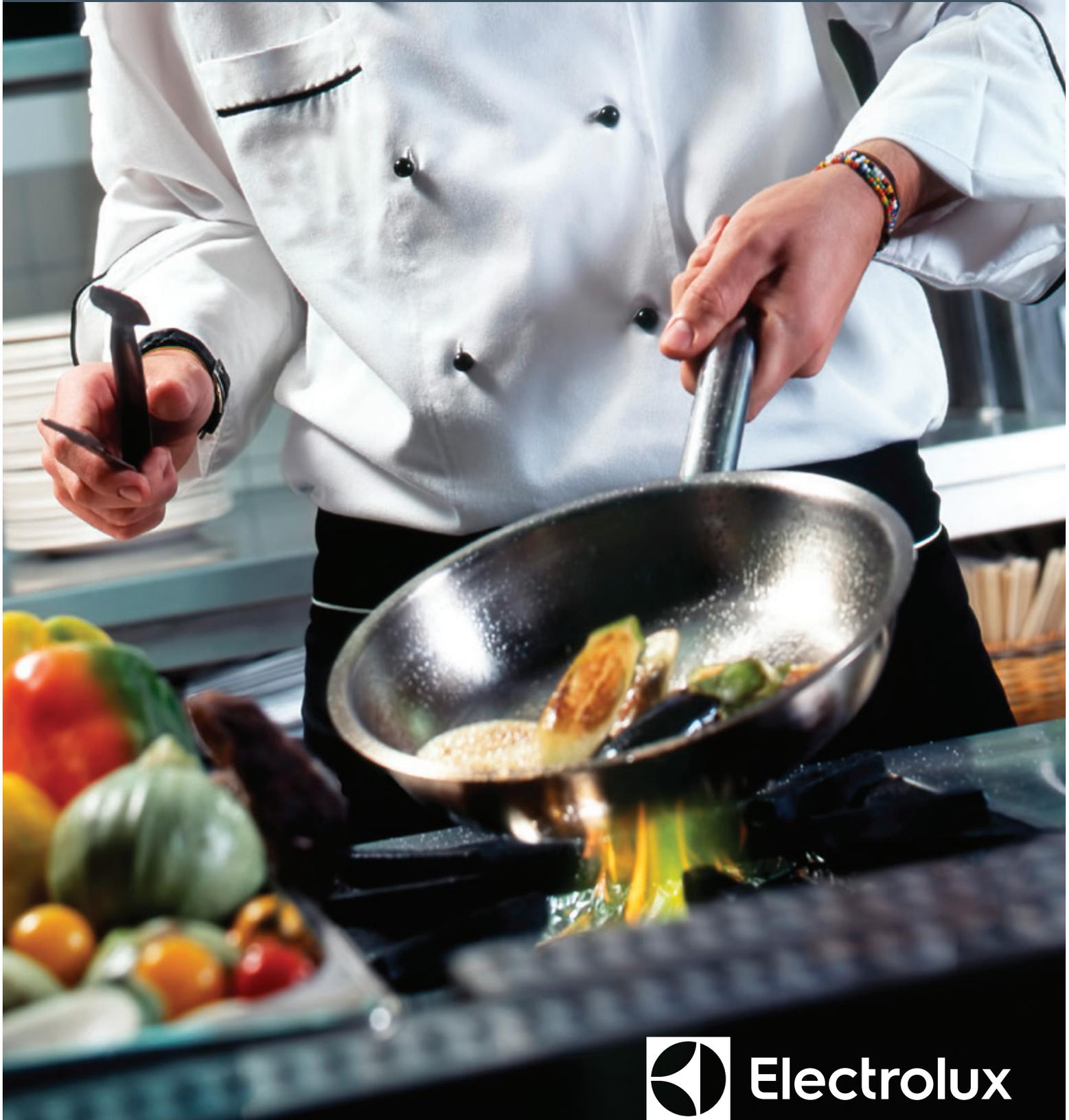


# Modular. Dependable. Consistent.

Electrolux Professional Restaurants EMPower Series



**Electrolux**



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# Take a closer look at Electrolux!

## EMPower Restaurant Series

Every Electrolux Professional EMPower Series product was created based on the ideas, proposals and needs of customers and chefs just like you. We developed new, intelligent features to make your life easier by simplifying your work, increasing productivity, saving money and upholding excellence. Make your kitchen work for you with Electrolux Professional!

### Dependability

Great food begins with a kitchen you can count on. Every unit in our new EMPower Restaurant Series has been crafted for rugged dependability.

We took out the frills and strengthened key components for greater reliability, reduced down time and less cleaning. EMPower delivers **consistent heat** to serve up repeatable results, plate after plate.

Smart additions, such as our refrigerated-frozen cook top bases, cut kitchen traffic by storing key ingredients right where you cook.

Whether you need an entire cooking suite or are replacing an existing unit, EMPower lets you build your most reliable kitchen ever.

### Simply Better Cooking

No great menu can exist without a consistent cooking environment like that offered by our EMPower units—the most consistent in the industry.

The EMPower line includes a variety of models to fit the needs of your menu and your available kitchen space. Because every unit is **ergonomically designed** to effortlessly move pans and pots from one surface to the next, you can speed up service in a safer and cleaner environment.

Today's customers demand the best menu items that are prepared quickly and consistently. That's what EMPower serves up every day.

### Modular for the Way You Want to Cook

We know that every kitchen is different. That's because every foodservice professional has his or her own way of cooking. And that's why EMPower is the industry's most **modular kitchen suite** ever.

EMPower lets you configure your kitchen for faster throughput and efficiency. Add important accessories, such as **refrigerated bases, ambient work surfaces, bain-maries or French tops**, and you can finally configure a kitchen the way you want it so you can cook up your best menu items.

# Even cooking and perfect browning

## Gas Ovens

With an easy-to-use thermostat, flame-failure protection, a bi-functional fan and a large enameled cavity, our EMPower gas ovens are perfect for any operation. When you need perfect browning and even cooking, you need an EMPower gas oven.

There's even more in it for you:

- Added durability and ease of cleaning thanks to heavy-duty, chrome-plated knobs
- Best cooking results provided by perfect airflow with the bi-functional fan that works either continuously or synchronized with the burner
- Vitreous enameled oven cavity fits two (static) or three (convection) full-size sheet pans



# Unbeatable performance

## Gas Burner Tops and Ranges

One of the most utilized appliances in any operation, a gas burner top or range is crucial to making consistently delicious menu items. Our EMPower line offers a variety of sizes, highly efficient flower flame burners, removable pan supports and more. The result? A user-friendly appliance that is easy to clean and gives your customers the quality and flavor they demand.

Optional accessories:

- Back panel with overshelf or salamander support
- Fixed or swiveling wheels



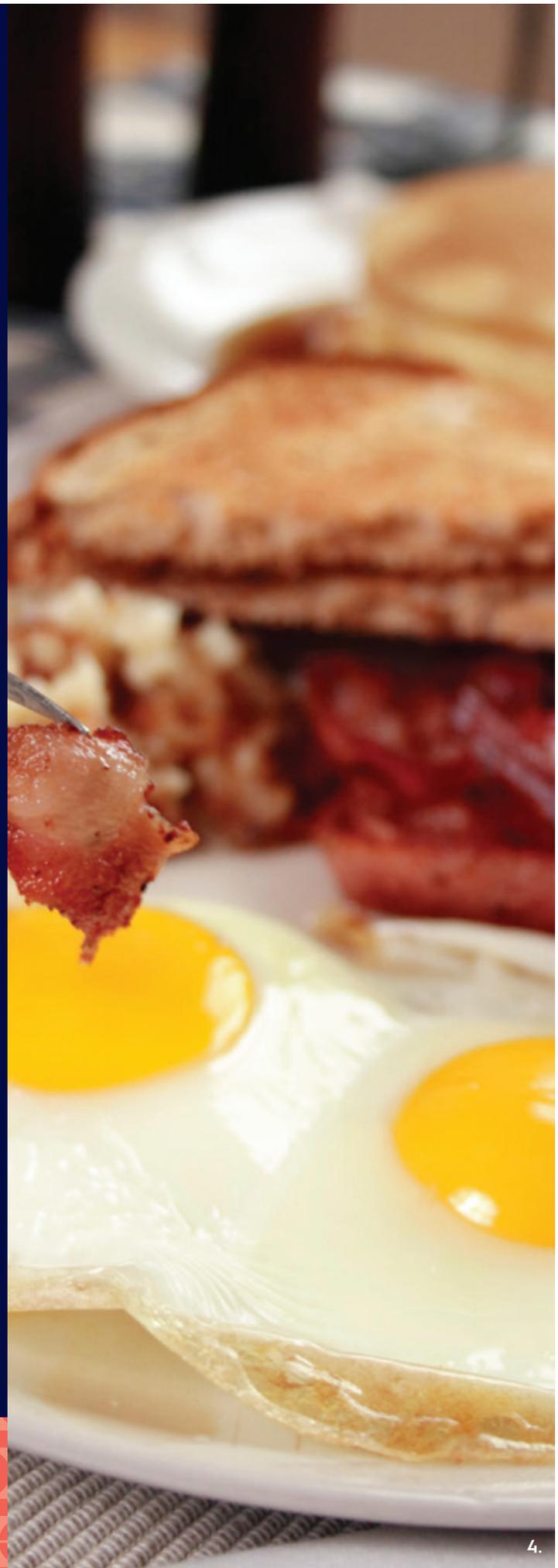
# Essential for direct cooking

## Gas Griddle Tops

Sear proteins and griddle cook your favorite foods to perfection on our energy-efficient, even-heated and durable EMPower griddle. The 1-inch-thick, heavy-duty mild steel cooking surface maintains selected temperatures and assures quick recovery. And draining grease is made easier with our full-length drainage channel, large grease drainage hole and large-capacity grease collection container.

Additional features:

- High-efficiency burners
- Device to protect against accidental extinguishing of the flame
- Suitable for natural gas or propane gas



# For beautiful grilling results

## Gas Charbroiler Tops

Our EMPower gas charbroiler tops are all you need for perfectly grilled fish, meat and vegetables. The heating system, which includes an independently controlled burner for each 12-inch section, guarantees an even temperature throughout for excellent grilling results across the entire cooking surface. Available in 12-inch, 24-inch, 36-inch and 48-inch options.

Additional features:

- A large, 6-inch-wide cooking surface
- Removable half-gallon grease collection drawer
- Highly efficient heating system



# Cut down on kitchen traffic

## Refrigerator/Freezer Bases

Featuring durable stainless steel construction, drawers that can accommodate a variety of pan sizes, an easy-to-use thermostat and a built-in compressor, our refrigerator and freezer bases save steps and time. Thanks to a perforated top surface, our refrigerator and freezer bases can be installed below any top unit.

Additional features:

- Can be mounted on swiveling wheels
- Removable, perforated bottom plate in each drawer guarantees correct air flow
- Stainless steel mesh filter protects evaporator and condenser





**“Electrolux chabroilers help us deliver excellent baby back ribs every time. We’re doing 2,000 lb. of them a week.”**



*— Byron Sackett,  
owner of Homesteads  
Grill and Taphouse  
in Lincolnton, NC*

Meet Byron on Youtube at <http://youtu.be/hGiUbKyoB6I>





“I have a structure to the dynamic of my kitchen so that it is a seamless thing.”

— *Jason Hicks, Chef/Owner of Jones Wood Foundry, New York City, NY*

Meet Jason on Youtube at <http://youtu.be/SZ11qynjpGs>



# EMPower your kitchen. Customize for your needs.

## EMPower Restaurant Series products

With the EMPower Restaurant Series, you can build your kitchen the way you want it. We configured a few suggested packages (below) to help you get started - tested and trusted by the unique global Chef Academy.

### EMPower 1

Best for compact spaces, this configuration of equipment is perfect for mom-and-pop operations and diners offering breakfast, lunch and dinner.

PNC/Model:  
169105, 169113 on 727094



### EMPower 2

QSRs and fast-casual operations needing a charbroiler and griddle can benefit from this package, which offers quick access to refrigerated foods underneath for quick use.

PNC/Model:  
169106, 169112 + 169120 on 727093



### EMPower 3

This configuration offers a larger suite lineup for full-service operations with flexible menus. In addition to the equipment in Packages 1 and 2, this install also has a bain marie for holding foods and sauces for pasta dishes or for finishing foods, as well as a fryer.

PNC/Model:  
169106, 169112 + 169120 + 169129 + 169124 on  
727091, 169109



# Cook with the EMPower Restaurant Series

And the bold flavors of Texas Pete®



## Spice Things Up in Your Kitchen

For bold flavor, quality and consistency, you can't go wrong with Electrolux Professional solutions and Texas Pete® sauces. Check out the innovative recipes on the next few pages, and see how they inspire your kitchen creations!

### Texas Pete® Barbeque Glazed Grilled Salmon

*Yield: 5 Salmon fillets with 2 cups of glaze  
Portion: 1 glazed salmon fillet*

#### Ingredients

1 cup CHA! by Texas Pete® Sriracha Sauce  
1 cup Barbeque sauce  
5-6 oz. Salmon fillets for grilling  
To taste salt and pepper

#### Procedures

1. Combine the CHA! by Texas Pete® with the barbeque sauce and mix well. Keep refrigerated until ready to use.
2. Season the salmon with salt and pepper and place skin side down on a preheated, lightly oiled grill. Glaze the salmon during the cooking process with the spicy CHA! barbeque glaze. Cook salmon on both sides to desired temperature. Carefully remove from grill and serve immediately.

### Texas Pete® Fiery Sweet Honey Glaze

*Yield: 2 cups  
Portion: Use glaze to coat or cover protein entirely.*

#### Ingredients

1 cup Texas Pete® Fiery Sweet Sauce  
1 cup Honey

#### Procedures

Place Texas Pete® Fiery Sweet Sauce and honey in a small sauce pot and bring to a simmer. Simmer for 2-3 minutes and remove from heat. Once cooled, place glaze in an air-tight storage container and keep refrigerated until ready to use.

*This is a great glaze for grilled chicken, beef, pork, turkey, veal and lamb.*

## Texas Pete® Spicy Five Spice Marinade

*Yield: 1 3/4 cups*

*Portion: Use marinade to coat or cover protein entirely.*

### Ingredients

1 cup Texas Pete® Hotter Hot Sauce  
2 tbsp Chinese five spice  
1 tbsp Garlic, fresh, minced  
1/2 cup Olive oil

### Procedures

1. Place all ingredients in a large mixing bowl and whisk thoroughly. Depending on the cut of meat you are using, marinate the meat anywhere from 12-24 hours in the refrigerator. Tender or small cuts of meat can marinate for 12 hours while tougher or larger cuts can marinate for up to 24 hours.
2. When you are ready, remove the meat from the marinade and scrape off any excess marinade from the meat before cooking.

## Texas Pete® Spicy Blueberry Barbeque Sauce

*Yield: 1 1/2 cups*

### Ingredients

1 cup Barbeque sauce  
3 tbsp Texas Pete® Hotter Hot Sauce  
1/2 cup Blueberry jelly

### Procedures

Place all ingredients in a mixing bowl and whisk together until fully incorporated. Place in an airtight container and keep refrigerated.



“The fridge and freezer under the cooking line makes cooking much easier, with my food right under the flame.”



— *Philippe Corbet,*  
*Executive Chef of*  
*Roots Bistro Gourmand,*  
*West Islip, NY*

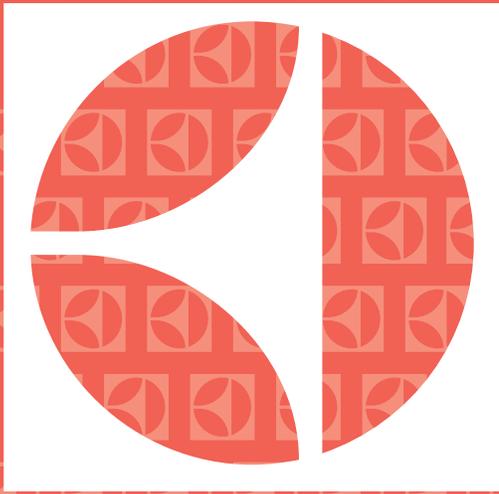
Meet Philippe on Youtube at  
[http://youtu.be/MWiid11D\\_Ns](http://youtu.be/MWiid11D_Ns)





**“Built to fit my workflow”**

*— Byron Sackett, owner of Homesteads Grill and Taphouse  
in Lincolnton, NC*



## Built for the Way You Work

Visit [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional) to find out how you can create your own virtual kitchen with our online Configurator, including modular tops, bases and accessories from our EMPower Restaurant Series.

The EMPower Restaurant Series can revolutionize the way your kitchen functions. From gas ranges to charbroilers and everything in between, Electrolux Professional will help improve your cooking experience while giving your customers the best possible end product.



Discover the Electrolux Excellence  
and share more of our thinking at  
[www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

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# Guaranteed

## culture of safety.

A focus on safety is one of the six principles of the Electrolux Foundation. This emphasis guides both the way the Group conducts its business and the individual actions of our employees. Through the Electrolux Manufacturing System, we are always working to reduce accidents in our factories and improve the health of our employees to ensure a safe, comfortable work environment.

# 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 customer in mind.
- Our technology is ROHS and REACH compliant and over 95% recyclable.
- Our products are 100% quality tested by experts..

