



High Productivity Cooking Solutions

 **Electrolux**

# Boiling Pans

Electric Boiling pans are high benefit solutions, tailored to the specific requirements of professional cooks, high capacity, high cooking performances and high power cooking suitable for versatile cooking thanks to the motorized tilting mechanism making cooking operations more comfortable.



## • Easy line

- Electrically heated
- **Electromechanical control**
- Mixing tap available as standard
- Range: 40 - 60 - 80 - 100 l
- Working temperature: 30° - 112 °C
- Double jacket heating system ► max. 0.5 bar
- Deep drawn pan with rounded edges

The complete range of tilting kettles indeed improves performances, hygiene, cleanability and safety. Cooking operations are faster, safer and easier thanks to the extra features of the Standard line, like the integrated tap.



## • Standard line

- Electric (or steam heated on request)
- **Electromechanical control**
- Range: 50 - 100 - 150 - 200 - 300 l
- Working temperature: 30° - 121 °C
- Tap integrated on the vessel placed in safe position to fill the pan during tilting operations
- Completely modular, can be integrated with Variomix and Promix

# ... even more performance

Food is uniformly heated through the pan base and the side walls by an indirect heating system in all models.

Variomix and Promix pans, always equipped with agitators and electronic control, are ideal for the high production of **mashed potatoes**,

**minced meats, pastes, complex sauces, whipped creams and soups.**

The Promix model is additionally equipped with the multipurpose fast spinning to facilitate the mixing of extra thick foods.



## • Variomix (EBV)

- Electrical (or steam heated on request)
- Standard comfort control
- Range: 50 - 100 - 150 - 200 - 300 l
- Working temperature: 30° - 121° C
- Variable speed grid agitator with scrapers
- Spray unit available as standard on certain models
- Completely modular, can be integrated with Standard line and Promix models
- Programmable (Comfort versions)

### Integrated spray unit

(available as standard in certain models)

- User-friendly
- Easy to handle for improved hygiene
- Facilitates cleaning

## • Promix (EBP)

- Electric (or steam heated on request)
- Variable speed multi purpose impeller
- Range: 100 - 150 - 200 - 300 l
- Variable speed multi purpose impeller up to 170 rpm (for 100 and 150 l) 140 rpm (200 and 300 l capacity)
- Spray unit available in the range
- Working temperature: 30° - 121° C
- Completely modular, can be integrated with Standard line and Variomix models
- Programmable (Comfort versions)

# Powerful mixers make...

## Variomix

### Accessories and characteristics

#### Whipping tool

- It quickly whips foods such as cream, egg whites, etc...
- Thanks to the very high speed (max. 200 rpm!)

#### Bottom agitator

- To blend versatile kinds of food e.g. meat stews, casseroles, soups, puddings, cold sauces and vegetable soups
- Top and bottom thickening of sauces

#### Grid stirrer with scrapers

- Strong and fast enough to mix **mashed potatoes**
- Speed range from 20 to 100 rpm
- Programmable forward and reverse rotation
- Scrapers can easily be removed

#### Grid stirrer many purposes

- Without scrapers ► **blending of bolognese sauce, thick foods**
- With bottom scraper ► **cold sauces**
- With both scrapers ► **hot sauces or milk based sauces**



Whipping tool



Grid stirrer with scrapers



Bottom agitator

## Promix and Variomix

### common accessories and characteristics

#### The protection grid

- Covers the complete opening of the boiling pan and gives full visibility of the contents during the cooking process



Protection grid

- **Safer working conditions** are guaranteed as

- Its sturdy structure which can support heavy loads
- The possibility to add ingredients during the cooking operation
- The agitator stops when the protection grid is opened

# ...your food smoother and smoother

## The lid

- Made of insulating plastic material to reduce the surface temperature
- Easy to lift and handle as light weight
- Easy to clean



Lid

## The strainer

- **Optional accessory** recommended for all boiling pans for taking out the water

## Trolley

- For all the accessories, including cleaning brushes rotating



Impeller



Bottom blending agitator

## Promix

### Accessories and characteristics

#### Multipurpose impeller

- Perfect for improving the mix of thick foods like **mashed potatoes** impeller for a really sturdy operation
- Patented mixer
- Max. speed 170 rpm or 140 rpm (200 and 300 l)
- Mixing time is heavily reduced
- Mixing in a gentle way for better results

#### Bottom blending agitator

- Used together with the impeller to **whip cream** and to **blend** small quantities of food
- Top and bottom thickening of white sauces and puddings

#### Baffle

- improves the mixing of liquids



Trolley for accessories

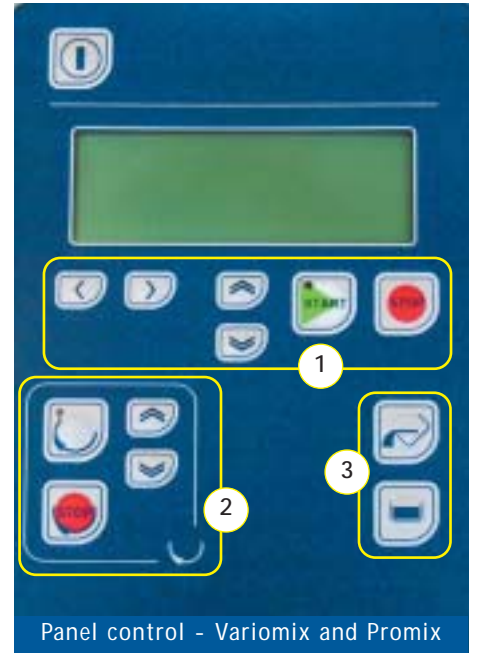
# Electronics: the heart of the new range



Panel control - Variomix and Promix

The electronic panel with its large display and waterproof buttons makes reading and usage easier and faster. It has three functional areas placed in ergonomic positions:

- 1 Operating cooking controls
- 2 Agitator control
- 3 Pan tilting and return



Panel control - Variomix and Promix

## Operating cooking controls:

- Standard or Comfort versions

### • Standard control

- Temperature and cooking time can be set
- Manual water filling at the push of a button

To save energy, the system works at a reduced power at 5 °C before reaching the desired working temperature.

### • Comfort control

*Function in addition to standard control*

- Boiling
- Warming
- Cooling (with programmable jacket water cooling system)

All cooking parameters can be set in advance including: the starting time, the quantity of water to be supplied automatically and the storage of the cooking programs (max 50).

## • Variomix agitator

- Variable speed up to 100 rpm
- Reverse direction
- 4 Pre-set program
- Whipping cycle at variable speed up to 200 rpm one direction
- Step program for easy removal of agitator
- Possibility to personalise up to 5 programs

## • Promix agitator

- Variable speed up to 170 rpm
- Only one rotating direction, clockwise
- 2 Pre-set programs
  - Rotating the agitator with open grid
  - Step program to facilitate the removal of the agitator
- Possibility to personalize up to 5 programs

# Benefits

## Ergonomics and user friendly

- New perfect pan design to avoid spillage upon tilting
  - The tap integrated on the pan vessel, safely positioned, allows operation during tilting
  - The inclined control panel with large display facilitates pan control
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## Time saving

- Thanks to the efficient heating technology, the perfect well insulation and powerful mixing tools
  - Mixing time is heavily reduced
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## Energy saving

The sensor placed just under the cooking surface carries out the electronic control temperature which allows a fine regulation of the power required.

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## Easy to programme

Equipped with the Control<sup>plus</sup> Electronic, comfort device, it stores up to 50 programs by defying start-time, cooking time and temperature, water filling and mixing speed.

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## Comfort and control

- The "comfort" version controls different functions of the pans: boiling, warming and cooling down by connecting the pan directly to the waterworks
  - The unique solution of a safety grid allows comfortable operating, such as to control the cooking process, or to add ingredients, while the agitator is in operation
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## Safety

- Safe stirring from the bottom
  - By opening the protection grid, the agitator stops
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## Hygiene

- Spray unit facilitates cleaning
- Rotating brushes for thorough cleaning of the pan

# Universal cooker

Electrolux Universal Cooker is the ideal solution to cook all types of **rice, pasta, vegetables, meat and fish, soups and broths** with high productivity level. Indeed, major customers are **large company canteens, hospitals, military canteens, large restaurants and in-flight catering.**

Electrolux Universal Cooker has been redesigned according to the Electrolux range guideline and to meet the requests of the most demanding Food Service users thanks to its long-lasting and sturdy structure.



- 1 Drain tap with insulated handle
- 2 Installation:  
-on feet 200 mm (-50 / +40)  
(on s/s kicking strip, available on request)
- 3 Well with hygienic and round corners
- 4 Double digital control
- 5 Insulated lid



# High productivity



## • Range

- **Electric version:** direct heated
- **Gas version:** direct heated (electronic switching on system)
- **Steam version:** max pressure 0,45 bar with 100 kg/h consumption
- 6 models in the range
- available with either 1 or 2 wells
- two 20 kg baskets with automatic lifting mechanism

## • Productivity

approx. 160 kg/hour (pasta)

- **Max temperature:** 100 °C
- **Water protection:** IPX5
- **Water spray** available on request
- Well and baskets with mirror polished finishing for easier cleaning

## • Other functions

- Automatic filling of evaporated water (working only over 95 °C)
- Safety device stops the heating system when the water level is too low
- Economic cycle to reduce energy consumption



# Total control



Panel control - Universal cooker

## • Electronics



Automatic and manual water filling system



Control temperature



Real time



Utility functions: automatic integration of water leakage during evaporation (working only over 95°C)



Boiling time



Tilting of the baskets and increasing /decreasing values

## • Control panel

- It is easy to cook huge amounts of food thanks to two control panels
- Easy to use control panel, inclined in an ergonomic position, equipped with push buttons and displays with wide dimensions
- Setting of variable temperature to cook different type of food

## • Sturdy and long-lasting structure

- Cooking well in AISI 316, 3 mm thick with rounded corners
- Supporting structure in AISI 304
- Combustion Chamber in AISI 309, 2 mm and 3 mm thick
- Well and baskets with mirror finishing
- Automatically lifting baskets at the end of the cooking cycle
- Insulated handles
- Removable baskets guarantee hygiene



# Benefits

## High performance

High cooking performance is the result of high quantity of food cooked in a very short time.

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## Flexibility

Cooking very different kinds of **rice, pasta, vegetables, soups and boiled meat** with high qualitative performances and with high productivity level.

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## Productivity

Approximately 160 kg of pasta can be cooked in 1 hour!

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## Sturdiness

The new unique and functional design of the new Universal Cooker makes high performances **easier** and **simpler**: two control panels are also placed in ergonomic positions integrated in the **sturdy** structure.

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## Easy to use

- Automatic refilling system
  - Programmable cooking temperature
  - Automatic integration of water leakage during the evaporation phase
  - Digital retro illuminated control panel with display and push buttons of large dimensions
  - Automatic lifting of the baskets also when the lids are closed
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## Hygiene

The basket can be disassembled during the cleaning operations in order to facilitate the access to the well bottom. Mirror polished finishing of wells and baskets make the cleaning surfaces easier. Easy to clean the cooking well with round corners and even surfaces.

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## Energy and time savings

- Operators time is saved thanks to the integration of water leakage
- Economic cycle reduced energy consumed
- Insulated lids avoid heat dispersion during evaporation

# Tilting bratt pan with stirrer

Electrolux tilting bratt pans with stirrer range consists of different models with different **capacity of wells** (90 l - 150 l - 320 l) and powered by either gas or electric.

They are ideal for cooking **sauces, stews, creams, béchamel, jam, polenta, rice (paella or risotto)** and for the preparation of **braised and browned meat**.



- Suitable for **cooking thick and dense foods that require continuous stirring at temperatures higher than 100 °C** : braising, stewing
- Better food quality due to gentle blade action and food temperature evenness
- Maximum working temp. 220 °C

- Model available: 90, 150, (gas and electric) 320 l (only gas)
- Low voltage
- IPX 5 control panel
- Balanced lid
- Labour time saving (i.e. approx. 10 min. labour saving on 90 min cooking for bolognese sauce)

- Stainless Steel Pan Bottom (18 mm)
- Stainless Steel Pan Side Wall (2 mm)
- Adjustable Stirring Speed with Reverse Option
- Adjustable Stirring Power
- Long lasting replaceable blades
- Motor Tilting Pan
- Power Supply off when Tilting

# Benefits

## Long lasting

The long lasting pan is characterized by 3 mm worktop in AISI 304. The stirrer is equipped with steel arms and Teflon blades for longer durability.

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## Food quality

Food quality is the result of the gentle blade action and food temperature evenness assured by 18 mm stainless steel cooking surface.

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## Savings

The automated operation of stirring saves time when the operator cannot be present during the cooking process.

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## Easy to use

To make discharging operation easily successful: cooking baskets can be tilted and carried out with adjustable speed thus guaranteeing high safety and reliability.

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## Easy to clean

The surfaces can be easily cleaned thanks to the mirror polished finishing of wells.



# Steamers

Electrolux steamers, gas, electric and steam models are the right solutions to cook and steam high quantity of **fish, meat, vegetables, eggs and rice** in a very short time.

- **compact** overall dimensions.
- very **short cooking time** if compared to the high quantities of food, thanks to the steam generator and control systems used.



- **easy cleaning** thanks to cooking chamber with rounded corners and anti-tilt removable runners.
- **door fitted with pressurestat safety device** to prevent the door **from being opened** while pressurised steam is in the chamber.

- **safety valve**, which eliminates excessive pressure, guarantees total operating safety.
- **automatic ignition**, controlled by a **push button** with visual indicator, **pressure gauge**, **acoustic alarm** and generator shut off device.



Steam cooking preserves the food nutrients without transferring odours and flavours between different types of foods.



# Evaluate your space

## EBE - Easy line

### Electric boiling pan 40 l

W x D x H/H with lid opened 948 x 660 x 900/1585

### Electric boiling pan 60 l

W x D x H/H with lid opened 988 x 700 x 900/1620

### Electric boiling pan 80 l

W x D x H/H with lid opened 1028 x 740 x 900/1655

### Electric boiling pan 100 l

W x D x H/H with lid opened 1068 x 780 x 900/1690

## EBS - Standard line, electromechanical

### Electric boiling pan 50 l

W x D x H/H with lid opened 985 x 818 x 900/1540

### Electric boiling pan 100 l

W x D x H/H with lid opened 1160 x 906 x 900/1740

### Electric boiling pan 150 l

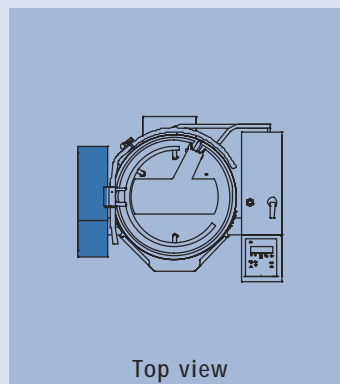
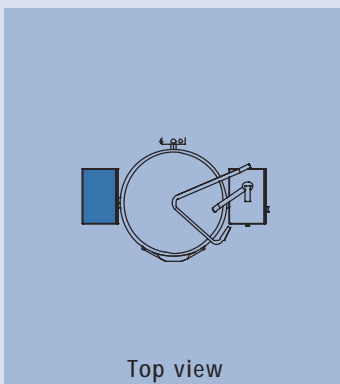
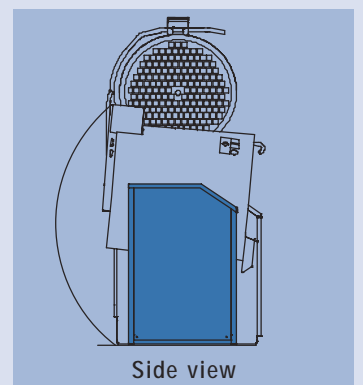
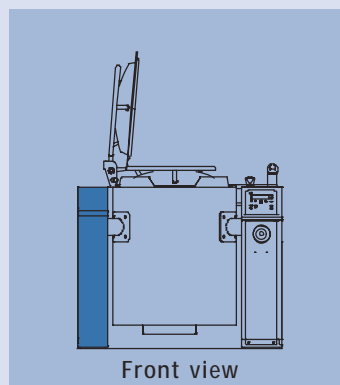
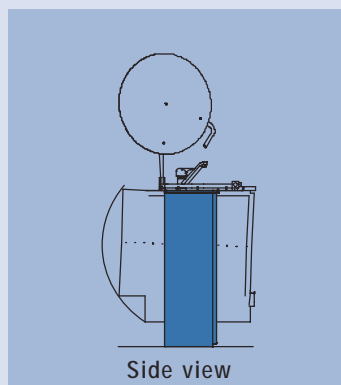
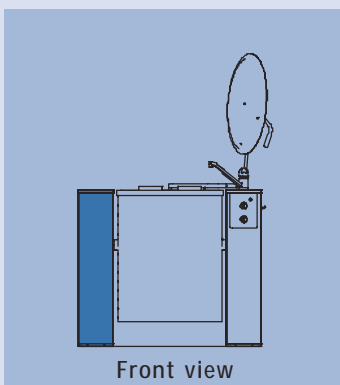
W x D x H/H with lid opened 1300 x 906 x 900/1850

### Electric boiling pan 200 l

W x D x H/H with lid opened 1345 x 906 x 900/1910

### Electric boiling pan 300 l

W x D x H/H with lid opened 1490 x 960 x 900/2030



LEFT COLUMN to be ordered always for single or multiple installation



- **easy cleaning** thanks to cooking chamber with rounded corners and anti-tilt removable runners.
- **door fitted with pressurestat safety device** to prevent the door **from being opened** while pressurised steam is in the chamber.

- **safety valve**, which eliminates excessive pressure, guarantees total operating safety.
- **automatic ignition**, controlled by a **push button** with visual indicator, **pressure gauge**, **acoustic alarm** and generator shut off device.



Steam cooking preserves the food nutrients without transferring odours and flavours between different types of foods.



Universal cookers, with tilting baskets

2 x 190 l gas automatic universal cooker

2 x 20 kg baskets

W x D x H 1800 x 1200 x 900

2 x 190 l steam automatic universal cooker

2 x 20 kg baskets

W x D x H 1800 x 1200 x 900

2 x 190 l electric automatic universal cooker

2 x 20 kg baskets

W x D x H 1800 x 1200 x 900

1 x 380 l gas automatic universal cooker

2 x 20 kg baskets

W x D x H 1800 x 1200 x 900

1 x 380 l steam automatic universal cooker

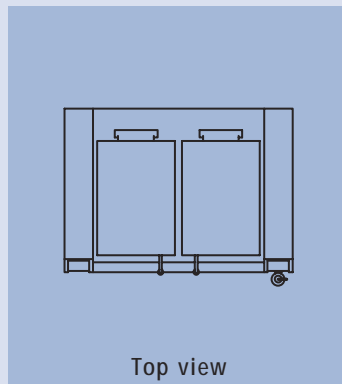
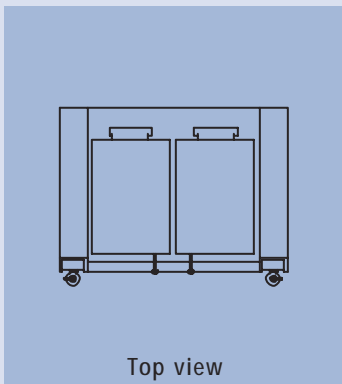
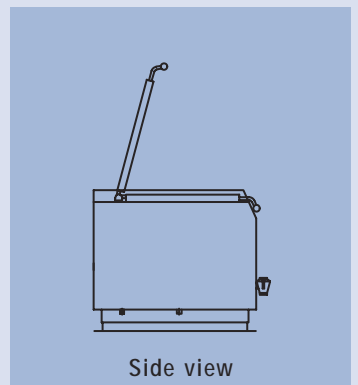
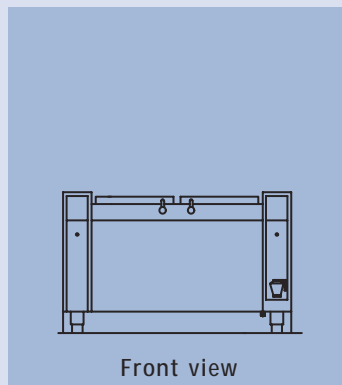
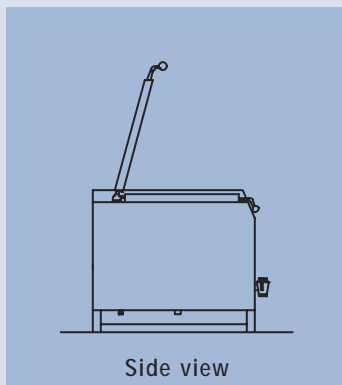
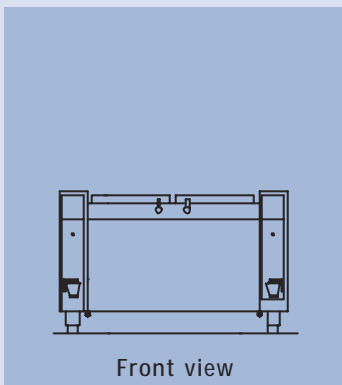
2 x 20 kg baskets

W x D x H 1800 x 1200 x 900

1 x 380 l electric automatic universal cooker

2 x 20 kg baskets

W x D x H 1800 x 1200 x 900



Tilting bratt pans with stirrer

Electric bratt pan 90 l

W x D x H 1200 x 960 x 1000

Electric bratt pan 150 l

W x D x H 1450 x 1250 x 1095

Gas bratt pan 90 l

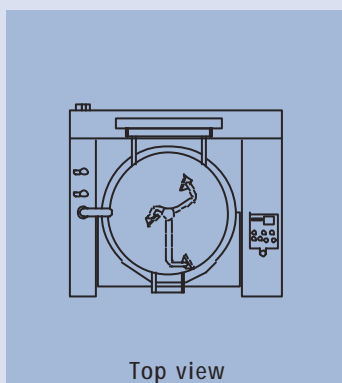
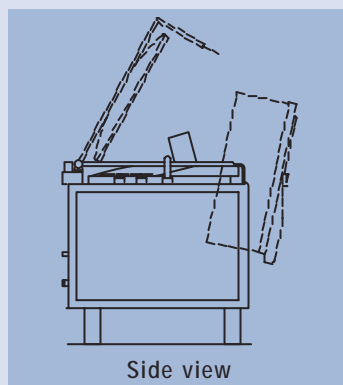
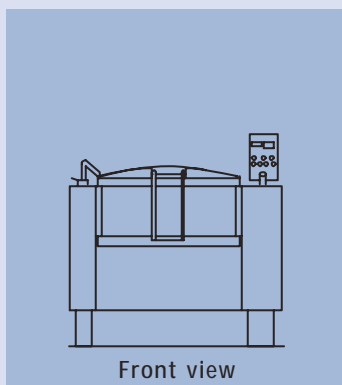
W x D x H 1200 x 1020 x 1000

Gas bratt pan 150 l

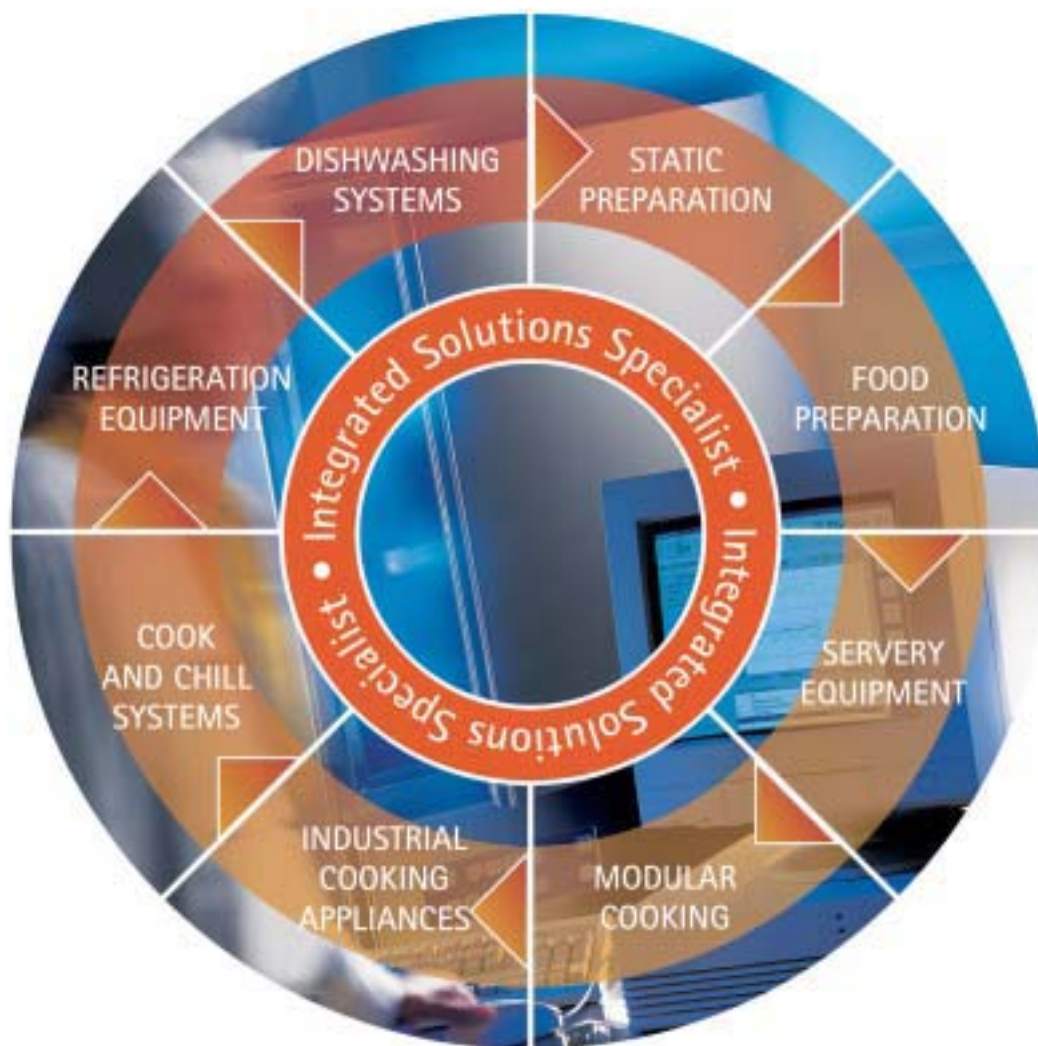
W x D x H 1450 x 1250 x 1095

Gas bratt pan 320 l

W x D x H 1650 x 1450 x 1480



# BUILDING THE future



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