The path to ultimate performance
Electrolux Cook&Chill

Electrolux Professional SkyLine
The Electrolux difference

More efficient, more profitable and more human-friendly kitchens. That’s the Electrolux promise.

Stress is not a necessary ingredient in great-tasting food.*

Small amounts of stress can sharpen performance but high levels over a prolonged period of time can contribute to health problems, such as high blood pressure, diabetes, and heart disease.

44% of chefs in the US have been on sick leave due to stress

55% of US chefs have used or considered using prescription medication to calm down after a stressful day at work

51% of chefs working in London said have suffered from depression due to overwork**

Our Promise

Electrolux is making customers’ work-life easier, more profitable – and truly sustainable every day.

Our objective is to raise awareness about the growing culture of negative stress in professional kitchens and revolutionize the way you work.

“"We have to start challenging the perception that negative stress is necessary to create great tasting food. In the end I believe that happy chefs create better food.""

Philip Lloyd, Culinary Instructor at the Art Institute of Charlotte

* According to ‘Taste the Stress’, a two-phase social experiment conducted by Electrolux Professional in 2017. 200 US chefs aged 18-65+ were surveyed. Two teams of professional chefs created the same menu, one using Cook&Chill (blue team), one using conventional cooking methods (red team). Food was judged by an independent jury and chefs stress levels were monitored. Heart rate monitors showed that red team (151 minutes) was more stressed than the blue one (72 minutes). The red team, not being able to streamline the work, also wasted time and energy taking around 2000 more steps per chef than the blue team. The jury ranked the teams’ food as equally delicious - proving that stress isn’t a necessary ingredient to create great tasting food.

**source: Unite, the UK’s biggest union, conducted a survey of professional chefs in London in 2017.
The power of all-in-one

Transform your working life and expand your cooking horizon with perfectly integrated all-in-one Electrolux solutions. The new Cook&Chill system will revolutionize your kitchen processes by making them easier, effortless and more profitable. Just one trusted partner from pre-sales support to 24h assistance with Electrolux Essentia Customer Care.

1. PREPARE
   - Slice, dice, shred, cut and julienne in record time

2. COOK
   - Cook to perfection with SkyLine Ovens and other cooking appliances

3. RAPID COOLING
   - Chill with SkyLine Chills Blast Chillers

Scan to discover Cook&Chill experience
Year after year, Electrolux Professional makes its customers’ work-life easier, more profitable and truly sustainable every day.

1. PREPARE  2. COOK  3. RAPID COOLING  4. STORE  5. REGENERATE  6. SERVE

SkyLine Oven and Blast Chiller share the same mindset.

Simplify your life

One DNA
Twin appliances

SkyLine Oven and Blast Chiller share the same mindset.
Simplify your life
The path to ultimate performance

Heat and cold in perfect unity. Time-saving, high performance SkyLine Ovens and Blast Chillers are the heart of the Electrolux all-in-one solutions. The perfect duality of smart technology and human-centered design.

How unique SkyLine Cook&Chill can revolutionize your kitchen

A leaner workflow
More efficient and effective use of your staff and appliances through pre-preparation of large batches.

A winning match
Save money. Gain space. Experience smooth operations with a full range of accessories for banqueting and handling systems designed to perfectly fit Ovens and Blast Chillers.

An extra effortless benefit

The easy path to making your kitchen even more efficient, productive and stress-free. SkyLine Premium® and SkyLine Chill®: two perfectly synchronized appliances in full communication with each other, both with certified ergonomics and usability to guarantee flawless Cook&Chill synergy. A duo made for success.
A better place to work
SkyLine are the only professional kitchen appliances in the world to have 4-star rating in ergonomics and usability.

Cut food waste
Every gram counts. SkyLine offers maximum return on your investments by extending shelf life and ensuring minimum weight loss during cooking and chilling.

Uncompromising quality
Dishes keep all their essential characteristics: flavor, texture, appearance and nutritional value are rated just the same as freshly cooked food. SkyLine makes HACCP compliance simple.

Take control of your business with OnE connectivity
A personalized app to simplify your life and help your business develop, OnE connectivity gives you real time, remote access to manage and monitor your productivity on all your connected Electrolux Ovens and Blast Chillers using any smart device.

Seamless communication with SkyDuo
"I’m almost done! Get ready SkyLine Chill® Blast Chiller"

“Ok, I’m ready in 5 minutes”
The OnE effect

A world of digital seamless connected solutions that simplify your work and help your business develop.

24/7 real time monitoring

Electrolux OnE gives you remote control over your operations like managing recipes to devices all across the globe in just one click or receiving HACCP alarms in real time.

Maximize profit

Electrolux OnE helps you reduce consumption to a minimum and optimize the efficiency of your business.

Smart savings. Use OnE to know when your Oven is on, but not in use so you can switch it off and save energy.

Smart usage. OnE helps you see how to rationalize your productivity: you could use 2 Ovens and Blast Chillers instead of 3 outside of peak times.

Increase equipment uptime

OnE helps you plan maintenance at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

OnE knows when to alert you so you can react quickly and increase uptime. For the best service ever, the same message can be sent to the Service Partner of your choice. For even more benefits subscribe to an Essentia Service Contract.

Boost your processes

Electrolux OnE gives you the insight to better organize your production flow. You can improve your output quality and meet the highest quality standards.

Smart business decisions. Smart percentage statistics mean you can monitor the quality of your food more easily and keep your customers happy.
For more information visit
www.electrolux.com/professional
Bakery concept

Standardize the high quality of your breads and pastries with the latest generation of Electrolux appliances for baking. **Revolutionize your productivity.** Have fresh dough always ready to go.

1. **FOOD PREPARATION**

Add your ingredients to the mixer for perfect mixing and kneading. Leave your dough to rest. Let your creativity take shape.

1. **OPTION B**

Start by thawing your dough in the **SkyLine Chill³ Blast Chiller.** Then use the automatic **Prove and Bake** cycle on your **SkyLine Premium² Oven.**

Thanks to pioneering Electrolux **SkyDuo** the oven is already at the right temperature to bake your bread to perfection when you arrive in the morning at work.

**SkyLine Premium² Oven 6GN**

**SkyLine Chill³ Blast Chiller 30 kg**

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
1. FOOD PREPARATION

2. RAPID FREEZING

3. STORE

4a. OPTION A

Start with SkyLine Chill® Blast Chiller cycles for Thawing, Proving and Retarded Proving of your dough.

Then bake in the SkyLine Premium® Oven.

Save at least 3 hours with overnight proving.
Reduce food costs and waste by extending the shelf life of food. You decide how long in advance you prepare your line, serving the maximum in quality. New Sky Duo technology at your service.

1. **Sear your meat and chill**
   Customize and enhance flavor by adding your personal choice of seasoning and aromatics during initial searing. Use a positive (0°-3°C) chilling cycle or choose the automatic dedicated cycle.

6. Choose the appliance best suited to finish your dish for service.

   - **SkyLine Premium³**
     **Oven 10GN 1/1**
   - **thermaline**
     **Free Cooking Top**
   - **SkyLine Chill³**
     **Blast Chiller 50 kg**

5. Then store in the optimum conditions provided by ecostore³ Refrigerators until needed. **Temperature 0/+2 °C.**

   - **ecostore³**
     **Refrigerated Cabinet**

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
SkyLine Chill® automatically gets ready to blast chill your food thanks to SkyDuo dialogue.

Vacuum pack to lock in flavor, stop bacterial proliferation and food oxidation. 99.9% of air is removed.

Steam your vacuum packed food at low temperature. Meat lasts up to 3 times longer and safety is assured using the Cycles+ for Sous-vide.

Use our thermaline Aquacooker or SkyLine Premium® Oven for exclusive, gourmet events. The oven is designed for large quantities and high-performance. Alternatively you can use Aquacooker if your oven is already running a different cycle.
In banqueting 80% is planning and 20% is execution. With so many customers to serve, every second is precious. That’s why Electrolux has designed appliances to keep your food quality higher than ever while saving you time, money and stress. Service time is reduced up to 50%.

1. **FOOD PREPARATION**

Slice, dice, shred, cut, julienne and mix your vegetables in record time.

![TR260 Vegetable Slicer](image1)

![K120 Cutter Mixer](image2)

6. **PLATING**

Your plate is ready to go in record time. Keep it warm with thermal covers and your finished plate is ready to leave the kitchen.

![SkyLine Premium Oven 20GN 2/1](image3)

![Banqueting Rack and Thermal Blanket](image4)

5. **REGENERATE**

1. Plate your food to look as delicious as it tastes.

2. Load your plates in the banqueting trolley and preserve in the roll-in refrigerator and/or in the cold room.

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
Serving **3000 plates in 18 minutes**? It’s possible, we proved it.

2. **Cook**

Cook your dishes to perfection in your SkyLine Premium® Oven and other cooking appliances with the possibility to sous-vide the food.

- **thermaLine** ProThermetic Boiling Pan and Pressure Braising Pan
- **Vacuum Packer**
- **SkyLine Premium® Oven 20GN 1/1**

3. **Rapid Cooling**

Blast chill to preserve texture, flavor and color.

- **SkyLine Chill®** Blast Chiller 180 kg

4. **Store**

Store your dishes in the optimum conditions provided by Roll-in and ecostore® Refrigerators.

- **ecostore® Refrigerated Cabinet**
- **Roll-in Refrigerators**

Thanks to unique SkyDuo communication, your oven automatically alerts SkyLine Chill® to prepare for chilling.
High productivity concept

Large numbers of people to serve? No problem. Electrolux all-in-one solutions keep your food quality at its best while saving you time and money. 3 times longer shelf life for your food means no need to cook from scratch every day. Imagine how much time and money you could save.

1. Peel, slice, dice, shred and mix high volumes of fresh produce in record time.

   - **TR260 Vegetable Slicer**
   - **K180 Cutter Mixer**
   - **T25E Potato Peeler with filter table**
   - **Planetary Mixer 80lt**

6. Keep your food at the ideal temperature throughout service.

   - **Self Service Servery**

5. Regenerated food maintains all its essential characteristics: appearance, texture, aroma and flavor.

   - **SkyLine Premium Oven 20GN 2/1**
   - **Mobile GastroNorm Rack**

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
Choose the perfect cooking solution for your menu.

SkyLine Premium\(^2\) Oven 20GN 2/1
thermaline ProThermic Boiling Pan and Pressure Braising Pan
900XP Fry Top

Blast chill to lock in flavor.

SkyLine Chill\(^3\) Blast Chiller 180 kg

Thanks to unique SkyDuo communication, your oven automatically alerts SkyLine Chill\(^3\) to prepare for chilling.

Store your dishes in the optimum conditions provided by ecostore\(^{hp}\) Refrigerators.

ecostore\(^{hp}\) Refrigerated Cabinet

3 times longer shelf life cuts food waste
Frying concept

Take your frying to a whole new level of stress-free simplicity with Electrolux high-productivity appliances. Say goodbye to soggy, tasteless, bland fries.

1. FOOD PREPARATION

Perfect peeling and 8-blade chipping solution.

T10E
Potato Peeler

RC14
Potato Chipper

5. REGENERATE

From frozen to service in 3 minutes

for healthy low-fat fries.

or

for classic fries with acrylamide levels under control thanks to Electrolux temperature regulator.

900XP
High Productivity Fryer

6. SERVE

Cold fries are a thing of the past. Now it is simple to keep them at the ideal temperature throughout service.

900XP
Chip Scuttle

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
1. FOOD PREPARATION

2. COOK

Blanch, cool and dry the chipped potatoes in your SkyLine Premium® Oven. Then do the first frying.

SkyLine Premium®
Oven 10GN 1/1
Higher quality, tastier and crispier fries with reduced oil absorption.

900XP
High Productivity Fryer

3. RAPID FREEZING

Freeze your fries directly after cooking to create a thermal shock that makes them even crispier.

Thanks to unique SkyDuo communication, your oven automatically alerts SkyLine Chill® to prepare for chilling.

SkyLine Chill®
Blast Chiller 50 kg

4. STORE

Then store in the optimum conditions provided by ecostore® Refrigerators or Freezers until needed.

ecostore®
Refrigerated Cabinet and Freezer

Reduce fat and enhance crispiness
Pasta concept

Delight your diners with fresh, high-quality pasta effortlessly prepared in advance and fully pasteurized.

1.

Add your ingredients and let the mixer knead your dough to silky perfection. Now give shape to your ideas: even, delicious pillows of pasta stuffed with your flavorful filling.

BE8 Planetary Mixer 8lt
BE8 Pasta Kit Accessories

5.

Get the job done in few minutes thanks to high productivity automatic pasta cooker.

XP900 Pasta Cooker
Libero Point

Sauté on your induction hob with the selected sauce.

4.

Store your pasta in the ideal conditions provided by ecostore HP Refrigerators.

ecostore HP Refrigerated Cabinet

Feel inspired by these examples? Electrolux concept solutions adapt to your business.
Take your menu to a whole new level with fresh, hand-made pasta

2. COOK

Pasteurize for longer pasta life

Use Cycle+ Pasteurization of pasta. Your fresh pasta lasts up to a week longer (shelf-life extended from 3 days to 10) and keeps the texture while cooking.

SkyLine Premium°
Oven 10GN 1/1

Non-stick U-pan
with coating

3. RAPID COOLING

Chill your pasta to preserve freshness. Seal in flavor with blast chilling at positive 4 °C or negative -41 °C for longer lasting freshness.

SkyLine Chill°
Blast Chiller 50 kg

Non-stick U-pan
with coating

Thanks to unique SkyDuo communication, your oven automatically alerts SkyLine Chill° to prepare for chilling.
SkyLine Premium®

Up to +10% extra profit** thanks to green efficiency technology. SkyLine Premium® offers smart technology, unmatched usability and uncompromising, truly replicable performance.

** Automatic mode
Simple and fast to use automatic cycles for all food types and 11 new special cooking Cycles*.

** Program mode
Save, organize into categories, and share up to 1000 recipes via USB or OnE connectivity.

** OptiFlow
Perfect, even cooking results thanks to revolutionary high-tech OptiFlow air distribution system which guarantees uniform heat distribution.

** 6-sensor probe as standard
Precise measurement of the exact core temperature of your food.

** Lambda sensor as standard
Precise real-time measurement and control over the humidity in the oven chamber.

** Touch panel
Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.

** 101 humidity settings
Perfect for every type of food and size of load.

** OnE connectivity ready
SkyLine Premium® connectivity gives real time access to your appliance from any smart device.

** Advanced features
Simplify your life and make your workflow leaner by personalizing your SkyHub homepage with your favorite functions. Use MyPlanner to plan your daily work and receive personalized alerts for your tasks. Plan-n-save organizes your loads in the most time- and energy-efficient way possible.

** SkyClean
Cut your cleaning costs up to 15%***. Flawless cleaning results, green functions and automatic boiler descaling. Flexible choice of 3 different chemicals to serve you better: solid, liquid or 96%**** biodegradable enzymatic.

*** Biodegradability rate 96% in 28 days according to the OECD Test Guidelines for chemicals.

**** Biodegradability rate 96% in 28 days according to the OECD Test Guidelines for chemicals.

** An extra effortless benefit
Stress-free efficiency and productivity with SkyDuo. Anticipating your needs with the self-intuitive connection between SkyLine Premium® Ovens and SkyLine Chill® and viceversa. The appliances guide you through the Cook&Chill process.
As time is an invaluable asset for any business, SkyLine Chill® has a range of time-saving features to increase the productivity of your kitchen and improve your workflow.

**Automatic mode**
Simple and fast to use automatic cycles with 10 families and 9 new special chilling Cycles*.

Low on space? SkyLine Chill® offers 4 special LiteHot cycles too: Chocolate, Proving and Retarded Proving and Fast Thawing.

**Program mode**
Save, organize into categories, and share up to 1000 recipes via USB or OnE connectivity.

**OptiFlow**
Flexible, even results whether chilling and freezing thanks to revolutionary high technology design OptiFlow air distribution system which guarantees perfect evenness.

**ARTE 2.0**
Keep their business safe. ARTE 2.0 estimates time remaining on probe-driven cycles based on artificial intelligence technology.

**Turbo Cooling**
Non-stop chilling for busy kitchens and patisseries. Simply set a working temperature between +10° and -41° C and SkyLine Chill® maintains the set temperature over time.

**Advanced features**
Simplify your life and make your workflow leaner by personalizing your SkyHub homepage with your favorite functions. Use MyPlanner to plan your daily work and receive personalized alerts for your tasks.

**6-sensor probe as optional**
Extra precise measurement of the exact core temperature of your food. 3-sensor probe as standard.

**OnE connectivity ready**
SkyLine Chill® connectivity gives real time access to your appliance from any smart device.

**An extra effortless benefit**
Stress-free efficiency and productivity with SkyDuo. Anticipating your needs with the self-intuitive connection between SkyLine Premium® Ovens and SkyLine Chill® and vice versa. The appliances guide you through the Cook&Chill process.
Rapidly chilled with SkyLine Chill®. Cooked to perfection with SkyLine Premium®
Essentia is the heart of superior Customer Care, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a reliable service network, a range of tailor-made exclusive services and innovative technology.

You can count on more than 2,200 authorized service partners, 10,000 service engineers in more than 149 countries, and over 170,000 managed spare parts.

Service network, always available

We stand ready and committed to support you with a unique service network that makes your work-life easier.

Keep your equipment performing

Undertaking correct maintenance in accordance with Electrolux Manuals and recommendations is essential to avoid unexpected issues. Electrolux Customer Care offers a number of tailor made service packages. For more information contact your preferred Electrolux Authorized Service Partner.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure durability and performance of your equipment, together with user safety.

Service agreements you can trust

You can choose from flexible tailor-made service packages, according to your business needs, offering a variety of maintenance and support services.

Watch the video and find out more
Experience the Excellence
professional.electrolux.com

Scan the cover to see the Oven and the Blast Chiller in augmented reality

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