



Electrolux
PROFESSIONAL

The art of pastry & bakery

Technology
and tradition
for flawless
results

www.electroluxprofessional.com

Complete solutions, from start to finish

Standardize the high quality of your breads and pastries with the latest generation of Electrolux Professional appliances for baking.

Revolutionize your productivity. Have fresh dough always ready to go.





Cook&Chill



Food Preparation



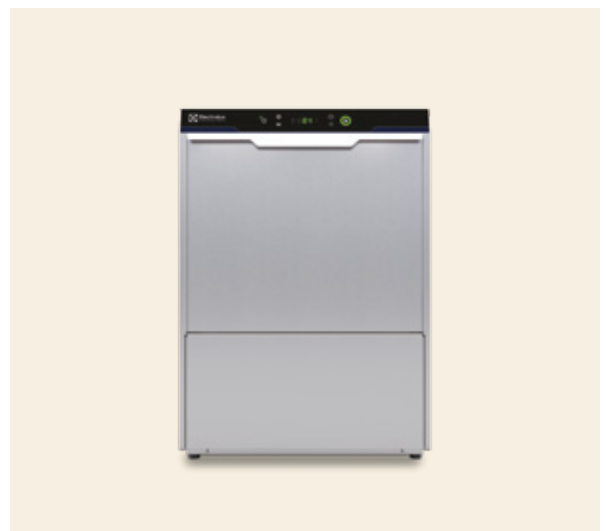
Refrigeration



Horizontal cooking



High speed cooking



Dishwashing

Innovating bakery with SkyLine

SkyLine range is your best ally for your laboratory. Two solutions in one unique range: **the perfect match to meet all your baking needs**. Proof your dough in the Chill^s and bake your creations in the Premium^s. SkyLine ensures perfect, consistent results every time.



FIRST
in the industry



The oven and the Blast Chiller Freezer can communicate with each other, automatically synchronizing when used together. Just **start the proving in the Chill^s** and forget about it: the **SkyDuo will work for you!** How does it work? A few minutes before the proving cycle ends, the **Premium^s automatically adjusts to the right temperature for baking**. Save time and energy with true peace of mind!

SkyLine Chill^s
Blast Chiller Freezer 50 kg



Go Green with
R290



30/30 kg
6 trays 600x400 mm
External dimensions
(wxdxh)
897x937x1060 mm



50/50 kg
10 trays 600x400 mm
External dimensions
(wxdxh)
895x939x1731 mm



100/70 kg
10 trays 600x800mm
External dimensions
(wxdxh)
1250x1092x1730 mm



100/85 kg
16 trays 600x400 mm
External dimensions
(wxdxh)
1040x850x1741 mm



200/170 kg
150/120 kg
16 trays 600x400 mm
External dimensions
(wxdxh)
1400x1266x2400 mm



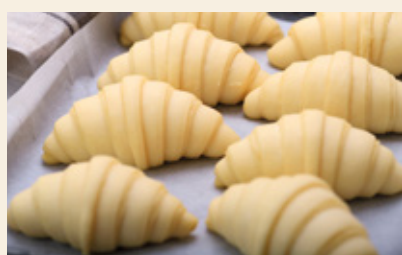
200/170 kg
2x16 trays 600x400 mm
External dimensions
(wxdxh)
1800x1266x2400 mm

Cycle+ of multifunctional SkyLine Chill^s



Proving & delayed proving

Manage your time better and streamline your breadmaking with the Proving and Delayed Proving cycles.



Chocolate cycle

Use the **SkyLine Chill^s Blast Chiller Freezer** as the perfect ally to serve inviting chocolate pralines. You can melt and crystallize chocolate.



Yogurt

Offer home-made yogurt for breakfast. You can generate 40 portions per tray of natural yogurt. Let the Blast Chiller Freezer work for you in the off-peak hours with the overnight yogurt cycle.





Excellence time after time

Flawless results in cooking and baking, thanks to the revolutionary **OptiFlow** circulation system, ensuring even heat distribution and consistent temperature in the optimized chamber.



SkyLine Premium^S
Oven 8 trays 600x400 mm



5 trays 600x400 mm
External dimensions
(wxdxh)
867x775x808 mm
+ 770 mm (base)



8 trays 600x400 mm
External dimensions
(wxdxh)
867x775x1058 mm
+ 770 mm (base)



16 trays 600x400 mm
External dimensions
(wxdxh)
911x865x1794 mm

Recommended accessories

Discover our accessories for the bakery segment, specifically designed to enhance performance and efficiency. These selected tools ensure optimal results, allowing baking professionals to achieve consistency, precision, and superior quality in every bake.



Non-stick baguette
tray with 5 rows



Perforated
bakery/pastry tray



Non-stick double face
griddle (ribbed and smooth)



Smooth
bakery/pastry tray

Productivity and efficiency with SkyLine Premium^{S*}



Up to **224** croissants in
less than **13** minutes!



Up to **40** baguettes
in less than **17** minutes!



Up to **192** focaccia
in less than **21** minutes!



*The above data are based on cooking tests performed by our chefs, in a SkyLine Premium^S Bakery 8 trays 600x400 mm, estimating the maximum capacity of the appliance. Results may vary slightly depending on the recipe and ingredients used.

Prep with precision

Reliable and sturdy planetary mixers

A wide range from 5 to 80 litres



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
Hook, kg* bakery specific model	-	-	-	-	7	8	10	-	-
Whisk, egg whites**	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

Superior results thanks to planetaries and other solutions to mix, whip, knead, blend and roll



Table top Planetary Mixers
10lt variable speed



Floor-standing Planetary Mixers
40lt bakery line, variable speed



Spiral Dough Kneaders
22lt to 62lt range, 2 speed



Bermixer PRO
350- 750W models, variable speed, different tube lengths



TrinityPro Cutter Mixer
single or variable speed



Dough Sheeters
Available as table top and floor-standing models
single or variable speed

The art of preservation

Pastry & bakery line



Pastry & Bakery at its best

Preserve delicate pastries and delicious breads in the perfect conditions thanks to **precise humidity and temperature management**.



High performing, reliable and green

Pastries and bread doughs retain their ideal moisture level thanks to the high performing, efficient ventilation.



Class A savings

Benefit from the significant reduction in energy costs. **Save up to 70%*** in energy consumption with class A.

* Compared to standard class D refrigerated counters



Maximum food preservation

Reduce food waste. Climate class 5 ensures optimal preservation and high performance even in heavy duty 40 °C kitchens.

Go Green with

R290

Refrigerated and freezer cabinets



Prostore ice-cream preserver



Refrigerated and freezer counters*

Maximum capacity in 2, 3 or 4 door models, up to 10 (600x400 mm) trays per compartment



*Other variables:

- ▶ Refrigerated (-2°/+7°C) or freezer (-24°/-18°C)
- ▶ 2/3/4 compartments
- ▶ With top/ without top/ with upstand
- ▶ Granite top*/granite top with upstand*
- ▶ Cooling unit on left*

- ▶ Remote version*
- ▶ On wheels*
- ▶ With lock*
- ▶ With UK plug*

*to request as special

Horizontal cooking: endless possibilities

Whether you have a spacious kitchen or need a compact solution, our horizontal cooking range is the perfect fit. From **melting chocolate** to **preparing fried toppings in a wok** or **sautéing vegetables and meats for pizza**, induction cooking offers precision and efficiency.

Induction: an efficient space-saving choice

Experience the power of induction for **consistent results** and **optimized kitchen workflows**.



Liberopro Induction



XP Induction

Fryers HP take the stress out of frying

Automatic cooking: 2 portions or 20 portions, it doesn't matter. The Automatic Cooking programs ensure **every batch of food is perfectly cooked**. 5 automatic cooking programs combined with Automatic Basket Lifting system take the stress out of frying and automatically adjust cooking time according to your load. Ideal for standardized products.

Advanced filtration system:

Increase the life of your oil with built-in oil recirculation pump combined with the double filtration system (stainless steel + paper filters on HP models) thus guaranteeing better food quality and higher profits.



4 EcoFlame burners with automatic ignition and shutdown

- ▶ stress-free power control
- ▶ continuous power regulation



High speed cooking for business lunches

Boost your kitchen's productivity with High speed cooking solutions
In today's fast-paced food service industry, speed and quality are non-negotiable.
With Electrolux Professional's High speed cooking solutions, featuring both **GourmeXpress** and **SpeeDelight**, you can serve diverse, high-quality dishes faster than ever.

Maximize speed and menu versatility

Ease of use

Our High speed cooking solutions are designed to be effortlessly used by both specialized pastry chefs and untrained counter staff, ensuring exceptional consistency, ease of use, and unmatched versatility.

Serve food in short time

These solutions help you efficiently handle quick-service demands during peak hours, such as business lunch breaks, ensuring speed and quality.

Consistency of cooking results

High standards and consistent food quality, even for bakery professionals specialized in desserts and cakes, enabling them to expand their business with the support of reliable machines that ensure perfect results every time.

Together, GourmeXpress and SpeeDelight are **perfect for businesses** looking to offer **a diverse range of menu options**.



GourmeXpress+



Regenerated chicken wings cooked in 1,50 min



Fresh salmon fillet cooked in 2 min



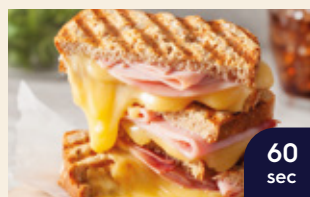
Regenerated lasagne cooked in 2 min



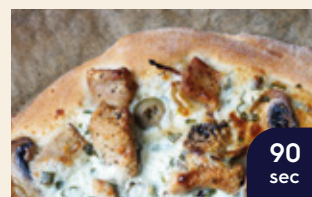
SpeeDelight



Hummus & veggie wrap ready in 40 sec



Breakfast sandwich ready in 60 sec



Pizza bianca with goat cheese and mushrooms ready in 90 sec

Cleanliness above all

Deliver powerful cleaning with specialized cycles and a large washing chamber for trays, molds, and utensils. It includes all necessary accessories and is easy to maintain for smooth daily operations.

Perfect for pastry and bakery

Powerful performance

Featuring 4 specialized washing cycles and an extra-large washing chamber, it effortlessly accommodates 600x400 mm pastry trays, molds, and utensils for efficient, spotless cleaning.

Everything you need

Comes with all the accessories required to support your pastry and bakery operations from day one.

Effortless upkeep

Easy access to all components ensures quick, thorough cleaning and seamless maintenance, keeping your workflow uninterrupted.



600x400 mm
TRAYS

Undercounter
dishwasher



A preview of culinary perfection

Experience the excellence you can achieve with our solutions, designed to elevate your pastry and bakery creations effortlessly.





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

Follow us on



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Excellence with the environment in mind

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



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