

Dynamic Preparation

Product
Catalogue





Safety comes first

Your health is important to us always.

In 2016 there will be a new European Regulations but we do not want to wait.

BPA Free

All plastic components in contact with food are BPA free.

The absence of this chemical contribute to render the product safe for your health.



Combined cutter/slicers **4**



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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.







- ▶ 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** and 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 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





- ▶ **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**

Disc	Model	Size (mm)
	RD2	2
	RD3	3
	RD4	4
	RD7	7
	ED2	2
	ED4	4
	TD2	2
	TD3	3
	TD5	5
	TD7	7
	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.



- ▶ Easily change from a **vegetable slicer** to a **food processor/emulsifier** in a matter of seconds
- ▶ **Inclly 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 cleaning thanks to the **rounded shapes** and **stainless steel** and plastic components
- ▶ All parts in contact with food are **100% dishwasher safe**





Incly System
inclined base 20°



Removable shaft

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**

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 more than **40 stainless steel discs** (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



5x5 mm

8x8 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



Microtoothed
emulsifier blade



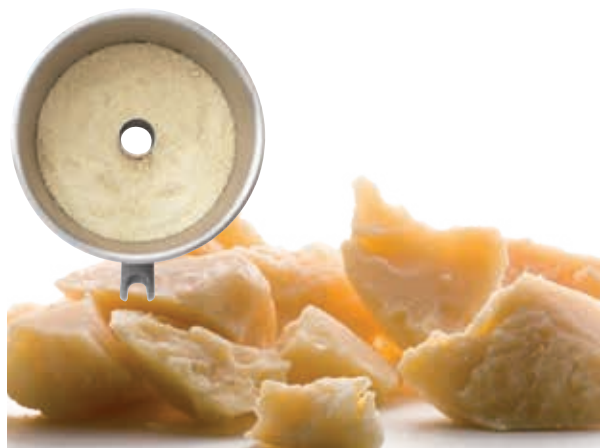
Ground meat



Peppers



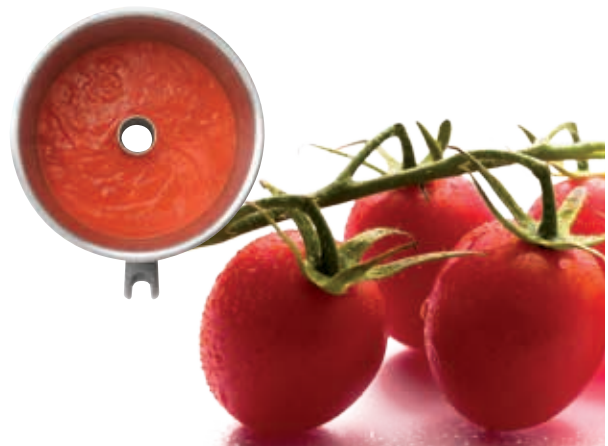
Chocolate



Grated cheese



Almonds



Tomato sauce



Chicken



Asparagus



Mixed herbs



Hummus (Garbanzo beans)

TRS

Vegetable slicers

Increased productivity, outstanding performance, superior quality and extreme sturdiness.



- ▶ **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
- ▶ **Wide range** of more than **40 stainless steel discs** (more than 80 different cuts)
- ▶ **Maximum cleanability** due to the ergonomic design with rounded shapes and stainless steel parts
- ▶ **Large hopper** for higher output and processing of large size and unusual shaped vegetables. No need to pre-cut



- ▶ **Large and long vegetable hoppers** 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 button control

Large round hopper (215 cm²)

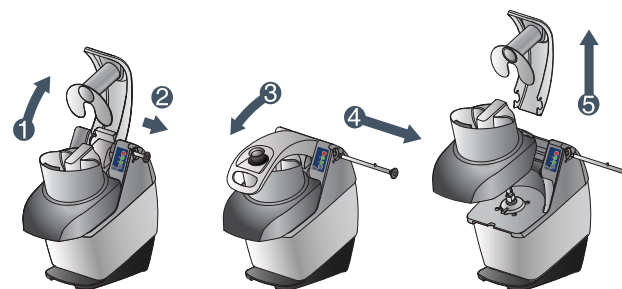
- ▶ Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- ▶ Variable speed models for more flexibility and precision, speed adjusted to type of cut
- ▶ High discharge zone permits the use of deep GN containers (up to 20 cm)



- ▶ 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



Stainless steel discs with holder included standard

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): 252x500x502mm

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 loading** of long and large vegetables with the stainless steel hoppers
- ▶ **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
- ▶ **Silent operation** and long life for heavy jobs is ensured by a powerful compact induction motor



Stainless steel manual hopper (optional)



Long vegetable hopper (optional)



- ▶ **Myriad shapes** for your original presentations
- ▶ **More than 40 discs** prepare **more than 80 different cutting styles**: slicing, grating, dicing, wave cuts, julienne, french fries and including special discs for slicing mozzarella and grating parmesan.
- ▶ Superior slicing ensures **precise cutting** of hard and soft vegetables with the **patented "S" shaped blade**
- ▶ **Safe storage** of your discs offered by wall-mounted disc holders

- ▶ **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

- ▶ **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
- ▶ Safety device protects the operator by stopping the machine in case of misuse

- ▶ **Maximum versatility.** Combine motor base with a variety of optional accessories to suit your needs
- ▶ User friendly **waterproof control panel** with **pulse function** and speed selector (only on 2 speed models) for **precise slicing**



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.



- ▶ Mince meats, chop condiments, mix mayonnaise, liquidise soups and **prepare** all types of pastry **in a matter of seconds**
- ▶ **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
- ▶ **Sturdy, reliable and stable** design. Mixes at a speed of 1500 rpm or 3000 rpm (depending on model)
- ▶ **No need to stop the machines during operation.** Ingredients may be added through a funnel-shaped opening incorporated in the lids





Transparent lid K35

- ▶ 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



- ▶ 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



- ▶ **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.

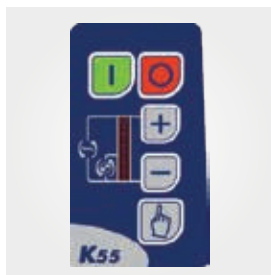


- ▶ **4,5, 5,5, and 7 lt** capacities are a complement to any size kitchen
- ▶ A unique **scraper** allows you to prepare everything from meats to creams
- ▶ Easily **upgrade** to a combined machine with a special kit (variable speed models)
- ▶ The unique design of bowl and rotor blades guarantees **perfect results** when mixing both large or small quantities
- ▶ Special **pulse function** for **coarse chopping** of large pieces
- ▶ Rotor can be placed in a special holder for storage (included)
- ▶ **Maximum hygiene** thanks to the ergonomic design with rounded edges





Transparent lid



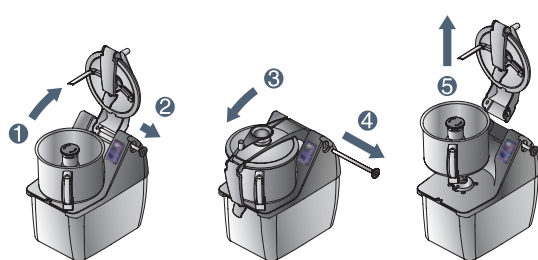
Variable speed control

- ▶ 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**

- ▶ **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)



Bowl with high chimney (to increase the real liquid capacity)



- ▶ 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

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): 256x415x470mm

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): 256x415x470mm

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): 256x422x510mm

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
- ▶ **Stability guaranteed** during operations thanks to central position of stainless steel bowl
- ▶ Asynchronous motor for **silent** operation and **longer life**
- ▶ Stainless steel mobile stand available as an option
- ▶ Unique scraper to prepare everything from meats to creams





Transparent lid



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**
- ▶ 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)

- ▶ 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
- ▶ Pulse function for **coarse chopping** of large pieces (on 2 speed models)



Stainless steel bowl



Microtoothed emulsifier blade rotor



Bowl scraper



Double safety locking system

- ▶ 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

- ▶ Transparent lid, bowl and rotor can be easily removed without tools
- ▶ All parts in contact with food are **100% dishwasher safe**



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

Bermixer Pro range

Portable mixers

Prepare soups, purees, sauces, creams and whip egg whites quickly and easily with the Electrolux Bermixer Pro.



Bermixer Combi

- ▶ **Exceptionally light:** less than 4 kg!
- ▶ 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 making mayonnaise
- ▶ 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**
- ▶ Tube, shaft and blade are **easily disassembled** without tools
- ▶ A **special wall support** holds the unit and tools, when not in use

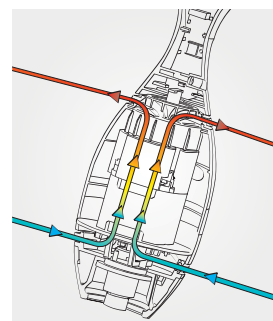


Wall support
supplied as standard

- ▶ 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



Special lipped design of the blade protection



Air cooling system



Reinforced "Bayonet" system



Handle

- ▶ Visible control panel with **speed adjustment** and **warning light**
- ▶ Flat motor base connected to the tube via "Bayonet" system

- ▶ All the parts in contact with food are **100% dishwasher safe**



Disassembly of tube, shaft and blade without tools

Optional accessories



- ▶ **Adjustable rail** to sustain portable mixer in containers (must to be used together with holder)



- ▶ **Holder** to support portable mixer in containers

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

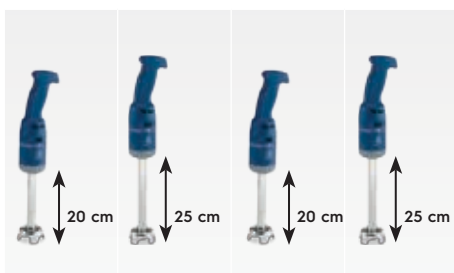


Disassembly without tools



Blade protection

Speedy mixer



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			

- 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



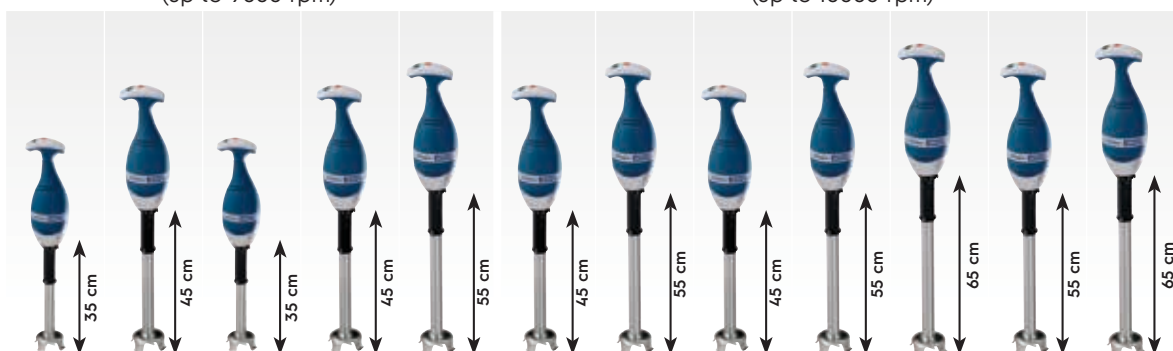
A complete range

Bermixer PRO Plus

(up to 9000 rpm)

Bermixer PRO Turbo

(up to 10000 rpm)



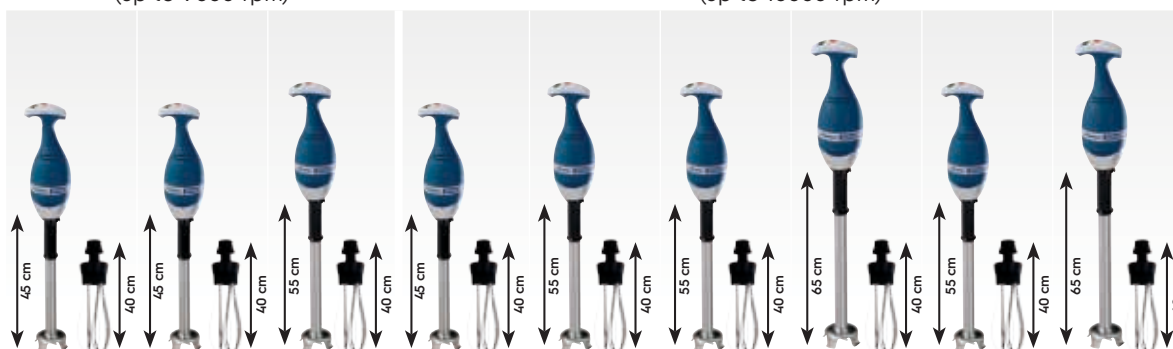
Models	BP3535	BP3545	BP4535	BP4545	BP4555	BP5545	BP5555	BP6545	BP6555	BP6565	BP7555	BP7565
Power	350 W		450 W			550 W		650 W			750 W	
Tube	35 cm	45 cm	35 cm	45 cm	55 cm	45 cm	55 cm	45 cm	55 cm	65 cm	55 cm	65 cm
Capacity up to	30 lt	50 lt	80 lt	100 lt	120 lt	150 lt	170 lt	200 lt	220 lt	240 lt	270 lt	290 lt

Bermixer PRO Combi

(up to 9000 rpm)

Bermixer PRO Turbo Combi

(up to 10000 rpm)



Models	BPW3545	BPW4545	BPW4555	BPW5545	BPW5555	BPW6555	BPW6565	BPW7555	BPW7565
Power	350 W	450 W		550 W		650 W		750 W	
Tube	45 cm	45 cm	55 cm	45 cm	55 cm	55 cm	65 cm	55 cm	65 cm
Capacity up to	50 lt	100 lt	120 lt	150 lt	170 lt	220 lt	240 lt	270 lt	290 lt

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

- ▶ Floor standing removable tube mixers with a turbine-effect head for **increased output** and an **optimal grinding result**
- ▶ 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)
- ▶ 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

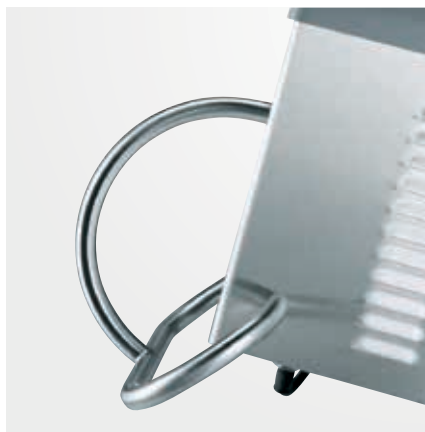
External dimensions (wxdxh): 640x1625x1330mm

Model	Speed	RPM	Power
TBX130	1 speed	1200	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



Ergonomic handle



Purée tube attachment

- ▶ **Ergonomic, easy to grasp 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

- ▶ Easily **convert** the turbo mixer for soups and sauces **into a mixer for thick products** with the optional puree kit
- ▶ Delicate fish soups can also be mixed by using the **optional fish grid** which guarantees the pieces are not emulsified
- ▶ The mixer tubes can be removed without tools and are **100% dishwasher safe** (TBX120/130)
- ▶ The separate parts: tube, shaft, bearing and rotor are easily dismantled (no tools) for further cleaning and sanitization in order to **avoid the risk of contamination**
- ▶ New creamy kit for TBX130 available as optional accessory



Make the right choice

Final result	Type	Quantity	Choose
Soups, liquids, semiliquids, emulsions	in deep container more than 30 cm of liquid	up to 500 lt of liquid	TBX120 Soup
		up to 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

BE5 / BE8

5 and 8 lt planetary mixers

Maximum performance. Compact yet powerful. Sturdiness above all.



Electrolux BE5 & BE8 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



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 operation



- ▶ Simple "**clip**" system without screws for **easy removal** of the guard for cleaning



- ▶ **Mince** and **prepare pasta** with the optional accessories (for models with K accessory hub)



- ▶ **Double-handled**, 8 L stainless steel bowl (single handle on 5 L model)

Safety comes first

Your health is important to us always.

- ▶ **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
- ▶ The absence of BPA contributes to render the product 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.



- ▶ 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 operation** and **longer life**
- ▶ Models available with **accessory hub** (type H)
- ▶ **Water protected** planetary system and control panel, equipped with 0-59 minute timer



- ▶ 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



Transparent safety screen (10 lt)



Stainless steel column (on specific models)



Touch button control panel



Removable spout

- ▶ 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)
- ▶ A 10 lt **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request (20 lt models)



Spiral hook, paddle and whisk



Reduction kit (bowl, hook, paddle, whisk)

- ▶ 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)

Safety comes first

Your health is important to us always.

- ▶ **Blind/solid safety screen** which will limit flour and unsafe dust particles 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.



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
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request
- ▶ **Wheel kit** and **bowl trolley** optional

- ▶ The BPA free safety guard and stainless steel wire structure can be **easily removed** for cleaning
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl

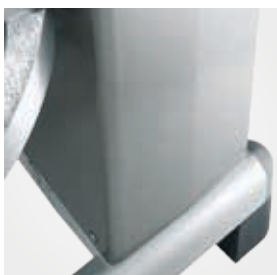


Blind/solid safety screen



Planetary mechanism

- ▶ **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

Stainless steel column
(on request)

Kit wheels

40 lt planetary mixer

- ▶ 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
- ▶ The safety guard and stainless steel wire structure can be **easily removed** for cleaning
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Bowl trolley** optional

Safety comes first

Your health is important to us always.

- ▶ **Blind/solid safety screen** which will limit flour and unsafe dust particles 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



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

- ▶ 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

Safety comes first

Your health is important to us always.

- ▶ **Blind/solid safety screen** which will limit flour and unsafe dust particles 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.



Robust stainless steel hook

- ▶ 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)



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



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.



Spiral hook, paddle, reinforced whisk (MB/MBE40)

40 lt planetary mixer

- ▶ 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



MBE40

40 lt planetary mixer

- ▶ 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



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 particles 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 lava stone material that guarantees **durability** and **longer 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



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



Drying basket (optional)



Seashell plate for TM models

- ▶ 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
- ▶ Integrated filter can be easily removed and is dishwasher safe
- ▶ Strong rubber feet **guarantee stability** during operation
- ▶ Stainless steel removable peeling chamber



Transparent lid with spray gun



Removable stainless steel filter



- ▶ **Maximum hygiene guaranteed.** All parts can be removed for fast and easy cleaning
- ▶ Removable rotating plate covered with an abrasive material that guarantees **durability** and **longer life**
- ▶ Stainless steel table and replacement filter are available as optional accessories
- ▶ A special kit, with abrasive plate and cylinder, is available upon request to convert the shellfish cleaner into vegetable peeler



T10E/T15E

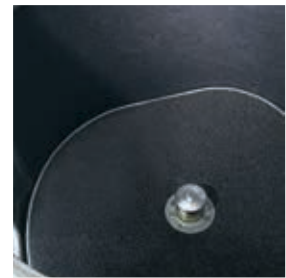
10/15 kg vegetable peelers that can be used for multiple operations such as: washing, scrubbing, peeling and even drying due to the wide choice of optional accessories

- ▶ 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 lava stone material covering the rotating plate
- ▶ Door with constant pressure control system for the **safe evacuation 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

- ▶ **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 lava stone material that guarantees **durability** and **longer life**
- ▶ Special models available with an abrasive cylinder for a **more perfect peeling** (hard tubers)
- ▶ Removable handle connected to a water supply can be used during peeling or for cleaning operations
- ▶ Stainless steel filter table available on request
- ▶ More flexibility with optional plates (knife plate, onion plates, mussel cleaner, brushing plate)
- ▶ Drying basket (as optional accessory)



Unloading hole



Abrasive plate and cylinder



Washing plate (optional)



Drying basket (optional)



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 evacuation 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)



Unloading door



Drain hole

- ▶ 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)

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

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 type of products to be washed
- ▶ Basket with **2 speed rotation**: washing (60 rpm), drying (270 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

Model	Load capacity	Basket volume	Power
LVA100B	2-6 kg	30 lt	900 W

External dimensions (wxdxh): 700x700x1000mm



ELX65

- Drying basket either in stainless steel (only for ELX65) or high quality resin
- Basket rotation speed **ideal for drying fragile items** without crushing them (330 rpm for ELX65; 470 rpm for EL40)
- **Residual water is easily eliminated** through an outlet pipe at the bottom of the well
- Motor brake guarantees the dryer will stop immediately after the drying cycle

- **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



Touch button control



Residual water drain



Stainless steel drying basket



EL40

- **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

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.

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



BPO



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**
- ▶ **Extremely resistant** stainless steel mixing arm
- ▶ Carefully designed motor guarantees **long life and reliability**
- ▶ **Larger models** equipped with central shaft (38, 49 lt)

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**



PSR

Manual dough sheeter - table top model

- ▶ **Compact** and easy to move
- ▶ Teflon coated cylinders (Ø 60 mm)
- ▶ Working width: **400 mm**
- ▶ Removable stainless steel slides



LMP500

Motorized dough sheeter - table top model

- ▶ Wire safety screen
- ▶ 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
- ▶ 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)

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)



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



EVP45F



EVP45NXT

Free-standing and table top vacuum packers, from 10 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 **packaging 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 them to be reused
- ▶ Models available with printer for adhesive labels, according to HACCP standards



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

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 hollow ground chrome
- ▶ **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



Vertical food slicers



Gravity food slicers

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 testing of the appliances

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 platforms, all units 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 wide range of 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





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

