



GRAND CUISINE  
BY ELECTROLUX PROFESSIONAL

# Electrolux Grand Cuisine Stand Mixer

## Product Factsheet



Stand Mixer	The Stand Mixer is part of the Electrolux Grand Cuisine cooking system, which comprises nine products, as well as the iconic French-style cooking stove Molteni. Restaurant quality performance and durability: accurate speed, unique planetary movement and whisper-quiet motor.
Overview	<p>The Stand Mixer is considered an integral part of the high-end, professional kitchen. Create artisan breads, delicate cakes and the like with ease and incomparable performance. Perfectly aligned with other appliances in the Electrolux Grand Cuisine cooking system, the Stand Mixer completes the professional kitchen experience.</p> <p>From kneading heavy doughs to whisking light-as-air egg whites, the Stand Mixer has the power and precision to mix anything to perfection, plus a selection of attachments to suit a variety of functions. The cast aluminium exterior matches the other Electrolux Grand Cuisine components and the powerful, well-insulated asynchronous motor delivers maximum power with minimum noise.</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 Stand Mixers:</p> <ul style="list-style-type: none"> <li>• Alain Ducasse</li> <li>• Tom Aikens</li> </ul>
Key Features	<ul style="list-style-type: none"> <li>• Planetary movement</li> <li>• Ergonomic patented bowl lift system linked to bowl guard opening</li> <li>• Removable bowl guard in stainless steel</li> <li>• Brushless motor driven by a frequency inverter</li> </ul>
Aesthetic Overview	<ul style="list-style-type: none"> <li>• Full metal body</li> <li>• Aluminium cover</li> <li>• Stainless Steel tools and bowl</li> </ul>
Features Overview	<p><b>Planetary movement:</b> The planetary movement technology gives better results more quickly; the powerful and quiet brushless motor works brilliantly with large quantities and harder doughs. It also ensures that the mixer tools touch the bowl corners, which also makes it possible to process small quantities.</p> <p><b>Range of professional accessories:</b> The Stand Mixer comes with a range of professional accessories for mixing, kneading and whipping including a hook, paddle and whisk. You can impress friends with homemade pasta by using the Hook to knead the ingredients and then connect the Taglietelle accessory, and wow them with your pastry skills using the paddle.</p>
Measurements	<p>Size (H x W x D, mm): 437 x 312 x 397  Height with bowl guard open 576mm  Product weight (kg): 16,4</p>
Electricity	<p>208-240V, 50/60 Hz  Max power (kW) ; 0,45  Max current : 2,1A</p>
Price & Availability	<p>Electrolux Grand Cuisine products range from €1,900 – €17,000 excluding VAT  Price for the Stand Mixer will be €1,900 (excluding VAT)</p> <p>Exclusive to Skandium/Selfridges during 2012</p>
Contact	<p><a href="http://www.grandcuisine.com">www.grandcuisine.com</a></p>

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For more information about Electrolux Grand Cuisine, visit [www.grandcuisine.com](http://www.grandcuisine.com) or contact Weber

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