on the tube.

Safe handling thanks to the heat protected grip.



Special lipped design of the blade protection



Air cooling system

Smart

Visible control panel with **speed adjustment** and **warning light**.

Flat motor base connected to the tube via **"Bayonet" system**.

All parts in contact with food are 100% **dishwasher safe**.



Reinforced "Bayonet" system



Ergonomic handle



Disassembly of tube, shaft and blade without tools and thermal insulated plastic handle

Optional accessories



Adjustable rail to sustain portable mixer in containers (must to be used together with holder).

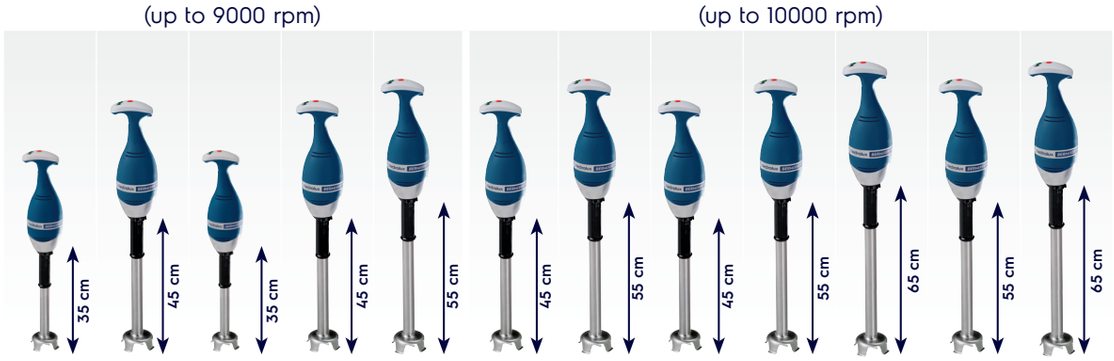


Holder to support portable mixer in containers.

A complete range

Bermixer PRO Plus
(up to 9000 rpm)

Bermixer PRO Turbo
(up to 10000 rpm)



Models	BP3535	BP3545	BP4535	BP4545	BP4555	BP5545	BP5555	BP6545	BP6555	BP6565	BP7555	BP7565
Power	350 W		450 W			550 W		650 W			750 W	
Tube	35 cm	45 cm	35 cm	45 cm	55 cm	45 cm	55 cm	45 cm	55 cm	65 cm	55 cm	65 cm
Capacity up to	30 lt	50 lt	80 lt	100 lt	120 lt	150 lt	170 lt	200 lt	220 lt	240 lt	270 lt	290 lt



Speedy mixer range
Portable mixers

Versatile tools for your busy kitchen! Multifunctional and easy to handle, these portable mixers allow you to serve a variety of foods quickly and easily.



For the preparation of small quantities of soups, purées, sauces, creams and much more.

The ergonomic, easy to grip handle assures **maximum control** with less fatigue.

The 250 W motor is available with fixed or variable speed **(max speed 15000 rpm)**.

Thanks to the easy tool junctions, the motor unit and tube can be **disassembled without tools** for cleaning.

The tube and blade are in stainless steel and the motor body is in special alimentary plastic for a **longer life**.

An optional whisk is available for variable speed models.

Speedy mixer
(up to 15000 rpm)



Model	SMT20W25	SMT25W25	SMVT20W25	SMVT25W25
Power (W)	250 W		250 W variable speed	
Tube (cm)	20 cm	25 cm	20 cm	25 cm
Weight (kg)	1,4 kg	1,45 kg	1,4 kg	1,45 kg
Capacity	ideal for small quantities			



Disassembly without tools





Blade protection

TBX120/130 - TBM150 Turbo liquidisers

Turbo liquidisers are the best choice for mixing, grinding, mincing or emulsifying soups, purées, liquid pastes and sauces in large quantities.



TBX120

TBM150

Versatile

Choose either the **soup version** for liquids or emulsions or the **purée version** for thick products.

Preparations can be carried out **directly in the cooking containers**.

Versatile, can be adapted to all pan forms: cylindrical, rectangular and hemispheric.

Can be **used in braising pans** (30 cm deep) with the optional braising pan kit (minimum 20 cm of liquid).

Robust, powerful and user friendly

Floor standing removable tube mixers with a turbine-effect head for **increased output** and an **optimal grinding result**.

Mounted onto a stainless steel trolley for **easier movement in the kitchen**.

Robust stainless steel construction able to withstand humidity.

Operator safety assured

Security device in non-working position and protective ring for the grinding head

Model	Speed	RPM	Power
TBX120	1 speed	1200	900 W
External dimensions (wxdxh): 640x1625x1330mm			

Model	Speed	RPM	Power
TBX130	1 speed	1600	1500 W
TBX130	2 speed	850 -1700	2200 W
External dimensions (wxdxh): 689x1600x1278mm			

Model	Speed	RPM	Power
TBM150	1 speed	1600	3000 W
TBM150	2 speed	830 -1660	4500 W
External dimensions (wxdxh): 664x1852x1475mm			

Easy to use

Ergonomic, easy-to-grip handle facilitates the raising and lowering of the tube.

The working position is **stabilized during operation** thanks to a self-maintaining device.

Waterproof touch button control panel.

1 speed models with on/off buttons and digital time setting; 2 speed models with 1 or 2 speed buttons, off button, digital time setting and pulse function.

Asynchronous motor for **silent** operation and **longer life**.



Soup or purée? You choose

Easily **convert** the turbo mixer for soups and sauces **into a mixer for thick products** with the optional puree kit (TBX 120/130) or simply removing the micro-liquidizer (TBM 150).

Delicate fish soups can also be mixed by using the **optional fish grid** which guarantees the pieces are not emulsified.

New creamy kit for TBX130 available as optional accessory.



Purée tube attachment

Maximum hygiene

The mixer tubes can be removed without tools and are **100% dishwasher safe** (TBX120/130).

Tube, shaft, bearing and rotor are easily dismantled (no tools) for further cleaning and sanitization in order to **avoid the risk of contamination**.

Make the right choice

Final result	Type	Quantity	Choose
Soups, liquids, semiliquids, emulsions	in deep container more than 30 cm of liquid	up to 300 lt of liquid	**TBX120 Soup**
		up to 500/700 lt of liquid	**TBX130 Soup**
		up to 1000 lt of liquid	**TBM150**
	in low container (ex. braising) less than 30 cm of liquid	**TBX120 Soup** + Braising pan ejector (optional) minimum 20 cm of liquid	
		TBX130 Soup + Braising pan kit (optional) minimum 30 cm of liquid	
Purées	Potatoes	up to 100 kg of potatoes	**TBX120 Purée**
		up to 200 kg of potatoes	**TBX130 Purée**
		up to 400 kg of potatoes	**TBM 150**

BE5 / BE8
5 and 8 lt
planetary mixers

Maximum performance. Compact yet powerful. Sturdiness above all.



BE8
without accessory hub

BE5
with accessory hub

Guarantee superior performance in kneading, blending and whipping thanks to:

- the **exclusive design** of the planetary mechanism, for a unique movement
- the variable speed rotation of the planetary mechanism **from 20 to 220 rpm**
- the **variable speed rotation** of the tools from 67 rpm to 740 rpm
- the tools which perfectly adapt to the bowl for **uniform mixing** of even small quantities
- simple movement of the splash guard activates the raising and lowering of the bowl
- asynchronous motor for **silent** operations and **longer life**.



Stainless steel spiral hook, paddle and whisk

3 tools - 100% efficiency

100% stainless steel tools

100% more resistant for longer life

100% dishwasher safe
(tools, bowl and splash guard)



Sturdy metal accessory hub able to **withstand heavy usage** (on selected models).



Powerful asynchronous motor for **silent operation** and **longer life**.



Ergonomic knob regulates the **variable speed** of the planetary mechanism from 20 - 220 rpm.



Transparent splash guard with innovative shape to **easily add ingredients** during operations.



Simple **"clip"** system without screws for **easy removal** of the guard for cleaning.



Double-handled, 8 lt stainless steel bowl (single handle on 5 lt model).



Mince and **prepare pasta** with the optional accessories (for models with K accessory hub).

Safety comes first

Your health is important to us, always.

Bowl detection device which allows the mixer to switch on only when the bowl is properly positioned with the safety screen*.

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.

Maximum reliability guaranteed. BPA free transparent screen: impact resistant, stays clear and durable even after hundreds of dishwashing cycles.

The **absence of BPA** contributes to make the splashguard safe for your health.



XBE/XBM table top 10 and 20 lt planetary mixers

Sturdy and built to last. Electrolux offers a wide range of planetary mixers from 10 to 80 lt to suit all requirements of your busy kitchen.



XBE10

XBE20

Knead all types of doughs and pastry, mix meats and sauces and emulsify creams

Electronic or **mechanical** speed variator (depending on model).

Motor with frequency variator permits a precise adjustment of the planetary mechanism speed (from 26 to 180 rpm for 10 lt models and from 30 to 180 rpm for 20 lt models).

Powerful asynchronous motor for **silent operations** and **longer life**.

Models available with **accessory hub** (type H).

Water protected planetary system and control panel, equipped with 0-59 minute timer.



Simple, ergonomic, safe

The simple movement of the safety screen raises and lowers the bowl while at the same time stops the motor (10 lt models).

The safety screen can be easily removed for **cleaning**.

Stainless steel column and feet for higher resistance and hygiene (on selected models).

Height adjustable feet to ensure stability.

Waterproof, user friendly touch button control panel for **improved ergonomics**.

Stainless steel **removable** rotating **safety screen**, equipped with removable spout.

Lever for raising and lowering the bowl (20 lt).



Transparent safety screen (10 lt)



Stainless steel column (on specific models)



Touch button control panel



Removable spout

Accessories

Supplied with **stainless steel bowl** and **3 tools**: stainless steel wire whisk, robust paddle and spiral hook.

Tools rotate at variable speeds (from 82 to 570 rpm for 10 lt models and from 73 to 440 rpm for 20 lt models).



Spiral hook, paddle and whisk



A 10 lt **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request (20 lt models).

Safety comes first

Your health is important to us, always.

Blind/solid safety screen which will limit flour and unsafe dust particle, e.g. when used in bakery and pastry preparation (20 lt).

Bowl detection device which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen*.

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.

Maximum reliability guaranteed. BPA free transparent screen: impact resistant, stays clear and durable even after hundreds of dishwashing cycles (10 lt).

The **absence of BPA** contributes to render the product safe for your health.

XBE / XBM / MBE floor standing 20, 30 and 40 lt planetary mixers

20/30/40 lt professional mixers are an essential item for all kitchens using fresh ingredients to prepare pastry bases, creams, mousses and mixtures of all types.



XBM20



XBM30

20/30 lt planetary mixers

Powerful asynchronous motor for **silent operation** and **longer life**.

Electronic or **mechanical** speed variator (depending on model).

The planetary mechanism rotates at speeds of: 30 to 180 rpm (20/30 lt).

Supplied with **stainless steel bowl** with easy to grip handles and **3 tools**: stainless steel wire whisk, robust paddle and spiral hook.

Tools rotate at speeds from 73 to 440 rpm.

Water protected planetary system and control panel, equipped with 0-59 minute timer.

Stainless steel column and feet for higher resistance and hygiene (on selected models).

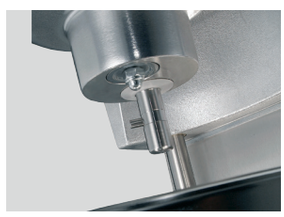
Planetary mixers can be easily moved thanks to the **wheel kit accessory** (optional).

Models available with **accessory hub** (type H) and a wide range of optional accessories.





Blind/solid safety screen



Planetary mechanism

20/30/40 lt planetary mixers

Safe and ergonomic

The BPA free safety screen and stainless steel wire structure can be **easily removed** for cleaning.

The stainless steel wire structure is equipped with a spout to add ingredients during preparation.

Lever for raising and lowering the bowl.

Wheel kit and bowl trolley (optional).

A bowl reduction kit (bowl, whisk, paddle and spiral hook) is available, on request.

Safety comes first

Your health is important to us, always.

Blind/solid safety screen which will limit flour and unsafe dust particle, e.g. when used in bakery and pastry preparation.

Bowl detection device which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen*.

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.



MBE40

40 lt planetary mixers

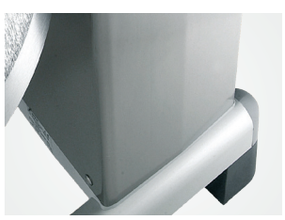
Specially designed for intensive kneading as well as blending and whipping preparations.

Powerful asynchronous motor for **silent operation** and **longer life**.

3 fixed speeds (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm and **timer (0-59 min.)**.

Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle, spiral hook).

Tools rotate at speeds from 94 to 540 rpm.



Stainless steel column (on request)



Kit wheels



3 tools: spiral hook, paddle, reinforced whisk (specific for MB/MBE40)

BMX/BMXE/XBE 60 and 80 lt planetary mixers

60/80 lt high performing, powerful and sturdy mixers able to withstand intensive use.



BMX60S



XBE80S

Speed and power

Powerful asynchronous motor for **silent operation** and **longer life**.

Electronic, **electromechanical** or **mechanical** speed variator (depending on model) with speeds ranging from 20 to 180 rpm.

Supplied with **stainless steel bowl** with easy to grip handles and **3 tools**: stainless steel wire whisk, robust paddle and stainless steel spiral hook.

Tools rotate at speeds from 62 to 560 rpm.

Control panel with **timer**, bowl lighting, on/off and speed control.

The BPA free blind/solid safety screen can be easily removed for cleaning.

Motorized bowl movement (on specific models) Models available with **accessory hub** (type H) and a wide range of optional accessories.

Bowl trolley with wheels and bumper facilitates bowl movement (standard on 80 lt).

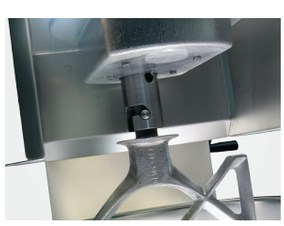
A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request.



Robust stainless steel hook



Mechanical speed variation



Bowl lighting

A complete range



Planetary mixers capacity	5 lt	8 lt	10 lt	20 lt	20 lt	30 lt	40 lt	60 lt	80 lt
Hook, kg*	1,5	2,5	3,5	6	6	7	10	20	25
Whisk, eggs**	10	14	18	32	32	50	70	100	120
Table top	•	•	•	•					
Freestanding					•	•	•	•	•

* Hook: kg of flour for dough (with 60% moisture content)
** Whisk: max. number of egg whites

Accessories for all needs





Meat mincer on hub





Vegetable slicer





Puree strainer

Safety comes first

Your health is important to us, always.

Blind/solid safety screen which will limit flour and unsafe dust particle, e.g. when used in bakery and pastry preparation.

Bowl detection device which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen*.

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.

Bakery, pastry and pizza - 20, 30 and 40 lt planetary mixers

Electrolux offers a complete range of planetary mixers specially designed to withstand the strong demands of bakery, pastry and pizza preparations.



MB40

40 lt planetary mixers

Powerful asynchronous motor (2200 W) for **silent operation** and **longer life**.

Electromechanical 3 fixed speeds (40, 80 and 160 rpm).

Control panel with stop button, 3 speeds and **0-15 minute timer**.

Stainless steel bowl and 3 tools (reinforced whisk, paddle and spiral hook).

Tools rotate at speeds 125, 250, 500 rpm.

Lever for raising and lowering the bowl.

A wide range of accessories such as bowl scraper, bowl trolley and reduction bowl kits (MB/MBE40).





Bowl scraper



Bowl trolley



Spiral hook, paddle, reinforced whisk (MB/MBE40)



MBE40

40 lt planetary mixers

Powerful asynchronous motor (2200 W) for **silent operation** and **longer life**.

3 fixed speeds (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm.

Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle and spiral hook).

Tools rotate at speeds from 94 to 540 rpm.

Water protected planetary system and control panel, equipped with 0-59 minute timer.

Lever for raising and lowering the bowl.



XBB30

20/30 lt planetary mixers

Powerful asynchronous motor (1500 W) for **silent operation** and **longer life**.

3 fixed speeds (40, 80 and 160 rpm) and **electronic variable speed** from 30 to 175 rpm.

Supplied with **stainless steel bowl** and 3 tools (**reinforced whisk**, paddle and spiral hook).

Tools rotate at speeds from 73 to 425 rpm.

Water protected planetary system and control panel, equipped with 0-59 minute timer.

Lever for raising and lowering the bowl

Reinforced column and base for **added support** and **stability**.

Wheel kit and **bowl trolley** optional.

A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request.



Removable spout

Bakery, pastry and pizza

Model	Capacity	Hook *	Whisk **
XBB20	20 lt	7 kg	32
XBB30	30 lt	8 kg	50
MB40	40 lt	10 kg	70
MBE40	40 lt	10 kg	70

* Hook: kg of flour for dough (with 60% moisture content)
** Whisk: max. number of egg whites

Safety comes first

Your health is important to us, always.

Blind/solid safety screen which will limit flour and unsafe dust particle, e.g. when used in bakery and pastry preparation.

Stainless steel **removable** rotating **safety screen**, equipped with removable spout.

Bowl detection device which will allow the mixer to switch on only when the bowl is properly positioned with the safety screen*.

* UNI EN 454:2015 Food Processing Machinery - Planetary Mixers - Safety And Hygiene Requirements. This European Standard specifies safety and hygiene requirements for the design and manufacture of fixed bowl planetary mixers with a tool having a planetary movement by using two parallel axes. The capacity of the bowl is greater than or equal to 5 L and less than or equal to 200 L.

T series
Vegetable peelers

Electrolux peelers solve the problem of best removing not only potato peels but also peeling many other vegetables or cleaning shellfish.



T5S

5 kg vegetable peeler with its high quality stainless steel finish guarantees longer service life

Extremely simple control with on/off button and timer.

No risks. Safety interlock turns off the motor if the cover or outlet are opened.

Ergonomic handle and outlet **facilitate collection** of the vegetables once peeled.

Optimum performance: 5kg loading capacity with an output of 80 kg/hr.

Transparent cover allows vegetables to be **checked during operation**.

Lid can be **easily removed** without tools and is dishwasher safe.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **long life**.

Knife plate (for a smooth cut of the peel), **washing plate** (for cleaning vegetables that don't require peeling) and stainless steel **filter table** available upon request.

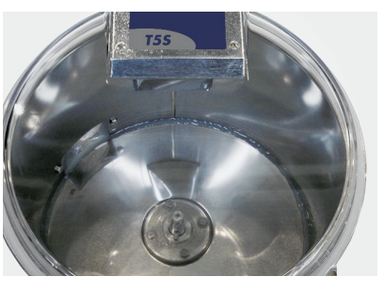
Asynchronous motor for **silent** operation and **longer life**.



Ergonomic handle and outlet



Knife plate (optional)



Transparent lid



T5E/T8E



5/8 kg vegetable peelers (table top) able to satisfy the requirements of small to medium size restaurants

Maximum output guaranteed from **80 kg** (T5E) **to 130 kg** (T8E) **per hour**.

Specific models available for **cleaning shellfish** (T5M/T8M) with a reduced speed (208 rpm), seashell plate and cylinder.

Versatile with optional drying basket for washing and spin drying salads, herbs or other leafy vegetables.

Transparent lid to observe the **peeling process** without stopping the machine.

Removable handle connected to a water supply can be used during peeling or for cleaning operations.

Strong rubber feet **guarantee stability** during operation.

Asynchronous motor for **silent** operation and **longer life**.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**.

Stainless steel removable peeling chamber.

A special kit, with abrasive plate and cylinder, is available upon request to convert the shellfish cleaner into vegetable peeler.

Maximum hygiene

Integrated stainless steel filter can be easily removed and is dishwasher safe.

Maximum hygiene guaranteed. All parts in contact with food can be removed for fast and easy cleaning.



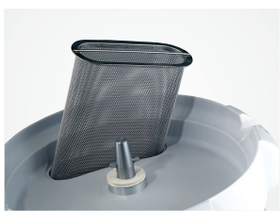
Drying basket (optional)



Seashell plate for TM models



Transparent lid with spray gun



Removable stainless steel filter



T10E/T15E







10/15 kg vegetable peelers that can be used for multiple operations such as: washing, scrubbing, peeling and even drying due to the wide choice of optional accessories

Ideal for restaurants, catering and delicatessen, with peeling capacities between **160/240 kg/hr**.

High quality peeled vegetables with **little waste** thanks to the abrasive material covering the rotating plate.

Door with constant pressure control system for the **safe unloading of the vegetables**.

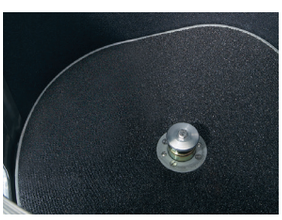
Safety: the motor stops if the lid or door is opened during operation.

Simple and easy to use waterproof touch button control panel with on/off and programmable timer.

Asynchronous motor for **silent** operation and **longer life**.



Unloading hole



Abrasive plate and cylinder



Brushing plate (optional)



Drying basket (optional)

Sturdy stainless steel construction with a transparent lid made of damage resistant plastic to allow **complete visibility** of the peeling cycle during operation.

Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**.

Special models available with an abrasive cylinder for a **faster peeling** (hard tubers).

Removable handle connected to the water supply or water inlet can be used as water gun for cleaning the peeling chamber.

Stainless steel filter table available on request.

More flexibility with optional plates (knife plate, onion plate, garlic/shallot plate, mussel cleaner, brushing plate).

Drying basket (as optional accessory).



T25E



Ti25

25 kg vegetable peelers

able to satisfy the needs of even the largest customers thanks to their peeling capacity over **400 kg/hr**

Simple and easy to use waterproof touch button control panel with on/off and programmable timer.

Door with constant pressure control system for the **safe unloading of the vegetables**.

The cylinder and removable rotating plate are covered with an abrasive lava stone material that guarantees **durability** and **longer life**.

Safety: the motor stops if the lid or door is opened during operation.

No blockage of peels thanks to special size and design of drain hole.

Optional mobile trolley with filter tray (for T25E).

Asynchronous motor for **silent** operation and **longer life**.



Unloading door



Drain hole

Model	Capacity	Dimensions (wxdxh)	Notes
T5S	5 kg	314x485x450 mm	
T5E/T5M	5 kg	424x390x590 mm	special model for seashells
T8E/T8M	8 kg	422x396x676 mm	special model for seashells
T10E	10 kg	440x690x680 mm	
T15E	15 kg	440x690x750 mm	
T25E	25 kg	585x785x1215 mm	
Ti25	25 kg	565x880x1425 mm	inclined body

Stainless steel cylinder (540mm diam.) tilted at 18° towards front to **facilitate loading and unloading operations**.

Transparent lid with microswitch to stop the machine if lid is opened **guaranteeing operator safety**.

Stainless steel **filter table incorporated** as standard (Ti25).

Vegetable washers and Spin dryers

Choose from a wide range of vegetable washers and spin dryers, essential components for small, medium and large size kitchens.



LVA100

Vegetable washer and dryer in one machine.

The washing effect is obtained by combining basket rotation and water turbulence generated by a pump.

Designed for the efficient and **safe treatment** of all types of vegetables.

Complete stainless steel construction guarantees **long term reliability**.

Integrated dispenser with liquid for sanitizing vegetables (activated during a specific cycle).

3 preset cycles according to the desired type of wash (light/heavy wash).

Basket with **2 speed rotation**: washing (60-70 rpm), drying (270-310 rpm).

Advanced programmable model with automatic and manual cycles and self-cleaning cycle.

Spray and/or immersion washing, depending on cycle.

Avoid damage to delicate items by regulating the power of the washing water.

Efficient and **easy to clean** filtering system and well with rounded corners.

Operator safety thanks to microswitch which stops the machine if the lid is opened.

Asynchronous motor for **silent** operation and **longer life**.

Model	Load capacity	Basket volume	Power
LVA100B	2-6 kg	30 lt	900 W

External dimensions (wxdxh): 700x700x1000mm



ELX65



EL40

Spin dryers ideal for drying lettuce, spinach, leeks, parsley, swiss chard and cabbage.

Very short drying time (1-2 minutes) **preserves the flavour and texture** of all leafy vegetables until served.

Stainless steel construction guarantees **hygiene** and is **resistant to corrosion**.

Waterproof touch button control panel for easy cleaning is protected even against strong jets of water (IP55).

Drying basket either in stainless steel/aluminium (only ELX65) or high quality resin.

Basket rotation speed **ideal for drying fragile items** without crushing them (330 rpm for ELX65; 450 rpm for EL40).

Residual water is easily eliminated through an outlet pipe at the bottom of the well.

Asynchronous motor for **silent** operation and **longer life**.

Safety: the motor stops when the lid is opened.

Two cycles for all types of vegetables: "automatic" (75 seconds) which alternates rotation with several sudden stops (for all vegetables); "manual" thanks to the adjustable timer 0-59 min. (for delicate items).

Model	Load capacity		Basket volume	Power
	Heavy veg.	Lettuce heads		
EL40	5 kg	9	32 lt	370 W
External dimensions (wxdxh): 460x540x800mm				

Model	Load capacity		Basket volume	Power
	Heavy veg.	Lettuce heads		
ELX65	10 kg	18	65 lt	750 W
External dimensions (wxdxh): 578x639x1005mm				



Touch button control



Residual water drain



Stainless steel/aluminium drying basket

A complement for bakery, pastry and pizza

Electrolux offers a wide range of dough kneaders and dough sheeters to suit the needs of all bakery, pastry and pizza preparations.



BPO

25/40 lt fork kneaders
(approx. 15/24 kg of dough per operation).

2 speed motor for **optimum kneading quality**: slow speed (45 rpm) and 2nd speed (90 rpm).

Precise control with touch button panel with timer (0-59 min.).

Welded base for added **support and stability**.

Operator safety assured thanks to the particular head raising and instantaneous locking system. The machine will not start if the bowl is not correctly placed on the base.

Maximum hygiene thanks to the transparent screen: allows products to be added during operation and avoids the emission of flour into the work area. **Removable stainless steel bowl.**

Asynchronous motor for **silent** operation and **longer life**.



ZSP

12 to 49 lt spiral kneaders
(approx. 10/40 kg of dough per operation)

Sturdy and reliable construction in painted steel.

When screen is raised the motor automatically stops, guaranteeing **operator safety**.

High capacity stainless steel bowl with rounded bottom **facilitates cleaning**.

All models are single speed, with **resistant stainless steel mixing arm**.

Carefully designed motor guarantees **long life and reliability**.

Larger models equipped with central shaft (38, 49 lt).

Asynchronous motor for **silent** operation and **longer life**.



PSR

50 and 90 lt spiral kneaders
(approx. 26/48 kg of dough per operation)

Sturdy and reliable construction in painted steel.

Control panel with on/off switch and timer.

When screen is raised the motor automatically stops, guaranteeing **operator safety**.

Stainless steel bowl and spiral tool which prevents dough from rising.

Two speed kneading motor with manual speed variation.

Protective screen to avoid the emission of flour into the work area.

Rounded bottom stainless steel bowl **facilitates cleaning**.

Asynchronous motor for **silent** operation and **longer life**.



LMP400



LMP500

Manual dough sheeter

table top model.

Compact and easy to move.

Teflon coated cylinders (Ø 60 mm).

Working width: **400 mm**.

Thickness: **0,1 to 28 mm**.

Removable stainless steel slides/flaps.

Motorized dough sheeter

table top model.

Wire safety screen.

Teflon coated removable flaps facilitate the sliding of the dough.

Chrome plated steel cylinders (Ø 60 mm) may be adjusted depending on the thickness requested.

Thickness: **0,1 to 34 mm**.

Working width: **500 mm**.

Manual lever to invert cylinder rotation.

Flour container fixed on the top of the machine.

Remote foot pedal to change rolling direction (optional accessory).

Optional trolley available.

Asynchronous motor for **silent** operation and **longer life**.

Motorized belt dough sheeters - table top and floor standing models.

Models with **1 speed** or **variable speed**.

Tables can be raised to **save space**.

Wire gratings with **safety** microswitch to stop motor if raised over a particular level.

Teflon coated removable slides facilitate the sliding of the dough.

Chrome plated steel cylinders (Ø 60 mm) may be adjusted depending on the thickness requested.

Manual lever to invert cylinder rotation.

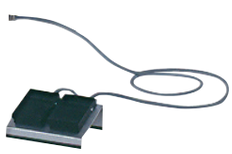
Working widths: **500** mm or **600 mm** (depending on model).

Flour container fixed on the top of the machine.

Remote foot pedal to change rolling direction (optional accessory).

Asynchronous motor for **silent** operation and **longer life**.





Remote foot pedal (optional)



Cutting module for croissants (optional on selected models)

A complement to your kitchen

The new range of appliances which provides the highest quality and hygiene in line with every professional kitchen.



CPX

A **versatile** and **easy to use, single chute, electric bread slicer**. Well suited for fast and efficient service in high volume catering establishments.

Slices from 130 to 260 slices/minute (2 baguettes) and operates three to **six times faster** than slicing by hand with **optimal results**. **Slices** can be adjusted from **8 to 60 mm thick**.

Great for long loaves or baguettes. Simply insert the bread into the vertical spout (175x110mm) and it will be cut automatically.

Maximum safety. Fitted with an original safety device which prohibits access to the blade especially during cleaning operations. The blade is immobilized and covered as soon as the bread evacuation door is raised.

Waterproof touch button control panel with start/stop and pulse button for controlled slicing.

Maximum hygiene guaranteed. The optional stainless steel table can suit GN 1/1 polycarbonate trays to collect the sliced bread and avoid handling.

Asynchronous motor for **silent** operation and **longer life**.



EVP45F



EVP45NXT

Free-standing and **table top vacuum packers**, from 8 to 60 m3/h **(100 to 800 meals/day)**.

Stainless steel construction and domed transparent plexiglass lid **suitable for** use with **all types of food**.

Easy to program, digital control panel guarantees **optimal vacuum pressure** and heat seal times.

Models pre-arranged for connection to inert gas for **packing delicate foods**.

Highest levels of hygiene and ease of cleaning thanks to pressure chamber with rounded corners.

Maximum reliability. Warning light indicates any malfunctioning in the vacuum packing process and stops operation before the products are heat sealed, thus allowing the bags to be reused.

Models available with printer for adhesive labels, according to HACCP standards.

Asynchronous motor for **silent** operation and **longer life**.



MMG12/22

Meat mincer/graters ideal for **mincing meats** as well as **grating bread**, cheese and nuts.

Body in die-cast aluminium and stainless steel for **added strength and reliability**.

Operator safety guaranteed. Microswitch positioned on the handle prevents accidental contact. Protection grill is positioned beneath the grating cylinder and in front of the shredder attachment, to avoid injury.

Removable stainless steel grinding unit (diam. 70mm) can be **easily cleaned**.

Grater: Motor speeds - 900 rpm (MMG12) or 1400 rpm (MMG22). Steel roller and stainless steel collection container. Output: 50/130 kg cheese/hr and 100/150 kg bread/hr.

Meat mincer: Motor speeds - 140 rpm (MMG12) or 210 rpm (MMG22). Chopper end, feed pan, collecting container, plate and self-sharpening knife in stainless steel. Output: 200/300 kg meat/hr.



Vertical food slicers



Gravity food slicers

An extensive range of food slicers which provide **a rational solution for any kind of customers**: restaurants, catering, supermarkets and delis.

Ideal for slicing raw meats, salamis and pressed meats thanks to the variable blade diameters from 250 to 370 mm, constructed in polished, satin finished, anodized aluminium.

Versatile. Prepare square, round or rectangular slices. Variable slicing thickness (depending on the model). Models available with special tightening arm.

Choose between **vertical** or **gravity** slicers, gear or belt transmission based on specific needs and types of products to be sliced.

Poly-V belt drive system is ideal for normal daily use, gear transmission for heavy duty operations.

Ventilated blade drive motor for **continuous use**.

Built-in precision sharpener.

Cleaning is made easy since blade cover, product deflector and carriage system can be easily removed.

Operator safety assured since gauge plate interlock allows the removal of the carriage only if the appliance is switched off.

Permanently mounted blade guard ring protects user from cutting blades during operation and cleaning.

Asynchronous motor for **silent** operation and **longer life**.



Essentia
Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. 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**.

Service agreements, you can trust

You can choose from **flexible tailor-made service packages**, according to your business needs, offering a variety of maintenance and support services.

Keep your equipment performing

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

Watch the video and **find out more!**



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professional.electrolux.com

Follow us on

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

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

100 YEARS OF BETTER LIVING
1919 – 2019

Year after year, Electrolux Professional makes its customers' work-life easier, more profitable and truly sustainable every day.

Slim outside
Multi benefits inside

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



Electrolux

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 as profitable as possible and deliver great quality food to my customers.

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



...we listen

Offering less water waste, exceptional efficiency and multifunction performance, MultiSlim is the new **eco-friendly, robust, compact oven** you can rely on

Green savings
15% less water*
Save on water bills

Cook in less space
Just 0.42 m²

Long-lasting
72 Kg. Robust build for heavy duty use



*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 guaranteed cooking performance? The all new MultiSlim **compact oven** from Electrolux is best in class for solidity and profitability when space is an issue

Green

SAVE 15% water*

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

Compact

just 0.42 m²

Short on space?

Space-saving dimensions, just 0.42 m², make MultiSlim **ideal for small kitchen**

The perfect fit. Even if you move

Right or left door-opening. And if your kitchen layout changes, simply replace the door on site with one that opens the other way





Solid

Built to last

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

weight
72 Kg

Easy

Maximum simplicity

Perfect cooking guaranteed service after service. **Extra simple interface** lets you create, save and program up to 99 of your favorite recipes

Minimize maintenance

Maximize your time by letting MultiSlim do the cleaning. **Automatic Cleaning System** with 3 different programs, self-dispenses 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

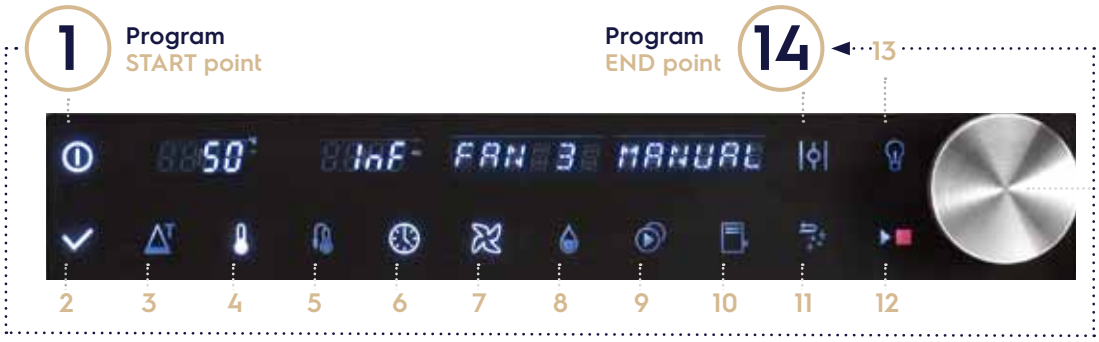
Easy to install, anywhere

One oven, **3 different voltages** make MultiSlim perfect for any kitchen.
Plug-in anywhere anywhere.
- 400 V/3 N/50-60 Hz
- 230 V/3 /50-60 Hz
- 230 V/1 N/50-60 Hz


FAN 3
MANUAL

Your menu at your fingertips

Guaranteed results service after service. The simple to use MultiSlim programmable interface lets you create, **save and load up to 99 of your favorite recipes**



Fast, easy navigation through programs, functions and cooking parameters with a single precision jog dial. **Just push to select**

Program your meal from 1 to 14:

1. On/Off
2. Cooking phase confirmation
3. ECO-Delta cooking
4. Temperature setting
5. Cooking with probe
6. Time setting
7. Fan speed setting
8. Cooking chamber humidity setting
9. Cooking phase selection (9 phases each program)
10. Program selection (99 programs)
11. Back key / Auto clean set up
12. Start/Stop
13. Halogen light on/off
14. Exaust valve control





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



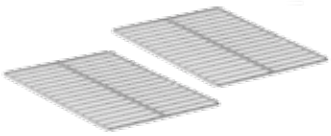
82 °C humidity level 10

30 minutes

2 **Suggested trayloads**

30 **Cocotte - 80 g/each**

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



922017
Pair grids or frying basket
GN 1/1

Simply great gratin



190 °C humidity level 1

25 minutes

2 **Suggested trayloads**

36 **Portions - 150 g/each**

Add some steam when you grate. A little bit of steam creates a tasty, golden gratin



925002
Non-stick U-pan h. 60 mm
GN 1/1

Perfectly steamed potatoes



100 °C humidity level 10

45 minutes

3 **Suggested trayloads - 3 Kg/each**

90 **Portions - 9 Kg total**

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



922239
Pair of frying baskets
GN 1/1



Bar, Bistro, Coffee shop

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

Crusty, freshly baked bread



190 °C convenction

15 minutes

3 **Suggested trayloads**

12 **Baguettes**

The easy way to bake bread
in just 15 minutes



925007
Non-stick baguette tray
GN 1/1

Crispy, fried breaded fillets



210 °C convenction

6 minutes

2 **Suggested trayloads**

12 **Pieces - 140 g/each**

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



925000
Non-stick U-pan h. 20 mm
GN 1/1

Fast, even grilling



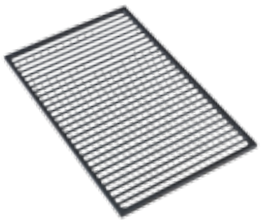
260 °C convenction

5 minutes

3 **Suggested trayloads**

24 **Pieces - 100 g/each**

Speed up cooking times and reduce smoke
and odors with oven grilling. Evenly grill
vegetables in just 12 minutes at 270°C convection



925004
Non-stick grill
GN 1/1

Accessories

Installation solution bases



Open base

Pre-mounted for easy oven installation

PNC	922369
WxDxH	470x620x800 mm



Tray support

Mount on open base to provide additional storage

PNC	922370
Grid nr	6
WxDxH	735x128x65 mm



Stacking kit

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

PNC	922371
WxDxH	780x600x215 mm



Base support for stacked compact oven

Pre-arranged for an easy installation of the ovens

PNC	922368
WxDxH	470x620x320 mm



Kit front air filter

Makes daily maintenance easy

PNC	922379
WxDxH	400x350x350 mm



Hand shower

Pre-mounted for easy installation

PNC	922372
WxDxH	220x220x220 mm

Food probe

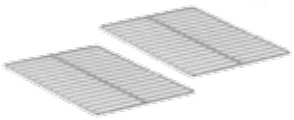


Core probe

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

PNC	922373
WxDxH	250x40x40 mm

GastroNorm trays



Pair of grids

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

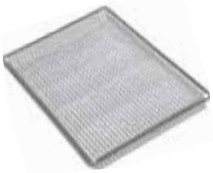
PNC	922017 (pair)
Material	AISI 304



Chicken grids

Ensure chickens roast evenly, browning skin and keeping meat juicy

PNC	922086 (single)	922266 (single)
Chicken per grid	4 (0.7-2 Kg size)	8 (0.7-2 Kg 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 with coating

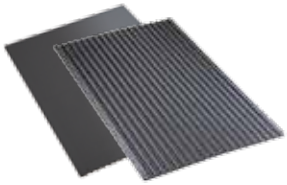
Ideal for:
- reducing cooking time up to 10% and energy consumption up to 8% (no surface preheating is required; differently from fry tops, the pan can come directly from the refrigerator)
- reducing food weight loss by 2-4% in comparison with traditional methods, enabling juicier products
- improving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

Use plastic utensils to extend life of special surface coating.

Avoid cleaning with granule-type dishwashers

Size	GN 1/1
20 mm PNC	925000 (single)
40 mm PNC	925001 (single)
60 mm PNC	925002 (single)
Material	aluminum alloy with non-stick coating

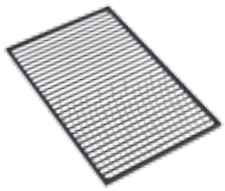
	GN 1/2
20 mm PNC	925009 (single)
40 mm PNC	925010 (single)
60 mm PNC	925011 (single)
Material	aluminum alloy with non-stick coating



Non-stick frying griddle with coating

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



Non-stick grill with coating

Ideal for:
- marking steaks
- improving operations (no pre-heating needed)

PNC	925004
Material	aluminum alloy with non-stick coating



Non-stick egg fryer with coating

Ideal for:
- automatic egg cooking process; may be used for pancakes, hamburgers, omelette, 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 with coating

2 edges

PNC	925006
Material	aluminum alloy with non-stick coating



Non-stick baguette tray with coating

Ideal for:
- baking baguettes (enables fitting 4 pieces, 290 g each)
- improving operations (perforated aluminum enhances the heat exchange for faster and more even cooking)

PNC	925007
Material	perforated aluminum, silicon coating

Detergent



Extra Stong Detergent for Ovens C20

Ergonomic, easy-to-handle and store pack contains 2x5l jugs.
Scan the QR code to download the Safety Data Sheet

PNC	0S2282

Water treatment



Water filter with cartridge and flow meter

PNC	920002
Oven size	6 GN 1/1
Filter capacity	4675 Lt
WxDxH	149x149x553 mm



Automatic water softener

PNC	921305
Electrical connection	220/230V 1N 50/60 Hz
Power	0,04 kW
WxDxH	250x480x540 mm

Teamed
to serve you

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 Service Partners** in more than **149 countries**. **10,000 professional technicians** and over **170,000** managed **spare parts**

Find out more
on our website

Keep your equipment performing

Ensure consistent performance and efficiency from your equipment by using our comprehensive range of **accessories, consumables and original spare parts**.
The perfect combination for your business

Service agreements, peace of mind

Electrolux appliances are built to last. When it comes to making our Customer's life easier we support you with **solutions that ensure the equipment remains as efficient and profitable as the day it was installed**.
Undertaking correct maintenance in accordance with Electrolux Manuals and recommendations is essential to avoid unexpected issues.
Electrolux Customer Care offer a number of **tailor made services packages**.

For more information contact your preferred **Electrolux Authorized Service Partner**



MultiSlim **compact oven**		260635	260638	260655	260658
	Right hinged door			•	•
	Left hinged door	•	•		
	External dimensions (wxdxh)	520x803x770 mm			
	Internal dimensions (wxdxh)	380x540x370 mm			
	GN trays capacity	GN 1/1			
	Humidity control	11 settings			
	Electric power	6.9 kW			
	Electrical connection	400 V/3 N/50-60 Hz 230 V/3 /50-60 Hz 230 V/1 N/50-60 Hz			
	Weight	72 Kg			
	Water supply	3/4"			
	Water drain	40 mm			
	Water supply pressure	1.5 - 4.5 bar			
	Cleaning system		•		•

Ask info and find an Electrolux Professional Partner at www.professional.electrolux.com



Discover the Electrolux Excellence
and share more of our thinking at
www.electrolux.com/professional

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

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

Electrolux Professional
High Speed Cooking

Back to the Crisp

SpeeDelight:
Fast has never tasted so good



Electrolux

All images are for illustrative purposes only.

What challenges does your business face?

For **every business model** that serves snacks, from kitchen management to customer service, it's tough to juggle it all. If you won't settle for any old service on-the-go but **want to increase productivity** and offer an outstanding snack experience, you need **intuitive, high-performance professional solutions**.

To stand out from the crowd, you need to:

- **Improve your workflow**
  So rush hour won't feel rushed.
- **Reduce wasted minutes**
  Make time your ally.
- **Offer healthy, delicious snacks quickly and efficiently**
  Grill, bake, heat or press - to your heart's content.
- **Monitor your performance in real time**
  Use data and team feedback to your best advantage.



Your insight, our experience

A breakthrough approach to success

Electrolux has listened to **customers like you** and developed a solution that's faster and better than ever. Our strategy begins with your needs: together we can revolutionize and differentiate your business to build your value chain and **increase your profit**.

From Customer Insight to Excellence Inside, here is your premium solution:

- **Fast**
  Speed is the key to letting you grow and stand out above the rest, by keeping customers happy even during the lunch or dinner rush.
- **Friendly**
  To make sure your business is sustainable, Electrolux has an answer that's ergonomic, energy efficient and environmentally friendly.
- **Easy**
  There's no time for complicated tricks: your staff needs a high-tech solution that makes the workflow smooth and simple.
- **Smart**
  Enjoy non-stop interaction with your sister outlets and use data to improve your performance.





With this new approach, you'll experience:

- **Consistent quality**
  Results are uniformly excellent and easy to replicate, thanks to foolproof, cutting-edge technology.

- **An on-the-go menu that stands out**
  The Electrolux solution was engineered from your needs: achieve the breakthrough that will make your business shine.

SpeeDelight
Maximum taste at record speed

SpeeDelight is the new professional solution for businesses on the move: it's a dual-plate appliance with the **first and only combination of three direct and indirect cooking technologies**. Serve delicious food fast: more than a snack, it's a complete taste experience.

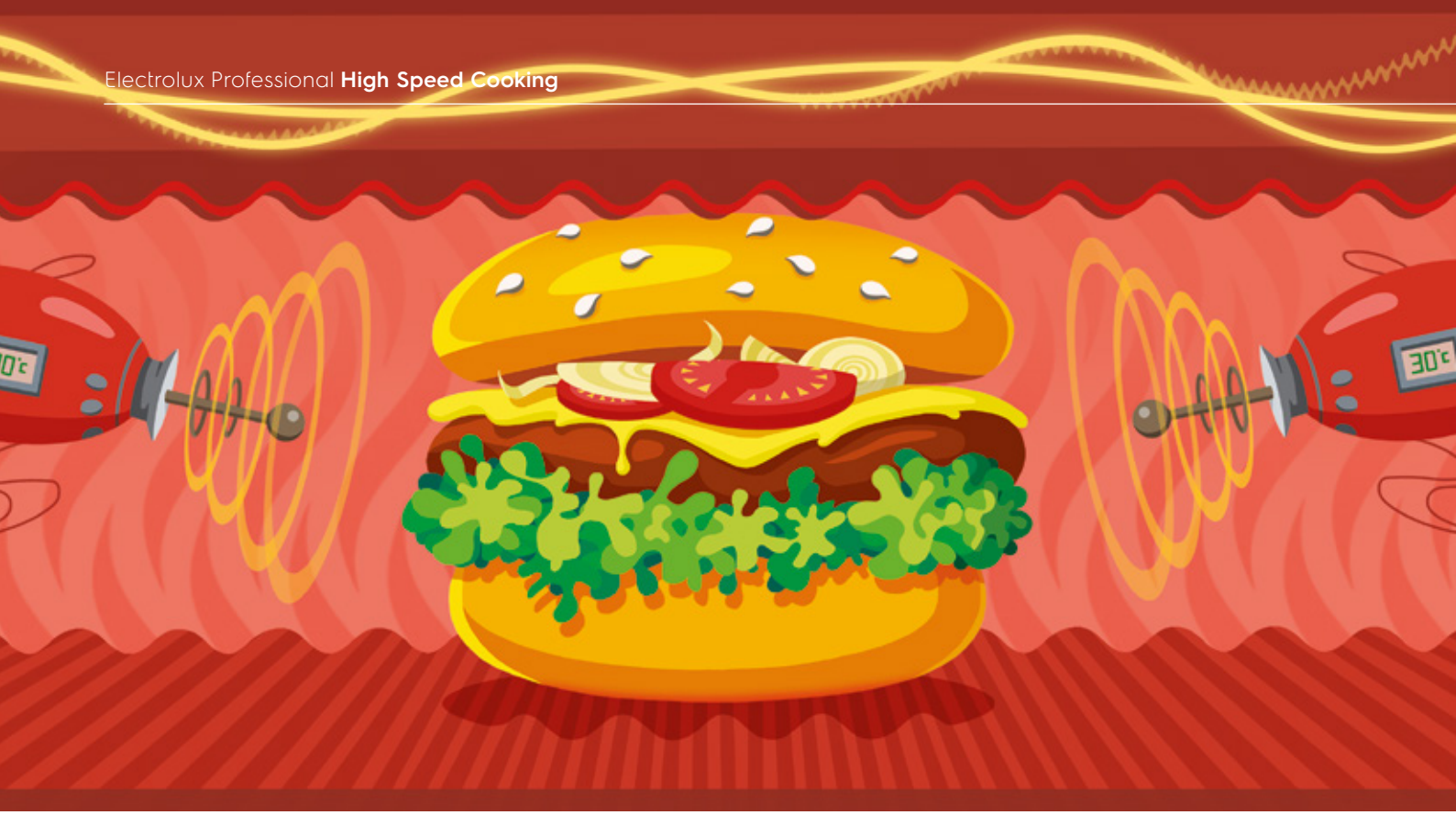
- **Speed: turnover like you've never seen it before**
  SpeeDelight puts your business on another level: record speed compared with a traditional sandwich press.
- **Food quality: tantalizing and healthy, a feast for all the senses**
  The excellence is in every detail: thickness, crispness, grill marks, taste and flavor. Just right, every time.
- **Variety of menus: something for every palate**
  SpeeDelight cooks a wide range of foods: sandwiches, roll-ups, tacos, pizzas, bakery items and much more. Multiple cooking programs in a single solution.
- **Simplicity: no worries for you or your staff**
  Ease and comfort are SpeeDelight's core values from every angle: from set-up to daily use and maintenance. Plus a premium Customer Care package.
- **Connection: sustainable integration with your workspace**
  With its attractive design and 24/7 smart connection, SpeeDelight will fit right in with your kitchen management system, while its green technology is good for the environment.



"Frees my creative side, and customers keep coming back"

It's hard to create original menu items when the lunch-hour rush makes it a challenge just to keep the line moving. With SpeeDelight's **flexible cooking programs** and **incredible speed**, I can serve up a quesadilla, a sandwich or a pizza and still have time to make my customers feel welcome. They love the food and the relaxed atmosphere and keep coming back for more. I can cook and serve with a smile, and I can't wait to try new ideas!

MR SMITH
Ideal SpeeDelight Owner



Back to the crisp
Quality on every level

Innovation and technology make sure snacks are perfectly crispy outside and cooked just right inside thanks to SpeeDelight's **three cooking systems**. The plate settles with just the **right pressure** and **opens automatically** when your snack is ready. **All guesswork is gone**: the result is exactly what's on your menu, **each and every time**.

- **The perfect cook for every layer**
  With **TRIPLE PLAY**, SpeeDelight combines direct cooking (contact plates) and two kinds of indirect cooking (infrared and microwaves): cold, undercooked ingredients are a thing of the past.

- **Self-adjusting upper plate**
  The plate knows just where to settle, depending on the food: whether you're cooking a pizza, a bakery item or a panino, **PERFECT SQUEEZE** will make sure it's perfect.

- **Won't burn no matter what**
  The **HAS YOUR BACK** function opens the lid automatically when your snack is ready. Relax: it's not going to burn.

Out-of-this-world menus for all tastes

With SpeeDelight you can serve **your kind of healthy, tasty food**. Its cooking programs are perfectly suited to many styles of cuisine, including **street food and local delights**. Invent new snacks and you can be your customers' guide to the infinite world of taste.

- **Total flexibility for every cuisine**
  Stand out with amazing food whatever your niche. With the **IDEA MATCHER** function (up to eight different programs/cooking cycles), you're no longer limited to grilling or heating but can combine your favorite techniques.

- **Sweet and savory snacks to your heart's content**
  Automatic and customized cooking programs: the LED display will keep you on track by showing the countdown and the program selected.



SpeeDelight: the game changer



TP
Triple Play

Peerless cooking performance
TRIPLE PLAY

UNIQUE in the industry

Chef-worthy snacks thanks to the combination of 3 cooking technologies: **contact plates, infrared radiation and microwaves**.

For your food:
crispy on the outside and perfectly cooked inside.

HYB
Has Your Back

Worry-free finish
HAS YOUR BACK

Press the button and your job is done: **the lid will rise automatically** when your snack is ready.

For your food:
it won't burn, and you're safe to do something else!

SpeeDelight gives you the freedom to combine **speed**, **quality** and **creativity**: be a sprinter when you cook and an ace when it comes to business.



PS
Perfect Squeeze

An intelligent press
PERFECT SQUEEZE

The upper **plate settles** automatically on your food with just the **right pressure**.

For your food:
say goodbye to sandwiches that are overly flattened or not crispy enough.

IM
Idea Matcher

Inspirational interface
IDEA MATCHER

With SpeeDelight, you can let your imagination run wild thanks to the variety of **customizable cooking programs** that start with the press of a button.

For your food:
a potentially unlimited menu.

Scan here to discover our tutorial videos



SpeeDelight
Stun them with speed

3 times FASTER

1 minute to WOW!

SpeeDelight will amaze you and your customers alike: perfectly **delicious toasted snacks with grill marks** are ready in less time than with any other appliance. The contact plates and infrared radiation reach 100-250°C (212-482°F) and the core of the product 60°C (140°F) in a flash. This unique combination means **a perfect sandwich in under a minute**: **more than three times faster than a standard press!** Serve flawless snacks in no time and optimize your precious resources. The extra time is all yours!

- **Quick to cook**
  Fine food, surprisingly fast.
- **Safe to serve**
  The lid opens automatically when your snack is ready. Just serve and repeat!
- **Easy to use**
  SpeeDelight's handle and locking mechanism are designed to be opened with ease. So you can get your food cooking even faster.

Creative cooking
has never been easier

SUBLIME EVERY TIME

With SpeeDelight, simplicity is at your fingertips:
with **plug-and-play** installation and a user-friendly control panel,
it requires **no ventilation hood** and the non-stick plates are easy to clean.
Experiment to your heart's content: only your ideas will leave a mark.
One perfect sandwich or a hundred: each one is as good as the last.

- **Minimum effort for maximum performance**
  Simplicity is the word: no experience or special skills required.
  Consistency, too: get the same great quality no matter who operates the machine.

- **Hassle-free maintenance**
  The removable cooking top and ventilation filters
  and the streamlined design ensure easy access and cleaning.



SpeeDelight:
360° innovation



In a class of its own with these exciting features:

Green technology
The exclusive **Energy Saving Mode** is good for the environment and your bottom line. Be green and close the lid when the stand-by notification appears: SpeeDelight will consume **60% less energy**!

Easy to service
Quick access to inside components makes maintenance a snap with an on-site visit from one of our thousands of professional technicians. Safe and practical to use, safe and practical to maintain.

Streamlined and ergonomic
SpeeDelight is quick to set up and requires no ventilation hood or extra space on the sides. That means you can put it anywhere on your countertop!
Its ergonomic features include smooth edges, stable handles, a self-regulating lid and extra-large display.

24/7 smart connection
SpeeDelight is so much more than a standalone machine: it integrates perfectly with your outlet management system so you can use data flows to your best advantage. Imagine you own a Quick Service Restaurant chain: thanks to the USB port and wifi capability, you can track, upgrade and share cooking menus using any mobile device; enjoy remote interaction concerning recipes, programs, and performance; and monitor any warnings or malfunctions. Keep your outlets in the loop, whether they're across town or across the ocean!

All figures regarding speed, energy consumption and monetary savings have been calculated on the basis of tests conducted by the Electrolux Professional R&D Laboratory team.

SpeeDelight will revolutionize your business. Which one is yours?

SpeeDelight 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. An exceptional snack experience to attract new customers and send your business soaring. In just the direction you want.

- **Versatility is yours: more is better**
  Unlimited menus for different food service businesses.
  SpeeDelight: where quality meets creativity, whatever your style!

- **A feast for the eyes**
  SpeeDelight has an ergonomic, sleek design. Show it off to your customers and surprise them with special snacks, right before their eyes.
  Perfect for any location, it's good taste in every sense of the term.

- **Stay in sync with your team**
  Enjoy daily remote interaction with your sister outlets concerning recipes, programs and performance. Your world at a touch: SpeeDelight connects the dots and helps your chain reach its full potential.

Meet our friends and see how SpeeDelight has made them **happier than ever**!



PUBS & BARS



QSR



COFFEE SHOPS



RETAIL

PUBS & BARS

Magnificent sandwiches to go with your selection of beers.

With SpeeDelight in the kitchen, let your menu go gourmet: **even your most inexperienced staff** can become a team of top chefs, ready to please a crowd. Customers will love your classic sandwiches and will look forward to trying new ones while they hang out with friends or watch a game. With **TRIPLE PLAY** and **PERFECT SQUEEZE**, your crispy, delicious meals will make *your* place the place to be!



"SpeeDelight gives me all the time I need to make elaborate sandwiches and discover new recipes. People come to my pub to chat, enjoy a local beer and taste one of my delicious crispy sandwiches. The quality of my menu has made business boom. The classic sandwich my customers adore?
*The **BLACK ANGUS PHILLY STEAK**."*
Find the recipe on page 18.

QSR – QUICK SERVICE RESTAURANTS

More creative quality in record time.

SpeeDelight is the solution for **businesses that need to move fast**: be amazed by its speed and high performance, economic and environmental sustainability, multi-functionality and ease of use. Each of its functions will help optimize your workflow: **TRIPLE PLAY**'s three cooking technologies ensure record speed, while the **HAS YOUR BACK** function guarantees you'll never redo a burnt sandwich. Combine rapid service with superior quality and enjoy the taste of not wasting your time.



"In my business, where speed is everything, I was looking for a solution that would make things run smoother for my staff. SpeeDelight is amazing: it's full of features and makes delicious food fast. My team is relaxed and efficient now. A local favorite is the ***HUMMUS & VEGGIE WRAP."***

Find the recipe on page 18.

COFFEE SHOPS

Keep them coming back with unforgettable bakery items.

Let your customers relax, not stand in line. SpeeDelight can revolutionize your menu and improve how you manage resources. To stand out from your competitors, you need an innovative solution that's easy to install, operate and maintain. With the **HAS YOUR BACK** function you know what you're cooking won't burn, so go ahead, press the button and fill some coffee orders. With SpeeDelight, it's all under control.



*"Customers come here because they love our coffee. But to complete our breakfast menu, what we needed was SpeeDelight. It's easy to use even if we're baristas and not cooks, and it's definitely brought in new business. Our **BREAKFAST SANDWICH** is a great way to start the day."*
Find the recipe on page 19.

RETAIL

Gourmet quality for all the local foods you feature.

Do your customers expect a wide **variety of good-tasting food**? Keep them happy with SpeeDelight. The **IDEA MATCHER** interface will bring out your creative side with quick-start buttons for a range of cooking programs. Even your food-trendy customers will be pleased with your fresh panini, burritos or vegetarian pizzas. They want it - you've got it!



"I opened my store to provide an alternative to standard on-the-go fare and offer creative meals with quality ingredients. With its flexible cooking programs, SpeeDelight was just what I needed to give it a go. Here, try my ***GOAT CHEESE & MUSHROOM PIZZA****."*
Find the recipe on page 19.

SpeeDelight has something for everyone.
What's your favorite?



PUBS & BARS

- **BLACK ANGUS PHILLY STEAK**
  Bread type: sub roll
  Ingredients: Black Angus roast beef, caramelized onions, green peppers, provolone cheese
  Ready in: 60 sec
  In an hour you can serve: 50-55





QSR
Quick Service Restaurant

- **HUMMUS & VEGGIE WRAP**
  Bread type: wrap
  Ingredients: hummus, baby spinach leaves, red peppers, red onion, sliced avocado
  Ready in: 40 sec
  In an hour you can serve: 70-75



SpeeDelight is perfect for a variety of recipes and menus:
here are some ideas to get your customers hooked.
Have a variation you love? Share it with us and other SpeeDelight fans!

Visit our website and social media channels to **discover more ideas** for sandwiches, burritos, tacos, pizza and much more – a gift from our chefs to you. With SpeeDelight in the kitchen, your customers won't have to wait for something crisp, tasty and new!

facebook.com/electroluxprofessional

youtube.com/user/ElectroluxPro

twitter.com/electroluxpro

professional.electrolux.com



COFFEE SHOPS

- **BREAKFAST SANDWICH**
  Bread type: brioche
  Ingredients: poached or scrambled egg, ham, cheddar cheese, mayonnaise
  Ready in: 60 sec
  In an hour you can serve: 50-55





RETAIL

- **PIZZA BIANCA WITH GOAT CHEESE AND MUSHROOMS**
  Ingredients: pizza crust, mozzarella, goat cheese, shiitake or other mushrooms
  Ready in: 90 sec
  In an hour you can serve: 35-40



SpeeDelight saves money for you to invest in your future

Money-saving solution

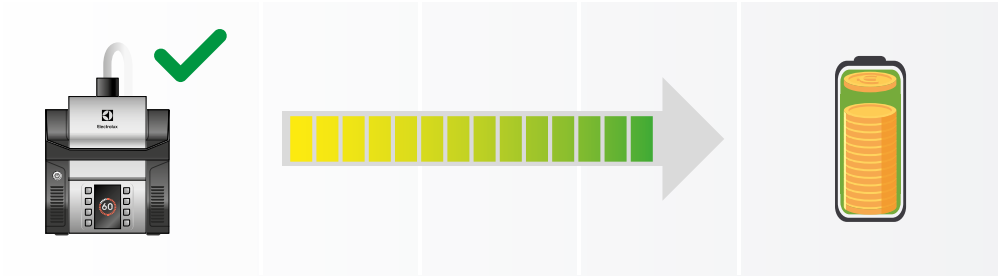
Imagine you own a Quick Service Restaurant serving an average of 180 sandwiches a day, 7 days a week, working 10 hours a day. SpeeDelight consumes less than half the electricity compared with other solutions using microwave systems, and that adds up to **big savings**: more than **€500***over the course of a year! What does that mean for your profitability? While you work, SpeeDelight works for you and your future: it will quickly pay for itself and leave you money to invest in new SpeeDelights as your business grows and expands.

*Contact Electrolux Professional for details.



A RECOUPED INVESTMENT

With SpeeDelight's unique **Energy Saving mode**, your investment will pay for itself year after year!



+

A BOOMING BUSINESS

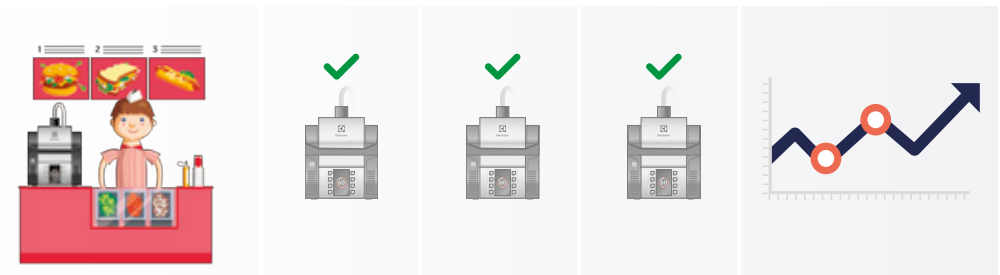
As you sell more and more snacks thanks to your initial investment, your piggy bank will be bursting in no time.



=

A VERY VIRTUOUS CIRCLE!

Reinvest that money in new SpeeDelights and watch your business soar to new heights.



The cherry on top
Peace-of-mind solutions with our Customer Care package

Your satisfaction is our satisfaction. Anything you need is always available thanks to an extensive Customer Care global network with over **2,000** Authorized Service Partners in more than **149** countries. **10,000** professional technicians and over **98,000** spare parts in stock are ready to be dispatched around the world in **24-48** hours. We are always near, always there for you.

▸ TOPPINGS & MORE
Accessories and consumables for premium maintenance

This kit will keep your SpeeDelight in peak form so it can do what it does best:



BRUSH
to clean breadcrumbs from the grill plate and cooking surfaces



SPATULA
to remove and plate cooked food



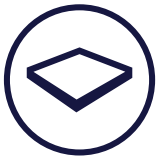
SCRAPER
to remove residue from the glass surface



REMOVABLE TEFLON PLATE
for ease of maintenance



BAKING PAPER
to keep the ribbed heating plate clean



SILICON PROTECTOR
to protect the glass when you clean the upper plate



CLEANING SOLUTIONS
to clean external parts



RAPID GREASE
for special use at high temperatures

▸ SPEEDELIGHT ADVANTAGE
Cutting-edge services for ingenious machines

Because every customer is unique, we've designed a special package called **SPEEDELIGHT ADVANTAGE**. Services are **customized by country and tailored to your specific needs**: with our experienced teams around the world ready to assist you whenever you need, one-size-fits-all service is a thing of the past.

SpeeDelight knows what you need

SpeeDelight can detect almost any issue you may be having and report the matching error code on its display. Each code has its own solution and nothing is left to chance. Let **SPEEDELIGHT ADVANTAGE** take care of you: enjoy our user-friendly tutorial videos, a troubleshooting guide so you won't waste time on simple issues, and maintenance programs to keep your SpeeDelight in tip-top shape.

Make your service complete with this **SPEEDELIGHT ADVANTAGE package**:



TUTORIAL VIDEOS
Five quick & easy clips to learn all the ins and outs:
1) use by operator
2) main settings
3) cooking program setting
4) uploading/downloading of cooking programs and data monitoring
5) guidelines on daily and weekly cleaning

Scan here to watch the videos



EASY TROUBLESHOOTING AND CLEANING INSTRUCTIONS FOR END USERS
Tips & tricks for optimum use, cleaning and maintenance, written specifically for end users.



PERFORMANCE MAINTENANCE
Routine, preventive and corrective maintenance programs for customized care of your appliance.


Electrolux

Discover the Electrolux Excellence and share more of our thinking at www.electrolux.com/professional

Follow us on

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Excellence
with the enviroment in mind

- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, 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

Scan here to learn more about SpeeDelight



Refrigerated Cabinets & Counters

Range overview

Thinking of you
Electrolux

ecostore Premium



- Best in class for energy efficiency and lower energy consumption
- Fully A304 internally and externally
- 670/1430 lt storage capacity
- Frost watch control with 3 probes (to optimize defrosting frequency and duration)
- Cleaning-free condenser for refrigerator
- LED internal light
- Intelligent heated door frame
- Provided with Optiflow (for best temperature uniformity in any loading conditions)
- Hidden evaporator
- Three chamber gasket (for best insulation)
- 4/8 grids in Rilsan
- Cyclopentane (Hydrocarbon) insulation
- R290 version available
- Arranged for plinth installation. Wheels/marine feet available as accessory
- HCFC & CFC free
- IPX5 water protection for full frontal waterproof design
- Full door model operating temperature: +43 °C
- Glass door model operating temperature: +32 °C

EIA Energy Investment Allowance — **THE NETHERLANDS EIA (Energy Investment Allowance)**

cecedItalia Associazione Nazionale Produttori di Apparecchi Domestici e Professionali — **ITALY CECED (Label for Energy Classificationt)**

GoEnergi — **DENMARK - Go' Energimærk (The Danish Energy Saving Label)**

Qualified for Energy Technology List — **UK - ECA (Enhanced Capital Allowance)**

Find the complete list of certified products at www.electrolux.com/foodservice

*** Energy classification class 7:** Energy saving up to 720 €/year (freezer) and up to 360 €/year (refrigerator). Potential energy savings based on cecedItalia (National Association Domestic and Professional Manufactures) studies obtained by comparing class1 refrigerators and freezers with equivalent cabinets in class 7 (energy cost of 0,17 €/kWh and average net volume of 600lt). Energy Classification Label E.C.E. ranks from class 1 to 7.

Benefit cabinets



- Fully A304a internally and externally (except back panel)
- 600/1300 lt storage capacity
- Automatic defrost
- Cleaning-free condenser for 600 lt refrigerators
- Heated door frame
- Evaporator in chamber
- Magnetic balloon gasket
- 4/8 grids in PVC
- Full door model operating temperature: +43 °C
- Electronic control able to cope with voltage fluctuation (from 198V to 280V)
- Performance guaranteed at strong ambient condition, high ambient temperature and high humidity
- Heavy duty packaging
- Dedicated models in case of low ceilings (>2100 mm)

ecostore Premium

The next generation of advanced digital electronics in refrigerated cabinets.





Large white digital display, clearly visible at a distance

Frost Watch Control - intelligent defrost for energy savings. Advanced electronics automatically calculate when the defrost cycles should be activated thus resulting in fewer defrost cycles and greater energy savings

3 probes for continuous check of external temperature, internal temperature and condenser operation



Visible alarm status - should there be an alarm, the LED light will turn “red”, the alarm code will appear on the display and an audible alarm will sound. The audible alarm will continue until it is manually turned off by the operator by a simple “press” on the alarm icon. The light will turn off only after the malfunction has been resolved



Humidity control - manually set 3 different levels of humidity (LOW, MEDIUM, HIGH) within the chamber according to your needs



History button - the temperature of the internal cavity is measured every 24 hours from the start-up time. The registered temperatures are stored for up to 2 months and can be visualized if needed



Program and set buttons - used to store and set desired operating parameters



Turbo Cooling - useful when there are frequent changes in the types of food loaded. The compressor will remain in constant operation regardless of the set temperature



Manual defrost button: should extra defrost cycles eventually be necessary

ecostore Premium 670 lt refrigerators



727247

	727247	727334	727251	727248	727440
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10	-2 +10
Width	710	710	710	710	710
Depth	837	837	837	837	837
Height	2050	2050	2050	2050	2050
Electric power - kW	0.230	0.230	0.120	0.230	0.230
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	1	1	1	1	1
Left door hinge				•	•
Refrigerant type	R134a	R134a	R134a	R134a	R134a
Remote refrigeration unit			•		
Energy classification*	7	6	7	7	6

ecostore Premium 670 lt refrigerators



727252

	727252	727250	727448
Temperature - °C	-2 +10	-2 +10	-2 +10
Width	710	710	710
Depth	837	837	837
Height	2050	2050	2050
Electric power - kW	0.120	0.230	0.230
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2x1/2	2x1/2	2X1/2
Refrigerant type	R134a	R134a	R134a
Remote refrigeration unit	•	•	•
Energy classification*	7	7	6

* See note on CECED at page 2

ecostore Premium 1430 lt refrigerators



727261

	727261	727452	727264	727263
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Width	1441	1441	1441	1441
Depth	837	837	837	837
Height	2050	2050	2050	2050
Electric power - kW	0.320	0.320	0.210	0.320
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2	2	2	4x1/2
Refrigerant type	R134a	R134a	R134a	R134a
Remote refrigeration unit			•	
Energy classification*	7	6	7	7

ecostore Premium 670 lt freezers



727253

	727253	727449	727257	727254
Temperature - °C	-22 -15	-22 -15	-22 -15	-22 -15
Width	710	710	710	710
Depth	837	837	837	837
Height	2050	2050	2050	2050
Electric power - kW	0.540	0.540	0.130	0.540
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	1	1	1	1
Left door hinge				•
Refrigerant type	R404a	R404a	R404a	R404a
Remote refrigeration unit			•	
Energy classification*	7	6	7	7

ecostore Premium 670 lt freezers



727450

	727450	727256	727451
Temperature - °C	-22 -15	-22 -15	-22 -15
Width	710	710	710
Depth	837	837	837
Height	2050	2050	2050
Electric power - kW	0.540	0.540	0.540
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	1	2x1/2	2x1/2
Left door hinge	•		
Refrigerant type	R404a	R404a	R404a
Energy classification*	6	7	6

* See note on CECED at page 2

ecostore Premium 1430 lt freezers



727265

	727265	727453	727267
Temperature - °C	-22 -15	-22 -15	-22 -15
Width	1441	1441	1441
Depth	837	837	837
Height	2050	2050	2050
Electric power - kW	0.935	0.900	0.935
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2	2	4x1/2
Refrigerant type	R404a	R404a	R404a
Energy classification*	7	6	7

ecostore Premium 670 lt refrigerators - dual temperature



727258

	727258	727260
Temperature - °C	-2 +10 -2 +10	-2 +10 -22 -15
Width	710	710
Depth	837	837
Height	2050	2050
Electric power - kW	0.400	0.680
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2x1/2	2x1/2
Refrigerant type	R134a	R404a

ecostore Premium 1430 lt refrigerators - dual temperature



727268

	727268	727269	727271	727270
Temperature - °C	-2 +10 -2 +10	-2 +10 -22 -15	-2 +10 -22 -2	-2 +10 -6 -2
Width	1441	1441	1441	1441
Depth	837	837	837	837
Height	2050	2050	2050	2050
Electric power - kW	0.470	0.775	0.865	0.560
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2	2	1 + 2x1/2	1 + 2x1/2
Refrigerant type	R134a	R134a R404a	R134a R404a	R134a R134a

* See note on CECED at page 2

ecostore Premium 670 lt refrigerators and freezers with glass doors



727249

	727249	727255
Temperature - °C	+2 +10	-20 -15
Width	710	710
Depth	837	837
Height	2050	2050
Electric power - kW	0.210	0.670
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	1	1
Glass door	•	•
Refrigerant type	R134a	R404a

ecostore Premium 1430 lt refrigerators and freezers with glass doors



727262

	727262	727266
Temperature - °C	+2 +10	-20 -15
Width	1441	1441
Depth	837	837
Height	2050	2050
Electric power - kW	0.300	0.670
Electrical connection	230 V 1-Ph 50Hz	230 V 1-Ph 50Hz
Door number	2	2
Glass door	•	•
Refrigerant type	R134a	R404a

* See note on CECED at page 2

Benefit cabinets

Quickly adjust temperature and defrost settings with a simple touch of a button





Total control in only 4 buttons



PRG/MUTE
Set the service parameters or mute the audible alarm



ON/OFF button
“UP”
To increase temperature



SET
Set internal cavity temperature and technical parameters



MANUAL DEFROST
Activates the defrost cycle
“DOWN”
To decrease temperature





Clear LED display of operational status icons and internal temperature



COMPRESSOR
ON when the compressor starts



DEFROST
ON when the defrost cycle is activated



FAN
ON when the fan starts



ALARM
FLASHES in the event of alarms during normal operation (high/low temperature)



AUXILIARY (if present)
ON when auxiliary output selected as AUX is activated



SERVICE
FLASHES in the event of malfunctions

Benefit line 600 lt refrigerators



	790090	790132	790082	790128
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Width	720	720	720	720
Depth	788	788	788	788
Height	2000	2000	2000	2000
Electric power - kW	0.42	0.42	0.42	0.42
Electrical connection	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz
Door number	1	1	2x1/2	2x1/2
Dedicated models for low ceilings (>2100 mm)		•		•
Refrigerant type	R404a	R404a	R404a	R404a

Benefit line 1300 lt refrigerators



	790092	790134	790084	790130
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Width	1440	1440	1440	1440
Depth	788	788	788	788
Height	2000	2000	2000	2000
Electric power - kW	0.55	0.55	0.55	0.55
Electrical connection	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz
Door number	2	2	4x1/2	4x1/2
Dedicated models for low ceilings (>2100 mm)		•		•
Refrigerant type	R404a	R404a	R404a	R404a

Benefit line 600 lt freezers



	790091	790133	790083	790129
Temperature - °C	-22 -15	-22 -15	-22 -15	-22 -15
Width	720	720	720	720
Depth	788	788	788	788
Height	2000	2000	2000	2000
Electric power - kW	0.77	0.77	0.77	0.77
Electrical connection	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz
Door number	1	1	2x1/2	2x1/2
Dedicated models for low ceilings (>2100 mm)		•		•
Refrigerant type	R404a	R404a	R404a	R404a

Benefit line 1300 lt freezers



	790093	790135	790085	790131
Temperature - °C	-22 -15	-22 -15	-22 -15	-22 -15
Width	1440	1440	1440	1440
Depth	788	788	788	788
Height	2000	2000	2000	2000
Electric power - kW	0.95	0.95	0.95	0.95
Electrical connection	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz	230 V 1 50Hz
Door number	2	2	4x1/2	4x1/2
Dedicated models for low ceilings (>2100 mm)		•		•
Refrigerant type	R404a	R404a	R404a	R404a

Heavy Duty refrigerated counters



- Best in class for energy efficiency and lower energy consumption
- From 290 to 590 lt storage capacity
- Fully extractable SS drawers. They can hold up to 53 kg load
- Anti-tilting rack support
- Cyclopentane (Hydrocarbon) insulation
- Heated door frame to avoid condensation
- Unique airflow system with central cooling unit to guarantee temperature uniformity and fast pool down
- Best food preservation thanks to the humidity control that avoid food dry-out
- Automatic defrosting
- Automatic evaporation of the defrosting water via hot gas
- Fully rounded internal corners
- Grid and grid support easily removable without tool
- Electronic control water protection IP65
- Door gasket removable without tool
- Fully extractable cooling unit for easy access
- Arranged for plinth installation
- Wheels/marine feet available as accessory
- HACCP and service alarm as standard
- HCFC & CFC free
- Operating temperatures -2 +10 °C (refrigerators) -15 -22 °C (freezers)
- Ambient temperature +43 °C
- Fully A304 internally and externally

Benefit Refrigerated Counters



- From 265 to 415 lt storage capacity
- Fully extractable SS drawers. They can hold up to 53 kg load
- Anti-tilting rack support
- Excellent temperature uniformity thanks to the evaporator distributed along the full width of the counter and the fans that circulate the air in the chamber
- Best food preservation thanks to the cooling system design that avoid food dry-out
- Fast pull down
- Heated door frame to avoid consensation
- Automatic defrosting via hot gas
- Automatic evaporation of the defrosting water via hot gas
- Fully rounded internal corners
- Grid and grid support easily removable (removing 2 screws)
- Electronic control water protection IP65
- Door gasket removable without tool
- Fully extractable cooling unit for easy access
- Recessed area in the back for easy plug installation
- Wheels available as accessory
- HACCP and service alarm as standard
- HCFC & CFC free
- Operating temperatures -2 +10 °C (refrigerators) -15 -22 °C (freezers)
- Ambient temperature +43 °C
- Full stainless steel construction
- Internal always A304
- Electronic control able to cope with voltage fluctuation (from 198V to 280V)
- Performance guaranteed at strong ambient condition, high ambient temperature and high humidity
- Heavy duty packaging

HD refrigerated counters

High level of technology and innovation to meet customer's needs



High level of technology and innovation to meet customer's needs

The **large digital control panel** is very bright and easy to use.

The **internal temperature** can be easily and precisely selected.

The key "High/low humidity" button, on refrigerated tables, allows to select the humidity level based on the type of food to preserve.

All the switches are protected against water infiltration through a transparent cover.

The process of defrosting and evaporation of defrost water (hot gas) can be activated automatically or manually through the control panel.

Total control in only 4 buttons



PRG/MUTE
Set the service parameters or mute the audible alarm



ON/OFF button
"UP"
To increase temperature





SET
Set internal cavity temperature and technical parameters



MANUAL DEFROST
Activates the defrost cycle
"DOWN"
To decrease temperature



HIGH/LOW HUMIDITY BUTTON
Allows to select the humidity level based on the type of food to preserve



Clear LED display of operational status icons and internal temperature



COMPRESSOR
ON when the compressor starts



DEFROST
ON when the defrost cycle is activated



FAN
ON when the fan starts



ALARM
FLASHES in the event of alarms during normal operation (high/low temperature)



AUXILIARY (if present)
ON when auxiliary output selected as AUX is activated



SERVICE
FLASHES in the event of malfunctions

Heavy Duty refrigerated counters - 2 compartments with upstand



	726553	726554	726555	727076
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	290	290	290	290
Width - mm	1274	1274	1274	1274
Depth - mm	700	700	700	700
Height - mm	850	850	850	850
Height with upstand- mm	950	950	950	950
Electric power - kW	0.34	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	1		1
Drawers number		2x1/2	4x1/2	3x1/3
Refrigerant type	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 2 compartments



	726550	726551	726552
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	290	290	290
Width - mm	1274	1274	1274
Depth - mm	700	700	700
Height - mm	850	850	850
Electric power - kW	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	1	1
Drawers number		2x1/2	3x1/3
Refrigerant type	R134a	R134a	R134a

Heavy Duty refrigerated counters - 2 compartments - no top



	727074	727075
Temperature - °C	-2 +10	-2 +10
Capacity - lt.	290	290
Width - mm	1274	1274
Depth - mm	700	700
Height - mm	800	800
Electric power - kW	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	1
Drawers number		3x1/3
Refrigerant type	R134a	R134a

Heavy Duty refrigerated counters - 2 compartments - remote unit



	726556	726557	726558
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	290	290	290
Width - mm	1274	1274	1274
Depth - mm	700	700	700
Height - mm	850	850	850
Electric power - kW	0.038	0.038	0.038
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	1	
Drawers number		2x1/2	4x1/2
Refrigerant type	R134a	R134a	R134a

Heavy Duty refrigerated counters - 3 compartments with upstand



	726563	726564	726565	726566
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	440	440	440	440
Width - mm	1759	1759	1759	1759
Depth - mm	700	700	700	700
Height - mm	850	850	850	850
Height with upstand- mm	950	950	950	950
Electric power - kW	0.34	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	3	2	1	
Drawers number		2x1/2	4x1/2	6x1/2
Refrigerant type	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 3 compartments with upstand



	727079	727081	727087
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	440	440	440
Width - mm	1759	1759	1759
Depth - mm	700	700	700
Height - mm	850	850	850
Height with upstand- mm	950	950	950
Electric power - kW	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	1	
Drawers number	3x1/3	6x1/3	9x1/3
Refrigerant type	R134a	R134a	R134a

Heavy Duty refrigerated counters - 3 compartments



	726559	726560	726561	726562
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	440	440	440	440
Width - mm	1759	1759	1759	1759
Depth - mm	700	700	700	700
Height - mm	850	850	850	850
Electric power - kW	0.34	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	3	2	1	
Drawers number		2x1/2	4x1/2	6x1/2
Refrigerant type	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 3 compartments - no top



	727077	727078	727080
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	440	440	440
Width - mm	1759	1759	1759
Depth - mm	700	700	700
Height - mm	800	800	800
Electric power - kW	0.34	0.34	0.34
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	3	2	1
Drawers number		3x1/3	6x1/3
Refrigerant type	R134a	R134a	R134a

Heavy Duty refrigerated counters - 3 compartments - remote unit



	726567	726568	726569	726570
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	440	440	440	440
Width - mm	1759	1759	1759	1759
Depth - mm	700	700	700	700
Height - mm	850	850	850	850
Electric power - kW	0.038	0.038	0.038	0.038
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	3	2	1	
Drawers number		2x1/2	4x1/2	6x1/2
Refrigerant type	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 4 compartments with upstand



	726573	726574	727084	727086
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	590	590	590	590
Width - mm	2244	2244	2244	2244
Depth - mm	700	700	700	700
Height - mm	850	850	850	850
Height with upstand- mm	950	950	950	950
Electric power - kW	0.38	0.38	0.38	0.38
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	4	3	3	2
Drawers number		2x1/2	3x1/3	6x1/3
Refrigerant type	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 4 compartments



	726571	726572	726199	726200	726201
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	590	590	590	590	590
Width - mm	2244	2244	2244	2244	2244
Depth - mm	700	700	700	700	700
Height - mm	850	850	850	850	850
Electric power - kW	0.38	0.38	0.38	0.38	0.38
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	4	3	2	1	8
Drawers number		2x1/2	4x1/2	6x1/2	
Refrigerant type	R134a	R134a	R134a	R134a	R134a

Heavy Duty refrigerated counters - 4 compartments - no top



	727082	727083	727085
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	590	590	590
Width - mm	2244	2244	2244
Depth - mm	700	700	700
Height - mm	800	800	800
Electric power - kW	0.38	0.38	0.38
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	4	3	2
Drawers number		3x1/3	6x1/3
Refrigerant type	R134a	R134a	R134a

Heavy Duty refrigerated counters - 4 compartments - remote unit



	726575	726576
Temperature - °C	-2 +10	-2 +10
Capacity - lt.	590	590
Width - mm	2244	2244
Depth - mm	700	700
Height - mm	850	850
Electric power - kW	0.038	0.038
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ
Door number	4	3
Drawers number		2x1/2
Refrigerant type	R134a	R134a

Heavy Duty freezer counters - 2 compartments



	726578	726577	726579
Temperature - °C	-15 -22	-15 -22	-15 -22
Capacity - lt.	290	290	290
Width - mm	1274	1274	1274
Depth - mm	700	700	700
Height - mm	850	850	850
Height with upstand- mm	950		
Electric power - kW	0.67	0.67	0.08
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	2	2	2
Upstand	•		
Remote unit			•
Refrigerant type	R404a	R404a	R404a

Heavy Duty freezer counters - 3 compartments



	726581	726580	726582
Temperature - °C	-15 -22	-15 -22	-15 -22
Capacity - lt.	440	440	440
Width - mm	1759	1759	1759
Depth - mm	700	700	700
Height - mm	850	850	850
Height with upstand- mm	950		
Electric power - kW	0.8	0.8	0.1
Electrical connection	230 V 1N 50HZ	230 V 1N 50HZ	230 V 1N 50HZ
Door number	3	3	3
Upstand	•		
Remote unit			•
Refrigerant type	R404a	R404a	R404a

Benefit Refrigerated Counters

Quickly adjust temperature and defrost settings with a simple touch of a button



Total control in only 4 buttons



PRG/MUTE
Set the service parameters or mute the audible alarm



ON/OFF button
“UP”
To increase temperature



SET
Set internal cavity temperature and technical parameters



MANUAL DEFROST
Activates the defrost cycle
“DOWN”
To decrease temperature







Clear LED display of operational status icons and internal temperature



COMPRESSOR
ON when the compressor starts



DEFROST
ON when the defrost cycle is activated



FAN
ON when the fan starts



ALARM
FLASHES in the event of alarms during normal operation (high/low temperature)



AUXILIARY (if present)
ON when auxiliary output selected as AUX is activated



SERVICE
FLASHES in the event of malfunctions

Benefit line refrigerated counters - 2 compartments with upstand



	790108	790109	790110	790112	790111
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	265	265	265	265	265
Width - mm	1238	1238	1238	1238	1238
Depth - mm	710	710	710	710	710
Height - mm	840	840	840	840	840
Height with upstand - mm	940	940	940	940	940
Electric power - kW	0.35	0.35	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	2	1	1		
Drawers number		2x1/2	3x1/3	4x1/2	6x1/3
Refrigerant type	R404a	R404a	R404a	R404a	R404a

Benefit line refrigerated counters - 2 compartments



	790096	790097	790098	790100	790099
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	265	265	265	265	265
Width - mm	1238	1238	1238	1238	1238
Depth - mm	710	710	710	710	710
Height - mm	840	840	840	840	840
Electric power - kW	0.35	0.35	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	2	1	1		
Drawers number		2x1/2	3x1/3	4x1/2	6x1/3
Refrigerant type	R404a	R404a	R404a	R404a	R404a

Benefit line refrigerated counters - 2 compartments - no top



	790094
Temperature - °C	-2 +10
Capacity - lt.	265
Width - mm	1238
Depth - mm	710
Height - mm	800
Electric power - kW	0.35
Electrical connection	220/230 V 1N 50Hz
Door number	2
Refrigerant type	R404a

Benefit line refrigerated counters - 3 compartments with upstand



	790113	790114	790115	790116
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	420	265	265	265
Width - mm	1721	1238	1238	1238
Depth - mm	710	710	710	710
Height - mm	840	840	840	840
Height with upstand - mm	940	940	940	940
Electric power - kW	0.35	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	3	2	2	1
Drawers number		2x1/2	3x1/3	4x1/2
Refrigerant type	R404a	R404a	R404a	R404a

Benefit line refrigerated counters - 3 compartments with upstand



	790117	790119	790118
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	265	265	265
Width - mm	1238	1238	1238
Depth - mm	710	710	710
Height - mm	840	840	840
Height with upstand - mm	940	940	940
Electric power - kW	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	1		
Drawers number	2x1/2+3x1/3	6X1/2	9x1/3
Refrigerant type	R404a	R404a	R404a

Benefit line refrigerated counters - 3 compartments



	790101	790102	790103	790104
Temperature - °C	-2 +10	-2 +10	-2 +10	-2 +10
Capacity - lt.	420	265	265	265
Width - mm	1721	1238	1238	1238
Depth - mm	710	710	710	710
Height - mm	840	840	840	840
Electric power - kW	0.35	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	3	2	2	1
Drawers number		2x1/2	3x1/3	4x1/2
Refrigerant type	R404a	R404a	R404a	R404a

Benefit line refrigerated counters - 3 compartments



	790105	790107	790106
Temperature - °C	-2 +10	-2 +10	-2 +10
Capacity - lt.	265	265	265
Width - mm	1238	1238	1238
Depth - mm	710	710	710
Height - mm	840	840	840
Electric power - kW	0.35	0.35	0.35
Electrical connection	220/230 V 1N 50Hz	220/230 V 1N 50Hz	220/230 V 1N 50Hz
Door number	1		
Drawers number	2x1/2+3x1/3	6x1/2	9x1/3
Refrigerant type	R404a	R404a	R404a

Benefit line refrigerated counters - 3 compartments - no top



	790095
Temperature - °C	-2 +10
Capacity - lt.	420
Width - mm	1721
Depth - mm	710
Height - mm	800
Electric power - kW	0.35
Electrical connection	220/230 V 1N 50Hz
Door number	3
Refrigerant type	R404a

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Excellence
with the environment in mind

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- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



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