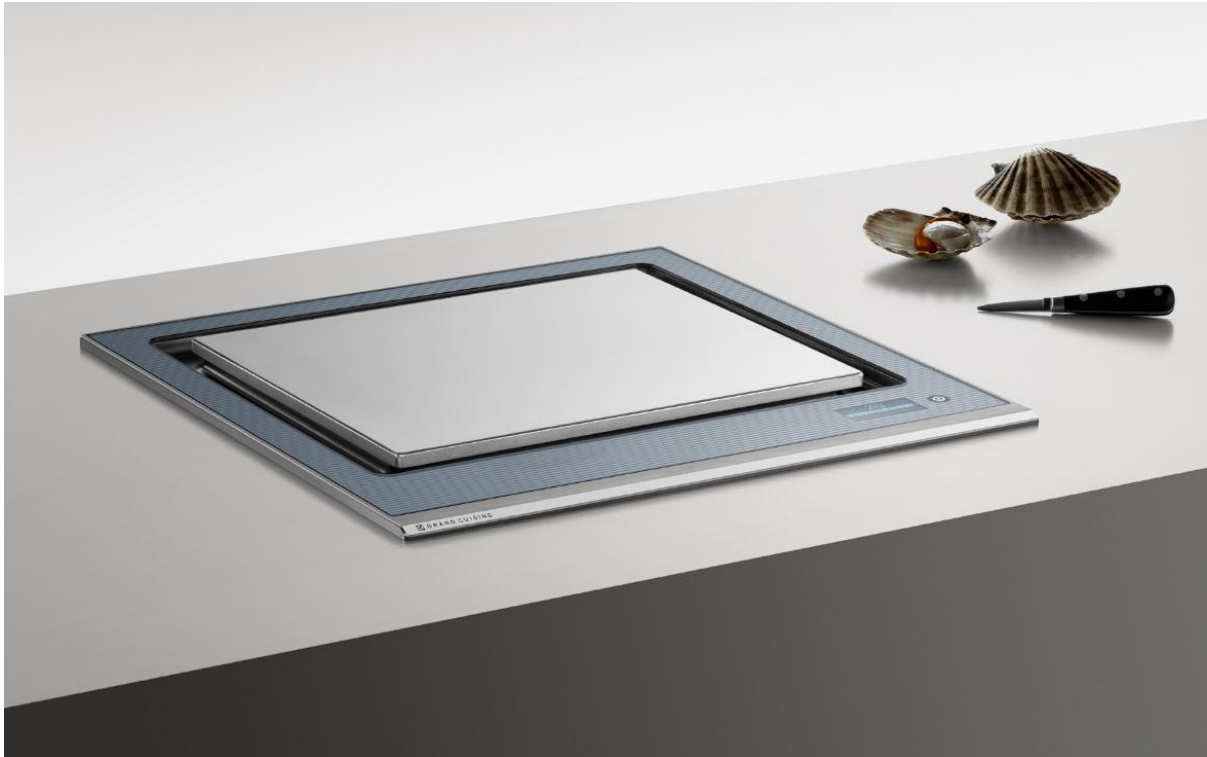




GRAND CUISINE
BY ELECTROLUX PROFESSIONAL

Electrolux Grand Cuisine Sear Hob

Product Factsheet



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| Sear Hob | <p>The Sear Hob is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. Cook without the pan – the energy-efficient chrome plated Sear Hob heats directly and swiftly with an even temperature right across the surface.</p> |
| Overview | <p>The Electrolux Grand Cuisine Sear Hob comprises a chrome-plated stainless steel surface that rapidly heats up to an even temperature, so you can place whatever you're frying directly onto the surface.</p> <p>Chrome is also stain-resistant and odour-repellent, so there's no mixing of flavours – you can cook seafood alongside meat without one tainting the other. And that highly-polished shine means that food doesn't stick to it, either. It's also a healthier way to fry, as you only need a drop of oil.</p> <p>The energy-efficient chrome plated Sear Hob heats directly and swiftly with an even temperature right across the surface, allowing you to cook free from the restriction of frying a pan.</p> |

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| | <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 Precision Sear Hobs:</p> <ul style="list-style-type: none"> • Alain Ducasse • Tom Aikens |
| Key Features | <ul style="list-style-type: none"> • Special chrome plated cooking surface with low radiation • Precise and intuitive user interface • Easily removable container for excess oil |
| Aesthetic Overview | <ul style="list-style-type: none"> • Chromium Plated Surface • Interactive User Interface • 4 mm Chamfered, Patterned Glass • Handcrafted Stainless Steel Frame |
| Features Overview | <p>Polished chrome surface: The polished chrome surface of the Sear Hob lets food slide, not stick. So you only need to use the tiniest amount of oil to achieve mouth-watering flavour. That means it's healthier and easier to clean afterwards.</p> <p>Precise controls: The precisely controlled, evenly-distributed infrared heating elements positioned beneath the cooking plate offer a range of temperatures from 110°C to 290°C, with a fast heat-up time.</p> |
| Measurements | <p>Size (W x D, mm): 540 x 530 Cut-out dimensions (W x D, mm): 513 x 510 Product height (mm): 255 Product weight (kg): 30</p> |
| Electricity | <p>Power supply: 3N 400V AC, 50/60 Hz Max power (kW): 3,5 Max current (A): 5 for every phase Nominal Trip Current (mA): at least 30</p> |
| Price & Availability | <p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT Price for the Sear Hob will be €5,000 (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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