

The customer always comes first

Electrolux Professional has always considered customer insight first, thus resulting in the continuous introduction of innovative technological solutions throughout the years. We were the first to eliminate hazardous refrigerant gases from our appliances, develop smart electronics for total control, implement 75 mm thick insulation and obtain IP21 protection. The first cabinets with an incorporated handle were our invention. Our most important value is our dedication to reducing energy consumption and sustainability. But we haven't done all of this to obtain special recognitions: our most important award is to know that we are making products which make our customer's lives easier. Electrolux Professional is always thinking of you!



Efficiency

Electrolux **ecostore** cabinets use up to 65% less energy than standard cabinets.



Performance

Electrolux refrigerators are the perfect solution for the best preservation of your food.



Capacity

Electrolux **ecostore** cabinets provide, on average, 50 liters more available space, compared to equivalent cabinets in the market.



ecostore Premium: the next generation of advanced digital electronics

ecostore Touch:

innovative touch screen for worry-free control

ecostore:

intuitive digital control and hygienic design



Wire-frame condenser
Clean-free to guarantee
high performances at all
times



Innovative touch display for easy and clear operation



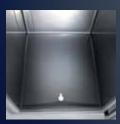
Frontal door lock provides additional security



Optiflow
 Vertical and horizontal air circulation for optimal temperature uniformity



Innovative air conveyors provide excellent and fast air distribution and are fully removable to facilitate cleaning



Rounded corners and removable stainless steel runners and supports facilitate cleaning of internal chamber



Maximum stability and flexibility. Can be mounted on stainless steel feet, swivelling wheels, concrete plinth or marine feet





Low energy consumption...



With the Electrolux **ecostore** cabinets you can cut your electricity bill by 65 % and save up to 720 €/year.*

3	Total energy savings tha	nks to:			
65%	32%	26%	20%	12%	10%
	Optiflow	Insulation	Efficient components	R290 natural gas	Frost Watch Control ⁴

65% total savings

Electrolux **ecostore** cabinets use up to 65% less energy* than standard cabinets thanks to the perfect combination of various innovative features:

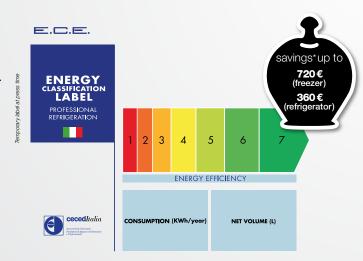
- ▶ **Optiflow,** the intelligent air circulation system which adapts to your load for the best cooling results and temperature uniformity
- ▶ 75mm thick cyclopentane insulation of the cabinet, 60mm thick insulation of the cooling unit and the unique design of the 3-chamber "balloon" profiled magnetic door gasket which provides triple insulation therefore reducing condensation and minimizing energy loss
- ▶ Highly efficient components: low energy compressors, high surface evaporator and high efficiency fans
- ▶ R290 natural refrigerant gas (Hydrocarbon) is more energy efficient than other refrigerants and reduces energy consumption by approximately 12% thus reducing the effect on global warming. R290 is a less corrosive refrigerant gas which extends the life of the compressor and reduces maintenance costs
- ▶ Frost Watch Control⁴, the intelligent automatic defrost which defrosts only when necessary thus saving energy

HFC, HCFC & CFC free Cyclopentane foaming

Electrolux refrigerators and freezers are foamed with cyclopentane, a hydrocarbon (HC) gas that does not damage the ozone layer, prevents the greenhouse warming effect and assures better performance. (After 42 days from production, traditional foam becomes 18% less efficient than cyclopentane foaming).

Save up to 720 €/year*

Based on studies performed by CECED Italia, there is a savings of up to **720 €/year** when comparing an Electrolux **ecostore** class 7 cabinet with an equivalent class 1 cabinet.*



Energy efficiency class Savings between 5 class 1 and 7 Energy cost (€/year)* (€/year)* Freezer cabinet 1.200 1.010 930 830 710 620 480 720 170 Refrigerated cabinet 530 350 330 300 260 210 360

*potential energy savings based on **ceced**/talia (National Association Domestic and Professional Manufacturers) studies obtained by comparing class1 refrigerators and freezers with equivalent cabinets in class 7 (energy cost of 0,17 €/kWh and average net volume of 600lt). Energy Classification Label E.C.E. ranks from class 1 to 7.

...and the highest efficiency



Maximum reduction in energy consumption and the best food quality!

Frost Watch Control⁴

ecostore Touch saves energy by defrosting only when necessary. Frost Watch Control⁴ is a patented algorithm* which elaborates information either from the 4 probes installed or from the built-in memory based on the usage of the unit (number of door openings, duration of door opening, etc.) reducing the number of needed defrost cycles. The defrost cycle is activated only when there is ice build-up in the evaporator and terminates as soon as the ice has melted.

Frost Watch Control

The advanced electronics in **ecostore Premium** models automatically
calculate when the defrost cycles
should be activated. An intelligent
algorithm calculates when defrosting is
necessary according to the set times
and how often the door is opened.
Less door openings result in fewer
defrost cycles and greater energy
savings.

Eco defrost**

Improved defrost and evaporator fan management for up to 15% in energy savings.

The defrost type changes based on the temperature set point:

- ▶ below +2 °C uses electric defrost
- ▶ above +2 °C uses air convection defrost



Automatic evaporation defrost water

Obtained from hot gas coming from the compressor rather than from heating elements, resulting in less energy consumption (remote models excluded)

^{*} Patent number EU 1070925

^{**} on **ecostore** Touch and **ecostore** Premium models

Optiflow *

The intelligent air circulation system which adapts to your load for the best cooling results and temperature uniformity.

What is Optiflow?

Optiflow assures air passes between the shelves as well as over the stored items, resulting in optimal temperature uniformity and increased savings in energy consumption.

How?

- ▶ In standard cabinets, powerful fans are needed in order to move the air throughout the internal cabinet thus consuming a large amount of energy. The more resistance in the air's path, the more energy is consumed
- ▶ In the **ecostore** cabinets*, the shape of the condenser has been developed to minimize resistance in the passage of the air, reducing its depth, thus guaranteeing the best cooling results



Temperature uniformity

- ► A combination of vertical and horizontal air circulation for optimal temperature uniformity
- ▶ Improved air flow thanks to the flat front and back surfaces
- New removable air conveyors guarantee excellent and fast air distribution
- ► Efficient operation is assured even when shelves are fully loaded



Best-in-class performance



The high quality of your food will not be compromised! Electrolux refrigerators are the perfect solution for the best preservation of your food.

In less than 60 seconds after closing the door, the temperature of the ecostore cabinet (set at +2°C) will return to the safe zone (+3°C).



Food preservation

Maintaining a high quality of food is not a simple matter, especially in professional kitchens where the doors of the refrigerators are opened and closed repeatedly during the day, causing temperature variations (the main cause of bad preservation of fresh food). Electrolux refrigerators guarantee high performance in food maintenance thanks to their ability to rapidly return to a safe temperature, keeping it out of the danger zone (even with frequent door openings and a high ambient temperature).



Do you notice the difference?

Between vibrant colored food preserved in a new Electrolux **ecostore** cabinet...

... or discolored stale food preserved in a standard refrigerated cabinet

Which do you prefer?

Slow temperature recovery and bad humidity control are the main causes in the loss of organoleptic properties and food texture. This is an example of the appearance of food after conservation in two different refrigerators, a new Electrolux **ecostore** cabinet versus a standard refrigerated cabinet.

Unbeatable sturdiness and stocking capacity!



Thanks to their new design, the Electrolux ecostore cabinets provide, on average, 50 liters more available space, compared to equivalent cabinets in the market.

Maximum storage in a compact footprint

- ▶ 670 liter capacity in 58 cm²
- ▶ 50 liters more available space
- ► Increased available space minimizes running costs per liter
- ➤ Maximum internal space is recovered, thanks to the hidden evaporator and the new component layout
- ► 44 grid level positions available for increased loading capacity (can support 40 kg per grid)
- ➤ Suitable for GN 2/1 containers and pastry trays 600x400 mm (with an optional accessory)

Exceptional sturdiness

- ► Internal and external full AISI 304 stainless steel construction (on selected models)
- ► Stainless steel feet for maximum stability
- ▶ Runners and supports in stainless
- ▶ 75 mm insulated chamber for the best performance
- ► Rigorous quality tests performed to guarantee long life:
 - cabinets are pulled fully loaded in order to test the strength and resistance of the feet
 - specific tests performed on the door (opening/closing) to verify its durability and the seal of the gasket
 - transportation tests guarantee the resistance of the packaging in order to avoid damaging cabinets during transport



Maximum hygiene and cleanability

With the new Electrolux ecostore cabinets, hygiene and cleanability are no longer a concern.

Fully removable internal components

▶ Air conveyors, runners, supports and grids are removable without tools for more convenient cleaning operations

Hygiene and cleanability

- ► Easily removable "balloon" profiled magnetic door aasket
- ► Clean-free wire frame condenser (WFC) guarantees high performances at all times (on selected models)



Removable air conveyors*



Removable runners, support and grids



Removable magnetic door



Clean-free condenser



Stainless steel door handle



Frontal access to components



Inner cell with rounded corners



IPX5 water protection*

- ► Door handle entirely in stainless steel, without joints, avoids dust and dirt collection
- ► Self-standing front panel for easy access to internal components
- Inner cell with rounded corners
- ► Water-safe front panel (IPX5 protection) allows fast cleaning of the external surfaces*
- ▶ Bottom panel in non-corrosive material resistant to aggressive detergents and water jets
- ➤ Bottom panel made of a single, pressed sheet with minimal joints between side and bottom panels (less than 0,5mm)

^{*} on **ecostore** Touch and **ecostore** Premium models

ecostore Touch

Innovative LCD touch screen display for easy and clear operation. Just choose the food category and the new **ecostore** Touch will do the rest.





ecostore Touch

will guide you through the 4 main work areas (Category, Manual, Settings and HACCP) in addition to the Turbo Cooling and Manual Defrost features





1 Category mode

5 pre-set food categories, just select the correct category for your specific food load and **ecostore** Touch will adjust all parameters automatically



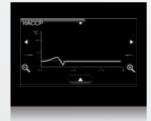
2 Manual mode

for a precise setting of temperature and humidity level according to specific user requirements. Possibility to personalize and store programs



3 Settings mode

modify and personalize parameters according to your needs. Change the language, set date and time, modify parameters, check the probe temperatures, plus much more



4 HACCP control area

continuously checks and registers operating temperature and eventual anomalies. A graph will display the operating status and any peaks or drops in temperature. Data can be downloaded via USB.

ecostore Premium

The next generation of advanced digital electronics in refrigerated cabinets.



Large white digital display, clearly visible at a distance

Frost Watch Control -

intelligent defrost for energy savings. Advanced electronics automatically calculate when the defrost cycles should be activated thus resulting in fewer defrost cycles and greater energy savings

3 probes for continuous check of external temperature, internal temperature and condenser operation



Humidity control - manually set 3 different levels of humidity (LOW, MEDIUM, HIGH) within the chamber according to your needs





Visible alarm status - should there be an alarm, the LED light will turn "red", the alarm code will appear on the display and an audible alarm will sound. The audible alarm will continue until it is manually turned off by the operator by a simple "press" on the alarm icon. The light will turn off only after the malfunction has been resolved



History button - the temperature of the internal cavity is measured every 24 hours from the start-up time. The registered temperatures are stored for up to 2 months and can be visualized if needed





Program and set buttons used to store and set desired operating parameters



Turbo Cooling - useful when there are frequent changes in the types of food loaded. The compressor will remain in constant operation regardless of the set temperature



Manual defrost button: should extra defrost cycles eventually be necessary

ecostore

Simple and easy to use digital control. Temperature and defrost setting at the touch of a button!





Total control of your ecostore cabinets using 4 simple buttons



PRG/MUTE Set the service

parameters or mute the audible alarm



ON/OFF button "UP"

To increase temperature



Set internal cavity temperature and technical parameters



MANUAL DEFROST

Activates the defrost cycle

"DOWN"

To decrease temperature



Clear LED display of operational status icons and internal temperature



COMPRESSOR

ON when the compressor starts



FAN

ON when the fan starts



AUXILIARY (if present) ON when auxiliary output selected as AUX is activated



ON when the defrost cycle is activated



ALARM

FLASHES in the event of alarms during normal operation (high/low temperature)



SERVICE

FLASHES in the event of malfunctions

Touch the serenity



ecostore Touch: no worries, no hassles...

By touching the display, the technician can view the log list which will indicate the type of error, when it occurred and how long it lasted

The audible alarm will continue to sound until it is manually turned off by simply "pressing" on the alarm icon

If the audible alarm is turned off, the display will continue to show the visible alarm until the problem is resolved

When resolved, the red LED light will turn off indicating normal operation status









Call service



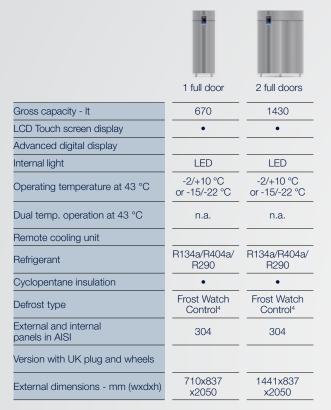
Low temperature

Clearly visible alarm icons

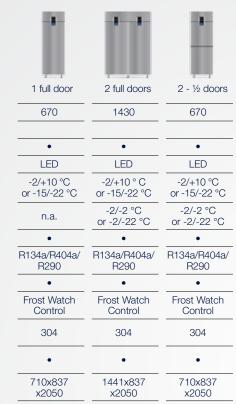


A complete range

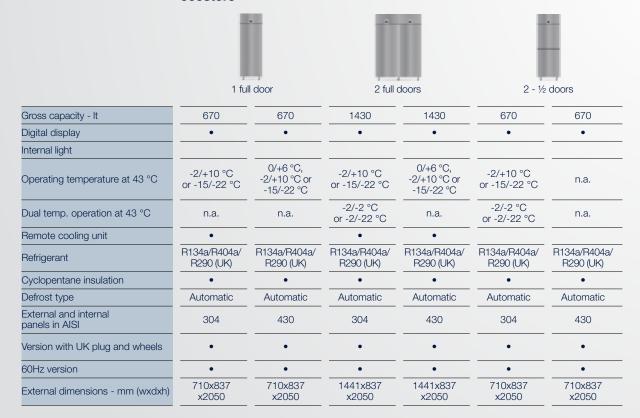
ecostore Touch



ecostore Premium



ecostore



ecostore Premium









		-	
1 full door & 2 - ½ doors	4 - ½ doors	1 glass door	2 glass doors
1430	1430	670	1430
•	•	•	•
LED	LED	LED and NEON	LED and NEON
n.a.	1 2		+2/+10 °C or -15/-20 °C (at 32 °C)
-2/-22 °C or -2/-6 °C (Fish)	n.a.	n.a.	n.a.
R134a/R404a/ R290	R134a/R404a/ R290	R134a/R404a/ R290	R134a/R404a/ R290
•	•	•	•
Frost Watch Control	Frost Watch Control	Frost Watch Control	Frost Watch Control
304	304	304	304
		•	•
1441x837 x2050	1441x837 x2050	710x837 x2050	1441x837 x2050
	2 - ½ doors 1430 LED n.a. -2/-22 °C or -2/-6 °C (Fish) R134a/R404a/ R290 Frost Watch Control 304	2 - ½ doors 1430 1430 1430 LED LED n.a. -2/+10 °C or -15/-22 °C -2/-22 °C or -2/-6 °C (Fish) R134a/R404a/ R290 Frost Watch Control 304 R141x837 R1441x837	2 - ½ doors 1430 1430 670 LED LED LED and NEON n.a. -2/+10 °C or -15/-22 °C (at 32 °C) -2/-22 °C or -2/-6 °C (Fish) R134a/R404a/ R290 R134a/R404a/ R290 Frost Watch Control Frost Watch Control 304 304 304 1441x837 1441x837 1441x837 710x837

ecostore









1 full door & 2 - ½ doors			door	2 glass doors		
1430	1430	670	670	1430	1430	
•	•	•	•	•	•	
		NEON	NEON	NEON	NEON	
n.a.	-2/+10 °C or -15/-22 °C	+2/+10 °C or -15/-20 °C (at 32 °C)	+2/+10 °C (at 32 °C)	+2/+10 °C or -15/-20 °C (at 32 °C)	+2/+10 °C (at 32 °C)	
-2/-6 °C (Fish)	n.a.	n.a.	n.a.	n.a.	n.a.	
R134a	R134a/R404a	R134a/R404a/ R290 (UK)	R134a/ R290 (UK)	R134a/R404a/ R290 (UK)	R134a/ R290 (UK)	
•	•	•	•	•	•	
Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	
304	304	304	430	304	430	
		•	•	•	•	
		•	•	•	•	
1441x837 x2050	1441x837 x2050	710x837 x2050	710x837 x2050	1441x837 x2050	1441x837 x2050	
	1430 n.a. -2/-6 °C (Fish) R134a Automatic 304	1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 1430 14410 1441x837 1441x837 1441x837	2 - ½ doors 1430 1430 NEON -2/+10 °C or -15/-22 °C -2/-6 °C (Fish) 1.a. R134a R134a/R404a R134a/R404a/R290 (UK) Automatic Automatic 304 304 304 304 1441x837 1441x837	2 - ½ doors 1430 670 670 1430 1430 670 670 NEON NEON NEON +2/+10 °C or or -15/-22 °C -15/-20 °C (at 32 °C) +2/+10 °C (at 32 °C) -2/-6 °C (Fish) n.a. n.a. n.a. R134a R134a/R404a R134a/R404a/R290 (UK) R134a/R290 (UK) Automatic Automatic Automatic Automatic 304 304 304 430 1441x837 710x837 710x837 710x837	1430	

Electrolux, customer oriented

We are convinced that this is the right approach: be competitive on the market and anticipate the customer's requirements, whether it is a question of design, production, marketing or service. In Electrolux we call it "customer obsession", because these are our customer's requests, desires, opinions, which drive our actions and our product development.

Production, inspection and end-of-line testing of the appliances

Production quality means improved performance over time. "Made by Electrolux" represents, worldwide, a guarantee of high technological and quality standards, customer focused design and product development. In the Electrolux Professional refrigeration platform, all units are quality tested piece by piece, and all the functions are singularly checked by expert technicians before packaging.

In addition to this procedure, spot checking is also performed at the end of the line and in the warehouse. Electrolux's high level of quality standards continues to satisfy the ever more demanding customers.

Pre-sales service: more than 1,000 specialists ready to assist the customer

A team of more than 1,000 specialized technicians throughout the world with one single objective: to design appliances that are easy to use, functional and totally reliable. The constant collaboration between design engineers, technicians and chefs ensures that Electrolux products are made according to exact professional specifications. These specialists are fully prepared to assist the customer in defining the correct workflow and proposing the most functional equipment for the requested specifications whether it be a small restaurant or a large institution.







After-sales service: near the customer, everywhere in the world

When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance. The products are delivered, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

- 1,139 authorized service centers
- more than 5,000 expert technicians
- 10-year availability of spare parts from the end of production
- 44.000 available spare parts on stock
- 24/48 hours spare parts delivery worldwide

Electrolux Chef Academy: live seminars and chef-to-chef experiences

The Electrolux Chef Academy was created with a specific goal in mind: to offer the best in hospitality, education and information services. Dedicated seminars free of charge for catering professionals, live demonstrations and detailed instructions are just a few of the activities offered to more than 6,000 guests that visit us every year. You can try "hands on" the wide range of appliances under the guidance of an Electrolux Executive Chef, part of a team of professionals who combine the experience of 'starred' hotels and restaurants with the knowledge of the most innovative concepts in kitchen technology. Each seminar provides:

- Technical demo: display functions, working procedures, utilities, correct maintenance
- Culinary demo: cooking techniques, ingredients, planning of the new flow in the kitchen, live cooking demos



CHEFACADEMY





THE NETHERLANDS - EIA (ENERGY INVESTMENT ALLOWANCE)



UK - ECA (ENHANCED CAPITAL ALLOWANCE)



ceced Italia

Associazione Nazionale Produttori di Apparecchi Domestici

ITALY - E.C.E. (VOLUNTARY ENERGY CLASSIFICATION LABEL)



DENMARK - GO' ENERGIMÆRK(THE DANISH ENERGY SAVING LABEL)
For a full list of recommended products, see www.savingtrust.dk.

Find the complete list of certified products at www.electrolux.com/foodservice.



Request the informative Ecoguide, to help you choose the professional refrigerator that's best for you, at: www.electrolux.com/foodservice

