



GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Gas Hob

Product Factsheet



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| Gas Hob | <p>The Gas Hob is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. Professional-standard, large gas hob with continuous pan support and unique patented 'Flower Flame' burner that adapts to all pan sizes.</p> |
| Overview | <p>If you like cooking with gas, the Electrolux Grand Cuisine Gas Hob is simply the best you can choose. Precisely controllable, it offers a patented Flower Flame that automatically adjusts to the size of the pan or pot you place on it. It also ensures that the bottom of the pan is evenly heated, which is a real benefit when creating flour or egg-based sauces that could easily be spoiled by hotspots or overheating.</p> <p>The Gas Hob features two different burner sizes, to suit different cooking requirements from rapid boiling to a gentle simmer. All the burners are made of brass in a two-piece design, with the larger size capable of 5.5kW and the smaller size 3kW.</p> <p>The Gas Hob's burners and iron supports are also designed to allow you to slide a pan on and off the heat rather than having to lift it each time.</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> |

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| | <p>Professional kitchens that use Electrolux Professional Gas Hobs include:</p> <ul style="list-style-type: none"> • Alain Ducasse • Tom Aikens |
| Key Features | <ul style="list-style-type: none"> • Patented 'Flower Flame' burners that adjust to the size and form of the vessel • Two different sized burners • 120° rotation amplitude in knobs |
| Aesthetic Overview | <ul style="list-style-type: none"> • Stainless steel tank • Cast iron pan support • Hand built, minimal gaps between surfaces • Combination of matte and glossy surfaces |
| Features Overview | <p>'Flower Flame' burners: The Gas Hob uses patented 'Flower Flame' burners. Like the petals of a flower, the flame opens and closes, naturally adjusting to different pan sizes on any of the burners. The burners automatically know how large the pan is. If a small pan is placed on a lit burner, the flame will heat the bottom without spreading around the sides. If the small pan is replaced with a larger one the flame grows to cover its entire base. This means that during cooking smaller pans don't need to be placed on the smaller burners and larger pans on larger burners. Pans can also slide from one burner to another with the knowledge that the pan will always be evenly heated, with no centre 'hot spots' and no wasted flames spreading around the side to scorch the pan side and heat the handle.</p> <p>Precision control: Power is nothing without control, and the knob that controls the intensity of the flame on the Gas Hob turns through a 120° arc, rather than the more usual 60°, enabling you to easily vary the intensity of the heat and see the result instantly in the ring of blue flame beneath the pan.</p> <p>Easy clean: The cast iron pan supports lift off easily, giving access to an easy-to-clean stainless steel spillage tray with rounded edges.</p> |
| Measurements | <p>Size (W x D, mm): 1050 x 530 Cut-out dimensions (W x D, mm): 1013 x 497 Product height (mm): 250 Product weight (kg): 40</p> |
| Electricity | <p>Natural Gas Pressure: 20 mb LB Gas Pressure: 37 mbar Gas Supply Line: 19 mm (3/4") Max power (kW): 2 x 3 kW + 3 x 5.5 kW [gas]</p> |
| Price & Availability | <p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Gas Hob will be €8,000 (excluding VAT)</p> |
| Contact | <p>www.grandcuisine.com</p> |

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