

БРОШЮРА

Линии раздачи и самообслуживания
Flexy Style & YOURStyle



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Астрахань (8512)99-46-04
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Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Ярославль (4852)69-52-93

You talk...

I want to serve tasty and appetizing dishes in a modern and stylish environment, enhancing the food quality through an efficient solution and an intelligent use of lights.

I need to create a comfortable, contemporary atmosphere. People aren't simply looking for a place to sit and eat, they want an "experience" in a space which reflects their values, lifestyle and identity.



...we listen

Dining out is not only a moment of relaxation but also an experience. Satisfy all of your customers' desires, with a focus on new culinary trends and sustainability without sacrificing style and design. Thanks to our planner you can create the perfect environment to entice your visitors. **Flexy Style is the first ever quartz-top solution with no pre-design time. Choose between more than 30.000 combinations, everything you need is ready for you!**

UNIQUE
in the industry

FIRST
in the industry



HERO in Design

Elegance and minimalism. Straight lines, infinite finishes and bright lights that enhance food without sacrificing functionality.



HERO in Hygiene & Cleanability

When it comes to food, hygiene and cleanliness are of primary importance. Minimal design for optimal cleaning and hygiene every single day.



HERO in Food Display & Visibility

Lighting has one of the greatest impacts on the dining out experience. With LED lighting technology the freshness and beauty of your food is even more appealing.



HERO in Sustainability

Sustainability and respect for the environment are always at the top of our list, as well as guaranteeing long term savings for our customers.

Flexy Style. Meets your needs, suits your taste

Electrolux Professional has created a wide range of furnishings to suit your segment, your clients and you. Whatever your business needs we have the solution. Our Flexy Style offers a choice of **operated, against the wall or island configurations** each with a variety of options.

Lights

Sleek lighting installed in the overshelves. Choose between:

- led lights
- halogen lights
- no lights

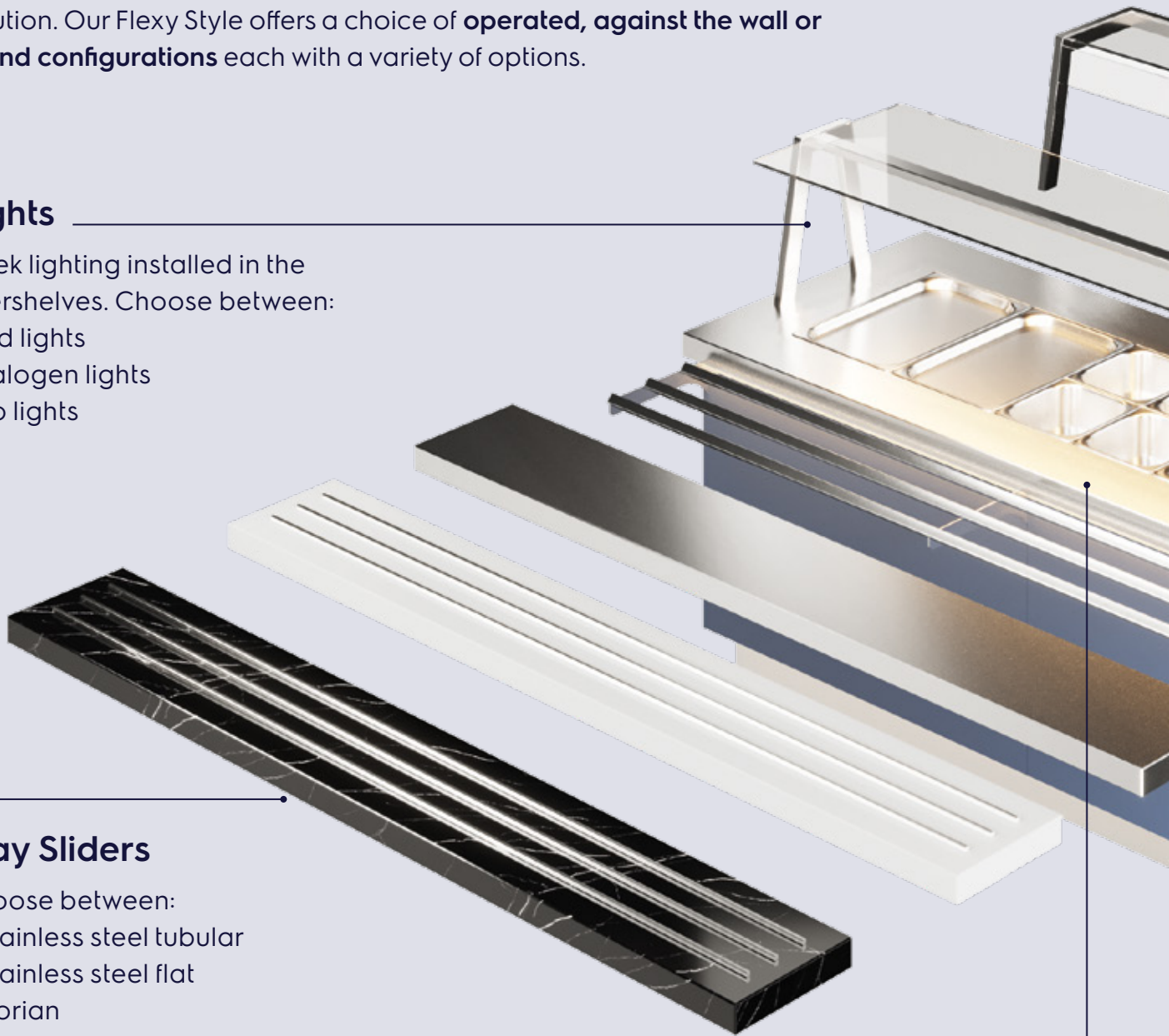
Tray Sliders

Choose between:

- Stainless steel tubular
- Stainless steel flat
- Corian
- Quartz

Countertops

Choose from 10 different quartz-countertops available in the planner. Contact your local dealer for more options. Also available in stainless steel.



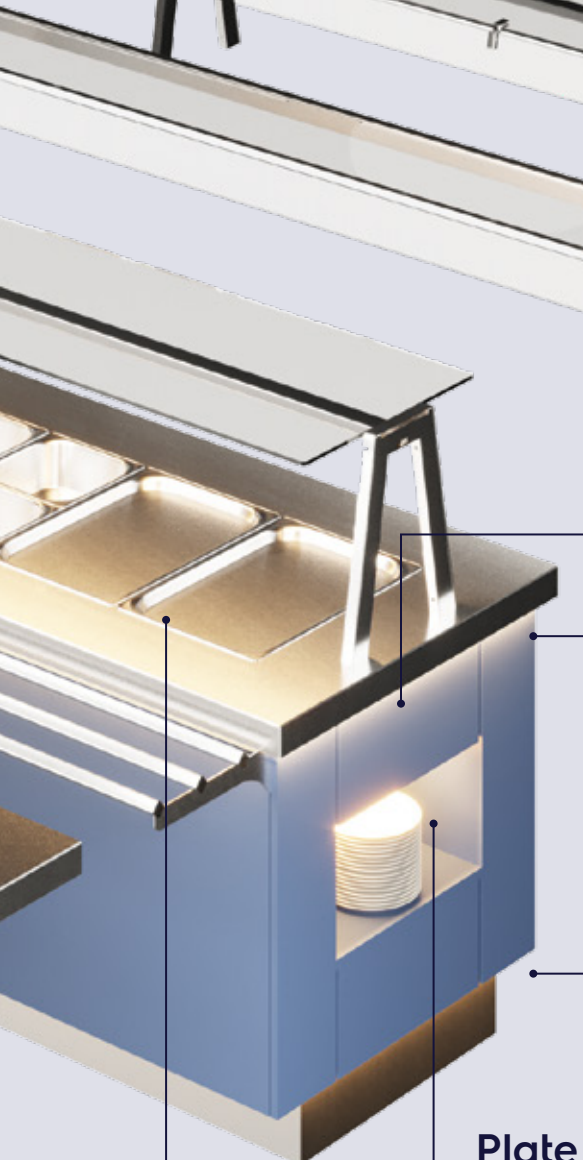
Different overshelf models

Discover all available options in the planner.



Panel Colors

15 colors available in the planner. Contact your local dealer for more options.



Decorative lights

Can be installed under the countertop, around the plinth and in the plate space.

Plate Space on 4 sides

Drop-in functions

Choose your drop-in functions. Refer to the "Drop-in leaflet" for more details.

Body Lengths

8 lengths available: from 320 mm to 2560 mm for neutral versions (+320 mm/1GN steps)

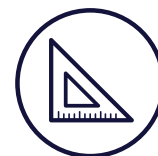
Depth for body and countertop

- 900 mm
- 1150 mm
- 1400 mm

Body Height

- 900 mm (adults) - Flexy Style
- 750 mm (kids) - Flexy Style^{JR}

Design know-how



HERO in
Design

Stylish simplicity, optimal functionality.

Understanding your business needs is how Electrolux Professional created the Flexy Style line. Elegantly modern design combined with simple functionality means that **sleek lines and smooth finishes** beautifully complement your food. Serving is no longer so "simple".



Premium design for a luxury experience. A food serving suite uniquely designed for simple luxury and functional comfort so that food and drink is displayed perfectly complementing the surrounding environment

Perfect for luxury hotels, cruise ships, buffet and snack area lounges (such as airports and stadiums).

Environment description. Free flowing lines with frosted glass countertops and tiered raiser displays combine with black quartz and white panels creating elegant contrast. Display petit fours with minimalist led lighting, niches on front side for decorative elements or plates for self-service use. Countertop, plinth and plate space lights are included to enhance visibility.



The elegance of quartz

Not only modern, durable and easy to clean but quartz surfaces are also fully hygienic since they are non-porous, meaning bacteria and viruses cannot grow. Its natural sheen means it contains no glossing agents and can maintain its lustre without any sealants or waxes, perfect for any food business.

Flush finish

The Flexy Drop-in functions are perfectly level with the countertop. Not just aesthetically pleasing but also perfect for hygiene and easy to clean.



Optimal Overshelves

Linear, minimal, no clips or interlocking elements, only glass and stainless steel. Design excellence combined with the highest hygiene standards.



Lovingly lit

The importance of lights is crucial, not only for design and aesthetics, but also for optimal food visibility.



Top visibility



Hero in Food
Display & Visibility

Delicious food, bright options.

Design choices that have been made not only for their aesthetic value but also for the functional impact the setting has on both **food visibility** and **hygiene & cleanability**. We at Electrolux Professional understand the importance of your dining space.

3 ways to optimize visibility

1. **Inclined shelving and levelled display** for perfect visibility.
2. **LED lights: to illuminate the food and emphasize color**, making it even more appetizing and inviting.
3. **Simple, linear structure and minimal lines** for excellent food visibility and easy cleaning.



1.



2.



3.





A fresh and relaxing environment showcasing the newest trends coupled with a vast selection of foods all lovingly prepared and cooked.

Perfect for company canteens and downtown restaurants always satisfying the most demanding of customers.

Environment description. A service counter designed for optimum visibility and modern elegance offering both hot and cold food. Anthracite quartz counter countertops with black panels combine with plinth LED lighting.

Light impression!

Optimally positioned decorative lighting – illuminate around the countertop, plinth and plate spaces to highlight the elegance of minimal design, harmonious lines and the different finishes.



**LED lighting
under the countertop**

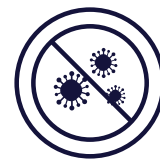


**LED lighting
plate space**



**LED lighting
plinth**

Spotless spaces



Hero in Hygiene
& Cleanability

Clean space, happy customers.

Hygiene and cleanliness are fundamental when it comes to food and service. Opting for a minimalist design not only speeds up the cleaning process but also makes it easier for your guests to **feel safe and secure**.



Efficient solutions for serving thousands of high quality meals every day in schools, universities and staff canteens. Easy access for customers and perfect food visibility are not only aesthetically pleasing but also mean clients are able to witness high standards of hygiene, professionalism and cooking directly.

Perfect for schools, universities and all types of staff canteens even those with crowded shifts.

Environment description. A smartly designed space always ready for the rush hour, hot and cold service blocks and cutlery and condiment areas are integrated with cashier units. Drop-in functions installed on heavy duty stainless steel countertops, each line also has niches for plates or trays.

Easy to clean, safe and hygienic.

Dining customers need to feel relaxed and rest assured that hygiene and safety in the kitchen and service area are of the very highest standards.



Quartz/Stainless Steel surfaces do not harbor bacteria or micro-organisms thanks to their non-porous structure, keeping their shine with just a simple daily clean.



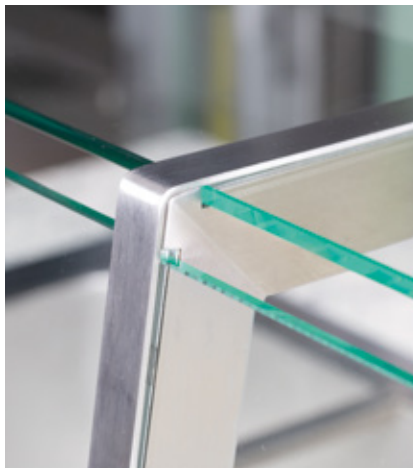
Drop-in functions are perfectly level with the countertop so that no food or dirt becomes trapped, making cleaning easier and faster, guaranteeing maximum hygiene.



The lines of the tray slider are made of steel, easy to clean and sanitize and so food does not get trapped.



Optimum visibility and hygiene thanks to the glass overshelf structures.



Overshelf structures have no clips or interlocking elements, so cleaning is simplified.



Every detail has been covered, double walled heavy duty stainless steel plinths with silicone seals underneath that prevent the infiltration of dirt that may get picked up from the floor.

Naturally committed

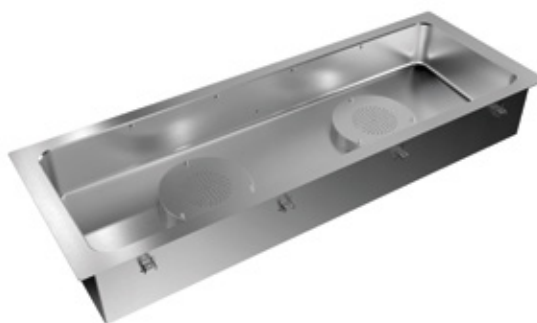


HERO in
Sustainability

Energy efficient, socially responsible.

Consistent commitment to increasingly efficient energy solutions. Electrolux Professional's sustainability promise means adhering to the highest standards of energy saving and cost reduction therefore minimizing the environmental impact.

Air-Ventilated Bain Marie: sustainable and cost effective all in one



No more water

Bain Marie as it's never been seen before.
Air-operated Bain Marie means no more water!
This way you reduce operating costs &
installation whilst maintenance is made easier.

Instant heat

Reduce energy consumption and warm up time.
Now in only **16 minutes** you're ready to go!

82% less warm up time!*

(only 16 minutes warm up with Electrolux Professional Ventilated Bain Marie compared to 90,5 minutes with Electrolux Professional Water Bain Marie).

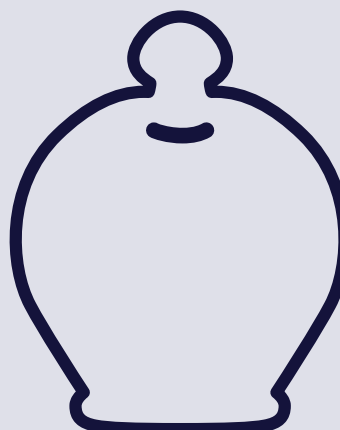


Up to **90% energy saving** during warm up

Up to **35% energy saving** during operation!

Electrolux Professional Ventilated Air Bain Marie consumes daily less energy than Electrolux Professional Water Bain Marie

*Calculation based on running costs, according to Afnor testing procedure. Data available in April 2020.
(EU average energy cost of 0,21 €/kWh).





Natural gases are the responsible alternative

The latest generation of professional cooling functions uses natural Hydrocarbon (HC) gases, such as the R290 with very low Global Warming Potential and reduce the greenhouse effect.

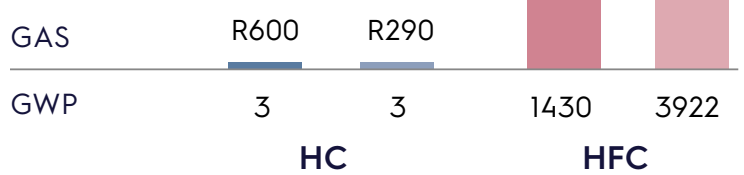
Longer life of the compressors, lower maintenance costs and cost savings with R290

Hydrocarbons (HC) reduce environmental impact and have a less aggressive effect on the components.

R290

extra sustainable

Higher performance and a clear conscience, with R290, a less aggressive and more eco-friendly alternative to traditional gas refrigerants.



Environmental impact of gas

■ **HC Hydrocarbons - low GWP**
R290 (PROPANE) + R600 (ISOBUTANE)

■ **HFC Hydrofluorocarbons**
R404A + R134a and other gases

GWP - Global Warming Potential

Quartz is one of the most abundant minerals in nature which makes quartz surfaces extremely sustainable. Resistant against wear and tear quartz is eco-friendly and cost effective. Requiring no harsh chemical detergents the cleaning process is made simple and easy.



The planner. Servery reborn

Your product as you need it, as you like it



HERO in Flexibility

Thanks to the planner
thousands of
combinations
are instantly
possible



HERO in Quoting

The planner allows you
to obtain the entire list of
components needed to
build your servery solution
in real time, enabling you
to view it instantly in 3D!

Thanks to our planner



More than
30.000

Combinations!



Instant **Render**



Instant **Project
Quotation**

UNIQUE
in the industry

FIRST
in the industry



Step 1.

Start from pre-selected packages:



Key Package

900 mm depth with
tubular tray slider



Action Package

900 mm depth with
integrated tray slider

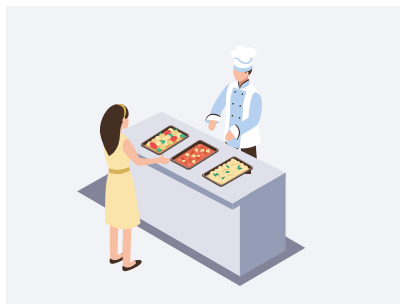


Power Package

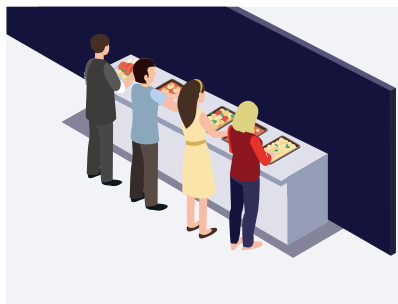
1150/1400 mm depth with
integrated tray slider and
full base

Step 2.

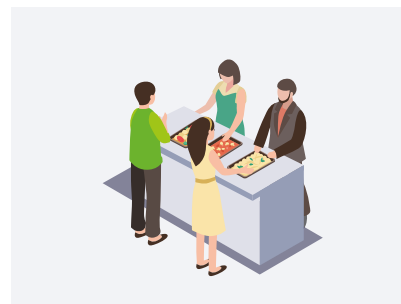
Customize your solution:



Operated



Against the wall



Island

2 heights

750 mm (Flexy Style^{JR})
and 900 mm (Flexy Style)

8 widths

From 320 mm to 2560 mm
in GN steps: 320, 640, 960,
1280, 1600, 1920, 2240 and
2560 mm.

3 depths for body and countertop

900, 1150 and 1400 mm
Linked to the tray slider
selection!

Bases

3 bases to choose from with tray slider options. Find the best for your business.



Standard base



Standard base with longer working countertop including the tray slider



Integrated with working countertop and tray slider

Tray sliders

3 materials, 4 options: Stainless steel tubular, Stainless steel flat, Corian, Quartz.



840 mm height positioned, under the working countertop



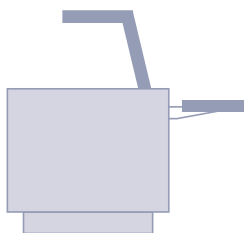
Integrated with the working countertop



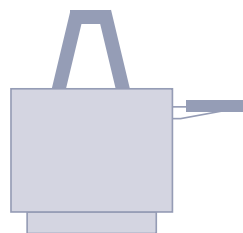
Integrated with base and the working countertop

Overshelf structures

Choose the overshelf solution best adapted to the configuration.



Operator "L"



Island "A"

Lights

Sleek lighting installed in the overshelves, under the countertop panel, around the plinth and in the plate space.

LED lights
Halogen lights
NO lights



Drop-in functions

Choose between hot and cold functions to complete your servery solutions.



Scan to discover

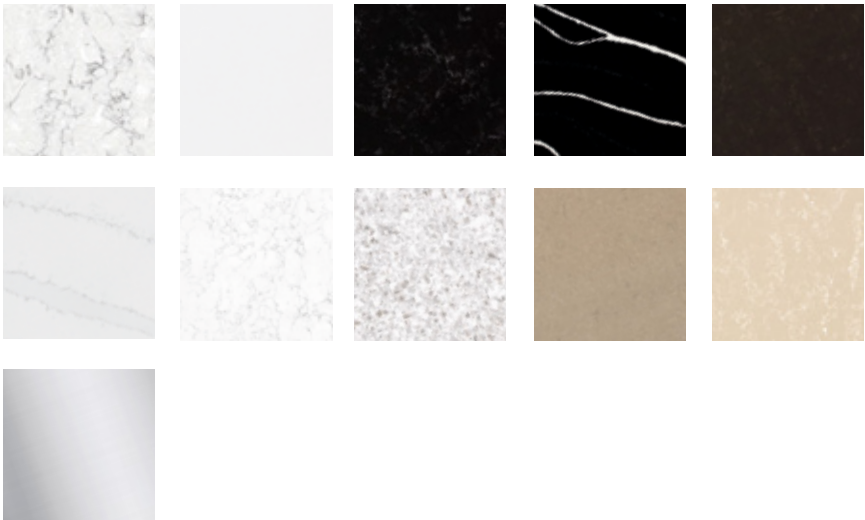
drop-in functions

Countertop & Tray slider materials

Quartz or stainless steel

10 different quartz-countertops available in the planner.*

✔ Instantly visible renders



Front and side panels options

15 options available in the planner.*

✔ Instantly visible renders



Plate space

Choose from 1 to 4 plate spaces according to the configuration. Then select lighting and the materials available for the countertop and side panels.



Sample Box

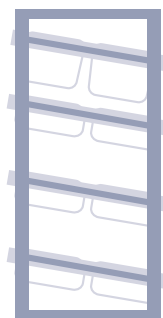
Dispenser Units

Complete your serving line with the wide range of dispensers among standalone, table top and furnishing integrated versions.

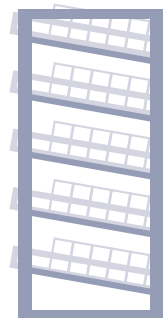
> Stand alone



Basket dispensers



Bread and cutlery dispensers



Glasses dispensers

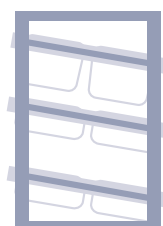


Mixed dispenser (bread, cutlery and glasses)

> Integrated or tabletop



Basket dispensers



Bread and cutlery dispensers



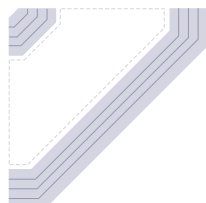
Glasses dispensers



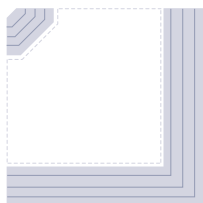
Mixed dispenser (bread, cutlery and glasses)

Corners

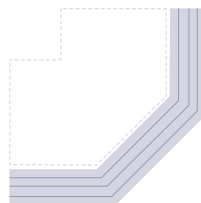
In order to rotate the lines, a wide range of corner units are available for every need.



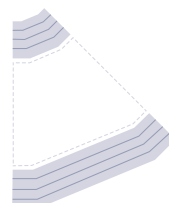
90° Triangular Shaped Corners



90° Cubic Type Corners



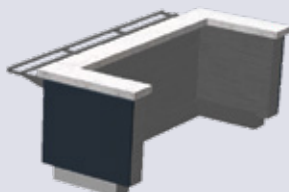
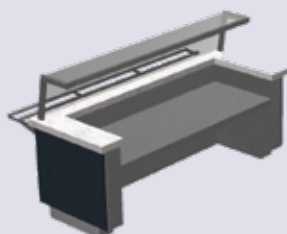
90° Wall Type Corners



45° Triangular Shaped Corners

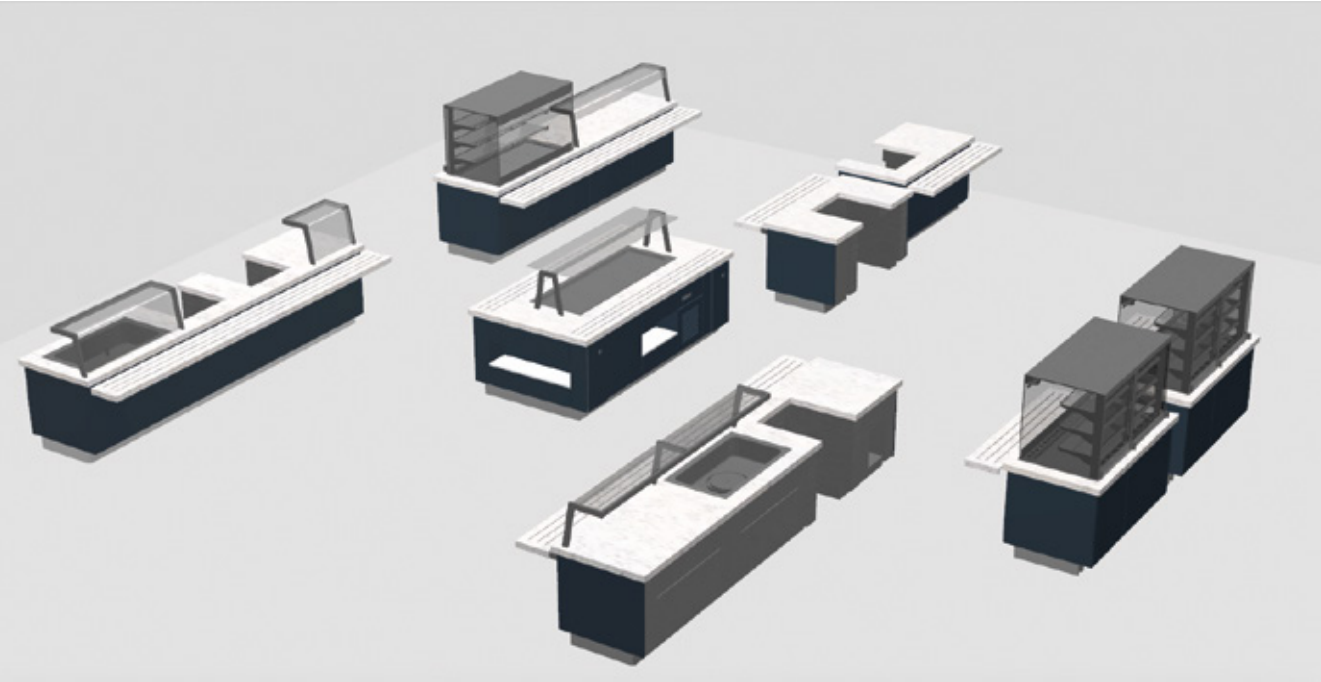
LiberoPro and Flexy Style integration

Thanks to the special designed Front Cooking Units and Parking Units, it is possible to integrate the LiberoPro cooking hobs and LiberoPro Point and much more with the new Flexy Style.

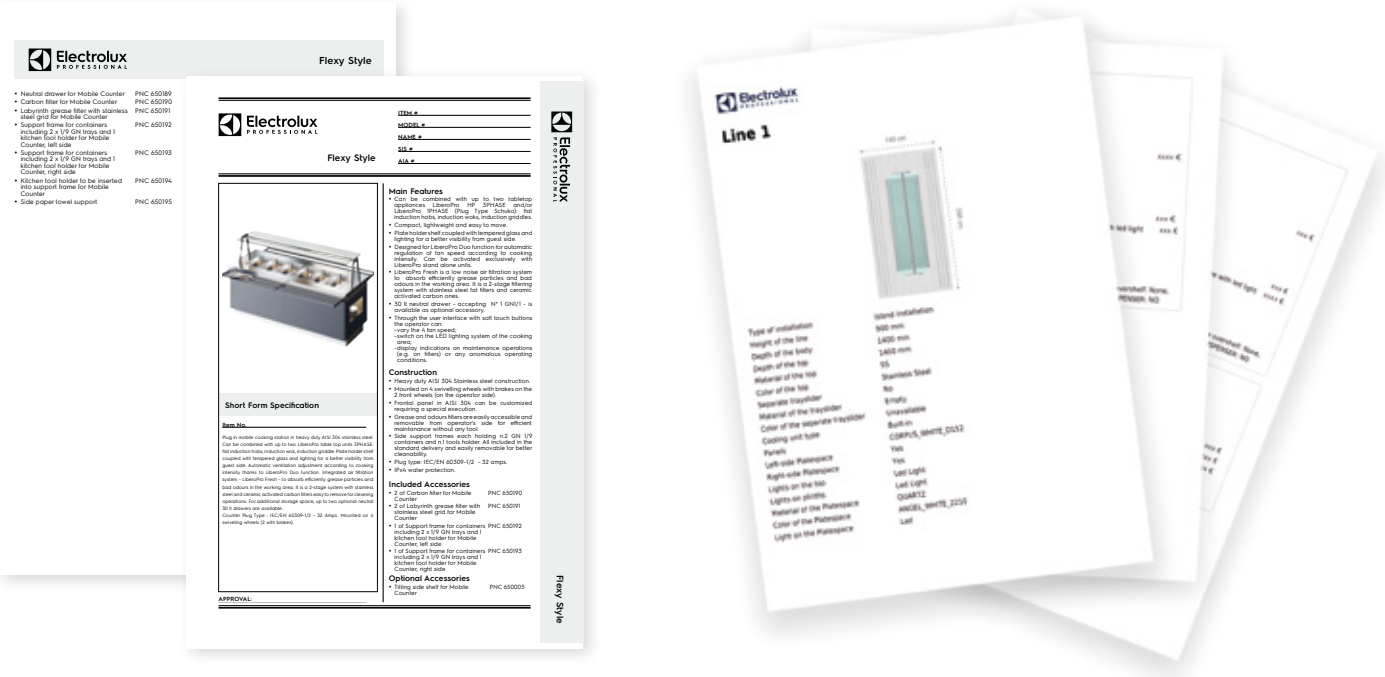


Step 3.

The planner provides you with all the materials you need: 3D render, product data sheets and quotation*



3D configuration



Quotation

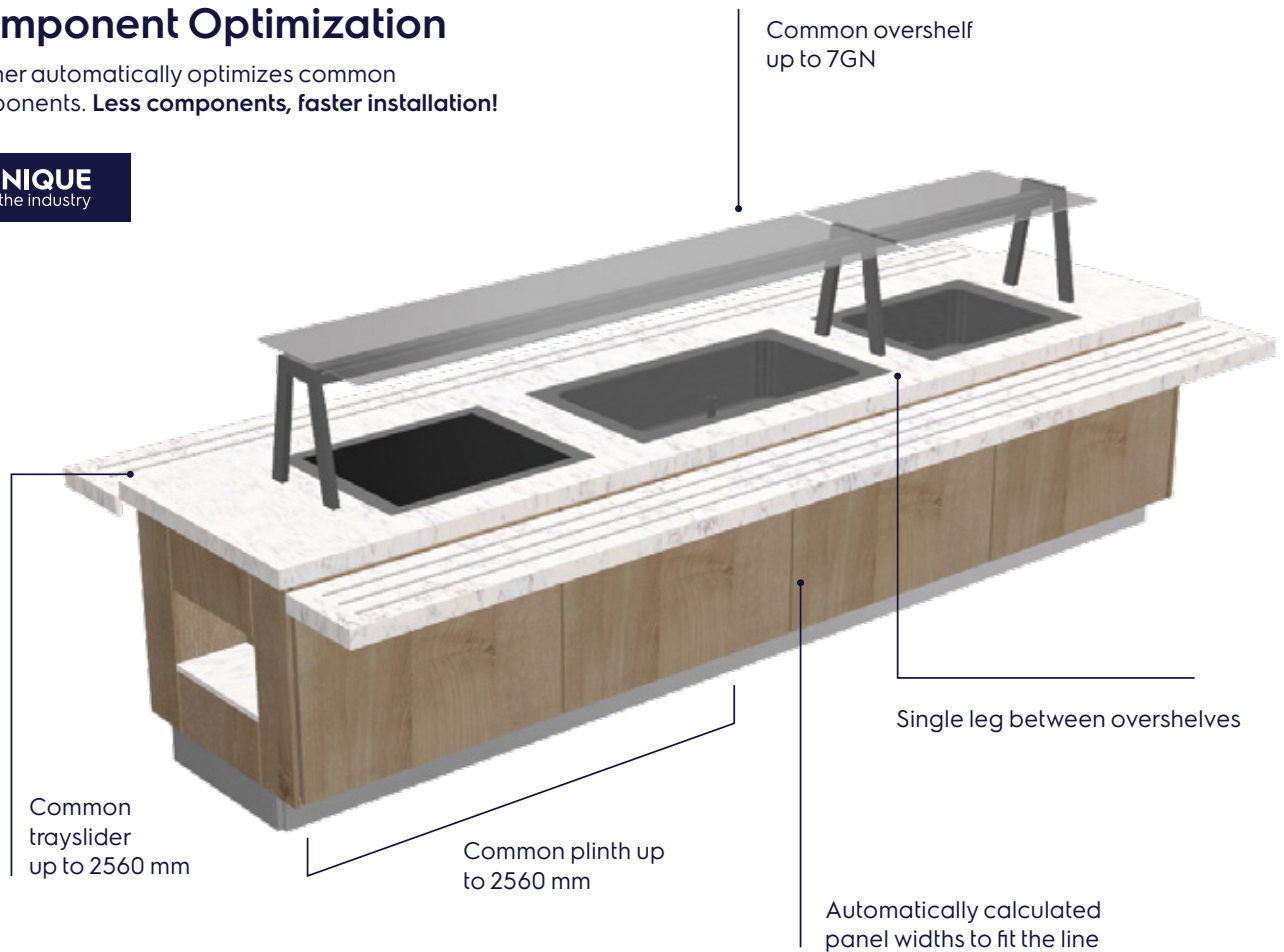
Automatic optimization

Based on your choice our planner technology automatically selects the best options for your model.

Component Optimization

Planner automatically optimizes common components. **Less components, faster installation!**

UNIQUE
in the industry



Airflow Optimization

The planner automatically optimizes the airflow for built in refrigerated units for optimal performance according to the 3 configurations available: operated, against the wall, island.

UNIQUE
in the industry





Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



Flexy^{YOUR}Style

1

The first spark

Have you ever had an idea that you couldn't bring to life? The first spark of the creative process is like a seed that will grow into the rarest flower.

2

The right partner

The right person for the job is the key to success. Our global R&D team and the opportunity to exploit synergies across internal design sectors allow us to develop breakthrough technology and tailored solutions in record time.

3

On-site analysis

Every personal touch requires a practical drive. We want to see first-hand how we can meet your needs and turn them into bespoke practicable and innovative solutions.

4

A unique layout & service


Nothing compares to exclusive innovation. Your distinct traits come to light, your needs and desires become one thanks to the dialogue between you and a dedicated global team of experts (design, pre-sales, customer care) able to create and build winning strategic concepts worldwide.

5

Your all-perfect execution

The circle is now complete. Your first spark has triggered a unique solution. The seed we planted together has become a precious and invaluable blossom: your customized "Serving space".



The background of the image is a collage of various design materials. In the top left, there are several small, square wood samples in different shades of brown and grey, some with a hole. Below them are more wood samples, including a large, light-colored wooden board. To the right, there are several small, square color swatches in various shades of brown, orange, and yellow. In the bottom right, there is a large, rectangular color swatch with a gradient of yellow and orange. In the center, there is a large, rectangular architectural sketch of a building with a complex roof structure. The text is overlaid on a semi-transparent grey rectangle in the lower-left quadrant.

100% bespoke.
Whatever your
style, we are here
to make what you
have in mind a
reality.

Contact your trusted designer and give us
your project for a unique tailor-made solution
just for you and your business.

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Тула (4872)74-02-29
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Челябинск (351)202-03-61
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