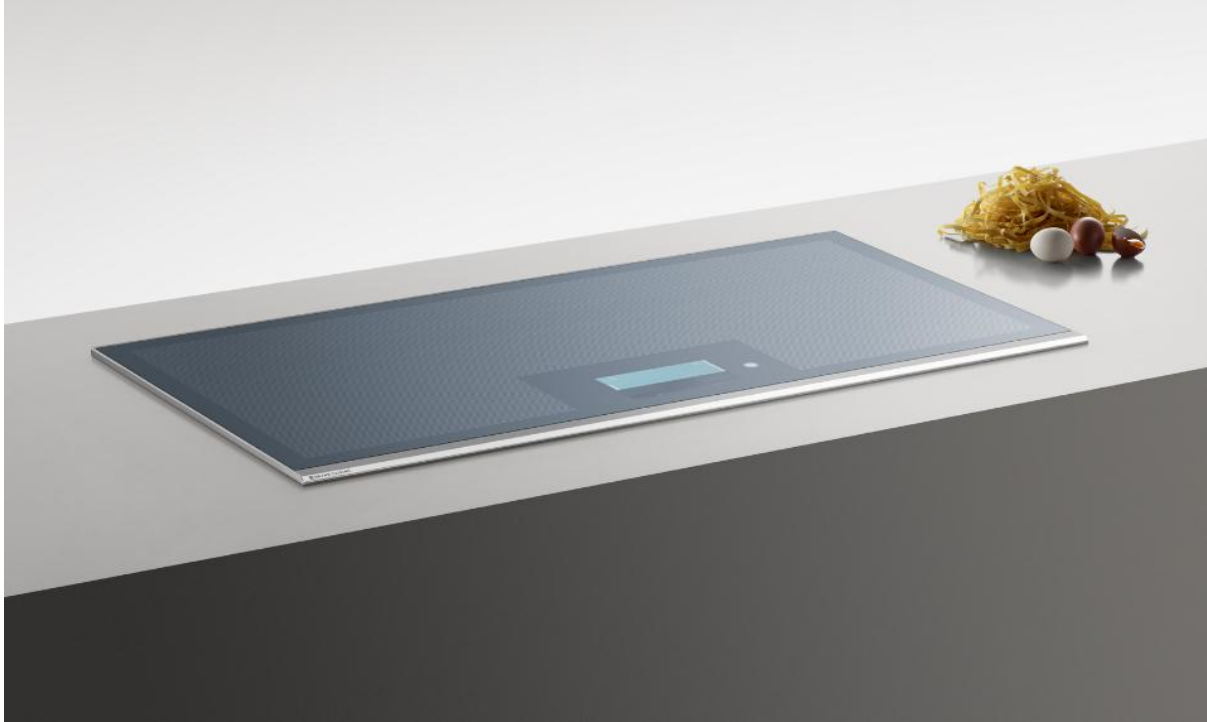




GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Induction Zone

Product Factsheet



Induction Zone	<p>The Induction Zone is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. A large induction cooktop offering high power and complete flexibility. Features controllable safe heat using pot detection technology.</p>
Overview	<p>The Electrolux Grand Cuisine Induction Zone offers high power and complete flexibility. It features controllable safe heat using pot detection technology. Advantages include energy efficiency, power and precision, as well as the fact that there's less heat generated within the kitchen so the cook and guests can keep their cool.</p> <p>The entirety of the 4mm-thick glass surface can be used for cooking, while the pot recognition technology knows when there's a pot in place.</p> <p>The Induction Zone features an extremely user-friendly user interface with easy-to-understand settings and an intuitive interaction design, which was developed by working in conjunction with experienced top chefs.</p>

	Professional kitchens that use Electrolux Professional Induction Zones: <ul style="list-style-type: none"> • Alain Ducasse • Tom Aikens
Key Features	<ul style="list-style-type: none"> • Zoneless cooking • Pre-set configuration for quick start • Large 260 mm coils for uniform heating • Pot recognition system
Aesthetic Overview	<ul style="list-style-type: none"> • Interactive User Interface • 4 mm Chamfered, Patterned Glass • Handcrafted Stainless Steel Frame • Hand built, minimal gaps between surfaces • Made to order customisation possibilities
Feature Overview	<p>Pot recognition technology: Using an electromagnetic field to induce heat within a steel or cast iron cooking pot, the pot recognition technology detects when a pan is placed, improving energy efficiency, power and precision. Plus, with less heat generated within the kitchen, the cook and guests keep their cool.</p> <p>French Top system: If you like, you can even create a French top system, with the temperature hot at one end and cooler at the other, so you can simply slide pots across to precisely regulate their cooking. It heats up instantly and when you've finished cooking the glass surface is easy to clean to restore a showroom shine</p> <p>Glass surface: An easy to clean, tough-yet-smooth glass surface created by one of the world's most advanced glass companies. The glass components have precisely-defined parameters of performance, durability and dimensional stability.</p>
Measurements	Size (W x D, mm): 1050 x 530 Cut-out dimensions (W x D, mm): 962 x 496 Product height (mm): 358 Product weight (kg): 700
Electricity	Power supply: 3N 400V AC, 50/60 Hz Max power (kW): 12 Max current (A): 18 for every phase Nominal Trip Current (mA): At least 30
Price & Availability	Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Induction Zone will be €14,000 (excluding VAT)
Contact	www.grandcuisine.com

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