The path to ultimate performance

SkyLine Cook&Chill
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

Our Promise
Electrolux Professional 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.

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**

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* 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 Professional 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 Professional 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 Chill® 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

Slice, dice, shred, cut and julienne in record time.
Cook to perfection with SkyLine Ovens and other cooking appliances.
Chill with SkyLine Chillers.
Hold with ecostore Refrigerated Cabinet and Counters.
Regenerate with SkyLine Premium® Ovens.
Serve your customers.

Tested and trusted by the unique global Electrolux Professional Chef Academy.
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.
Heat and cold in perfect unity. Time-saving, high performance SkyLine Ovens and Blast Chillers are the heart of the Electrolux Professional 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 Professional Ovens and Blast Chillers using any smart device.

Seamless communication with SkyDuo

“Ok, I’m ready in 5 minutes”
OnE, your digital assistant

Connect your SkyLine Cook&Chill to OnE, the Electrolux Professional web platform, and gain valuable insights that will help you to optimize performance and improve efficiency of your operation.

**24/7 real time monitoring**

Electrolux Professional 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 Professional 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 Professional 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.
Bakery concept

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

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

BE8
Planetary Mixer 8lt

MBE40
Planetary Mixer 40lt

4b. OPTION B
Start by thawing your dough in the SkyLine Chill® Blast Chiller.
Then use the automatic Prove and Bake cycle on your SkyLine Premium® Oven.

SkyLine Premium®
Oven 6GN

SkyLine Chill®
Blast Chiller 30 kg

Thanks to pioneering Electrolux Professional SkyDuo the oven is already at the right temperature to bake your bread to perfection when you arrive in the morning at work.
Save at least 3 hours with overnight proving

2. RAPID FREEZING

Blast freeze the fresh dough with X-Freeze.

SkyLine Chill® Blast Chiller 30 kg

Baguette Tray

U-Pan Tray 20mm

3. STORE

Then store in the optimum conditions provided by ecostore® refrigerators until needed.

The core temperature of your dough remains at -18 °C.

ecostore® Refrigerated Cabinet and Freezer

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.

SkyLine Premium® Oven 6GN

SkyLine Chill® Blast Chiller 30 kg
Sous-vide concept

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.

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

Feel inspired by these examples? Electrolux Professional concept solutions adapt to your business.
Up to 3 times longer shelf-life for your meat

2. Sous-vide

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

Vacuum Packer

3. Pasteurization per cooking

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.

SkyLine Premium® Oven 10GN 1/1

Use the Sous-vide probe for high precision cooking.

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.

4. Rapid chill

SkyLine Chill® automatically gets ready to blast chill your food thanks to SkyDuo dialogue.

SkyLine Chill® Blast Chiller 50 kg
In banqueting 80% is planning and 20% is execution. With so many customers to serve, every second is precious. That’s why Electrolux Professional 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. Slice, dice, shred, cut, julienne and mix your vegetables in record time.

6. 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.

5. 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 Professional 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.
Large numbers of people to serve? No problem. Electrolux Professional 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. FOOD PREPARATION

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

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TR260 Vegetable Slicer</td>
<td>Peel, slice, dice, shred and mix high volumes of fresh produce</td>
</tr>
<tr>
<td>K180 Cutter Mixer</td>
<td></td>
</tr>
<tr>
<td>T25E Potato Peeler with filter table</td>
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<tr>
<td>Planetary Mixer 80lt</td>
<td></td>
</tr>
</tbody>
</table>

6. SERVE

Keep your food at the ideal temperature throughout service.

5. REGENERATING & FINISHING

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

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<td>Regenerated food maintains all its essential characteristics: appearance, texture, aroma and flavor</td>
</tr>
<tr>
<td>Mobile GastroNorm Rack</td>
<td></td>
</tr>
</tbody>
</table>
Choose the perfect cooking solution for your menu.

- **SkyLine Premium**
  - Oven 20GN 2/1

- **thermaLine ProThermic**
  - Boiling Pan and Pressure Braising Pan

- **900XP Fry Top**

### 3. Rapid Cooling

Blast chill to lock in flavor.

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

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

### 4. Store

Store your dishes in the optimum conditions provided by **ecostore** Refrigerators.

- **ecostore**
  - 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 Professional 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

2. COOK

3. RAPID FREEZING

4. STORE

5. REGENERATE

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

From frozen to service in 3 minutes

For healthy low-fat fries. Or for classic fries with acrylamide levels under control thanks to Electrolux Professional temperature regulator.

- Frying Basket

- SkyLine Premium³
  Oven 10GN 1/1

- 900XP
  High Productivity Fryer

Feel inspired by these examples? Electrolux Professional 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 COOLING 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.

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
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. or Sauté on your induction hob with the selected sauce.

XP900 Pasta Cooker

Libero Point

4. Store your pasta in the ideal conditions provided by ecostorehp Refrigerators.

ecostorehp Refrigerated Cabinet
Take your menu to a whole new level with fresh, hand-made pasta

2. **COOK**

**Pasteurize for longer pasta life**

*SkyLine Premium*³
Oven 10GN 1/1

*Non-stick U-pan* with coating

**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.

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*²
Blast Chiller 50 kg

*Non-stick U-pan* with coating

Thanks to unique *SkyDuo* communication, your oven automatically alerts *SkyLine Chill*² 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
Precise measurement of the exact core temperature of your food.

Lambda sensor
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.

SkyDuo
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.

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OnE connectivity ready
SkyLine Premium connectivity gives real time access to your appliance from any smart device.
As time is an invaluable asset for any business, SkyLine ChillS 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 ChillS offers 4 special LiteHot cycles too: Chocolate, Proving and Retarded Proving and Fast Thawing.

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

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

**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.

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

**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 ChillS 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.

**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 ChillS and viceversa. The appliances guide you through the Cook&Chill process.
Rapidly chilled with SkyLine Chill\textsuperscript{S}. Cooked to perfection with SkyLine Premium\textsuperscript{S}.
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 Professional Manuals and recommendations is essential to avoid unexpected issues. Electrolux Professional Customer Care offers a number of tailor made service packages. For more information contact your preferred Electrolux Professional 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
Excellence is central to everything we do. By anticipating our customers’ needs, we strive for Excellence with our people, innovations, solutions and services. To be the OnE making our customers’ work-life easier, more profitable - and truly sustainable every day.

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

Follow us on professional.electrolux.com

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