

# Dynamic Preparation

Product  
Catalog



Electrolux





# Food safety, no cross contamination and best performance

**Electrolux is selecting and testing (by third parties) materials in contact with food to prevent chemical migration of potentially harmful substances during food preparation.**

In addition, in line with the food contact regulations, the company discontinues the use of BPA (Bisphenol A) in all plastic components.

From the 100% dishwasher safe components of the range's bestsellers to the raw material analysis, the company has once again shown how its pursuit of responsible innovation to guarantee and promote food safety is a core priority and source of inspiration that drives the entire development process in food preparation.





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# Multigreen

## Combined food processor

The perfect combination. Vegetable slicer and food processor all in one. Provides a variety of fresh cut vegetables as well as condiments and sauces.







- ▶ The powerful 370 W motor (1800 rpm) allows you to **slice up to 550 lbs (250 kg) of vegetables per hour** or prepare **2.2 lbs (1 kg) of mayonnaise** quickly and easily
- ▶ **Versatile** and easy to change from slicer to food processor in a matter of seconds
- ▶ **Sturdy** 2.6 qts (2.5 lt) stainless steel or plastic bowl (depending on model)
- ▶ **Perfect balance** and design of the smooth blade rotor guarantee a **rapid** and **consistent mixing**
- ▶ Opening on top of the lid allowing to add liquids and ingredients while processing
- ▶ A **variety of stainless steel discs**, Ø 7" (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 2" (52 mm)
- ▶ Continuous feeding model
- ▶ High discharge zone permits the **use of containers up to 7" (175 mm)**

Disc	Model	Size
	RD2	5/64" (2 mm)
	RD3	1/8" (3 mm)
	RD4	5/32" (4 mm)
	RD7	9/32" (7 mm)
	ED2	5/64" (2 mm)
	ED4	5/32" (4 mm)
	TD2	5/64" (2 mm)
	TD3	1/8" (3 mm)
	TD5	3/16" (5 mm)
	TD7	9/32" (7 mm)
	WD2	5/64" (2 mm)



- ▶ 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	1800

External dimensions (wxdxh): 8.5" x 13.5" x 16"  
(216x347x412mm)

# TRK 45 / 55 / 70

## Combined food processor

**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**





Incluy System  
inclined base 20°



Removable shaft

#### Cutter specifications:

- ▶ Food processor 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 stainless steel discs** for more than 80 different cuts



Combined food processor

#### TRK45 - 4.7 qt (4.5 lt) combined food processor

Speed	Phases	Power	RPM
Variable	1 ph	1000 W	300 to <b>3700</b>

External dimensions (wxdxh)

Slicer: 10" x 19" x 20" (252x485x505mm)      Food Processor: 10" x 16" x 19" (252x410x490mm)

#### TRK55 - 5.8 qt (5.5 lt) combined food processor

Speed	Phases	Power	RPM
Variable	1 ph	1300 W	300 to <b>3700</b>

External dimensions (wxdxh)

Slicer: 10" x 19" x 20" (252x485x505mm)      Food Processor: 10" x 16" x 19" (252x410x490mm)

#### TRK70 - 7.4 qt (7 lt) combined food processor

Speed	Phases	Power	RPM
Variable	1 ph	1500 W	300 to <b>3700</b>

External dimensions (wxdxh)

Slicer: 10" x 19" x 20" (252x485x505mm)      Food Processor: 10" x 16" x 21" (252x410x530mm)





# TRS / TRK

## S-shaped slicing discs

### Graters - 5/64" (2 mm) to 11/32" (9 mm)



5/64" (2 mm)

1/8" (3 mm)

5/32" (4 mm)

9/32" (7 mm)\*

11/32" (9 mm)\*

for breadcrumbs / potatoes

for parmesan / chocolate

\* 9/32" (7 mm) and 11/32" (9 mm) discs are suitable to grate mozzarella and semi-dry cheese



### Julienne - 5/64" (2 mm) to 3/8" (10 mm)



5/64" x 5/64" (2x2 mm)

1/8" x 1/8" (3x3 mm)

5/32" x 5/32" (4x4 mm)

1/4" x 1/4" (6x6 mm)

5/16" x 5/16" (8x8 mm)

3/8" x 3/8" (10x10 mm)

5/64" x 5/16" (2x8 mm)

5/64" x 3/8" (2x10 mm)



### Slicers - 0.6 mm to 33/64" (13 mm)



0.6 mm

1/32" (1 mm)

5/64" (2 mm)

1/8" (3 mm)

5/32" (4 mm)

3/16" (5 mm)

1/4" (6 mm)

5/16" (8 mm)

3/8" (10 mm)

15/32" (12 mm)

33/64" (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 - 5/64" (2 mm) to 3/8" (10 mm)



5/64" (2 mm)

1/8" (3 mm)

1/4" (6 mm)

5/16" (8 mm)

3/8" (10 mm)



### Dicing grids\* - 3/16" (5x5 mm) to 25/32" (20x20 mm)



3/16" x 3/16" x 3/16"  
(5x5x5 mm)

5/16" x 5/16" x 5/16"  
(8x8x8 mm)

3/8" x 3/8" x 3/8"  
(10x10x10 mm)

15/32" x 15/32"  
(12x12x12 mm)

33/64" x 25/32" x 25/32"  
(13x20x20 mm)



### Grids for chips\* - 1/4" (6 mm), 5/16" (8 mm) and 3/8" (10 mm)



1/4" x 1/4" (6x6 mm)

5/16" (8x8 mm)

3/8" (10x10 mm)



\* to be combined with **Slicers** and **Wavy slicers**

# K/TRK

## Rotors

Smooth or micro-toothed blades to prepare everything from coarse meats to the finest creams.



Smooth blade



Micro-toothed blade



Smooth  
emulsifier blade



Micro-toothed  
emulsifier blade



Ground meat



Peppers



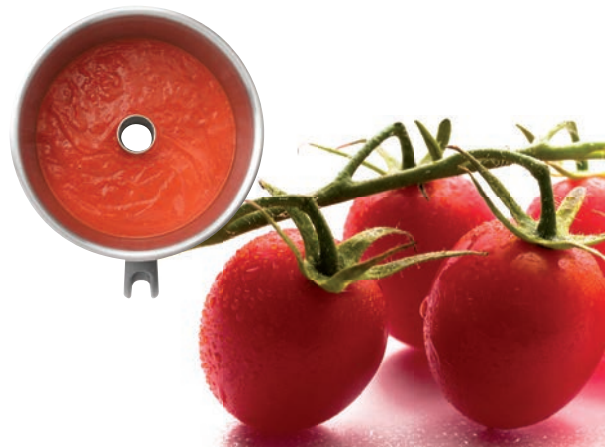
Chocolate



Grated cheese



Almonds



Tomato sauce



Chicken



Asparagus



Mixed herbs



Hummus (Garbanzo beans)



# TRS

## Vegetable slicers

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



- ▶ **Compact, powerful** and with **inclined base (20°)** makes loading and unloading operations quick and easy
- ▶ Able to slice, shred, grate and dice up to **1,212 lbs (550 kg)/hour**
- ▶ **Long life** and **silent operation** thanks to the durable stainless steel construction and asynchronous motor
- ▶ **Wide range of stainless steel discs** for 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 84.6 in<sup>2</sup> (215 cm<sup>2</sup>)

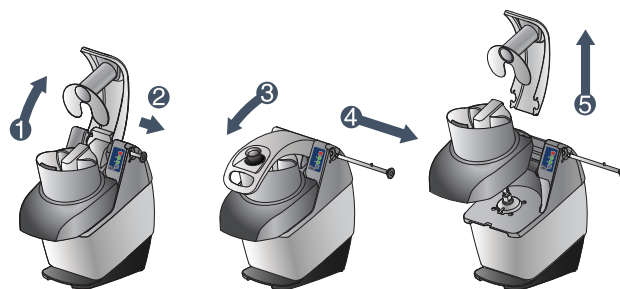
- ▶ Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- ▶ Variable speed models for more flexibility and precision, speed adjusted to type of cut
- ▶ High discharge zone permits the use of deep GN containers – up to 8" (20 cm)



- ▶ 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	400
	1 ph	500 W	400
	1 ph	750 W	400
2 speeds	3 ph	750 W	400-800

External dimensions (wxdxh): 10" x 20" x 20"  
(252x500x502mm)

# TR260

## Vegetable slicers

A universal slicing machine with a wide variety of accessories to create stylish and imaginative preparations for the largest culinary events.



- ▶ **Slice up to 5,511 lbs/hr (2,500 kg/hr)** thanks to automatic hopper, large cutting discs and powerful speed
- ▶ Slow blade rotation for **perfect slicing**
- ▶ 11.8" (300 mm) diameter discs guarantee high productivity
- ▶ Safety device protects the operator by stopping the machine in case of misuse
- ▶ **Maximum versatility.** Combined motor base with a variety of optional accessories to suit your needs
- ▶ User friendly **waterproof control panel** with **speed selector** for **precise slicing**





# A vast range of accessories



- ▶ Lever operated hopper
- ▶ Vertical motion of the handle for improved ergonomics and space saving



- ▶ Automatic hopper for continuous operation and productivity
- ▶ For a single load of 13.23 lbs (6 kg) of vegetables – max. 4.3" (110 mm) diam.



- ▶ Cabbage hopper for slicing entire cabbage – max. 9.8" (250 mm) diam. To be combined with cabbage discs



- ▶ Long vegetable accessory for lever operated hopper



- ▶ Wide selection of slicing discs – Ø 11.8" (300 mm)



- ▶ Stainless steel mobile stand. Disc rack (optional)

## Vegetable slicer TR260

Speed	Phases	Power	RPM
2 speed	3 ph	1500 W	400-800

External dimensions (wxdxh): 30" x 15" x 18"  
(750x380x460mm)

# 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.



- ▶ **4.7, 5.8, and 7.4 qt (4.5, 5.5, and 7 lt)** capacities
- ▶ 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 and small quantities

- ▶ Special **pulse function** allows for **coarse chopping** of large pieces
- ▶ Rotor can be placed in a special holder for storage (included)
- ▶ **Maximum cleanliness** thanks to the ergonomic design with rounded edges





Transparent lid



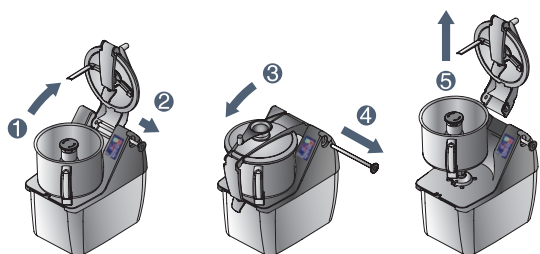
Variable speed control

- ▶ 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 - 4.7 qt (4.5 lt) capacity

Speed	Phases	Power	RPM
Variable	1 ph	1000 W	300 to <b>3700</b>

External dimensions (wxdxh): 10" x 16" x 18.5"  
(256x415x470mm)

#### K55 - 5.8 qt (5.5 lt) capacity

Speed	Phases	Power	RPM
Variable	1 ph	1300 W	300 to <b>3700</b>

External dimensions (wxdxh): 10" x 16" x 18.5"  
(256x415x470mm)

#### K70 - 7.4 qt (7 lt) capacity

Speed	Phases	Power	RPM
Variable	1 ph	1500 W	300 to <b>3700</b>

External dimensions (wxdxh): 10" x 16.6" x 20"  
(256x422x510mm)



# K120S / 180S

## Food processors

12.2 qt (11.5 lt) and 18.5 qt (17.5 lt) capacities available. Mix and mince quickly and easily to preserve texture and flavor.



K180S



K120S

- ▶ For the preparation of sauces, mixing, 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):
  - 12.2 qt (11.5 lt) K120S – process up to 13 lbs (6 kg)
  - 18.5 qt (17.5 lt) K180S – process up to 18 lbs (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 upon request
- ▶ Models with 2 speeds

- ▶ 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



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 - 12.2 qt (11.5 lt) capacity**

Model	Speed	Phases	Power	RPM
K120S	2 speeds	3 ph	2200 W	1500-3000

External dimensions (wxdxh): 16" x 27" x 20"  
(416x680x517mm)

**K180S - 18.5 qt (17.5 lt) capacity**

Model	Speed	Phases	Power	RPM
K180S	2 speeds	3 ph	3600 W	1500-3000

External dimensions (wxdxh): 16" x 27" x 24"  
(416x680x603mm)

# Bermixer Pro range

## Portable mixers

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



- ▶ **Exceptionally light:** less than 9 lbs (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 10,000 rpm with full load
- ▶ **SMART Speed Control:** auto-regulation 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
- ▶ **User presence switch** safety feature means user must keep pressed for continuous operation

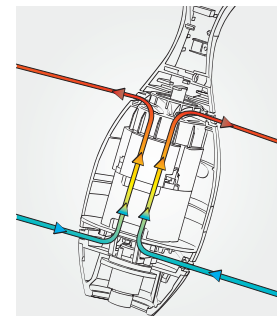




- ▶ Double-fan air cooling system guarantees **longer working time** without overheating
- ▶ **Overload alarm indicator** in the control panel will light if the unit is used improperly
- ▶ The special lipped design provides protection from blade and **eliminates splashing**
- ▶ Ergonomic handle for a comfortable use



Special lipped design provides protection from blade



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

# A complete range

## Bermixer PRO Plus

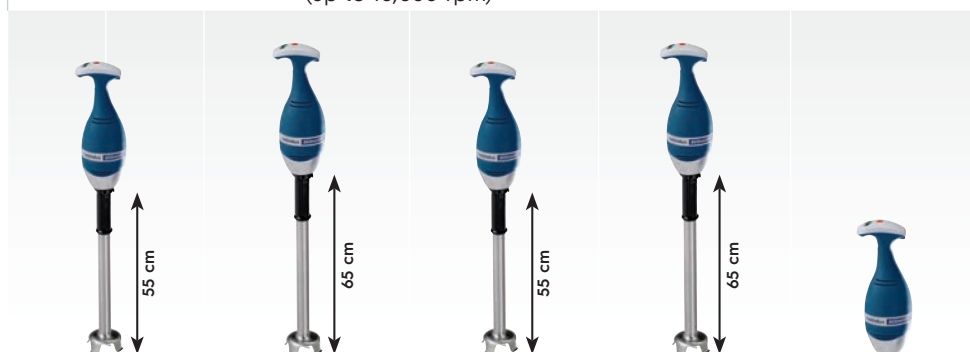
(up to 9,000 rpm)



Models	BP3545	BP4545	BP4555
Power	350 W	450 W	
Tube	18" (45 cm)	18" (45 cm)	22" (55 cm)
Capacity up to	13 gal (50 lt)	26 gal (100 lt)	32 gal (120 lt)

## Bermixer PRO Turbo

(up to 10,000 rpm)



Models	BP6555	BP6565	BP7555	BP7565	BP7555
Power	650 W		750 W		
Tube	22" (55 cm)	26" (65 cm)	22" (55 cm)	26" (65 cm)	no tube/ motor base only
Capacity up to	58 gal (220 lt)	63 gal (240 lt)	71 gal (270 lt)	77 gal (290 lt)	N/A

# Manual fruit and vegetable peelers

Slicing simplicity and efficiency.



## **Tomato Slicer** - PNC 601443

- ▶ Slices even the softest tomatoes efficiently and neatly
- ▶ Slice up to 20 tomatoes per minute
- ▶ Available in ¼" slice
- ▶ Powerful suction cup 'feet' ensure stability and safety
- ▶ The sliced tomato can be picked up in its original shape even after cut
- ▶ Stainless steel holder and cutter box
- ▶ Stainless steel blades are easily tensioned
- ▶ Smooth trolley movement

## **Pineapple Peeler-Corer** - PNC 601570

- ▶ Peels and cores in one movement
- ▶ Blade and pusher (3 ½") included standard
- ▶ Designed for easy cleaning and disassembly without tools
- ▶ Stainless steel construction
- ▶ Safety security pusher prevents handle from falling





# 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 and drying
- ▶ **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
<b>LVA100B</b>	4-13 lbs (2-6 kg)	8 gal (30 lt)	900 W

External dimensions (wxdxh): 27.5" x 22.5" x 39"  
(700x700x1000mm)

The new Greens Machine vegetable dryer saves up to 15% of a salad's most expensive ingredient... the dressing. Salad dressings adhere better to dryer greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.



Greens Machine  
VP2

- ▶ Calibrated motor rotates at the ideal speed, removing the correct amount of moisture without damaging fragile foods
- ▶ Quickly dries up to 16 heads of lettuce in just minutes
- ▶ Stainless steel body on braking casters - easy to move and store
- ▶ Built-in water reservoir - no floor drain needed
- ▶ Floor drain capable with added hose (not supplied)
- ▶ Built-in timer (1-5 minutes)
- ▶ Use as a one-step lettuce prep system eliminating expensive double-handling
- ▶ Cut lettuce stays fresh up to three days
- ▶ Properly removing moisture is ideal for preserving green toppings, vegetables for stir fry and more
- ▶ Easy to use on/off buttons at ergonomic height



## Dry your vegetables quickly and safely.

Model	Phase	Power	Voltage
VP2	1 ph	60 Hz	120 V
VP2220	1 ph	60 Hz	220 V

External dimensions (wxdxh): 26.5" x 26.5" x 32"  
(675x675x813mm)

# 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



Chef**Academy**



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## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is ROHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts

