

# Product Catalogue

## Dynamic Preparation



*Thinking of you*  
**Electrolux**





Quality

Speed

Performance



Combined cutter/slicers **4**

---



Vegetable slicers **12**

---



Food processors **18**

---



Portable/Turbo mixers **24**

---



Planetary mixers **30**

---



Vegetable peelers **40**

---



Vegetable washers/dryers **44**

---



Complementary products **46**

---



# 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)
	Grating disc	RD2	2
		RD3	3
		RD4	4
		RD7	7
	Shredding disc	ED2	2
		ED4	4
	Slicing disc	TD2	2
		TD3	3
		TD5	5
		TD7	7
	Disc with corrugated blades	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**



**Vegetable slicer 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
- ▶ **Incl 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:**

- ▶ 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 (75%** of the nominal one), 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 <b>3700</b>

**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 <b>3700</b>

**External dimensions (wxdxh)**

Slicer: 252x485x505mm Cutter: 252x410x490mm

**TRK70 - 7 lt combined cutter-slicer**

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

**External dimensions (wxdxh)**

Slicer: 252x485x505mm Cutter: 252x410x530mm





# TRS/TRK S-shaped slicing discs

## Stainless steel grating discs - 2 mm to 9 mm



<b>J2X</b>	2 mm
<b>J3X</b>	3 mm
<b>J4X</b>	4 mm
<b>J7X</b>	7 mm*
<b>J9X</b>	9 mm*
<b>KX</b>	for knoedeln/bread
<b>PX</b>	for parmesan/bread

\* 7 and 9 mm discs are suitable to grate mozzarella



## Stainless steel shredding discs - 2 mm to 10 mm



<b>AS2X</b>	2 mm
<b>AS3X</b>	3 mm
<b>AS4X</b>	4 mm
<b>AS6X</b>	6 mm
<b>AS8X</b>	8 mm
<b>AS10X</b>	10 mm



## Stainless steel slicing discs - 0.6 mm to 13 mm



<b>C06S</b>	0.6 mm
<b>C1S</b>	1 mm
<b>C2S</b>	2 mm
<b>C3S</b>	3 mm
<b>C4S</b>	4 mm
<b>C5S/C5PS</b>	5 mm
<b>C6S/C6PS</b>	6 mm
<b>C8S/C8PS</b>	8 mm
<b>C10PS</b>	10 mm
<b>C12PS</b>	12 mm
<b>C13PS</b>	13 mm





*Unique and exclusive “S” shaped blades for greater efficiency and versatility in cutting. Stainless steel discs for maximum hygiene. 100% dishwasher safe.*

**Stainless steel pressing/slicing disc for mozzarella/solid cheese**



**C10PSM** 10 mm mozzarella disc with non-stick blade



**Stainless steel corrugated slicing discs - 2 mm to 10 mm**



<b>C2WS</b>	2 mm
<b>C3WS</b>	3 mm
<b>C6WS</b>	6 mm
<b>C8WP</b>	8 mm
<b>C10WP</b>	10 mm



**Dicing grids - 5x5 mm to 20x20 mm (to be combined with CP/CWP slicers)**



<b>MT05T</b>	5x5x5 mm
<b>MT08T</b>	8x8x8 mm
<b>MT10T</b>	10x10x10 mm
<b>MT12T</b>	12x12x12 mm
<b>MT20T</b>	20x20x20 mm



**Grids for chips - 6, 8 and 10 mm (to be combined with CP/CWP slicers)**



<b>FT06</b>	6x6 mm
<b>FT08</b>	8x8 mm
<b>FT10</b>	10x10 mm



# K/TRK Rotors

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



Smooth blade rotor



Micro-toothed blade rotor



Smooth blade emulsifier



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.*



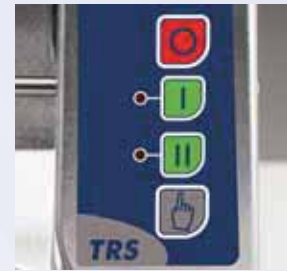
- ▶ **Compact, powerful** and with **inclined base (20°)** makes loading and unloading operations quick and easy
- ▶ Able to slice, shred, grate and dice up to **550 kg/hour**
- ▶ **Long life** and **silent operation** thanks to the durable stainless steel construction and asynchronous motor
- ▶ **Wide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

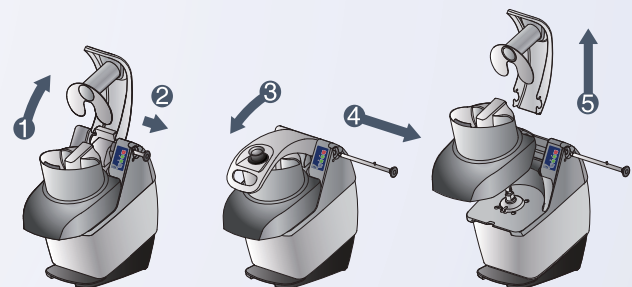
- ▶ Save time and effort: powerful lever remains in upright position so operator can freely use both hands to feed vegetables
- ▶ Variable speed models for more flexibility and precision, speed adjusted to type of cut
- ▶ High discharge zone permits the use of deep GN containers (up to 20 cm)



- ▶ 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	750 W	140 to 750

**External dimensions (wxdxh): 252x500x502mm**

# Minigreen

## Vegetable slicers

*The ever-ready ideal solution for the economic preparation of fresh-cut vegetable buffets, trays of starters or à la carte service.*



- ▶ **Compact** vegetable slicer for small to medium size facilities
- ▶ Can be **easily moved** from one area to another and can be used on all types of preparation tables
- ▶ Able to slice, shred or grate up to **200 kg/hour**
- ▶ **Optimum slicing speed:** 1000 rpm
- ▶ A **variety of stainless steel discs**, Ø 175 mm (grating, shredding, straight blades, or corrugated) are available upon request
- ▶ Durable and robust plastic casing guarantees **long life**
- ▶ **Stability during operation** thanks to 4 rubber feet







- ▶ **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)
	Grating disc	RD2	2
		RD3	3
		RD4	4
		RD7	7
	Shredding disc	ED2	2
		ED4	4
	Slicing disc	TD2	2
		TD3	3
		TD5	5
		TD7	7
	Disc with corrugated blades	WD2	2



- ▶ A **safety microswitch** stops the machine if the hopper is opened during operation
- ▶ All parts in contact with food are **100% dishwasher safe**



#### Vegetable slicer Minigreen

Speed	Phases	Power	RPM
1 speed	1 ph	250 W	1000
<b>External dimensions (wxdxh)</b>		<b>216x347x412mm</b>	

# 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
- ▶ **100% dishwasher safe** grating discs

## Vegetable slicer TR260

Speed	Phases	Power	RPM
1 speed	1 ph	1500 W	330
2 speeds	3 ph	2000 W	330-660
<b>External dimensions (wxdxh)</b>		<b>750x380x460 mm</b>	



# 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.*



K25

K35

- ▶ 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 / emulsifier** 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

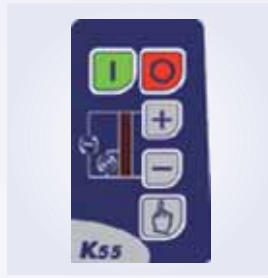
- ▶ Special **pulse function** for **coarse chopping** of large pieces
- ▶ Rotor can be placed in a special holder for storage
- ▶ **Maximum hygiene** thanks to the ergonomic design with rounded edges







Transparent lid



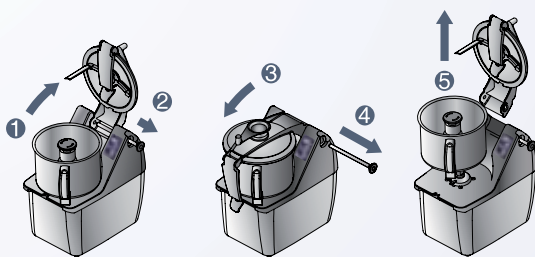
Variable speed control

- ▶ **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)

- ▶ Stainless steel bowl with high chimney to **increase** the real liquid **capacity (75%** of the nominal one), 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**



Bowl with high chimney



- ▶ 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 <b>3700</b>

**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 <b>3700</b>

**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 <b>3700</b>

**External dimensions (wxdxh): 256x422x510mm**

# K120 / 180

## 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.*



K180



KE120

- ▶ 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/KE 120) process up to 6 kg
  - 17,5 lt (K/KE180) 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





Transparent lid



Touch button control panel

- ▶ 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)

- ▶ Rotor 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 (300-3000 rpm)



Stainless steel bowl



Smooth blade rotor



Double safety locking system



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



- ▶ 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

#### K120/KE120 - 11,5 lt capacity

Model	Speed	Phases	Power	RPM
<b>K120</b>	2 speeds	3 ph	2200 W	1500-3000
<b>KE120</b>	Variable	1 ph	2200 W	300-3000

**External dimensions (wxdxh): 416x680x517mm**

#### K180/KE180 - 17,5 lt capacity

Model	Speed	Phases	Power	RPM
<b>K180</b>	2 speeds	3 ph	3600 W	1500-3000
<b>KE180</b>	Variable	3 ph	3600 W	300-3000

**External dimensions (wxdxh): 416x680x603mm**



# Bermixer range

## Portable mixers

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

less than  
**4 kg!**



**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

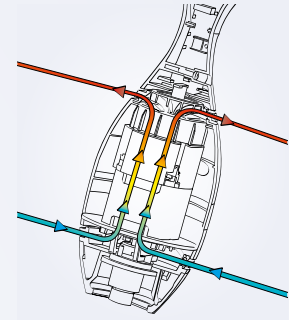


Wall support  
supplied as standard

- ▶ 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 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

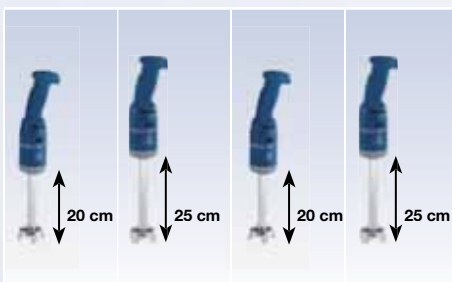


Disassembly without tools



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			

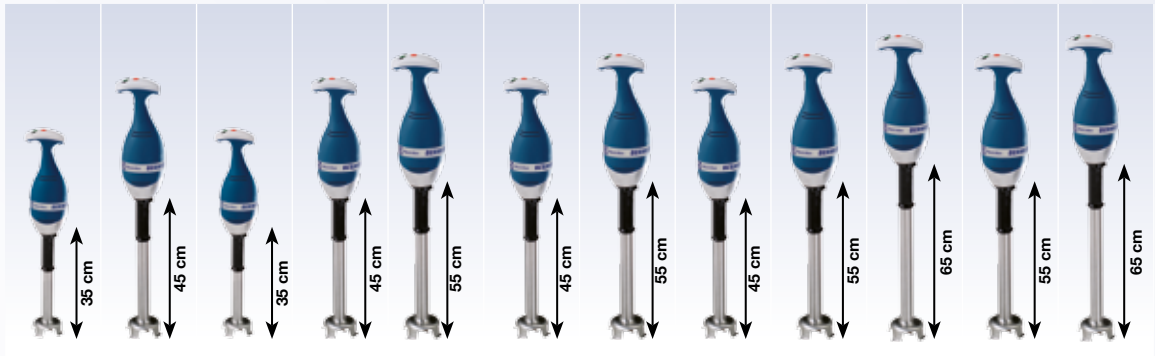
- ▶ The 250 W motor is available with fixed or variable speed (**max speed 15000 rpm**)
- ▶ Thanks to the easy tool junctions, the motor unit and tube can be **disassembled without tools** for cleaning
- ▶ The tube and blade are in stainless steel and the motor body is in special alimentary plastic for a **longer life**





### Bermixer Plus (up to 9000 rpm)

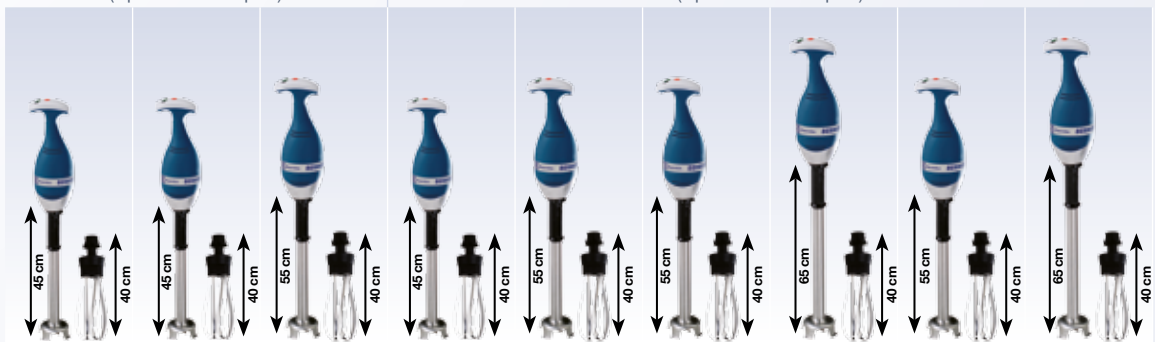
### Bermixer Turbo (up to 10000 rpm)



Models	BMX350T35	BMX350T45	BMX450T35	BMX450T45	BMX450T55	BMX550T45	BMX550T55	BMX650T45	BMX650T55	BMX650T65	BMX750T55	BMX750T65
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 Combi (up to 9000 rpm)

### Bermixer Turbo Combi (up to 10000 rpm)



Models	BMK350T45	BMK450T45	BMK450T55	BMK550T45	BMK550T55	BMK650T55	BMK650T65	BMK750T55	BMK750T65
Power	350 W	450 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
<b>TBX120</b>	1 speed	1200	900 W

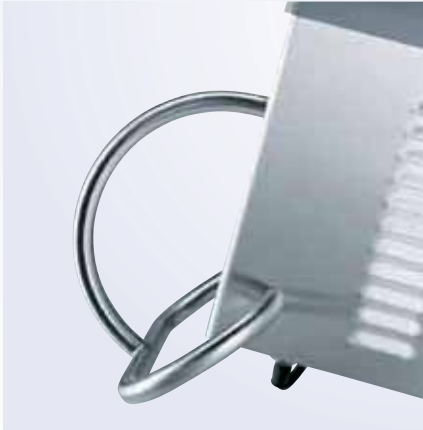
**External dimensions (wxdxh): 640x1625x1330mm**

Model	Speed	RPM	Power
<b>TBX130</b>	1 speed	1200	1500 W
<b>TBX130</b>	2 speed	850 -1700	2200 W

**External dimensions (wxdxh): 689x1600x1278mm**

Model	Speed	RPM	Power
<b>TBM150</b>	1 speed	1600	3000 W
<b>TBM150</b>	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**
- ▶ 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**



### 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	<b>TBX120 Soup</b>
		up to 700 lt of liquid	<b>TBX130 Soup</b>
		up to 1000 lt of liquid	<b>TBM150</b>
	in low container (ex. braising) less than 30 cm of liquid	<b>TBX120 Soup</b> + Braising pan ejector (optional) minimum 20 cm of liquid	
		<b>TBX130 Soup</b> + Braising pan kit (optional) minimum 30 cm of liquid	
Purées	potatoes	up to 100 kg of potatoes	<b>TBX120 Purée</b>
		up to 200 kg of potatoes	<b>TBX130 Purée</b>



# BE5 / BE8

## 5 and 8 lt planetary mixers

*Maximum performance. Compact yet powerful. Sturdiness above all.*



**BE8**  
with accessory hub



**BE5**

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



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



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



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

## Highly resistant splash guard

- ▶ Maximum reliability guaranteed. Transparent screen made of Eastman Tritan™ copolyester\*, bisphenol-A free (BPA): impact resistant, stays clear and durable even after hundreds of dishwashing cycles
- ▶ Simple movement of the splash guard activates the raising and lowering of the bowl

\*Eastman and Tritan are trademarks of Eastman Chemical Company



# 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.*

**XBE10****XBE20**

- ▶ 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** 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

- ▶ 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 device** stops the machine if screen is not properly closed or when bowl is lowered

- ▶ 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)



# 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.*



XBM20

XBE30

## 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
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ A **bowl reduction kit** (bowl, whisk, paddle and spiral hook) is available on request
- ▶ **Wheel kit** and **bowl trolley** optional

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



Wire safety screen



Planetary mechanism

Stainless steel column  
(on request)

Kit wheels

- ▶ **Stainless steel column** 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

## 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
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ **Bowl trolley** optional



3 tools: spiral hook, paddle, reinforced whisk (specific for MB/MBE40)



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 device** stops the machine if screen is not properly closed
- ▶ 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



Robust stainless steel hook

## A range of accessories for all needs



Meat mincer on hub



Vegetable slicer



Puree strainer



### Electronic speed variation

model	capacity	hook *	whisk *
<b>BE5</b>	5 lt	1,5 kg	10
<b>BE8</b>	8 lt	2,5 kg	14
<b>XBE10</b>	10 lt	3,5 kg	18
<b>XBE20-table</b>	20 lt	6 kg	32
<b>XBE20-floor</b>	20 lt	6 kg	32
<b>XBE30</b>	30 lt	7 kg	50
<b>MBE40</b>	40 lt	10 kg	70
<b>XBE60</b>	60 lt	20 kg	100
<b>XBE80</b>	80 lt	25 kg	120

\*Hook: kg of flour for dough  
(with 60% moisture content)

\*Whisk: max. number of egg whites

Models also available with mechanical speed variation



# 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.*

MB40



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
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ A wide range of accessories such as bowl scraper, bowl trolley and reduction bowl kits (MB/MBE40)



Removable spout



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
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered



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
- ▶ Stainless steel **removable** rotating **safety screen**, equipped with removable spout
- ▶ Lever for raising and lowering the bowl
- ▶ Reinforced column and base for **added support** and **stability**
- ▶ **Safety device** stops the machine if screen is not properly closed or when bowl is lowered
- ▶ **Wheel kit** and **bowl trolley** optional

### 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

# 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 (optional)

- ▶ 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 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

**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
- ▶ **Unloading made easy** thanks to optional mobile trolley with filter tray (for T25E)
- ▶ 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



Unloading door



Drain hole



Ti25

- ▶ 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
<b>T5S</b>	5 kg	314x485x450 mm	
<b>T5E/T5M</b>	5 kg	424x390x590 mm	special model for seashells
<b>T8E/T8M</b>	8 kg	422x396x676 mm	special model for seashells
<b>T10E</b>	10 kg	440x690x680 mm	
<b>T15E</b>	15 kg	440x690x750 mm	
<b>T25E</b>	25 kg	585x785x1215 mm	
<b>Ti25</b>	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 (ELX65)

- ▶ **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	
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)

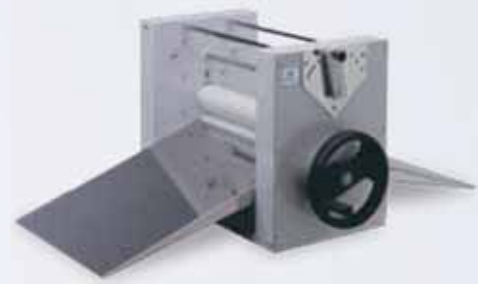
- ▶ **Sturdy and reliable** construction in painted steel
- ▶ Control panel with on/off switch and timer
- ▶ When screen is raised the motor automatically stops, guaranteeing **operator safety**
- ▶ Stainless steel bowl and spiral tool which prevents dough from rising
- ▶ **Two speed** kneading motor 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
- ▶ Wire safety screen
- ▶ 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 m<sup>3</sup>/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.

- ▶ 1,139 authorized service centers
- ▶ more than 5,000 expert technicians
- ▶ 10-year availability of spare parts from the end of production
- ▶ 44.000 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



## Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality – durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants

