

The solution for every supermarket prepared foods corner

Cook and Chill solutions



Be the supermarket with so much more

With flexible, easy-to-use SkyLine Combi Ovens, your supermarket will become a customer favorite for its tempting and convenient prepared food concepts.



Baked delights, fresh all day



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.



Perforated aluminum/silicon baking tray with 5 rows (922189)



Bake what you need, when you need it

With the **variable-speed** fan (300 to 1500 rpm) you can cook different foods throughout the day, from croissants in the morning to bread all day long. Flawless, even results thanks to the revolutionary OptiFlow circulation system that guarantees **uniform heat distribution** and **constant temperature**.



Perforated aluminum baking tray with 4 edges (922190)



Happy bakers, happy customers

SkyLine equipment is intuitive and physically comfortable to use. Choosing the **SkyLine Bakery version**, you can select the automatic preset programs and use the dedicated accessories.



Aluminum baking tray with 4 edges (922191)



Double-face griddle (ribbed and smooth) for ovens (922747)



Turn out batch after batch of baked goods

RECIPE*	PRODUCTIVITY
Butter breads	Up to 240 butter breads in less than 13 minutes
Baguettes	Up to 80 baguettes in 25 minutes
Cookies	Up to 384 cookies in 12 minutes
Muffins	Up to 640 muffins in 14 minutes



Even your newest employees will find it easy to produce high quality, standardized products.

* see page 8 for more specifics

Make your deli the place to pick up lunch



Expand your menu with high-quality, hot food which can be perfectly replicated again and again. Quick and easy to prepare meatballs, grilled vegetables, breaded fillets, fried foods and other delights to keep your customers coming back for more.



Plan your cleaning



Scan to learn how to perfectly clean heavy grease

Meet **hygiene standards** without compromising flexibility: Combi Ovens can be cleaned on a schedule or after every use, so you're free to prepare any dish at any time.



Extra crispiness

Thanks to powerful dehumidification.



Speed up cooking times

SkyLine Premium^s features super **rapid preheating** thanks to innovative T-Xcelerator control. Switching from humid to dry cooking conditions is faster than ever with Dry-Xcelerator control. Exhausts up to 90 m³ per hour.

RECIPE*	PRODUCTIVITY
Roasted chicken	Up to 384 portions of roasted chicken in 35 minutes
Roasted potatoes	Up to 500 portions of roasted potatoes in 40 minutes
Mixed fry	Up to 300 portions of mixed fry in 30 minutes

* see page 8 for more specifics

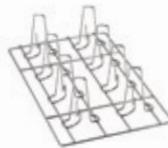


No more persistent odors thanks to the recirculation hood with odor reduction system

The air filters and **UVC lamps** will keep your kitchen **clean** and **sanitized**, even if you can't connect your oven to a centralized ventilation system. The hood can also be used as an **air purifier** for the surrounding environment: a great benefit for smaller spaces.



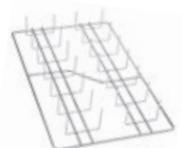
Pair of frying baskets for ovens (922239)



Grid for 8 whole chickens (1.2kg) (922266)



Grease collection tray with drain lock (922321)



Potato baker for 28 potatoes (925008)

Aim high with fresh fish and sushi



Tasty, healthy fish is a treat when properly cooked. And what's a modern supermarket without a sushi corner? For both, the right equipment is an absolute must.



The importance of special Cycles+



Sushi and sashimi safe

Choose the specially designed sushi and sashimi cycle from the fish family category and SkyLine Chill[®] does the rest. To ensure your food is **anisakis-free**, your sushi is blast frozen at -20 °C and held at this temperature for 24** hours before thawing, ready for service.

** In accordance with European regulation 853/2004



A lavish spread in no time

RECIPE*	PRODUCTIVITY
Grilled salmon	Up to 200 portions of grilled salmon in 5 minutes

* see page 8 for more specifics



Cooked? Raw? Both!



SkyLine Premium[®] and SkyLine Chill[®]: two **synchronized appliances** in full communication with each other to guarantee flawless Cook&Chill synergy.



Discover the SkyLine "thawing & grilling" cycle, to regenerate previously chilled fish and cook it according to safety and hygiene standards.

One kitchen can do it all



No room for separate prep corners? No problem. Electrolux Professional can install a centralized kitchen to handle all of your concepts, tailored to your needs and your space.



Produce more from one easy space

RECIPE*	PRODUCTIVITY
Roasted turkey	Up to 260 portions of roasted turkey in 2 hours
Roast beef	Up to 1200 portions of roast beef in aprox. 1 hour and 45 minutes
Lasagna	Up to 400 portions of lasagna in 35 minutes
Cordon bleus	Up to 400 cordon bleus in 12 minutes
Grilled vegetables	Up to 300 portions of grilled vegetables in 15 minutes

* see page 8 for more specifics

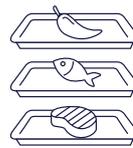


Plan and manage different types of food, from small portions to large quantities.



Extreme flexibility

There's no limit to what you can create in your own back-of-the-house kitchen.



Smoother workflow with easy planning and managing of multiple cooking cycles

with **Multi-Timer** you can set up to 20 timers to better plan and manage your busiest times of day.



Science at your service

Cooking is not just an art but a science. Our latest **Lambda sensor** provides **precision real-time humidity measurement and control** in the oven chamber for every type and quantity of food.



Save up to 10% on energy with Plan-n-Save**

Spend less by optimizing your cooking sequence. You decide your menu, and the new **Plan-n-Save uses artificial intelligence** to determine the most time- and energy-efficient way to prepare it.

** Calculation based on Electrolux Professional Lab tests on a SkyLine Premium⁵, 10/1 GN electric triple-glass door, using the Plan-n-Save function versus not using the Plan-n-Save function. Data produced in April 2019.

FIRST
in the industry

Food safety

No compromise between cooking quality and safety with **Food Safe Control*****. With the 6-sensor Multiprobe inserted, **SkyLine Premium⁵ automatically ensures that food has been perfectly cooked** while operating, **24/7**, in accordance with **HACCP standards**. Process recognized by the University of Udine, Italy.

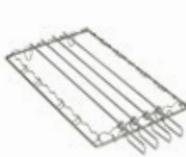
*** PATENTED: Food Safe Control - patent US6818865B2 and related family

PATENTED*

SkyLine solutions, perfect for large back-of-the-house kitchens



Choose the version with built-in UVC light for utmost hygiene.



Kit 1 universal skewer pan + 4 long skewers (922324)



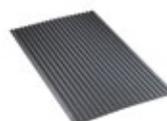
Mesh grilling grid (922713)



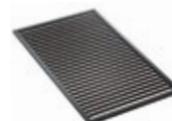
Tray for traditional static cooking - h=100mm (922746)



Non-stick u-pan (925001)



Double-face griddle (ribbed and smooth) (925003)



Aluminum oven grill (925004)



The new bistro bar in town



Like never before, takeaway is here to stay. Tempt your customers with enticing meals that are ready to eat on the spot or perfect for bringing to the office, the park, or home for a relaxing evening.

Holding & regeneration

Prepare, hold or regenerate using **automatic special cycles** of SkyLine ovens and specific accessories, like warming bases.

Your food is quickly **regenerated** and **humidity-controlled**, ready to be plated and served.



Sandwiches are just the beginning



Warm temptations

Crispy panini, sandwiches, and more! With **SpeedLight** you can heat up lasagna, pasta, veggies, or desserts and serve them to perfection in no time.



RECIPE*	PRODUCTIVITY
Focaccia	Up to 256 portions of focaccia in less than 21 minutes
Quiche Lorraine	Up to 256 portions of quiche lorraine in less than 30 minutes
Pizza	Up to 256 portions of pizza in less than 13 minutes

*

The above data are based on cooking tests performed by our chefs, estimating the maximum capacity of the appliance. Results may vary slightly depending on the recipe and ingredients used.

Perfect cleaning, less consumption



Thanks to **SkyClean** your oven can be easily cleaned to perfection, ready for the next preparation!

Flawless, eco-conscious cleaning, your choice of solid or liquid.



Plan your cleaning

With SkyClean, you will never miss a daily cleaning. Select the right plan for you:

- ▶ **Programmable cleaning:** Decide the best time to activate SkyClean for your kitchen, save it to your agenda in MyPlanner, get alerts and monitor the cycle from any location via OnE Connected.
- ▶ **Forced cleaning:** Password-controlled cleaning that you can monitor remotely ensures that maintenance is completed when you say so.



Energy, water and detergent consumption are reduced

to a minimum in the **4 standard cycles** (54 to 180 min) and you can save even more by choosing eco-friendly Green Spirit cycles.

Solid detergent is safe to handle and very efficient. Thanks to automatic descaling you erase the cost for water softeners or manual descaling operations.

FIRST
in the industry

* Up to -15% in running cost: savings on energy, water, detergent and rinse aid calculated using SkyClean function versus equivalent cleaning cycle on previous Electrolux Professional Oven range. Data available in April 2019.



Smart savings and built-in sustainability

Committed to our planet

Our even more efficient, high performance SkyLine Ovens are designed to help you work better, save money and reduce your environmental footprint. That is the Electrolux Professional commitment to sustainability.

Green Spirit



Energy star certification

Rigorously tested and certified in compliance with the most stringent international standards.



Scan to see our Energy Star listed models

Designed with your workers in mind

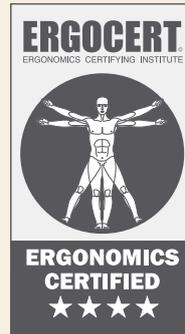


SkyLine Premium^s is both physically and mentally easy to learn and use, working in perfect synergy with other Electrolux Professional appliances.



Pioneers in usability

An ergonomic oven means **75%** reduction in sick leave and **25%** increase in productivity for your business.* Our design process is human-centered and fully complies with ISO 26800 and ISO 9241-210 regulations. SkyLine Premium^s is the first ever oven to receive **4-star certification for ergonomics**.



Experience 4 stars



Compliance with ergonomic principles
Designed with you in mind

Evidence-based anthropometric & biomechanical compliance
Reduced risk of injury

Evidence-based usability
The culmination of years of professional studies and expertise

Human-centered design
To make cooking simple and stress-free

** SkyLine Oven design EM003143551 and related family



Error-free simplicity

Make your daily work easier and reduce training time thanks to the intuitive panel. Color-blind friendly. Ease of use is one of the most important criteria for 4-star certification.



Effortless loading and unloading

Better for your back and less tiring for you. The design of the door and chassis make a real difference to loading and unloading.



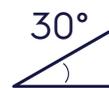
Strain-free

Easy opening and shutting of the door over 1,000 times a day with comfortable, ergonomically-designed wing-shaped handle. Hands-free opening with your elbow makes managing trays simpler.



See the real color of your food

New LED lights and correlated color temperature help in your daily tasks. Blink function alerts help users coordinate tasks.



Door block

Extra safety thanks to special stop positions which prevent the door from swinging into the user.

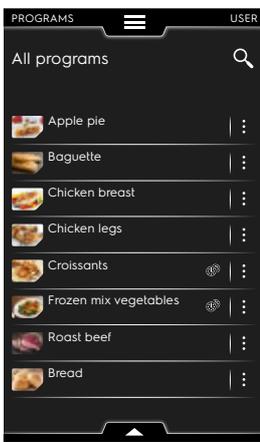
* Washington State Department of Labor & Industries

Make it yours with a touch



Super-intuitive touch screen interface lets you customize your SkyLine oven to your needs, for error-free operations. Set your cooking preferences to guarantee consistent high quality results.

Programs mode



Ideal for repeat menus

Save your programs and get the same high-standard results every time!

Create program categories and MultiTimer programs (for mixed loads) to organize the preparation of your menus, day by day.

Automatic mode

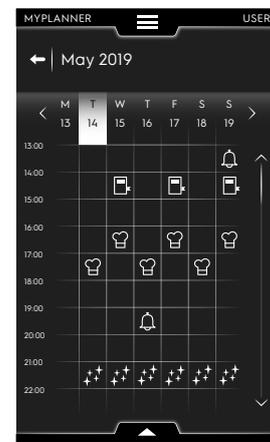


Ideal for saving time and money

Explore the variety of cooking techniques and recipes of the **Automatic Cycles and Cycles+**.

No matter if it's for single or batch preparations, SkyLine automatically understands the load and adjusts cooking parameters accordingly.

MyPlanner



Your agenda at your fingertips

Make your life easier and workflow smoother using the **MyPlanner** functions to plan your daily work and receive personalized alerts for your tasks.



Make it easy with the all-in-one page

Group all your favorite functions on the **SkyHub homepage** to have immediate access to the features you use most.



OnE Connected

Check your equipment's status and performance whenever you like; it's all under control.



Premium[®]

SkyLine family



SkyLine Ovens Range



- Steam injection
- Touch
- GastroNorm
- Digit
- Boiler
- Bakery



6GN 1/1



6GN 2/1



10GN 1/1



10GN 2/1



20GN 1/1



20GN 2/1

Blast Chiller Range

- Remote
- Touch
- Built-in



30/30 kg - 6GN 1/1



50/50 kg - 10GN 1/1



100/70 kg - 10GN 2/1



100/85 kg - 20GN 1/1



150/120 kg - 20GN 2/1

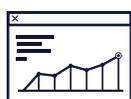


200/170 kg - 2 x 20GN 1/1



OnE Connected, your digital assistant

OnE Connected helps you get top performance from your Electrolux Professional solutions. This will maximize your profits and accelerate your return on investment*



Improve your work life

24/7 real time monitoring

OnE Connected gives you remote control over your operations, like managing recipes with a single click on devices across the globe or receiving HACCP alarms in real time.



Earn more

Maximize profit

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

Smart savings. Monitor the consumption of your connected oven to detect anomalies and improve the efficiency of your workflow, based on production needs.



Guaranteed hygiene

Shouldn't we guarantee everyone safe and healthy meals?

Connectivity also means safety.

Automatic digital HACCP documentation will provide compulsory evidence of safe cooking processes and quality, saving you time and paperwork.

With data at your fingertips, you can make adjustments where needed to ensure your processes are respecting the hygiene and food safety requirements.



Boost your performance

OnE Connected 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.



Non-stop operations

Increase equipment uptime

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

OnE Connected 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.



Ensure consistent menus day after day

With OnE Connected, you can create, store and share single or multiple cycles directly with your appliances.

Sending cycles from your library to connected appliances is a great way to improve fleet management and ensure consistent menus across your locations.



Essentia Teamed to serve you. Anytime, anywhere

No matter where your business is located. **Electrolux Professional stands ready**, everywhere, along with its reliable technicians, its networked service and its tailored solutions. For a lifetime partnership that suits you. Because with Electrolux Professional, **you never work alone**. We are committed to supporting you with a **unique service network** that makes **your work-life easier**.

149
Countries
served

A widespread service network applying **the same, client-related approach**. Operating in 149 countries all over the world, with Electrolux Professional as a **unique contact point**.

2,200
Authorized
service partners

The most **extensive, structured service network** in the world to keep your appliances performing, supporting you in any circumstance.

10,000
Service
engineers

Our trustworthy ambassadors, **10.000 service engineers**, taking care of your equipment and providing you with the assistance you need.





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.

Follow us on



www.electroluxprofessional.com

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

