



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Combination Oven

Product Factsheet



Combination Oven	The Combination Oven is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. A powerful and precise cooking instrument that delivers total control of heat and humidity, cooking with convection heat, steam, or a combination of both.
Overview	<p>This Electrolux Grand Cuisine Combination Oven is unlike other Combination Ovens which simply estimate humidity within the oven; in fact it can precisely measure humidity and adjust it for optimum cooking of meat, so it cook with all its moisture, flavour intact. Put a dish of potatoes in to roast alongside the meat and the vegetables will add moisture to the air. A sensor in the oven can measure this change and compensate for it by adjusting the amount of steam the oven generates. The steam generator also means you can even cook cr�me br�l�e and p�t� without the need for a bain-marie.</p> <p>In addition, it has a highly accurate sensor probe that monitors the food as it cooks. It detects the core temperature of the food and cooks it to perfection. It takes the guesswork out of oven cookery because it doesn't monitor the heat in the oven but the heat inside the food.</p>

	<p>There is even an optional griddle tray so meats and vegetables can be cooked to perfection with a chargrilled look.</p> <p>The Combination Oven can make cooking as simple, or as complex, as you want it to be. If you're confident, you can choose Manual and set every parameter yourself – from fan speed and time to temperature and humidity. The intuitive touchscreens on all components within the Electrolux Grand Cuisine Cooking System are simple to work with. Of course once you have developed your ideal recipe you can store it as a program so you can easily re-create it later.</p> <p>If you'd appreciate some help, then set it to the Automatic mode and you'll have the benefit of the Electrolux Grand Cuisine cooking strategies to make your meal a success. Using the Combination Oven this way you're effectively accessing the accumulated knowledge of generations of great chefs. Their expert knowledge of temperature, time and humidity settings for a variety of different foods is available to you at the touch of a fingertip, whether you're cooking red meat or lemon soufflés. Simply insert the six-point temperature probe and leave the oven to create the optimum cooking strategy, taking into account the size of the dish. The Automatic mode is like having a chef working alongside you, devising the ideal strategy for whatever you want to do and monitoring the food as it cooks.</p> <p>All nine products in the Electrolux Grand Cuisine cooking system feature an intuitive and user-friendly interface, which was developed through working in conjunction with experienced top chefs.</p> <p>Professional kitchens that use Electrolux Professional Combination Ovens:</p> <ul style="list-style-type: none"> • Alain Ducasse • Tom Aikens
Key Features	<ul style="list-style-type: none"> • Automatic Cleaning System • Automatic or Manual cooking strategies • Exact temperature & humidity control • 6-sensor food probe • Patented Lambda sensor that measures humidity • Cavity drain
Aesthetic Overview	<ul style="list-style-type: none"> • Side Opening Door • 4 mm Chamfered, Patterned Glass • Touchscreen User Interface
Feature Overview	<p>Combination Oven Sensor: The Combination Oven has a highly accurate 6-sensor temperature probe that monitors the food as it cooks. The sensor takes temperature readings at six positions along the probe and ensures that the coolest point reaches the required temperature. For instance, if you like your beef cooked rare, then the joint will be cooked when the core temperature at the coolest point is 55°C.</p> <p>Steam Generator: Humidity makes a big difference when oven</p>

	<p>cooking. That's why the Combination Oven features a high performance steam generator. It's governed by a Lambda probe that precisely measures the humidity within the oven, so you can cook using heat alone, with steam or with any combination of the two.</p> <p>The Lambda probe continuously takes readings so it can react instantly to changes. For example if you are cooking a pork joint in the oven and require the outer layer of fat to be crispy - the addition of par-boiled potatoes will release moisture into the air, which could spoil the pork crackling. But the Lambda probe will instantly react to the increase in humidity and the oven will reduce its steam output to compensate. No other domestic oven has anything like it.</p> <p>Sous-vide: The Precision Vacuum Sealer alongside the Combination Oven offers an entirely different cooking technique; sous-vide, which means 'under vacuum'. With sous-vide cooking, food is cooked in a vacuum at low temperatures for long periods, resulting in perfectly even cooking, with the outside and core having exactly same degree of 'doneness' and all the cooking juices retained within the food. It's the perfect technique for foods with a delicate texture, such as fish or fruit. 'Marinating time' no longer needs to be planned for fish and meats, as they can be vacuum packed with oil and seasoning and cooked within minutes via sous-vide, through which all the flavours are rapidly infused into the food.</p>
Measurements	<p>Niche size (H x W x D, mm): 590 x 860 x 700 External size (H x W x D, mm): 606 x 896 x 690 Front size (H x W, mm): 585 x 890 Cavity (H x W x D, mm): 380 x 560 x 520 Usable cavity capacity (litres): 105 (approximate) Open door size (mm): 721 Net weight (kg): 115 Full load weight (kg): 150</p>
Electricity	<p>Power supply: 3N 400V AC, 50/60 Hz Nominal power (kW): 6.1 Max current (A): 13,2 for each phase</p>
Water / Draining	<p>External cooling system outlet pipe: 100mm diameter (3 15/16") Cold water inlet: 3/4" Drain pipe inside diameter: Min 25mm internal diameter (1 L") Drain pipe temperature requirement: Min 100°C Drain pipe slope : Min 5%</p>
Price & Availability	<p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Combination Oven will be €17,000 (excluding VAT)</p>
Contact	<p>www.grandcuisine.com</p>

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

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