

# The path to ultimate performance

SkyLine Cook&Chill

Combi Ovens and Blast Chillers



# The Electrolux Professional difference

More efficient, more profitable and more human-friendly kitchens.  
That's the Electrolux Professional promise.

## 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\*\*



## 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.**

"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

\* 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<sup>s</sup> Blast Chillers**



**Scan to discover**  
Cook&Chill  
experience



Tested and trusted  
by the unique  
global Electrolux  
Professional  
Chef Academy



Year after year, Electrolux  
Professional makes its  
customers' work-life easier,  
more profitable and truly  
sustainable every day.



#### 4. STORE

Hold with ecostore  
Refrigerated Cabinet  
and Counters



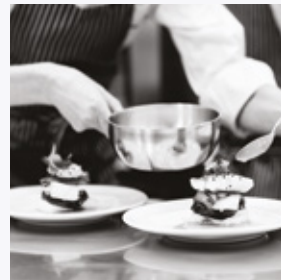
#### 5. REGENERATE

Regenerate with  
**SkyLine Premium<sup>s</sup> Ovens**



#### 6. SERVE

Serve your customers









One DNA  
Twin appliances

SkyLine Oven and Blast Chiller  
share the **same mindset.**

**Simplify your life**

# The path to ultimate performance

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**.



Click this icon on the SkyLine appliance touchscreen to discover how easy it is to use SkyDuo and experience seamless Cook&Chill processes.

An **extra**  
effortless **benefit**



The easy path to making your kitchen even more efficient, productive and stress-free. **SkyLine Premium<sup>s</sup>** and **SkyLine Chill<sup>s</sup>**: 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.**



SkyLine Chill<sup>s</sup>



SkyLine Premium<sup>s</sup>



## 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

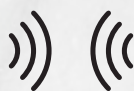
A personalized app to simplify your life and help your business develop, **OnE connectivity** gives you real time, remote access to manage and monitor your productivity on all your connected Electrolux Professional Ovens and Blast Chillers using any smart device.



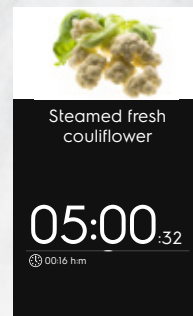
## Seamless communication with SkyDuo



"Ok, I'm ready in 5 minutes"



"I'm almost done! Get ready SkyLine Chill<sup>s</sup> Blast Chiller"



# OnE, your digital assistant

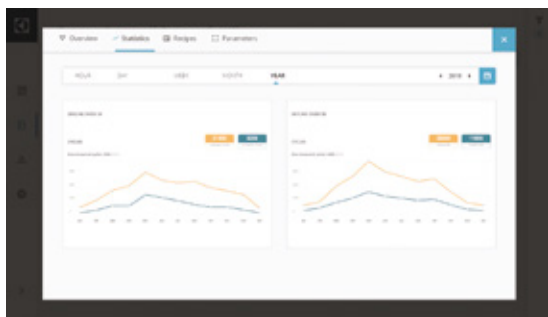
Connect your SkyLine Cook&Chill to OnE, the Electrolux Professional web platform, and gain valuable insights that will help you to optimize performance and improve efficiency of your operation.



OnE for  
you

## 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.



OnE for  
business

## 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.



OnE for  
non-stop operation

## 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



OnE for  
performance

## 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.



For more information visit  
[www.electrolux.com/professional](http://www.electrolux.com/professional)



# 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<sup>s</sup>** Blast Chiller.

Then use the automatic **Prove and Bake** cycle on your **SkyLine Premium<sup>s</sup>** Oven.

**SkyLine Premium<sup>s</sup>**  
Oven 6GN

**SkyLine Chill<sup>s</sup>**  
Blast Chiller 30 kg

1. FOOD PREPARATION



4. RETARDING, THAWING, PROVING AND



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.

2. RAPID FREEZING



**SkyLine Chill<sup>5</sup>**  
Blast Chiller 30 kg

Blast freeze the fresh dough  
with **X-Freeze**.



**Baguette Tray**



**U-Pan Tray**  
20mm

3.

3. STORE



**ecostore<sup>HP</sup>**  
Refrigerated Cabinet and Freezer

Then store in the optimum  
conditions provided by **ecostore<sup>HP</sup>**  
refrigerators until needed.  
The core temperature of your  
dough remains at -18 °C.

4a.



**SkyLine Premium<sup>5</sup>** Oven 6GN  
**SkyLine Chill<sup>5</sup>** Blast Chiller 30 kg

#### OPTION A

**Start with SkyLine Chill<sup>5</sup>** Blast Chiller cycles  
for Thawing, Proving and Retarded Proving  
of your dough.

Then bake in the SkyLine Premium<sup>5</sup> Oven.

# 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.

### 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.



Sear your meat



**SkyLine Chill<sup>®</sup>**  
Blast Chiller 50 kg

## 6.

Choose the appliance best suited to finish your dish for service.



**SkyLine Premium<sup>®</sup>**  
Oven 10GN 1/1



**thermaline**  
Free Cooking Top

## 5.



Then store in the optimum conditions provided by **ecostore<sup>HP</sup>** Refrigerators until needed. **Temperature 0/+2 °C.**

**ecostore<sup>HP</sup>**  
Refrigerated Cabinet





# Up to **3** times longer shelf-life for your meat

## 2.

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



Vacuum Packer

## 3.



SkyLine Premium<sup>s</sup>  
Oven 10GN 1/1

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**.

Use the Sous-vide probe for high precision cooking.



Use our thermaline Aquacooker or SkyLine Premium<sup>s</sup> 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.



SkyLine Chill<sup>s</sup>  
Blast Chiller 50 kg



SkyLine Chill<sup>s</sup> automatically gets ready to blast chill your food thanks to SkyDuo dialogue.



# Banqueting concept

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.



**TR260**  
Vegetable Slicer



**K120**  
Cutter Mixer

## 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.



**SkyLine Premium<sup>s</sup>**  
Oven 20GN 2/1



**Banqueting Rack and Thermal Blanket**

## 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.



# Serving **3000** plates in **18** minutes? It's possible, we proved it

## 2.

Cook your dishes to perfection in your **SkyLine Premium<sup>s</sup>** 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<sup>s</sup>**  
Oven 20GN 1/1

## 3.

Blast chill to preserve texture, flavor and color.



**SkyLine Chill<sup>s</sup>**  
Blast Chiller 180 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill<sup>s</sup>** to prepare for chilling.



## 4.

Store your dishes in the optimum conditions provided by Roll-in and **ecostore<sup>HP</sup>** Refrigerators.



**ecostore<sup>HP</sup>**  
Refrigerated  
Cabinet



**Roll-in**  
Refrigerators





# High productivity concept

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.

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



**TR260**  
Vegetable  
Slicer



**K180**  
Cutter Mixer



**T25E**  
Potato  
Peeler with  
filter table



**Planetary  
Mixer 80lt**

## 6.



**Self Service  
Servery**

Keep your food at the ideal temperature throughout service.

## 5.



**SkyLine Premium<sup>s</sup>**  
Oven 20GN 2/1



**Mobile  
GastroNorm Rack**

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



# 3 times longer shelf life cuts food waste

## 2.

Choose the perfect cooking solution for your menu.



**SkyLine Premium<sup>S</sup>**  
Oven 20GN 2/1



**thermaline  
ProThermetic**  
Boiling Pan and  
Pressure Braising Pan



**900XP Fry Top**

## 3.

Blast chill  
to lock in flavor.



**SkyLine Chill<sup>S</sup>**  
Blast Chiller 180 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill<sup>S</sup>** to prepare for chilling.



## 4.



Store your dishes in the optimum conditions provided by **ecostore<sup>HP</sup>** Refrigerators.

**ecostore<sup>HP</sup>**  
Refrigerated Cabinet

# 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.

Perfect peeling and 8-blade chipping solution.



**T10E**  
Potato Peeler



**RC14**  
Potato Chipper

## 6.



**900XP**  
Chip Scuttle

Cold fries are a thing of the past. Now it is simple to keep them at the ideal temperature throughout service.

## 5.

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.



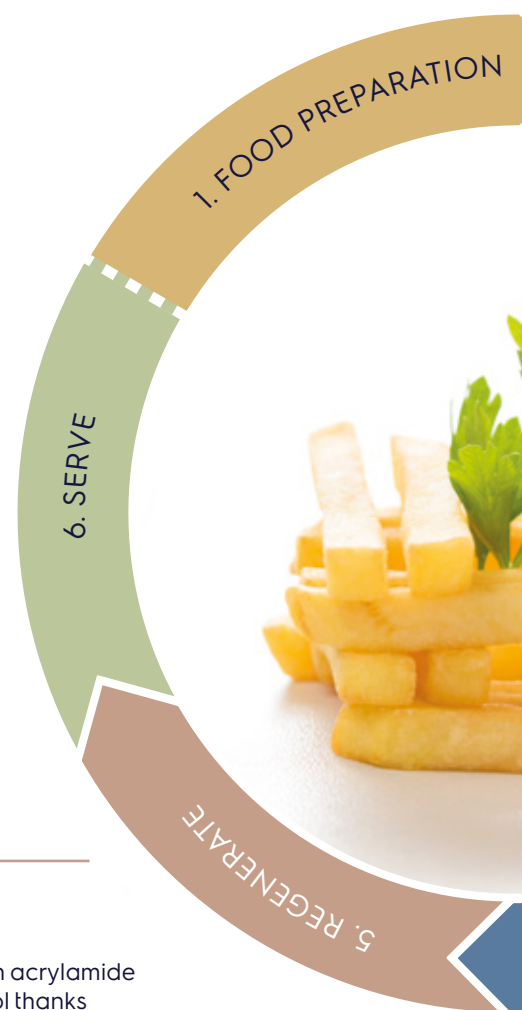
**Frying Basket**



**SkyLine Premium<sup>s</sup>**  
Oven 10GN 1/1



**900XP**  
High Productivity Fryer





# Reduce fat and enhance crispiness

2.

Blanch, cool and dry the chipped potatoes in your **SkyLine Premium<sup>s</sup> Oven**. Then do the first frying.



**SkyLine Premium<sup>s</sup>**  
Oven 10GN 1/1  
Higher quality, tastier and crispier fries with reduced oil absorption.



**900XP**  
High Productivity Fryer



3.

Freeze your fries directly after cooking to create a thermal shock that makes them even crispier.



**SkyLine Chill<sup>s</sup>**  
Blast Chiller 50 kg



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill<sup>s</sup>** to prepare for chilling.



4.



Then store in the optimum conditions provided by **ecostore<sup>HP</sup>** Refrigerators or Freezers until needed.

**ecostore<sup>HP</sup>**  
Refrigerated Cabinet and Freezer



# Pasta concept

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.



**XP900**  
Pasta Cooker

or

Sautè on your induction hob with the selected sauce.



**Libero  
Point**

## 4.



Store your pasta in the ideal conditions provided by **ecostore<sup>HP</sup>** Refrigerators.

**ecostore<sup>HP</sup>**  
Refrigerated Cabinet



# Take your menu to a whole new level with fresh, hand-made pasta

## 2.

Pasteurize for longer pasta life



**SkyLine Premium<sup>s</sup>**  
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.



**SkyLine Chill<sup>s</sup>**  
Blast Chiller 50 kg



**Non-stick U-pan**  
with coating

Chill your pasta to preserve freshness. Seal in flavor with blast chilling at positive 4 °C or negative -41 °C for longer lasting freshness.



Thanks to unique **SkyDuo** communication, your oven automatically alerts **SkyLine Chill<sup>s</sup>** to prepare for chilling.



# SkyLine Premium<sup>s</sup>

Touch panel

Boiler

Triple-glass door\*

Up to +10% extra profit\*\* thanks to green efficiency technology. SkyLine Premium<sup>s</sup> offers smart technology, unmatched usability and uncompromising, truly replicable performance.



## 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<sup>s</sup> connectivity gives real time access to your appliance from any smart device.



## 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 as standard

Precise measurement of the exact core temperature of your food.



## Lambda sensor as standard

Precise real-time measurement and control over the humidity in the oven chamber.



## 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.



for Plan-n-Save



## SkyClean

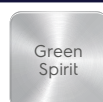
Cut your cleaning costs up to 15%\*\*\*. Flawless cleaning results, **green functions** and **automatic boiler descaling**. Flexible choice of 3 different chemicals to serve you better: **solid, liquid or 96%\*\*\*\* biodegradable enzymatic**.

\*\*\*\* Biodegradability rate: 96% in 28 days according to the OECD Test Guidelines for chemicals.



## An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium<sup>s</sup> Ovens and SkyLine Chill<sup>s</sup> and viceversa. The appliances guide you through the Cook&Chill process.





# SkyLine Chill<sup>s</sup>

Touch panel

As time is an invaluable asset for any business, **SkyLine Chill<sup>s</sup>** has a range of time-saving features to increase the productivity of your kitchen and improve your workflow.



## 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 Chill<sup>s</sup>** connectivity gives real time access to your appliance from any smart device.



## Automatic mode

Simple and fast to use automatic cycles with 10 families and 9 new **special chilling Cycles<sup>+</sup>**.

Low on space? **SkyLine Chill<sup>s</sup>** offers 4 special **LiteHot cycles** too: Chocolate, Proving and Retarded Proving and Fast Thawing.



## Program mode

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



## OptiFlow

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



## 6-sensor probe as optional

Extra precise measurement of the exact core temperature of your food. 3-sensor probe as standard.



**FIRST**  
in the industry

for 6-sensor probe



## ARTE 2.0

Keep their business safe. ARTE 2.0 estimates time remaining on probe-driven cycles based on artificial intelligence technology.



**FIRST**  
in the industry



## Turbo Cooling

Non-stop chilling for busy kitchens and patisseries. Simply set a working temperature between +10° and -41° C and **SkyLine Chill<sup>s</sup>** 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.



**FIRST**  
in the industry

for MyPlanner



## An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium<sup>s</sup> Ovens and SkyLine Chill<sup>s</sup> and viceversa. The appliances guide you through the Cook&Chill process.



OptiFlow



Sky Hub



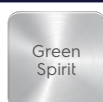
Turbo Cooling



Sky Duo



Human-Centered Design



Green Spirit



**FIRST**  
in the industry



**Rapidly  
chilled with  
SkyLine Chill<sup>s</sup>.  
Cooked to  
perfection  
with SkyLine  
Premium<sup>s</sup>**





# Essentia Teamed to serve you. Anytime, anywhere

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**.

## 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.

## 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**.



**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.

Follow us on



[professional.electrolux.com](http://professional.electrolux.com)

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



## 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

