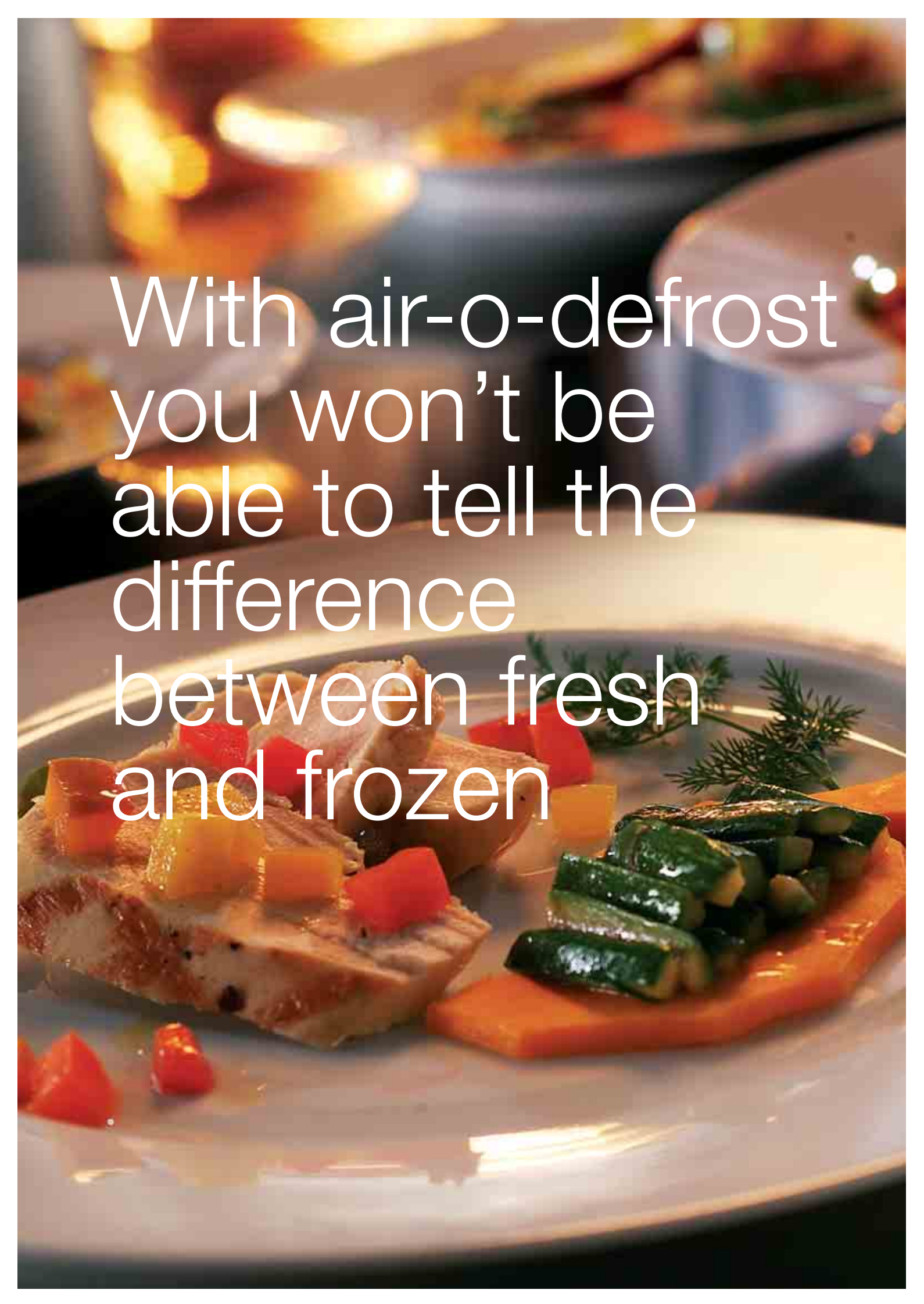


 **Electrolux**

air-o-defrost



A close-up photograph of a white plate featuring a piece of cooked salmon. The salmon is garnished with diced red and yellow bell peppers. To the right of the salmon is a stack of sliced cucumbers resting on a slice of orange bell pepper. A sprig of fresh dill is placed as a garnish. The background is softly blurred, showing other plates and warm, golden lighting.

With air-o-defrost
you won't be
able to tell the
difference
between fresh
and frozen

air-o-defrost the only product designed for thawing frozen food quickly and safely while maintaining the highest quality and increasing your profits.

Food quality guaranteed

The new Electrolux thawing cabinet – air-o-defrost – features a unique, revolutionary and patented thawing process that retains full flavour, all nutritional values, original texture and appearance of fresh products. The secret is the unique combination of low temperature steam injection and high-speed airflow inside the cabinet during the thawing process.



Hygiene

The complete thawing process of the air-o-defrost is HACCP compatible. Each unit is equipped with a semi-automatic sanitizing cycle that consists of a bactericidal cleaning cycle working with high temperature steam. This will completely sanitize the cavity for future use. Each time the unit is turned on, the boiler is emptied automatically and refilled with fresh water.



Your savings

80% Thawing time • 50% Weight loss

	Time to defrost with refrigerator or cold room	Time to defrost with air-o-defrost
Minced meat (90 kg)	36 hours	6 hours
Cubes/Sliced Beef meat (70 kg)	28 hours	5 hours
Roast Beef (60 kg)	40 hours	12 hours
Filet of Salmon (95 kg)	18 hours	3 hours
Tenderloin (100 kg)	21 hours	4 hours
Lamb racks (120 kg)	16 hours	3 hours
Chicken breast (150 kg)	18 hours	2 hours
Filet of Cod (90 kg)	21 hours	2 hours

	Weight loss with refrigerator or cold room	Weight loss with air-o-defrost
Minced meat (90 kg)	10% (-9,0 kg)	4% (-3,6 kg)
Cubes/Sliced Beef meat (70 kg)	9% (- 6,3 kg)	4% (-2,8 kg)
Roast Beef (60 kg)	9% (-5,4 kg)	3% (-1,8 kg)
Filet of Salmon (95 kg)	8% (-7,6 kg)	3% (-2,9 kg)
Tenderloin (100 kg)	6% (-6,0 kg)	3% (-3,0 kg)
Lamb racks (120 kg)	6% (-7,2 kg)	3% (-3,6 kg)
Chicken breast (150 kg)	16% (-24,0 kg)	9% (-13,5 kg)
Filet of Cod (90 kg)	9% (-8,1 kg)	3% (-2,7 kg)



The air-o-defrost can **reduce** more than

- **80%** of **thawing time** and up to
- **50%** of **weight loss**

while maintaining the **high quality of fresh food**. Its very compact dimensions leave more free space for other activities.

This innovative appliance can revolutionize work flow and planning in any major catering operation, allowing you to substitute of fresh products with frozen.

To make your own calculation enter our web site
www.electrolux.com/foodservice
 in the cost saving section.


Thawing cabinet roll-in, 1200 l, remote 725001

External dimensions - mm	
Width	1140
Depth/with door open	840/1850
Height	2100
Electrical Power - kW	4
Electrical connection	400 V 3+N 50 Hz

Accessories

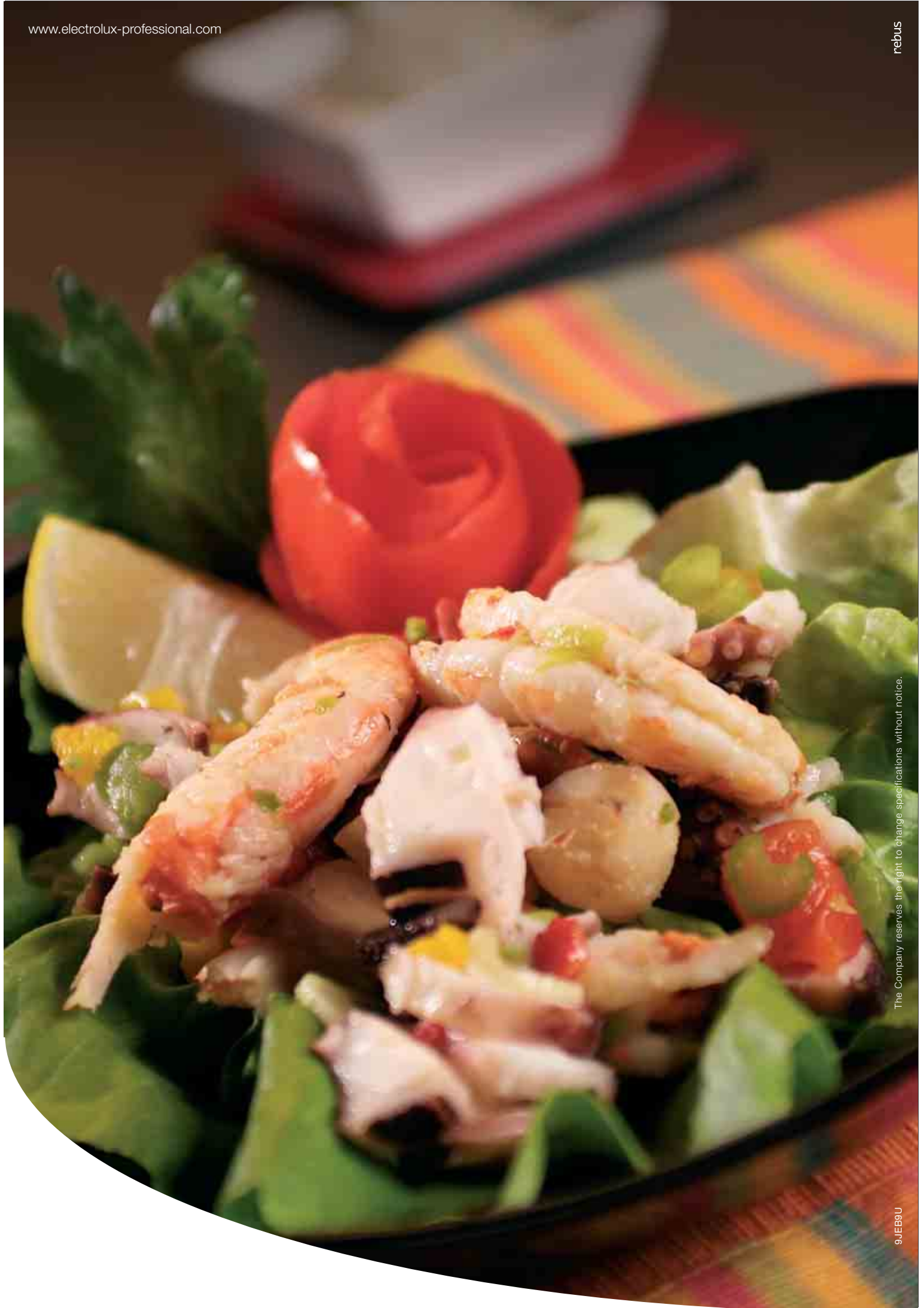
Trolley for 13 2/1 GN containers	725003
Trolley for 13 1/1 GN containers	725004
Guide rail for trolley 2/1 GN	725005
Guide rail for trolley 1/1 GN	725006
Basket 2/1 GN	725007
Basket 1/1 GN	725008
Perforated container 2/1 GN	725009
Perforated container 1/1 GN	725012
External compressor	725014


Thawing cabinet, 180 l 725002

External dimensions - mm	
Width	830
Depth/with door open	790/1300
Height	1060
Electrical Power - kW	1,5
Electrical connection	230 V 1+N 50 Hz

Accessories

Basket 1/1 GN	725008
Perforated container 1/1 GN	725012
Stand 900 mm high	725013



The Company reserves the right to change specifications without notice.