GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Bespoke Ventilation

Product Factsheet

Bespoke Ventilation	The Bespoke Ventilation is designed to complement the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. The ventilation systems are available for island, wall or ceiling installation and with a choice of internal or external blower. The internal blower version is available also in a recirculation configuration. The hood size and configuration depends on the cooking units and the individual kitchen. The installation is individually designed to ensure the best possible performance.
Overview	Electrolux Grand Cuisine ventilation systems offer the same sort of high-powered odour & grease control capabilities found in high-end professional kitchens, with the added benefits of low noise and attractive design, so nothing will detract from a pleasurable ambiance in the kitchen.
Key Features	• Ventilation systems tailored to meet individual needs • Powerful yet quiet running motors • Highly efficient filters for grease and cooking aromas • Powerful LED Lighting (Halogen in ceiling hoods) • Remote control
Aesthetic Overview	• Stainless steel & glass design perfectly complements cooking appliances • Hand built
Feature Overview	Individual installation: No two ventilation projects are the same, for the simple reason that no two kitchens are the same. The shape of the room, the position of the doors and the location of the hobs, cooktops or fry tops all affect airflow. Electrolux Grand Cuisine extraction fans are both powerful and quiet-running, but it is essential that they are located where they will work best – and that is why each Electrolux Grand Cuisine hood installation is a bespoke project. Restaurant kitchens, with their vast cooking ranges and large numbers of people working together, pose an even greater challenge to the ventilation designer. The Electrolux Grand Cuisine approach takes everything Electrolux has learned about professional kitchen ventilation and translates it to the home environment, using beautifully-crafted components that complement the design of the Electrolux Grand Cuisine cooking system. Highly efficient filters for grease: Electrolux Grand Cuisine grease filters are mounted using magnetic tape, which forms a complete seal with the hermetically sealed body of the hood and ensures that oily air can't avoid the filters. This method extracts up to 95% of the grease compared to 40–80% for ordinary systems. Aroma filters for recirculation installations: These special active carbon filters have a honeycomb structure to increase the surface area and consequently they are about 12 times more efficient than standard active

	carbon filters. They can be regenerated in the oven and have a lifetime of 3-5 years. They have an antibacterial effect thanks to the inclusion of silver and copper particles in the carbon. Low noise: Mindful that noise can also be a pollutant, Electrolux Grand Cuisine hoods are significantly quieter than typical conventional hoods.
Measurements	Island Installation 4 versions (W x D, mm) 1500 x 700 Single Chimney 1900 x 700; 2100 x 700; 2600 x 700 Double Chimney Chimney height to suit installation Wall Installation 4 versions (W x D, mm) 1500 x 550 Single Chimney 1900 x 550; 2100 x 550; 2600 x 550 Double Chimney Chimney height to suit installation Ceiling Installation 2 versions (W x D, mm) 1650 x 700 1650 x 950
Electricity	Power supply: 230V, 50Hz Nominal power (kW): 0,25 – 0,5 Max current (A): 1,1 – 2,2
Price & Availability	Electrolux Grand Cuisine products range from €1,900 - €17,000 excluding VAT Price for the Bespoke Ventilation starts from around €9,500 (excluding VAT)
Contact	www.grandcuisine.com

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For more information about Electrolux Grand Cuisine, visit www.grandcuisine.com or contact Weber Shandwick:

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