



GRAND CUISINE  
BY ELECTROLUX PROFESSIONAL

# Electrolux Grand Cuisine Surround Induction Zone

## Product Factsheet



<p>Surround Induction Zone</p>	<p>The Surround 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. The Electrolux Grand Cuisine Surround Induction Zone combines the instant power of induction heat with the even cooking surface of a round-bottomed pan for all kinds of steaming and frying.</p>
<p>Overview</p>	<p>The Induction Zone is powerful, safe, energy-efficient and uses pot recognition technology. But instead of having a flat surface the Surround Induction Zone is perfectly curved to fit the shape of the pan, heating it from all sides. This lets you sauté using just a drop of oil that's heated in an instant. Whatever you're preparing, the Surround Induction Zone ensures fast, even cooking with no hot spots.</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 Surround Induction Zones:</p> <ul style="list-style-type: none"><li>• Alain Ducasse</li></ul>

	<ul style="list-style-type: none"> <li>• Tom Aikens</li> </ul>
Key Features	<ul style="list-style-type: none"> <li>• High-power professional Induction Coil</li> <li>• Precise and intuitive user interface</li> </ul>
Aesthetic Overview	<ul style="list-style-type: none"> <li>• Evenly contoured rounded surface</li> <li>• Interactive User Interface</li> <li>• 4 mm Chamfered, Patterned Glass</li> <li>• Handcrafted Stainless Steel Frame</li> </ul>
Feature Overview	<p><b>Faster and superior cooking:</b> The shape of the Surround Induction Zone has been designed to heat around-bottom pan with heat evenly dispersed around it. This makes it easy to keep ingredients on the move to stir-fry them without burning. It can also be used for steaming, poaching, boiling, searing, stewing, making soup and cooking rice or pasta.</p>
Measurements	<p>Size (W x D, mm): 410 x 530  Cut-out dimensions (W x D, mm): 393 x 500  Product height (mm): 292  Product weight (kg): 20 kg</p>
Electricity	<p>Power supply: 3N 400V AC, 50/60 Hz  Max power (kW): 5  Max current (A): 7 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 Surround Induction Zone will be €6,600 (excluding VAT)</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 Shandwick:

Email: [WSElectroluxGC@webershandwick.com](mailto:WSElectroluxGC@webershandwick.com)

Telephone: +44 (0)844 875 1496