



Thinking of you  
**Electrolux**

900XP & 700XP



Professional  
rdinary  
Performance  
eriences  
eXemplary  
Power  
Productivity  
eXtraordinary  
eXcellent  
Profitability  
eXemplary  
trust the eXPerience  
eXtraordinary  
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Professional  
eXcellent  
Productivity  
eXemplary

# XP-Trust the difference.

eXPerience

eXtreme Power

- Tradition
- Inspiration
- Evolution

- Fry Top<sup>HP</sup>
- PowerGrill<sup>HP</sup>
- Induction Top<sup>HP</sup>
- Gas Range<sup>HP</sup> "Flower Flame"
- Automatic Fryer<sup>HP</sup>



## eXtraordinary simPlicity

- Cleanability
- IcyHot
- Automatic Pasta Cooker
- “Duomat” Braising Pan
- Gas Convection Oven

## eXtensive Profitability

- PowerGrill<sup>HP</sup>
- Induction
- “Flower Flame”
- Pasta Cookers
- Chrome Fry Top
- Fryers

## eXclusive Personality

- Complete range
- Installations
- Extended service

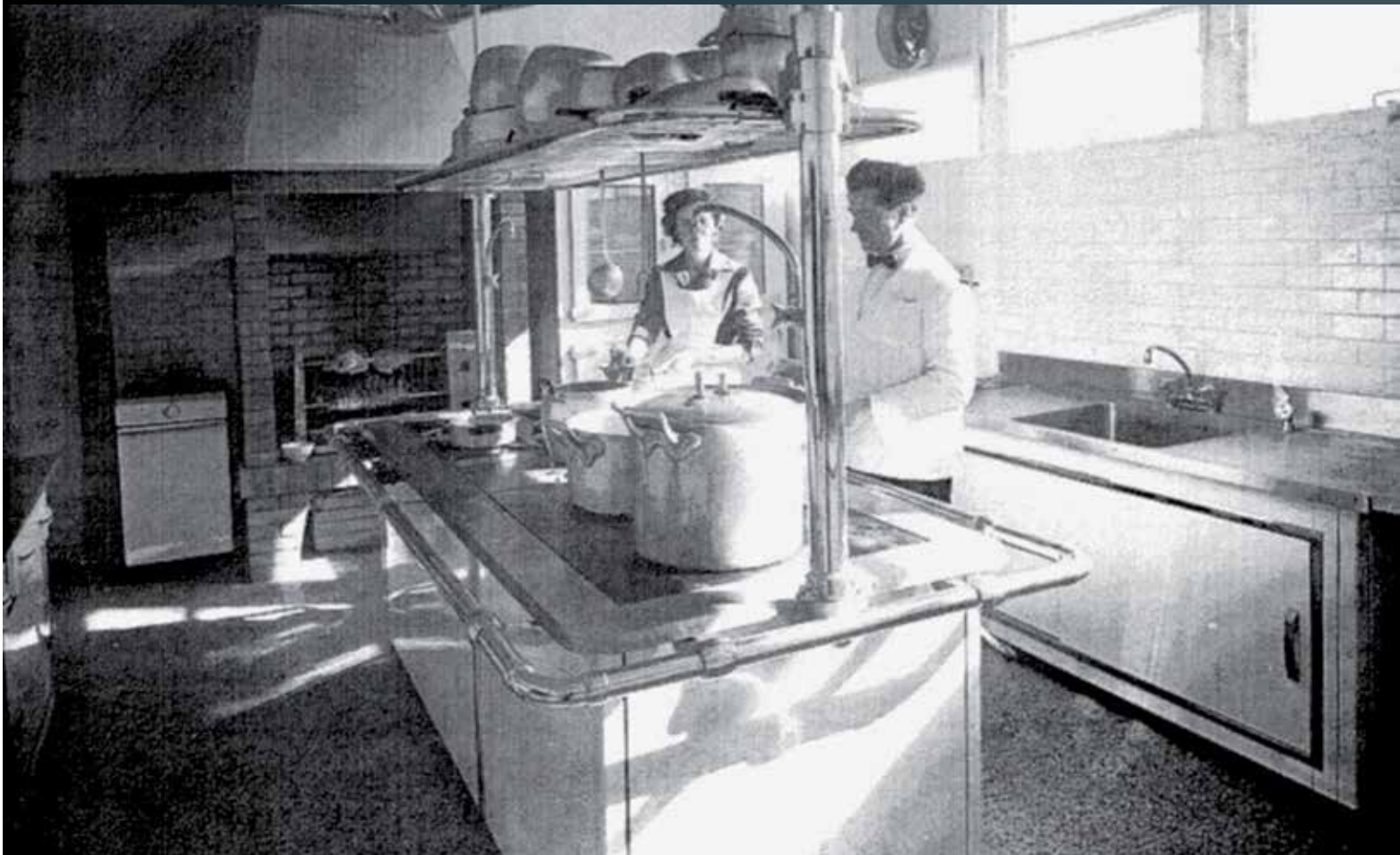




XP for eXPerience

# Trust the eXPerience

XP, by Electrolux Professional: the new modular cooking range born from the genius and passion of five generations of chefs.



Axel Wenner-Gren, founder of Electrolux

With over 200 models, gas and electric functions, the two lines - 700XP and 900XP, respectively 700mm and 900mm in depth, offer the greatest flexibility and adaptability to any kind of kitchen space.

The latest innovation, unique on the market: IcyHot, the system that allows the combination of a high productivity grill or fry top with the new Ref-freezer base. The ideal solution to have all the ingredients you need to cook immediately and in huge quantities.

## Past, experience, inspiration

When I go to a restaurant I consider two fundamental things: the first one is to meet the chef, the second is to visit his kitchen. There, I search for experience: I would never sit at a table without knowing that behind every dish, there is a tradition of success, passion for one's own job and reliability; a history of values.

But I also look for innovation, solutions that reflect logics and processes in tune with the passing of time; high performing, flexible and simple products.

I saw my first Electrolux kitchen when I was a child, in a small restaurant in front of my house: it was supplied with a big black cast iron plate and white enamel doors with silver writing.

That kitchen was linked to an important destiny, the story of a man who had a dream, and he realized it, speaking about innovation, as "a combination of enthusiasm, loyalty, aggressiveness and belief, which is inspired by confidence in our organization and products, and faith in our success and our future" (Axel Wenner-Gren, founder of Electrolux, 1908).

Evolution always originates from a special recipe. It is a long and passionate path, a deep awareness of the 'rules of art', without which there is no innovation, just improvisation. It is called experience: the willingness to emphasize the past while building the future.

Today, that's what inspires the research of Electrolux in the professional foodservice industry: the design of solid kitchens, which can last forever, thus satisfying the requirements of five generations of chefs for more than a century, by means of highly performing, easy to use and green solutions.

## Future, evolution, innovation

XP, the new Electrolux modular cooking range, born from experience as a source of inspiration and trust in a long tradition as 'professional kitchen specialists'.

When I look at it, I realize that the years - I won't tell you how many - have passed also for me, and that times have changed since I was a child, when I peeked at that old enamel stove surrounded by thousands of pans and cookware in the heart of that kitchen, where the flames were the chef's favourites, the real queens...

XP, with its features, dimensions and functions, immediately shows its main purpose: to integrate the demand of modern cuisine with the evolution of the cooking methods and food styles (sustainability, multiculturalism, health and wellness, ...), meeting the requests for modularity and versatility, which is more and more differentiated, and demands highly performing and durable equipment.

From environments like pubs and Quick Service Restaurants, searching for optimal cooking performances often in reduced spaces, to high productivity kitchens, without forgetting the requirements of chefs and kitchen brigades, looking for simplicity and efficiency.

Trust the experience, rely on the Electrolux knowledge, feel confident with XP, the new modular cooking range born from the genius and passion of five generations of chefs.

I nearly forgot to tell you who I am...

My name is Alan Evans, born in Stoke on Trent (Staffordshire, UK) in 1958, and since 2005 Electrolux Executive Chef.





# Are you a Quick Service Restaurant?

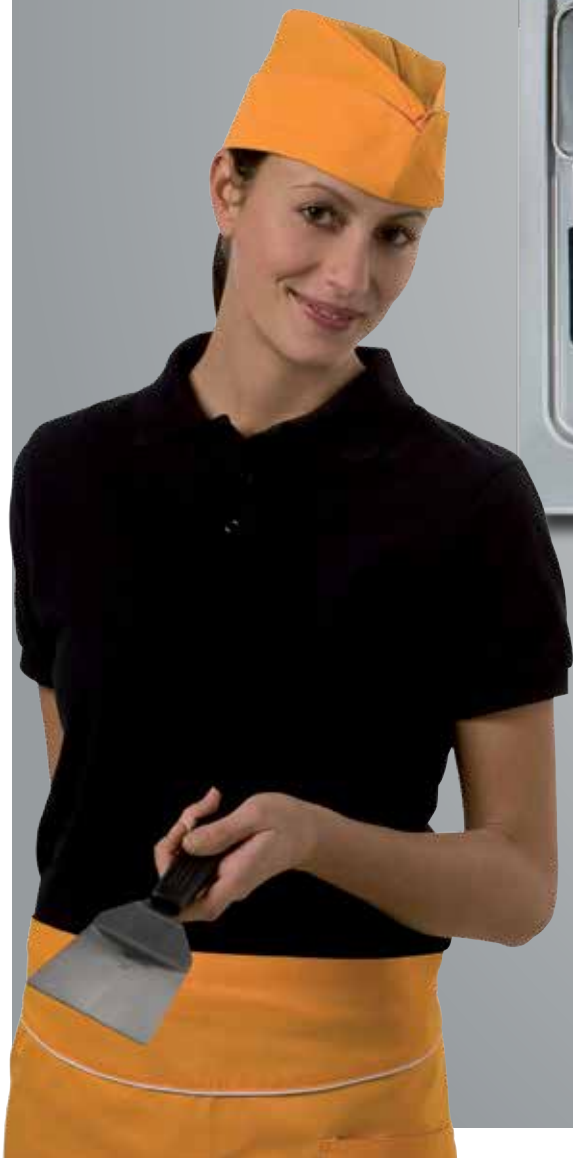
New High-power  
5kW induction Wok:  
maximum speed  
and energy efficiency

“Spicy” Induction Top:  
all you need to spice up  
your dishes at reach!



Automatic Pasta  
Cooker for repeated  
quality of different  
types of dishes at the  
same time

Smooth surfaces  
and pressed rounded  
worktops for fast and  
easy cleaning





# Then XP is exactly what you need.

Chrome-plated Fry Top:  
cook different types  
of foods with maximum  
efficiency and no flavour  
transfer

Chip scuttle: an  
excellent appliance  
for maintaining your  
fried foods at the ideal  
temperature for serving

- Full choice of installation typologies, to custom fit your kitchen



High performing 5kW  
Frontal Induction cooking  
top, perfect for front  
cooking

Programmable Fryer:  
exclusive compact  
solutions ensuring speed  
and quality, repeated time  
after time



# Are you a Full Service Restaurant?



Chrome-plated Fry Top: cook different types of foods with maximum efficiency and no flavour transfer

Automatic Basket Lifting System: achieve the same quality results time after time



Pasta Cooker: the first gas pasta cooker with continuous power regulation, avoiding unnecessary wastes of energy

# Then XP is exactly what you need.



PowerGrill<sup>HP</sup>:  
new radiant  
heating system:  
avoids risk of  
char-burning food

Gas or electric  
Fryers with  
V-shaped well to  
extend the life of  
your oil

Water column  
with flow meter  
to measure and  
display the liters  
of water poured  
into a cooking pan

- Gas Convection  
Oven: an Electrolux  
innovative solution:  
the power and  
flexibility you always  
wanted

"Flower flame" burners:  
exclusive highly efficient  
system. Flame adapts  
to pots of any diameter,  
heats only the bottom

Multifunctional Cooker:  
offers maximum  
flexibility-use as fry top,  
braising pan, boiling  
pan or bain-marie

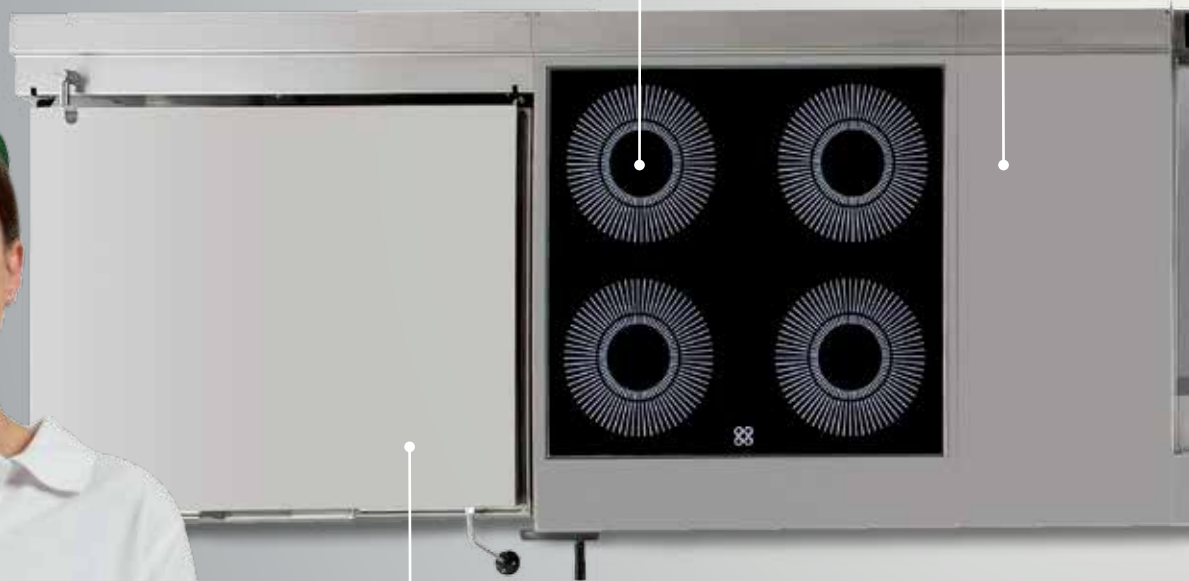
- Full choice  
of installation  
typologies,  
to custom fit  
your kitchen



# Are you a High Productivity Kitchen?

High power 5kW induction cooking top: maximum speed and energy efficiency

Seamless, smooth surfaces and pressed rounded worktops for fast and easy cleaning



Duomat braising pan: an exclusive solution for wet or dry cooking in large quantities

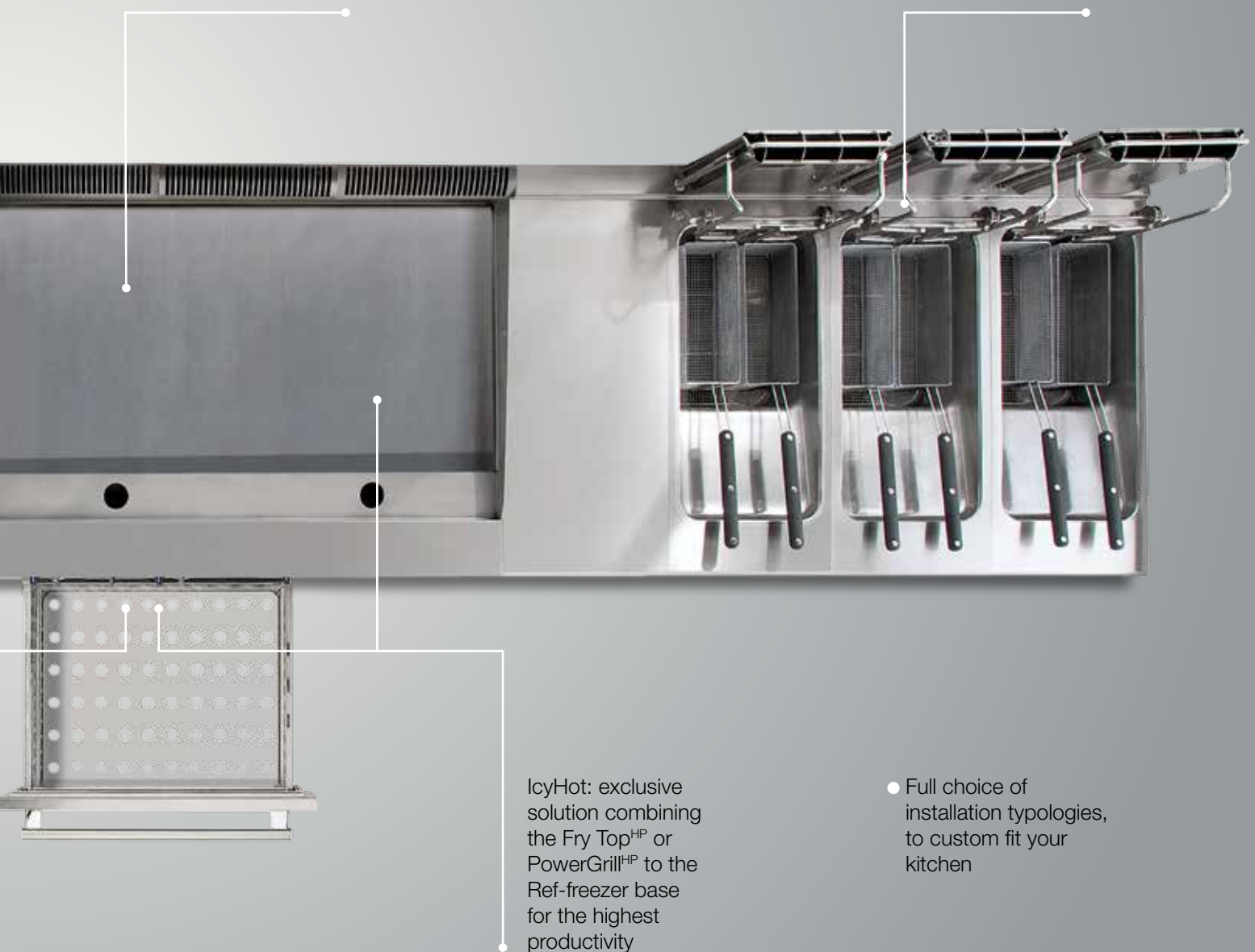
Ref-freezer base: exclusive Electrolux solution, full control of temperature from freezer to refrigerator, with any appliance on top



# Then XP is exactly what you need.

New Fry Top<sup>HP</sup> 1200mm wide: extra large surface to prepare an unlimited amount of your favourite foods

Fryers<sup>HP</sup>: the full solution for frying and managing the life of your oil







XP for eXtreme Power

# Fry Top<sup>HP</sup>



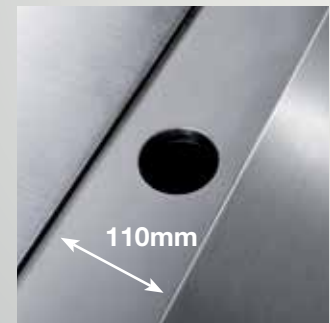
Extra large cooking surface to prepare your favourite foods in unlimited quantities.



- ▶ A 20mm thick heavy duty mild steel surface for better energy containment. It operates with high thermal inertia so the surface temperature does not drop drastically when the food is either placed or removed from the surface thus eliminating recovery time. Especially convenient in kitchens needing to prepare large quantities of foods in a short time
- ▶ Uniform heating throughout the surface, no cold zones, always ensuring maximum results regardless of where the food is placed. As a consequence, the moisture released from the food evaporates in a uniform manner and avoids spot burns guaranteeing the best quality
- ▶ The large 600x1200mm cooking surface in mild steel allows the preparation of more than 50 hamburgers at the same time in just a few minutes
- ▶ Full length grease drainage channel, 110mm wide with large drain hole 60mm diameter
- ▶ Large capacity (3 lt) grease collection containers



Grease collection drawer



Drainage channel with drain hole



Large cooking surface



# Chrome Fry Top



Maximum quality regardless of your recipe. Griddle meat, fish and vegetables at the same time.



No risk of mixing flavours

- ▶ 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
- ▶ Cooking on chrome avoids the mixing of flavours when passing from one type of food to another, cook meat and fish at the same time and maintain the high quality expected from your customers
- ▶ Cleaning made easy thanks to: 1-piece pressed cooking surface with rounded corners and removable 3-sided splashback
- ▶ Models with thermostatic control for precise temperature regulation and reduction in the amount of emissions generated by the food due to minimal “over shooting” of temperature on the cooking surface, resulting in a healthier and more comfortable working environment
- ▶ A sloped cooking surface permits the oil/grease to drain away from the food whereas a horizontal plate is ideal for shallow frying
- ▶ Choose from a smooth or mixed (smooth/ribbed) cooking surface according to your needs



1-piece pressed cooking surface with large drain hole

# PowerGrill<sup>HP</sup>

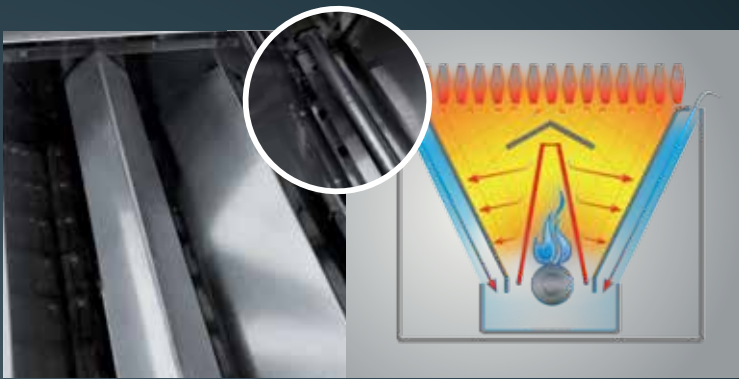


High performing gas PowerGrill - use less power, save energy and guarantee high productivity.



Large cooking surface with removable grates

- ▶ Promote healthier cooking - no risk of char-burning food thanks to the innovative **radiant heating system**
- ▶ Features "**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 allow maximum power to be reached quickly, increasing efficiency and saving energy
- ▶ Piezo ignition for easy operation
- ▶ Heat up only the area necessary for cooking thanks to the independent control. 1 highly efficient burner for each 400mm section
- ▶ Large cooking surface with easily removable grates (185,5mm wide)
- ▶ Low porosity finishing on the grates makes cleaning operations easier



#### ► Highly efficient radiant heating system

The heat is radiated towards the heat deflectors and onto the cooking grate, thus guaranteeing an even temperature on the entire cooking surface for excellent grilling results

- Removable radiants permit easy access to the burners to facilitate cleaning
- The cooking surface reaches an extremely high temperature so the juices are rapidly sealed-in to maintain the food moist and succulent
- The radiant shields in AISI 441 are resistant to high temperatures avoiding deterioration

Patent Pending

- Large removable grease collection drawer, full depth of grill (one per burner); to be filled with water to facilitate cleaning and to add moisture to the food

## Grills



Wide range of standard grills for easy operations and excellent cooking results.



- Easy cleaning and maintenance thanks to the heating elements that can be tilted from the front on electric models
- High performances are given by the heat uniformity and the precise regulation of the temperature

# Induction Top<sup>HP</sup>



Fast and efficient! The ideal solution for express service with low energy consumption.



- ▶ Perfect control for your cooking requirements thanks to the energy regulator which allows working with low power for delicate recipes or full power for fast service
- ▶ Powerful 5kW induction zones with a short heat-up time, ideal for express service
- ▶ Great energy savings (consumes more than 50% less energy than a gas range) thanks to the pan detection device which activates the induction zone only when the pan is positioned on the surface
- ▶ More comfortable working environment since the energy is concentrated only on the bottom of the pan, the cooking temperature is reached faster and there is less heat dispersion
- ▶ By reaching the cooking temperature faster there is an increase in the cooking operations thus increasing the amount of food prepared. Ideal for kitchens needing to serve a large number of clients in a short time
- ▶ Safe for working and cleaning operations since the glass ceramic surface only heats up upon direct contact with the induction pans



Ceramic glass surface induction top

## “Spicy” Induction Top<sup>HP</sup>



Find everything you need to “spice” up your recipes at arm’s length.



Frontal induction top

- ▶ A horizontal induction cooking top with two front induction zones (5kW each) and a condiment holder for 6 gastronorm containers (1/9 GN). Ideal for front cooking and making sauces. The gastronorm container support is equipped with an overflow drain which can be filled with ice to keep the ingredients cold

## Induction Wok<sup>HP</sup>



Bring out your creativity! The perfect choice for vegetables, sautéés and Asian style dishes.



5kW induction Wok

- ▶ A heavy duty ceramic glass bowl designed and shaped to hold induction Wok pans
- ▶ A high powered 5kW induction zone allows for very fast cooking and optimal results



Heavy duty ceramic glass Wok bowl

# Gas Range<sup>HP</sup>



Power and efficiency all in one! Boil, braise, grill and fry with the most efficient burners available today.



Exclusive "flower flame" burners



1-piece pressed well with cast iron grids.  
Model shown with 3x6kW and 1x10kW burners

- ▶ Achieve the highest productivity with the HP model, each burner provides 10kW of power
- ▶ Exclusive "flower flame" burner guarantees flexibility as well as high efficiency. One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion
- ▶ 1-piece pressed deep drawn work top for easier cleaning
- ▶ Burners are located on a raised section of the well for protection against spillage
- ▶ Heavy duty cast iron grids with extra long trivets so even the smallest pots can be placed safely on top without tipping over



# Automatic Fryer<sup>HP</sup>



Offer customers high quality and healthy fried dishes without the wait.



- ▶ **900XP** - 23 lt V-shaped well with external gas or electric heating elements offers power, efficiency and has the ability to bring the oil to frying temperature rapidly guaranteeing:
  - higher productivity, for the most demanding chefs
  - improved hygiene, no more dirt traps in the well thanks to precise laser welding
  - longer life of the oil (approx. 30%) thanks to the uniform distribution of the heat inside the well
  - rounded corners for easier and safer cleaning process, no direct contact with the heating elements
- ▶ Optimized indirect heating system ensures all of the oil is heated throughout the well, ensuring excellent frying results continuously, crispy and golden on the outside and soft and juicy (not boiled) on the inside
- ▶ Automatic basket lifting system, programmable with 5 different programs (5 temperatures and 2 lifting times per program)
- ▶ Integrated oil filtration system increases the life of the oil and the built-in pump makes refilling the well quick and easy.
- ▶ Thanks to the fast recovery system, higher productivity is guaranteed, giving you peace of mind during busy periods



Automatic basket lifting system

- ▶ **700XP** - 15 lt V-shaped well with external electric heating elements
- ▶ Automatic basket lifting system with 2 independently controlled lifters
- ▶ Programmable control with 5 different programs (5 temperatures and 2 lifting times per program)









XP for eXtraordinary simPlicity

# Even the most difficult spots are easy to clean.

Easily removable  
grates are  
dishwasher safe

Chrome surface fry  
top with 1-piece  
pressed surface  
with smooth  
rounded corners

Right-angled, laser  
cut side edges for  
flush fitting of units

Exterior panels  
in stainless steel  
with Scotch-Brite  
finishing

Easy frontal  
access to main  
components  
for routine  
maintenance





V-shaped well with laser welded edges to eliminate dirt traps and improve hygiene

Water column with flow meter to measure and display the liters of water poured into a cooking pan

Pressed well with rounded corners and large drain hole for quick removal of liquids

Seamless, smooth surfaces and pressed rounded worktops for fast and easy cleaning

Water-tight bezels for maximum protection during cleaning

1-piece pressed deep drawn worktop for easier cleaning

Self-skimming system aids in the removal of starches and residues resulting in less frequent water changes

- **No need to wait** for the appliances to cool **before cleaning**: use “**Rapid Grease**”, a specific detergent for fry tops and braising pans which has been developed for use at high temperatures. Contact your local service partner to order (spare part code 0S1195)



# Full control at your fingertips

Full cooking power on the new Ref-freezer base. Unique in the market.



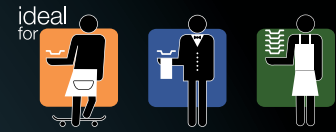
- ▶ Maximum power with the PowerGrill<sup>HP</sup> or Fry Top<sup>HP</sup> on the top of the innovative Ref-freezer base
- ▶ Increase productivity and maximize workflow by eliminating the time needed to recuperate ingredients from the refrigerator or freezer
- ▶ Simply choose your menu and set the base as a refrigerator or freezer according to your needs



PowerGrill<sup>HP</sup> on Ref-freezer base 1200mm



PowerGrill<sup>HP</sup> 800mm on Ref-freezer base 1200mm



Power, productivity and flexibility all in one.



2 drawers GN 2/1

- ▶ Easily set the working temperature between  $-22^{\circ}\text{C}$  and  $+8^{\circ}\text{C}$
- ▶ Incorporates 2 drawers GN 2/1, 150mm deep
- ▶ Many top appliances from the 900XP range can be mounted on this 1200mm base
- ▶ Can also be mounted on wheels for added flexibility



Fry Top<sup>HP</sup> on Ref-freezer base 1200mm

# Automatic Pasta Cooker<sup>HP</sup>



Extremely versatile, not only pasta, boil meat, vegetables, potatoes, rice, cereals and more.



- ▶ High performance assured thanks to powerful infrared heating system positioned below the 20 lt well
- ▶ Thermostatic control for precise regulation of the boiling intensity and is ideal for the perfect regeneration of pre-cooked foods
- ▶ Self-skimming system aids in the removal of starches and residues, minimizing “down time” as there is no need to change the water during very busy periods
- ▶ Thanks to the Rapid System, the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy
- ▶ Safety device prevents the machine from operating without water in the well



Programmable control panel



# Gas and Electric Pasta Cookers



The new Electrolux gas pasta cookers, the only ones on the market to offer “Energy Control”.



- ▶ With the **new gas pasta cookers**, it is now possible to finely control the power level and the boiling intensity, rather than simply using an on/off switch with a fixed temperature setting of 100°C
- ▶ Save energy and consume less gas thanks to the “stand-by” mode which can be activated when not in use
- ▶ Ideal for cooking delicate items which require lower temperatures. Particularly important for frozen foods (e.g. pre-cooked pasta)
- ▶ Does not require an electrical connection
- ▶ The **new electric pasta cookers** offer a new step-controlled infrared heating system positioned below the well ensure higher performances and efficiency
- ▶ Thanks to the **Energy Saving Device** (optional for all models), the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy. No further energy supply needed

## Automatic Basket Lifting System

Maximize operations, eliminate stress and cook to perfection every time.

- ▶ Easily transforms a regular pasta cooker into one with automatic lifting
- ▶ Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process
- ▶ Possibility to memorize 9 cooking times via digital control
- ▶ Easy operation, basket lifting
- ▶ is activated through a simple push button function. Can be activated manually if necessary
- ▶ 200mm wide, with 3 stainless steel basket supports (2 supports for 700XP line), each able to hold 1/3 baskets (1/2 baskets for 700XP)
- ▶ Place on either side of the pasta cooker for maximum flexibility or on both sides to provide lifting for up to 6 small portion baskets (4 small portion baskets for 700XP)



900XP Basket lifting system with 3 supports

# Tilting Braising Pan



The exclusive solution for wet or dry cooking of large quantities.



- ▶ Braising pans with the innovative **Duomat** cooking surface (a combination of mixed stainless steels) are the best solution to guarantee a uniform temperature throughout the cooking area. They provide better thermal stability during dry cooking and are the best choice against corrosion for wet cooking
- ▶ New gas (900XP) or electric infrared (900XP/700XP) heating system is attached to the bottom of the well and moves together with the well when tilting for maximum operator safety and hygiene
- ▶ Thermostatically controlled temperature ranging from 120°C to 300°C
- ▶ The reinforced lid is counter-balanced and equipped with a stainless steel handle for easy and ergonomic movement. When closed it can also be used as a work surface
- ▶ The manual lifting system provides precise control and ease when tilting and the specially designed pouring lip avoids the risk of spillage (models also available with automatic tilting)



Pouring lip facilitates operations



Manual lifting with precise control

# Multifunctional Cooker

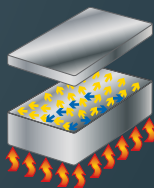


4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.



► Extremely versatile, can be used for dry cooking (like fry top), wet cooking (sauces, soups, boiling, etc) or shallow frying (pan-like)

► 11 or 22 Lt 304 AISI stainless steel well with a 15mm compound bottom (12mm bottom layer of mild steel bonded to a 3mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout



► Rounded corners and edges for easy cleaning

► Thermostatically controlled temperature ranging from 100°C to 250°C for precise cooking of delicate foods

► The large drain hole allows quick removal of liquid based foods directly into a gastronorm container

► Included accessories: stopper, scraper for smooth plate and drain pipe for food collection



Dry cooking (fry top)



Wet cooking or shallow frying

# Gas Convection Oven



Power and flexibility at the same time.



- ▶ The gas convection oven (800mm wide) is a unique and flexible complement to the 900XP modular cooking range
  - ▶ Cooking times are significantly reduced (up to 50%) compared to cooking with a traditional static oven
  - ▶ Increased productivity by cooking on 2 levels, GN 2/1, maximizing kitchen operations
  - ▶ Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations
  - ▶ Internal cooking chamber in black enameled steel to maximize cooking efficiency
  - ▶ Operating temperature range from 120°C to 280°C
  - ▶ Piezo ignition for easy operation
- ▶ Free-standing unit below:
    - 4 burners
    - fry top with smooth/ribbed surface
    - gas solid top
    - gas solid top with 2 burners



Cooking on 2 levels, GN 2/1







XP for eXtensive Profitability

# XP allows you to save money while respecting the environment.



## PowerGrill<sup>HP</sup>

Efficient and cost saving. Thanks to the high efficiency of the new radiant system and the 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. Additional savings thanks to the independent control of each zone, only heat up the area you need!

## Induction

The high performance of this heating system together with the automatic pan detection function (only heats up when coming in contact with pan) drastically reduces the amount of energy consumed as well as the dispersion of heat into the workplace.



## Flower Flame

The exclusive system which allows the flame to be precisely adjusted to fit pans of any diameter. The heat is concentrated only on the bottom thus avoiding dispersion into the work area.







### Chrome Fry Top

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.

### Pasta Cookers with Energy Control and Energy Saving Device

The XP gas pasta cookers are the only ones offering total Energy Control which allows a precise setting of the power level and the boiling intensity to permit the use of lower temperatures thus saving energy since the gas can be reduced when not in use.

The Energy Saving Device (optional) saves energy and increases productivity as the refilling of the well is done with pre-heated water (uses the heat present in the drain water), so boiling is constant providing the best cooking results. No further energy required.



### Fryers

Thanks to the V-shaped well which extends the life of your oil, there is a significant savings as the oil needs to be changed less frequently. In addition, less oil changes results in less times needed to dispose of the used oil, saving money in additional disposal costs.



# Electrolux is Peace of Mind

Electrolux is a global leader in household appliances as well as appliances for professional use, selling more than 40 million products to customers in more than 150 markets every year. The company focuses on innovations that are thoughtfully designed, based on extensive consumer insight, to meet the real needs of consumers and professionals.

## 90 years of leading innovations and design

Axel Wenner-Gren, the founding father of Electrolux, established the principles by which the company still thrives. His dream to improve the quality of life has had a fundamental impact in homes around the world. Today's Electrolux, 90 years later, is a global leader in household appliances as well as appliances for professional use.

"Thinking of you" expresses the Electrolux offering: to maintain a continuous focus on the consumer, whether it's a question of product development, design, production, marketing, logistics or service.

## Sustainability

Our aim is to make a positive contribution to sustainable development both through our operations and our products.

We are constantly working to reduce energy consumption from our products and emissions from our factories; working to ensure that our employees and business partners are treated fairly; and striving to be a good neighbor in the communities in which we operate. This is how we apply

the concepts of sustainability and outline how we tackle key issues affecting our business.

Group codes, policies and initiatives help us secure an environmentally-sound, ethically-driven, people-focused and safe working environment where we operate.

We apply robust management systems based on ISO14001 and ISO9001. More than that, our own tailor-made ALFA program (Awareness - Learning - Feedback - Assessment) manages Code of Conduct compliance and through our EPA (environmental performance assessment) we manage environmental concerns.

Wherever we operate in the world, we seek to be a responsible player. This also includes emphasizing, monitoring and following-up that our suppliers demonstrate high standards for workplace conduct and environmental protection. We believe that running business this way reduces risk and enhances our long-term viability in the marketplace.

To follow are some of the "recognitions" received.





### DOW JONES SUSTAINABILITY WORLD INDEX

In 2009, for the tenth time, Electrolux is included in the prestigious Dow Jones Sustainability World Index, the first stock index which comprises the world's leading Companies driven by a responsible and sustainable approach, with a special attention to the environmental and social issues.



### SUSTAINABLE ENERGY AWARD

In 2007, the European Commission delivers this prize to Electrolux in the "Corporate Commitment" category, for its ongoing efforts to reduce energy consumption in factories, products and services, and to make the consumers more and more aware of the importance of a sustainable development.



### UNITED NATIONS GLOBAL COMPACT

Electrolux is a participant in the United Nations Global Compact, an international initiative that brings together companies, UN agencies, labor and civil society to promote ten principles in the areas of human rights, labor, the environment and anti-corruption.



### FTSE4Good

Since 2000, Electrolux has been included in the FTSE4Good stock index which measures and rewards the performance of companies that meet globally recognised corporate responsibility standards. FTSE is an independent company held by the London Stock Exchange and Financial Times.



### KLD GLOBAL CLIMATE 100

Electrolux is included in the KLD Global Climate 100 index that identifies the 100 companies in the world with the greatest potential for mitigating immediate and long-term causes of climate change. KLD, in partnership with the Global Energy Network Institute (GENI), created the KLD Global Climate 100 index to aid sustainable investments.



### ENVIRONMENTAL CERTIFICATION ISO 14001

Since 1995, the factories of Electrolux Professional achieved this important certification which helps Companies improve their environmental quality. Beginning in 1996, the water and energy consumption for each piece produced has been reduced respectively by 50% and 20%.



### WWF

Since 1993, Electrolux and WWF cooperate to promote better environmental sensibility. This activity began when there were no other existing certifications and WWF selected the greenest products to be recommended to those consumers who were most sensitive to energy efficiency.



### RoHS (RESTRICTION OF HAZARDOUS SUBSTANCES)

A severe internal policy, stricter than the law, limits the choice of the materials and adds to the RoHS European directive (adopted in 2003 by the European Union) – which prevents Companies from using hazardous materials and components - the Restricted Material List Electrolux. The global presence amplifies the effects and makes Electrolux Professional exporter of "environmental sensibility", by spreading some of the strictest European laws to the whole supply chain in every country.



### RECYCLABILITY

According to the Company policy and to their own nature, the solutions by Electrolux Professional guarantee a high level of components recyclability (up to 95%).



### THE NETHERLANDS - GASTEC

Kiwa Gastec is a European leader in the field of testing and certification of gas related products. The Kiwa Gastec certification tests and certifies both products and quality management systems. It assesses the safety, efficiency and quality of safety and control devices, distribution, installation of pipe systems and appliances. air-o-steam® ovens by Electrolux Professional achieved a double Gastec certification, both for high efficiency and reduced pollutant emissions (CO and NOx).



### UK - ECA (ENHANCED CAPITAL ALLOWANCE)

Certification is bestowed to the most efficient products in terms of energy savings. These products are checked and included in the ETL (Energy Technology List), which certifies their high energy efficiency. The products listed in the ETL offer significant long-term financial benefits and reduced CO2 emissions.



### THE NETHERLANDS - EIA (ENERGY INVESTMENT ALLOWANCE)

This tax relief program provides direct financial incentives to Dutch companies that invest in energy-saving and sustainable equipment.



### DENMARK - GO' ENERGI (THE DANISH ENERGY SAVING LABEL)

Go' Energi, an independent, public organisation under the Danish Ministry of Climate and Energy, creating energy efficiency in Denmark. For a full list of recommended products, see [www.savingtrust.dk](http://www.savingtrust.dk).





XP for eXclusive Personality



### Gas Burners

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron pan supports (standard)
- Stainless steel pan supports (optional)
- High efficiency "flower flame" burners
- Burners with flame failure device
- Protected pilot light

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900XP from 120°C to 280°C
  - 700XP from 110°C to 270°C
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

#### Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

#### 900 line versions

- 2, 4, 6, or 8 burners
- 6 and 10kW burners
- top models
- on gas static or convection oven
- on large gas oven, 1200mm
- on electric static oven
- 400, 800, 1200, 1600mm widths

#### 700 line versions

- 2, 4, or 6 burners
- 5,5kW burners
- top models
- on gas static oven
- on electric static oven
- 400, 800, 1200mm widths



### Gas Solid Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface
- Cooking surface with differentiated temperature zones, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C

#### Gas convection oven features

- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accommodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

#### 900 line versions

- top model, 800mm width
- solid top with 2 burners, 800, 1200mm widths
- on gas static or convection oven

#### 700 line versions

- top model, 800mm width
- on gas static oven
- solid top with 2 burners, 800mm width
- solid top with 2 burners, 1200mm width
- 2 burners, solid top, 2 burners, 1200mm width



### Gas Hob Cooking Tops

- 1-piece 2mm pressed work top in stainless steel with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Smooth mild steel plate
- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines
- Piezo ignition
- Protected pilot light

#### 900 line versions

- top models, 400, 800 mm widths



### Electric Hot Plates

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot plates, (4kW each for 900XP - 2,6kW each for 700XP), with step regulation

#### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

#### 900 line versions

- 2 or 4 square plates
- top models, 400, 800mm widths
- on electric static oven

#### 700 line versions

- 2, 4, or 6 round plates
- 4 square plates
- top models, 400, 800, 1200mm widths
- on electric static oven



### Electric Hob Cooking Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel (16Mo3) plate
- Individually controlled zones with step regulation

#### 900 line versions

- top model, 400mm width

#### 700 line versions

- top models, 400, 800mm widths



### Induction Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled induction zones:
  - 5kW (diam. 230mm for 700XP - 280mm for 900XP)
  - 3,5kW (diam. 230mm for 700XP) with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

#### Induction Wok Top

- High impact, heavy duty, 6mm thick Ceran® glass Wok bowl
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for operation

#### 700XP "Spicy" Frontal Induction Top

- 2 independently controlled induction zones, 5kW (230mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

#### 900 line versions

- top models, 400, 800mm widths

#### 700 line versions

- top models, 400, 800mm widths



### Infrared Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled infrared zones
  - 900XP diam. 300mm 3,4 kW
  - 700XP diam. 230mm 2,2 kW
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety

### Oven features

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accommodate GN 2/1 trays
- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900XP from 110°C to 285°C
  - 700XP from 140°C to 300°C

### 900 line versions

- top models, 400, 800mm widths

### 700 line versions

- top models, 400, 800mm widths
- on electric static oven



### Fry Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (20mm thick for HP 900XP, 15mm thick for 900XP and 12mm thick for 700XP) for even temperature distribution
- Mild steel or hard-chromed cooking surface
- Large drain hole with grease collection drawer
- Large grease collection drawer (optional)

### 900XP Gas models

- mild steel surface - thermostatic control, safety thermostat, temperature range 90°C to 280°C
- mild steel surface - temperature range 210°C to 420°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

### 700XP Gas models

- mild steel surface - temperature range 200°C to 400°C
- hard-chromed surface, thermostatic control, safety thermostat - temperature range 130°C to 300°C

- Piezo ignition

### Electric models

- Incoloy armoured (900XP) or infrared (700XP) heating elements beneath the cooking plate
- Thermostatic control; safety thermostat
  - temperature range 120°C to 280°C (900XP)
  - temperature range 110°C to 300°C (700XP)

- **Gas oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900 XP from 120°C to 280°C
  - 700 XP from 110°C to 270°C

- **Electric oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

- **Gas convection oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition below the base plate. Adjustable thermostat-120°C to 280°C

### 900 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths
- on gas or electric static oven
- HP top version, gas/electric, mild steel surface (smooth or mixed), 1200mm

### 700 line versions

- gas or electric heating
- mild steel surface (smooth, ribbed, mixed)
- hard-chromed surface (smooth or mixed)
- sloped or horizontal surface
- top models, 400, 800mm widths



### Grills

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Removable 3-sided splash-guard in stainless steel
- Free-standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Top gas models - cast iron grids
- Top electric models - stainless steel grids
- Grid scraper included as standard

### Gas models

- Stainless steel burners with flame failure device and deflection trays to prevent blockage

### Electric models

- Incoloy armoured heating elements can be tilted from the front
- Power ON indicator light
- Electronic control of power for precise regulation

### 700XP Gas Lava Stone Grills

- Lava stones for char-broiled flavour
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

### HP Gas PowerGrills

- Highly efficient radiant heating system (patent pending)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 320/350°C
- Heavy duty, removable cast iron grids
- Full depth grease collection drawers, 1 per burner

### 900 line versions

- gas or electric heating
- free-standing, 400, 800mm widths
- HP Gas PowerGrills, 400, 800, 1200mm widths

### 700 line versions

- gas or electric heating
- top models, 400, 800mm widths
- on base
- HP Gas PowerGrills, 400, 800mm widths





### Electric Chip Scuttle

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch
- Suitable for GN 1/1 containers, max. height 150mm

#### 900 line versions

- top model, 400mm width

#### 700 line versions

- top model, 400mm width



### Fryers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

#### Temperature ranges

- up to 18 lt, gas/electric - from 105°C to 185°C
- 23 lt gas - from 120°C to 190°C
- 23 lt electric - from 110°C to 185°C

#### Gas models

- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition

#### Electric models

- V-shaped well with external high efficiency infrared heating elements

#### 900XP - 23 lt HP fryer with

- electronic control to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- automatic oil filtering and refilling system
- automatic basket lifting

#### Gas Tube Fryer

- Ideal for floured foods
- Gas tubes inside the well create a "cold zone" to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

#### 900 line versions

- gas or electric, internal or external elements
- 1 or 2 wells
- 15 lt, 18 lt, 23 lt
- 400, 800mm widths
- 23 lt gas tube fryer, 400mm width
- 110 lt with rail mounted basket (1 basket 1600mm or 2 baskets 2400mm)

#### 700 line versions

- 2x5 lt, 7 lt, 12 lt, 14 lt, 15 lt
- gas or electric, internal or external elements
- 1 or 2 wells
- top models, 400, 800mm widths
- 34 lt gas tube fryer, 800mm width



### Pasta Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Boiling well in 316L AISI stainless steel with seamless welding
- Safety device prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- Automatic basket lifting system (optional)

#### Gas models

- "Energy control" for precise power regulation
- Individually controlled high powered burners (one for each well), positioned below the base of the well with flame failure device, pilot light and piezo ignition
- No electrical connection required

#### Electric models

- Infrared heating system positioned below the base of the well

#### 700XP HP Automatic Pasta Cooker

- 4 different boiling cycles from gentle to full power
- programmable automatic basket lifting (possibility to memorize 5 different cooking times per basket)

#### 900 line versions

- 40 lt, gas/electric, 1 or 2 wells, 400, 800mm widths
- 150 lt, gas/electric/steam, 1 or 2 wells, automatic, 800, 1600mm widths
- 190 lt, gas/electric/steam, 1 well, automatic, 1200mm width

#### 700 line versions

- HP automatic model, 20 lt, electric
- 24,5 lt, gas/electric, 1 or 2 wells, 400, 800mm widths



### Bain-maries

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)
- Front tap for water drainage

#### 900 line versions

- gas or electric heating
- top models, 400, 800mm widths

#### 700 line versions

- electric heating
- top models, 400, 800mm widths



### Boiling Pans

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well and lid in 316 AISI stainless steel
- Deep drawn well with rounded corners and seamless welding
- Safety valve to guarantee working pressure on models with indirect heating
- Manometer controls correct operation of the boiling pan
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Closed heating system avoids wasting energy on models with indirect heating
- Large capacity drain tap to discharge food

#### Gas models

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

#### Electric models

- Heating elements with energy control, temperature limiter and pressure switch

#### Direct heating

- burners heat the well directly
- food can reach a higher temperature than with indirect heating

#### Indirect heating

- uses integrally generated saturated steam at 110°C in double jacket
- pressure switch control
- models also available with automatic refilling of the water in the double jacket

#### 900 line versions

- round well, 60 lt, 100 lt, 150 lt, 800mm width
- rectangular well, 250 lt, 1200mm width
- round well, 150 lt, 800mm width with autoclave lid
- gas or electric heating
- direct or indirect heating

#### 700 line versions

- round well, 60 lt, 800mm width
- gas or electric heating
- direct or indirect heating



### Braising Pans

- Well with rounded corners and seamless welding and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in stainless steel or mild steel (especially indicated for "dry cooking" or "shallow frying")
- Cooking surface in "Duomat" (a combination of mixed stainless steels) which improves thermal stability, eliminates deformation of the cooking surface and is more resistant to corrosion
- High precision manual or automatic tilting system

#### Gas models

- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Burners built-in to the base of the well move together during tilting (900XP)
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 90°C to 290°C

#### Electric models

- Infrared heating elements positioned beneath the cooking surface
- Heating elements built-in to the base of the well move together during tilting
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 120°C to 280°C

#### 900 line versions

- 80 lt, 800mm width
- 100 lt, 1000mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- automatic or manual tilting

#### 700 line versions

- 60 lt, 800mm width
- gas or electric heating
- mild steel or "Duomat" cooking surface
- manual tilting



### Multifunctional Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in compound steel (3mm layer of 316 AISI stainless steel bonded to a 12mm layer of mild steel)

#### Gas models

- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

#### Electric models

- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range
  - 900 XP from 100°C to 300°C
  - 700 XP from 100°C to 250°C

#### 900 line versions

- 22 lt, 800mm width
- gas or electric heating

#### 700 line versions

- 11 lt, 22 lt
- 400, 800mm widths
- gas or electric heating



### Refrigerator/Freezer Bases

- Exterior panels in stainless steel with Scotch-Brite finishing

#### Ref-freezer base

- Able to operate both as refrigerator or freezer. Temperature can be set from -22°C to +8°C
- Digital thermostat and display
- Built-in compressor unit
- 2 drawers with safety stop and perforated bottom plate, can support up to 40 kg/each
- Can be installed on wheels
- For ambient temperatures up to 43°C
- Permits **IcyHot** configuration

#### Refrigerated and Freezer bases

- Temperature range:
  - refrigerator from -2°C to +10°C
  - freezer from -15°C to -20°C
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C

#### 900 line versions

- Ref-freezer base, 2 drawers, 1200mm width
- refrigerated base, 2 drawers, 1200mm width

#### 700 line versions

- refrigerated base with 2 doors or 2/4 drawers, 1200mm width
- refrigerated base with 3 doors or 3/6 drawers, 1600mm width
- freezer base with 2 drawers, 1200mm width



### Work Tops and Bases

#### Work tops

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- With closed front or with drawer

#### Sink units

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- GN compatible wells

#### Water column with liter counter

- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Digital liter counter to monitor water filling

#### Open bases

- Exterior panels in stainless steel with Scotch-Brite finishing
- Optional accessories:
  - doors with handles
  - drawers
  - heating kits
  - runners for GN containers

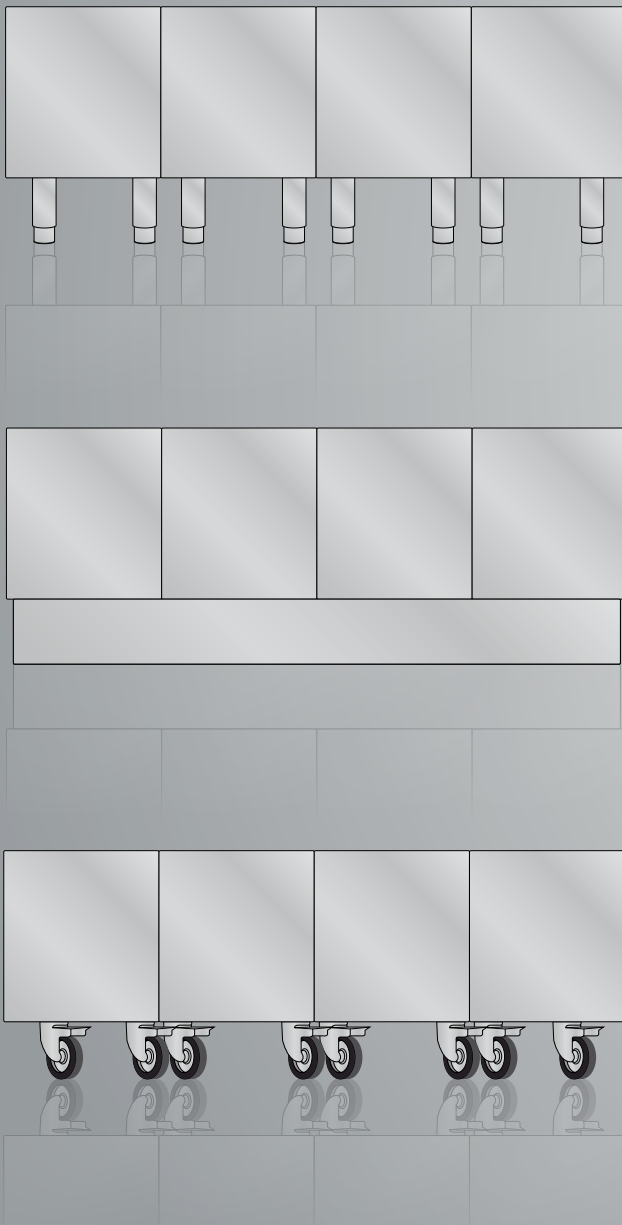
#### 900 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 200, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

#### 700 line versions

- work tops, 200, 400, 800mm widths
- work tops with drawer, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

# A kitchen standing on a solid base



## On feet

- ▶ Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height
- ▶ Provided as standard on all free-standing appliances and bases

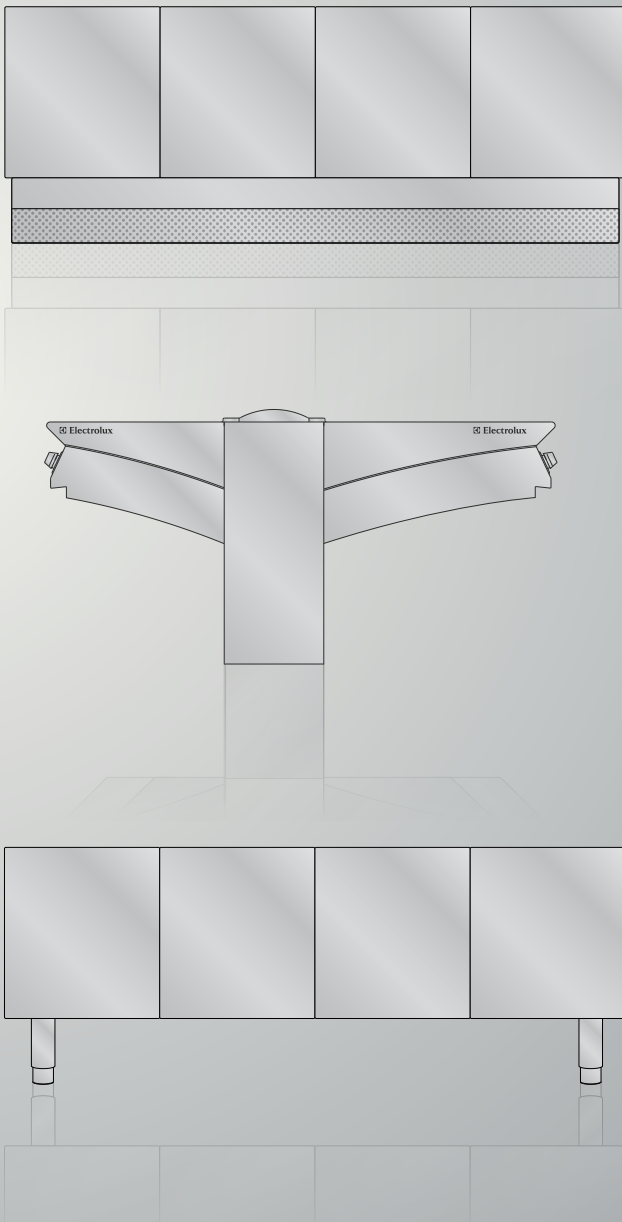
## With kicking strip

- ▶ Covers the feet to close the area between the appliances and the floor
- ▶ Can be applied to free-standing appliances and bases installed on feet

## On wheels

- ▶ Replace feet, provides a flexible solution that allows for the easy movement of the appliances
- ▶ Can be installed on all free-standing appliances and bases\*

\* For more detailed information, please contact your local Electrolux representative.



### On cement plinth

- ▶ Provides a closed solution to be mounted on cement plinth - various solutions available\*
- ▶ Suitable for all free-standing units\*

### Cantilever

- ▶ Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations
- ▶ Suitable for most units (only top units for 700XP)\*

### Bridge

- ▶ Provides a hygienic solution by allowing to suspend a number of top appliances between two free-standing units
- ▶ Top units - must be installed between two free-standing units up to 1600mm in length\*
- ▶ Free standing units - can be installed up to 2000mm in length\*

\* For more detailed information, please contact your local Electrolux representative.

# Electrolux, customer oriented


We are convinced that this is the right approach: be competitive on the market and anticipate the customer's requirements, whether it is a question of design, production, marketing or service. In Electrolux we call it "**customer obsession**", because these are our customer's requests, desires, opinions, which drive our actions and our product development.

## Production, inspection and end-of-line test of all the products

Production quality means improved performance over time. "Made by Electrolux" represents, worldwide, a guarantee of high technological and quality standards, customer focused design and product development. In the Electrolux Professional modular cooking platform, all products are quality tested piece by piece and all the functions are singularly checked by expert technicians before packaging. In addition to this procedure, spot checking is also performed at the end of the line and in the warehouse. Electrolux's high level of quality standards continues to satisfy the ever more demanding customers.

## Pre-sales service: more than 1.000 specialists ready to assist the customer

A team of more than 1.000 specialized technicians throughout the world with one single objective: to design appliances that are easy to use, functional and totally reliable. The constant collaboration between design engineers, technicians and chefs ensures that Electrolux products are made according to exact professional specifications. These specialists are fully prepared to assist the customer in defining the correct workflow and proposing the most functional equipment for the requested specifications whether it be a small restaurant or a large institution.

 Project & Quotation  
Software for Kitchen Solutions





#### **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.

- 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

#### **Electrolux Chef Academy: live seminars and chef-to-chef experiences**

The Electrolux Chef Academy was created with a specific goal in mind: to offer the best in hospitality, education and information services. Dedicated seminars free of charge for catering professionals, live demonstrations and detailed instructions are just a few of the activities offered to more than 6.000 guests that visit us every year. You can try “hands on” the modular cooking appliances under the guidance of an Electrolux Executive Chef, part of a team of professionals who combine the experience of ‘starred’ hotels and restaurants with the knowledge of the most innovative concepts in kitchen technology. Each seminar provides:

- Technical demo: display functions, working procedures, utilities, correct maintenance.
- Culinary demo: cooking techniques, ingredients, planning of the new flow in the kitchen, live cooking demos.



**CHEFACADEMY**



ordinary  
eXperienced Profitability  
xtreme eXemplary Professional eXcellent eXtraordinary  
Power eXperienced Performance eXtra  
tability eXtraordinary eXtra Professional eXtraordinary eXpe  
ordinary eXcellent Productivity eXtreme  
performance Power eXtra Performance