Electrolux PROFESSIONAL

High Speed Cooking

Back to the crisp

SpeeDelight: fast has never tasted so good



You talk...

We want to increase productivity and offer an outstanding snack experience, with intuitive, high-performance professional solutions.
We need to:

- **improve our workflow**, so rush hour won't feel rushed
- **reduce wasted minutes**, making time our ally
- **offer healthy, delicious snacks quickly and efficiently,** grilling, baking, heating or pressing to our heart's content
- **monitor our performance in real time** using data and team feedback to our best advantage.



...we listen

Electrolux Professional has listened to **customers like you** and developed a solution that's faster and better than ever. Our strategy begins with your needs: together we can revolutionize and differentiate your business to build your value chain and **increase your profit**.



Fast
Serve a perfect snack in less than one minute and watch your business grow.

Green & energy efficient
60% less energy consumption with innovative Energy Saving Mode. Good for your pocket and the environment.

Easy
There's no time for complicated tricks: your staff needs a high-tech solution that makes the workflow smooth and simple.

Smart
Enjoy non-stop interaction with your sister outlets and use data to improve your performance.



A breakthrough approach to success

Consistent quality

Results are uniformly excellent and easy to replicate, thanks to foolproof, cutting-edge technology.

An on-the-go menu that stands out

The Electrolux Professional solution was engineered from your needs: achieve the breakthrough that will make your business shine.

GASTRO ECONOMY

SpeeDelight Maximum taste at record speed

SpeeDelight is the new professional solution for businesses on the move: it's a dual-plate appliance with the **first combination of three direct and indirect cooking technologies**.
Serve delicious food fast: more than a snack, it's a complete taste experience.

Speed: productivity like you've never seen it before

SpeeDelight puts your business on another level: record speed compared with a traditional sandwich press.

Food quality: tantalizing and healthy, a feast for all the senses

The excellence is in every detail: thickness, crispness, grill marks, taste and flavor. Just right, every time.

Variety of menus: something for every palate

SpeeDelight cooks a wide range of foods: sandwiches, roll-ups, tacos, pizzas, bakery items and much more. Multiple cooking programs in a single solution.

Simplicity: no worries for you or your staff

Ease and comfort are SpeeDelight's core values from every angle: from set-up to daily use and maintenance. Plus a premium Customer Care package.

Connection: sustainable integration with your workspace

With OnE Connected SpeeDelight will fit right in with your kitchen management system, while the recipe management ensures consistency across the fleet and allow reducing food waste.

"Frees my creative side, and customers keep coming back"

It's hard to create original menu items when the lunch-hour rush makes it a challenge just to keep the line moving.
With SpeeDelight's **flexible cooking programs** and **incredible speed**, I can serve up a quesadilla, a sandwich or a pizza and still have time to make my customers feel welcome. They love the food and the relaxed atmosphere and keep coming back for more. I can cook and serve with a smile, and I can't wait to try new ideas!

MR SMITH
Ideal SpeeDelight Owner



Back to the crisp Quality on every level

Innovation and technology make sure snacks are perfectly crispy outside and cooked just right inside thanks to SpeeDelight's **three cooking systems**. The plate settles with just the **right pressure** and **opens automatically** when your snack is ready. **All guesswork is gone**: the result is exactly what's on your menu, **each and every time**.

PERFECT EVERY LAYER

The perfect cook for every layer

With **Triple Play**, SpeeDelight combines direct cooking (contact plates) and two kinds of indirect cooking (infrared and microwaves): cold, undercooked ingredients are a thing of the past.

Self-adjusting upper plate

The plate knows just where to settle, depending on the food: whether you're cooking a pizza, a bakery item or a panino, **Perfect Squeeze** will make sure it's perfect.

Won't burn no matter what

The **Has Your Back** function opens the lid automatically when your snack is ready.
Relax: it's not going to burn.



Out-of-this-world menus for all tastes

With SpeeDelight you can serve **your kind of healthy, tasty food**.
Its cooking programs are perfectly suited to many styles of cuisine, including **street food and local delights**.
Invent new snacks and you can be your customers' guide to the infinite world of taste.

Total flexibility for every cuisine

Stand out with amazing food whatever your niche.
With the **Idea Matcher** function (up to four different programs/ cooking cycles), you're no longer limited to grilling or heating but can combine your favorite techniques.

Sweet and savory snacks to your heart's content

Automatic and customized cooking programs: the LED display will keep you on track by showing the countdown and the program selected.



SpeeDelight: the game changer



Peerless cooking performance Triple Play

Chef-worthy snacks thanks to the combination of 3 cooking technologies: **contact plates, infrared radiation and microwaves**.

For your food:
crispy on the outside and perfectly cooked inside.



Worry-free finish Has Your Back

Press the button and your job is done: **the lid will rise automatically** when your snack is ready.

For your food:
it won't burn, and you're safe to do something else!





Great reliability

Up to 1000 cycles/day.
Easiest cleaning operations and lower man power costs thanks to the **Non-stick tray**.
A small object to assure great reliability and smooth operations.

SpeeDelight gives you the freedom to combine **speed**, **quality** and **creativity**: be a sprinter when you cook and an ace when it comes to business.

Scan here
to discover the tutorials videos



Perfect Squeeze

An intelligent press Perfect Squeeze

The upper **plate settles** automatically on your food with just the **right pressure**.

For your food:
say goodbye to sandwiches that are overly flattened or not crispy enough.

Idea Matcher

Inspirational interface Idea Matcher

With SpeeDelight, you can let your imagination run wild thanks to the variety of **customizable cooking programs** that start with the press of a button. **For your food:** a potentially unlimited menu.

E-Tandem

Let us ride with you

Are you looking for the user manual or do you need other support materials? E-Tandem, the Electrolux Professional Digital Service will help you get immediate access to numerous tools.

Scan the **QR code** sticker on the product to have access to tutorial videos and handbook

or click on the **Help icon** on the Main Menu and **scan** the **QR code**

SpeeDelight: stun them with speed

SpeeDelight will amaze you and your customers alike: perfectly **delicious toasted snacks with grill marks** are ready in less time than a standard panini grill in the market.
The contact plates and infrared radiation reach 100-250°C (212-482°F) and the core of the product 60°C (140°F) in a flash.
This unique combination means **a perfect sandwich in under a minute: more than three times faster than a standard press**!
Serve flawless snacks in no time and optimize your precious resources.
The extra time is all yours!





Quick to cook

Fine food, surprisingly fast

Safe to serve

The lid opens automatically when your snack is ready. Just serve and repeat!

Easy to use

SpeeDelight's handle and locking mechanism are designed to be opened with ease. So you can get your food cooking even faster.

* Internal test done in Electrolux Professional R&D Laboratory comparing SpeeDelight with standard panini grill in the market and preparing the same recipe.



Creative cooking has never been easier

With SpeeDelight, simplicity is at your fingertips: with **plug-and-play** installation and a user-friendly control panel, it requires **no ventilation hood** and the non-stick plates are easy to clean.
Experiment to your heart's content: only your ideas will leave a mark.
One perfect sandwich or a hundred: each one is as good as the last.

SUBLIME EVERY TIME

Minimum effort for maximum performance

Simplicity is the word: no experience or special skills required. Consistency, too: get the same great quality no matter who operates the machine.

Hassle-free maintenance

The removable cooking top and ventilation filters and the streamlined design ensure easy access and cleaning.





SpeeDelight: 360° innovation

In a class of its own with these exciting features:





Green technology

The exclusive **Energy Saving Mode** is good for the environment and your bottom line. Be green and close the lid when the stand-by notification appears: SpeeDelight will consume **60% less energy**! *



Easy to service

Quick access to inside components makes maintenance a snap with an on-site visit from one of our thousands of professional technicians. Safe and practical to use, safe and practical to maintain.

Streamlined and ergonomic

SpeeDelight is quick to set up and requires no ventilation hood or extra space on the sides. That means you can put it anywhere on your countertop! Its ergonomic features include smooth edges, stable handles, a self-regulating lid and extra-large display.



24/7 smart connection

SpeeDelight is so much more than a standalone machine: it integrates perfectly with your outlet management system so you can use data flows to your best advantage.
Imagine you own a Quick Service Restaurant chain: thanks to the USB port and wifi capability, you can track, upgrade and share cooking menus using any mobile device; enjoy remote interaction concerning recipes, programs, and performance; and monitor any warnings or malfunctions.
Keep your outlets in the loop, whether they're across town. The recipe management ensures consistency across the fleet and allow reducing food waste.

* Internal test done in Electrolux Professional R&D Laboratory comparing SpeeDelight with standard panini grill in the market

SpeeDelight will revolutionize your business

Which one is yours?

SpeeDelight is the **ingenious solution** for everyone in the business of serving snacks: **pubs & bars, Quick Service Restaurants, coffee shops and food distribution** outlets that aim to serve fine food with record speed. An exceptional snack experience to attract new customers and send your business soaring. In just the direction you want.

Versatility is yours: more is better

Unlimited menus for different food service businesses.
SpeeDelight: where quality meets creativity, whatever your style!

A feast for the eyes

SpeeDelight has an ergonomic, sleek design. Show it off to your customers and surprise them with special snacks, right before their eyes. Perfect for any location, it's good taste in every sense of the term.

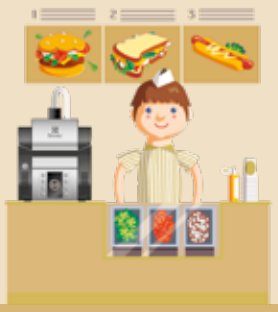
Stay in sync with your team

Enjoy daily remote interaction with your sister outlets concerning recipes, programs and performance. Your world at a touch: SpeeDelight connects the dots and helps your chain reach its full potential.

Meet our friends and see how SpeeDelight has made them happier than ever!



PUBS & BARS



QUICK SERVICE RESTAURANTS



COFFEE SHOPS



FOOD DISTRIBUTION

Pubs & Bars

Magnificent sandwiches to go with your selection of beers.

With SpeeDelight in the kitchen, let your menu go gourmet: **even your most inexperienced staff** can become a team of top chefs, ready to please a crowd.
Customers will love your classic sandwiches and will look forward to trying new ones while they hang out with friends or watch a game. With **Triple Play** and **Perfect Squeeze**, your crispy, delicious meals will make your place the place to be!



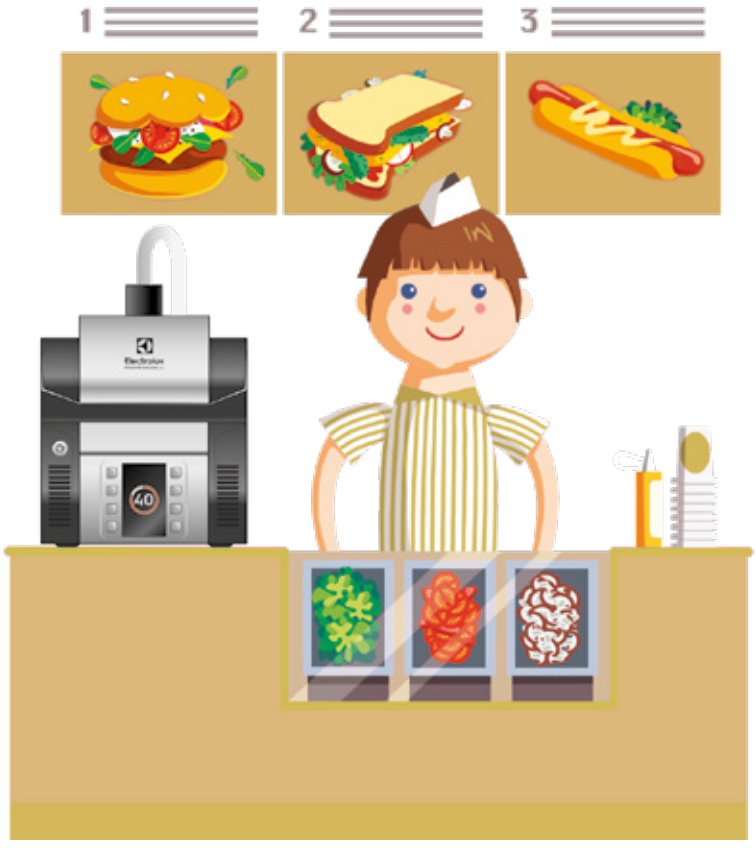
"SpeeDelight gives me all the time I need to make elaborate sandwiches and discover new recipes. People come to my pub to chat, enjoy a local beer and taste one of my delicious crispy sandwiches. The quality of my menu has made business boom. The classic sandwich my customers adore?
The **Black angus Philly steak**."

Find the recipe on page 18.

Quick Service Restaurants

More creative quality in record time.

SpeeDelight is the solution for **businesses that need to move fast**: be amazed by its speed and high performance, economic and environmental sustainability, multi-functionality and ease of use. Each of its functions will help optimize your workflow: **Triple Play**'s three cooking technologies ensure record speed, while the **Has Your Back** function guarantees you'll never redo a burnt sandwich.
Combine rapid service with superior quality and enjoy the taste of not wasting your time.



"In my business, where speed is everything, I was looking for a solution that would make things run smoother for my staff. SpeeDelight is amazing: it's full of features and makes delicious food fast. My team is relaxed and efficient now. A local favorite is the **Hummus & veggie wrap**."

Find the recipe on page 18.

Coffee shops

Keep them coming back with unforgettable bakery items.

Let your customers relax, not stand in line. SpeeDelight can revolutionize your menu and improve how you manage resources. To stand out from your competitors, you need an innovative solution that's easy to install, operate and maintain.
With the **Has Your Back** function you know what you're cooking won't burn, so go ahead, press the button and fill some coffee orders. With SpeeDelight, it's all under control.



"Customers come here because they love our coffee. But to complete our breakfast menu, what we needed was SpeeDelight. It's easy to use even if we're baristas and not cooks, and it's definitely brought in new business.
Our **Breakfast sandwich** is a great way to start the day."

Find the recipe on page 19.

Food distribution

Gourmet quality for all the local foods you feature.

Do your customers expect a wide **variety of good-tasting food**?
Keep them happy with SpeeDelight. The **Idea Matcher** interface will bring out your creative side with quick-start buttons for a range of cooking programs. Even your food-trendy customers will be pleased with your fresh panini, burritos or vegetarian pizzas.
They want it - you've got it!



"I opened my store to provide an alternative to standard on-the-go fare and offer creative meals with quality ingredients. With its flexible cooking programs, SpeeDelight was just what I needed to give it a go. Here, try my **Goat cheese & mushroom pizza**."

Find the recipe on page 19.

SpeeDelight has something for everyone

What's your favorite?

Pubs & Bars



Black angus Philly steak

Bread type: sub roll.
Ingredients: Black Angus roast beef, caramelized onions, green peppers, provolone cheese.
Ready in: 60 sec.
In an hour you can serve: 50-55.



Quick Service Restaurants



Hummus & veggie wrap

Bread type: wrap.
Ingredients: hummus, baby spinach leaves, red peppers, red onion, sliced avocado.
Ready in: 40 sec.
In an hour you can serve: 70-75.

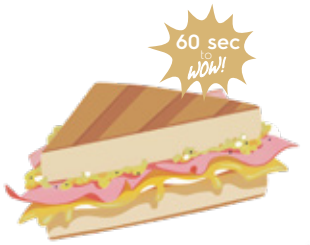


GASTRO ECONOMY

SpeeDelight is perfect for a variety of recipes and menus:
here are some ideas to get your customers hooked.
Have a variation you love? Share it with us and other SpeeDelight fans!

Visit our website and social media channels to **discover more ideas** for sandwiches, burritos, tacos, pizza and much more – a gift from our chefs to you. With SpeeDelight in the kitchen, your customers won't have to wait for something crisp, tasty and new!

Coffee shops



Breakfast sandwich

Bread type: brioche.
Ingredients: poached or scrambled egg, ham, cheddar cheese, mayonnaise.
Ready in: 60 sec.
In an hour you can serve: 50-55.



Food distribution



Pizza bianca with goat cheese and mushrooms

Ingredients: pizza crust, mozzarella, goat cheese, shiitake or other mushrooms.
Ready in: 90 sec.
In an hour you can serve: 35-40.



SpeeDelight saves money for you to invest in your future

Money-saving solution

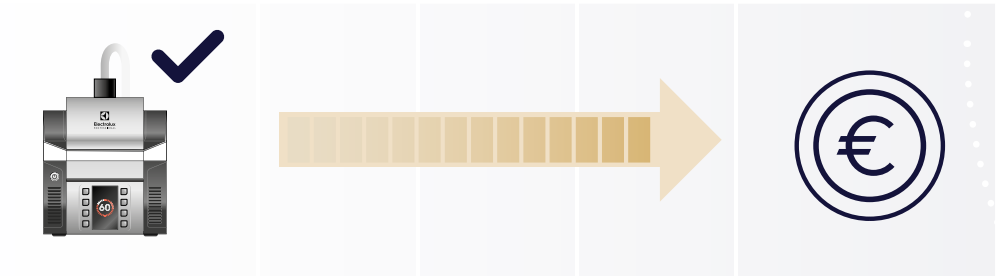
Imagine you own a Quick Service Restaurant serving an average of 180 sandwiches a day, 7 days a week, working 10 hours a day. SpeeDelight consumes less than half the electricity compared with other solutions using microwave systems, and that adds up to **big savings**: more than **€500*** over the course of a year! What does that mean for your profitability? While you work, SpeeDelight works for you and your future: it will quickly pay for itself and leave you money to invest in new SpeeDelights as your business grows and expands.

* Internal test done in Electrolux Professional R&D Laboratory comparing SpeeDelight with standard panini grill in the market



A recouped investment

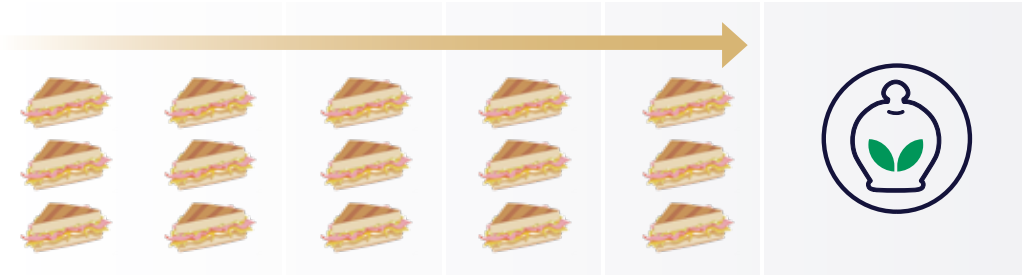
With SpeeDelight's unique **Energy Saving mode**, your investment will pay for itself year after year!



+

A booming business

As you sell more and more snacks thanks to your initial investment, your piggy bank will be bursting in no time.



=

A very virtuous circle!

Reinvest that money in new SpeeDelights and watch your business soar to new heights.



OnE Connected, your digital assistant

Connect your SpeeDelight **OnE Connected**, the Electrolux Professional web platform, and gain valuable insights that will help you to optimize performance and improve efficiency of your operation.



Improve your work life

OnE Connected gives you remote control over your operations. This saves you time to focus on the essentials of your business.

Earn more

OnE Connected helps you reduce consumption to a minimum and optimize the efficiency of your business. This in turn will maximize your profits.

Recipe management guarantee consistency across the fleet, reduce waste and aid purchasing and forecasting process

Boost your performance

OnE Connected gives you the insight to better organize your production flow, which will improve your productivity and output quality and help you meet the highest quality standards.

Maximize uptime of your equipment

OnE Connected helps you plan maintenance at just the right time, to ensure maximum uptime while reducing your costs for unexpected breakdowns.

A world of digital solutions that **simplify your work and help your business develop**. Benefit from a growing range of services, designed just for you.

Scan
and discover how our customers benefit from SpeeDelight and OnE Connected

Accessories and Consumables for premium maintenance

Included Accessories



Brush

to clean breadcrumbs from the grill plate and cooking surfaces.

cod.	0D7015



Silicon plate spatula

versatile for multiple uses.

cod.	0D4063



Non-stick tray

allows to keep cleaner the SpeeDelight and reduce the cleaning time.

cod.	0CB905



Silicon protector

to protect the glass when you clean the upper plate.

cod.	0D4024



Brass bristels brush

use the small brush with metal bristles to remove any food incrustations. Use for the lid only.

cod.	0CB904



Nylon bristels brush

after using the brass bristles brush, use the the brush with soft plastic to remove cleaning residues. Use for the lid only.

cod.	0CB903

Optional Accessories



Scraper

to remove sticked residue from the glass surface.

cod.	0S1071
cod.	0S1606



Connectivity Hub (SIM / LAN)

2 different hubs to enter in the OnE Connected platform.

cod.	0CK638 (SIM)
cod.	0CK639 (LAN)



Removable ribbed teflon plate

for ease of maintenance.

cod.	0C9500



Removable flat teflon plate

for ease of maintenance.

cod.	0CA736



Rapid Grease

for special use at high temperatures.

cod.	0S2292



Baking paper

suitable for Baking models.

cod.	0CBAKJ

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**.

Service agreements, you can trust

You can choose from **flexible tailor-made service packages**, according to your business needs, offering a variety of maintenance and support services.

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**.

Watch the video and **find out more**!



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on

professional.electrolux.com

Excellence
with the environment in mind

- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is RoHS and REACH compliant and over 95% recyclable
- Our products are 100% quality tested by experts

The Company reserves the right to change specifications without notice. Pictures are not contractual.

GASTRO ECONOMY

Gastro Economy Sp. k.
ul. Zakopiańska 163a
30-435 Kraków

tel.: +48 12 260 26 40
e-mail: biuro@gastroeconomy.pl