Electrolux PROFESSIONAL

High Speed Cooking

Plug-in cut loose

SpeeDelight PEP: Fast has never tasted so good



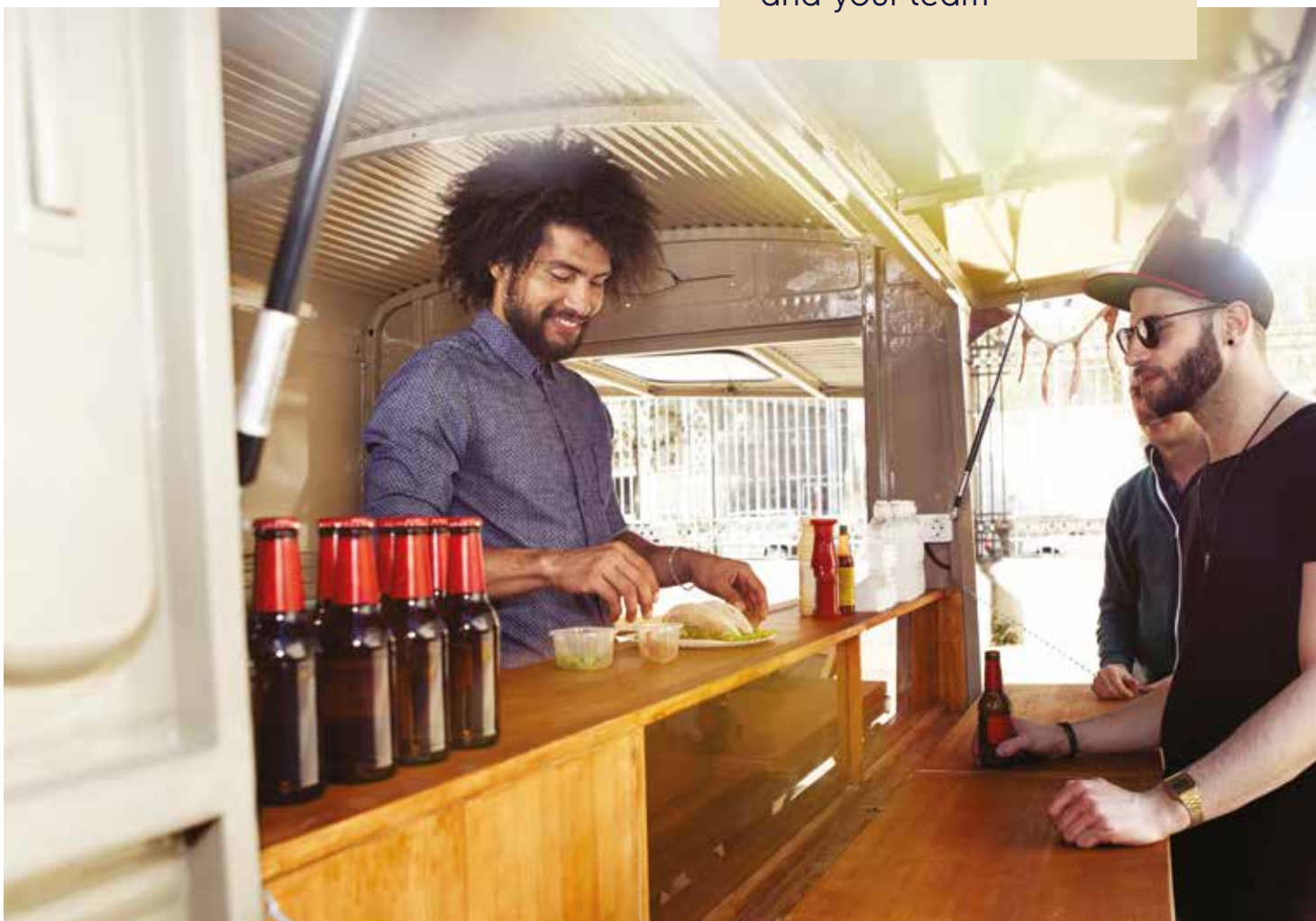
GASTRO ECONOMY

SpeeDelight PEP
For small dynamic businesses

What makes the difference for a small business is a flexible solution that **keeps you mobile**: an easily transportable technology that responds quickly to growing, changing demand and matches your own versatility and drive. **Serve great tasting food on the quick**: diversify, expand, and watch your profits grow!

Enjoy mobility in every sense of the word

freedom of movement, dynamism, adaptability of you and your team





Record quality

Be amazed by our ultra-fast threeway cooking technology. Your snacks will be perfectly crispy outside and cooked just right inside in 1 minute

Stay in sync

Connect and perfectly integrate with your outlet management system



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360° innovation

Green technology
Close the cover once you've removed your food and the stand-by notification appears. SpeeDelight PEP will go into **Energy Saving mode** and consume **60% less energy**.

Easy to service
Quick access to inside components **makes maintenance a snap** with an on-site visit from a technician. Safe and practical to use, safe and practical to maintain.

Streamlined and ergonomic
Quick to set up, no ventilation needed: put it anywhere on your countertop. Smooth edges, stable handles, self-regulating lid and **extra-large display**.

Money-saving
Save up to €500* over the course of a year! SpeeDelight PEP consumes half the electricity compared with other solutions using a microwave system.

*Contact Electrolux Professional for details.

24/7 smart connection
With SpeeDelight PEP's USB port and wifi capability, you can map performance, follow recipe trends, get personalized statistics, and **stay in sync 24/7 with your chain**. Any warnings or malfunctions are monitored, too! The interface is flexible and user-friendly, and works with any mobile device.

Customer care
With the **SpeeDelight PEP Advantage** package, one-size-fits-all service is a thing of the past and assistance is tailored to the customer's needs: a complete range of **accessories and consumables** that will keep your SpeeDelight PEP in top condition.

Branded signature features where PEP meets perfection



Triple Play
Peerless cooking performance
A combination of 3 cooking technologies: **contact plates, infrared radiation and microwaves**, for **a perfectly even temperature**, outside and in.

UNIQUE in the industry

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



Perfect Squeeze
An intelligent press
The upper plate settles with just **the right pressure at the touch of a button.**

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



Has Your Back
Worry-free finish
The lid rises **automatically** when your snack is ready.
No burning - it's foolproof!

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



Idea Matcher
Inspirational interface
Let your imagination run wild. Easy-to-use cooking options and quick-start buttons for a potentially **unlimited menu.**

For your food:
a potentially unlimited menu.

Plug-in
and free
your mind!









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

www.electroluxprofessional.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

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