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Variomix 400 mm tilting height

Capacity (litres)	50	100	150	200	300
Depth (in tilting position)	970	1145	1210	1280	1330
Width with left column (inst. only 1 pan)	990	1160	1300	1345	1495
Width without left column (connect to a boiling pan)	820	990	1130	1175	1325
Installed electric power - kW	15	22,5	30	37,5	50
Supply voltage	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz	400 V 3N 50 Hz
Working temperature - min/max °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C
Automatic tilting	Yes	Yes	Yes	Yes	Yes
Emergency stop button	Yes	Yes	Yes	Yes	Yes

Variomix 600 mm tilting height

Capacity (litres)	50	80	100	150	200	300
Depth (in tilting position)	1045	1100	1220	1280	1350	1400
Width with left column (inst. only 1 pan)	990	1160	1160	1300	1345	1495
Width without left column (connect to a boiling pan)	820	990	990	1130	1175	1325
Variomix - Installed electric power - kW	15,8	23,3	24	31,5	39,7	52,2
Supply voltage	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Promix - installed electric power - kW	N.A.	N.A.	24,7	32,2	40,5	53
Supply voltage			400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz	400 V 3N 50/60 Hz
Working temperature - min/max °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C	30 / 121 °C
Automatic tilting	Yes	Yes	Yes	Yes	Yes	Yes
Emergency stop button	Yes	Yes	Yes	Yes	Yes	Yes

N.A. = Not available

The tilting height of 600 mm model is available also in steam heated version

Excellence with the environment in mind

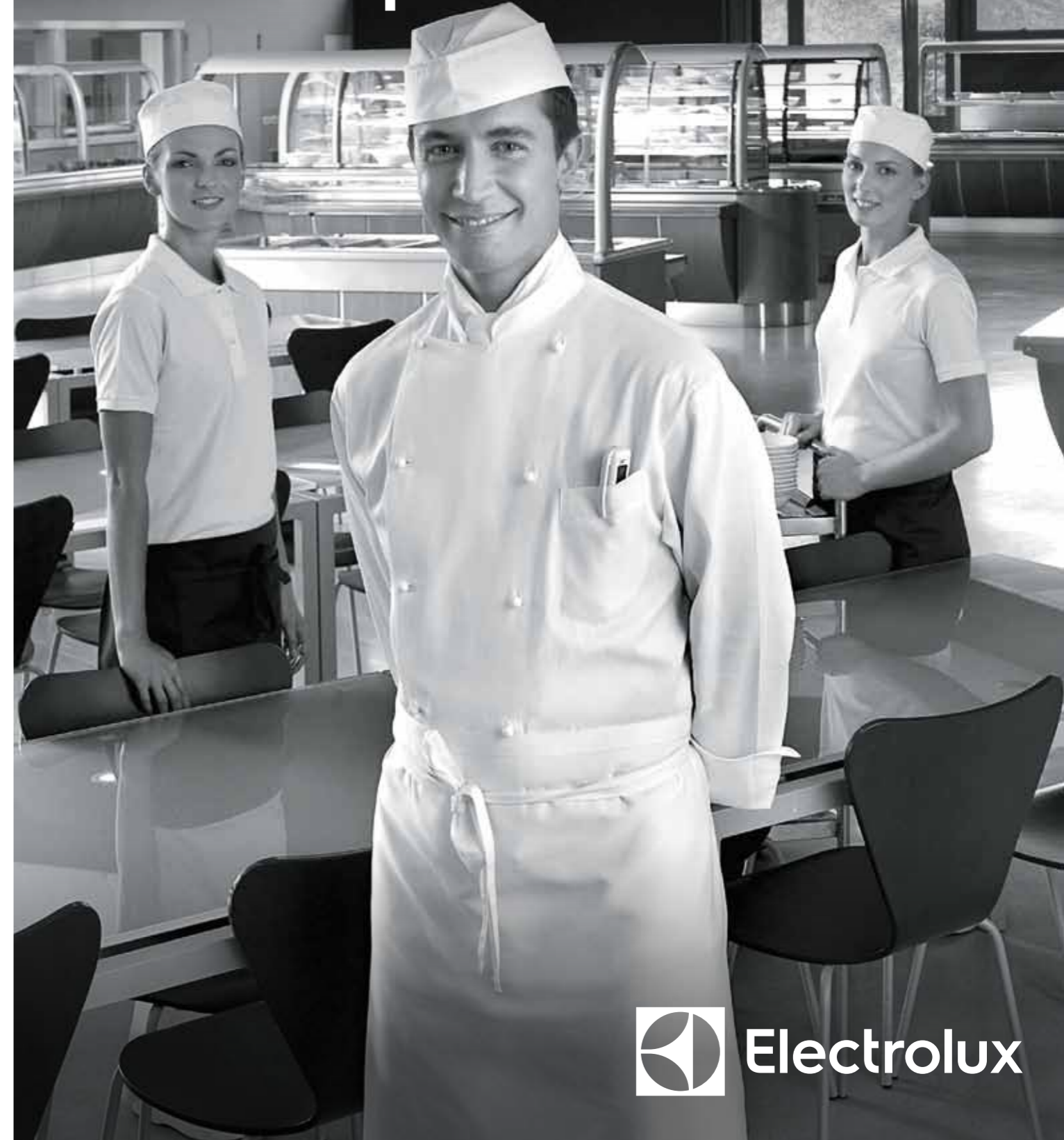
- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is ROHS and REACH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



The Company reserves the right to change specifications without notice. Pictures are not contractual.

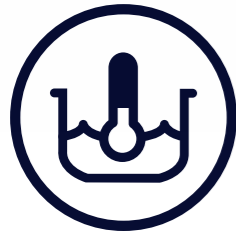
Electrolux Professional
Canteen
Smart boiling pans

Lean workflow increasing productivity in less space



Speedier chilling, increased productivity and savings three top aspects for your canteen

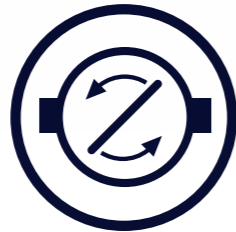
Lean workflows are strategic for canteens preparing thousands of meals per day. Hygiene and safety must be integral parts of the equipment you use. We understand your challenges, so partnering with us provides you with the latest kitchen solutions



Chill in record time
Cool 300 litres in only 70 minutes from 100°C to 5°C with ice-water cooling



Improve your productivity
in less space thanks to its compact size



Save 50% more time in mixing
with the extra power Promix stirrer. Fast and gentle mixing of dense foods such as mash potatoes



Ergonomics in the kitchen top benefits for functionality and safety



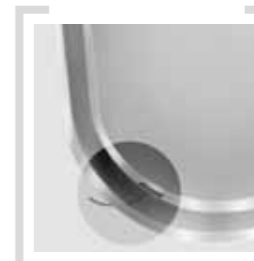
Intended for thick food
Ideal for mixing thick consistency products with the special Variomix grid stirrer. The stirrer is completely dishwasher safe and easy to disassemble



Easy monitoring
of food and addition of ingredients during cooking thanks to the safe grid. The lid is completely dishwasher safe and easy to disassemble



Your back is safe
Improved transfer of food with the new ergonomic tilting height of 600 mm



Perfectly cooked food
Achieve precise temperature control with a food sensor that can also be connected to an integrated HACCP system



Cleanability
Remove food residue with easy to manage spray gun and a range of accessories to improve cleanability



Genuine taste
One professional solution to prepare delicious real mash potatoes and other authentic foods

Tested & trusted by the unique global Chef Academy



Activate your QR Code scanner to discover **Electrolux complementary products** to complete your best-in-class kitchen performance