Electrolux PROFESSIONAL

Creativity meets speed

GourmeXpress High Speed Oven

High Speed Oven



GASTRO ECONOMY

You talk...

I need a compact solution that can increase my productivity. I need to reduce the cooking time to serve faster my customers. I require an ergonomic solution which provides quality and consistency easy to use and clean, also safe and reliable, able to support the profitable growth of my business.

Speed, quality and consistency.



...we listen

With the professional tabletop GourmeXpress High Speed Oven, you can serve delicious food in a fast and easy way. With its versatility, you can roast, grill, and reheat thanks to the combination of three different heating methods. This solution leads to a simpler workflow and can enlarge your menu.

Rapid cooking
with high quality results

Versatility
of creating a wide variety of foods

Easy-to-use
cooking programs and clean operations



Introducing the GourmeXpress

The GourmeXpress is part of Electrolux Professional High Speed cooking portfolio of fast, easy and versatile solutions allowing customers to serve high quality products in a consistent and speedy way, day after day, operated by any member of the team.



Rapid cooking

Reduce customer queues through speed to serve. Cooking food much faster than conventional cooking methods.

Increase efficency

Ergonomically designed for easy cooking operations thanks to a user-friendly touch interface which requires minimal training for unskilled operators.

Discover how easy to clean by scanning the QR Code

High versatility

Manage a wide variety of programmable menus while cooking, warming or regenerating food in a short amount of time. Cook proteins, vegetables, regenerated soups, pasta, reheat and melt cheese perfectly.

Small footprint

Save space! Can fit comfortably front of house. Only 460mm width, 677mm high, depth. No need for extra ventilation system thanks to the ventless technology.



Electrolux Professional is continuing pioneering the complete solution in High Speed Cooking

Gourmet experience is now energy efficient,* fast & easy to use

GourmeXpress is a fast, consistent and easy to use solution to cook a wide range of meals. Dedicated to support businesses quick service without compromising quality.

Why is the GourmeXpress so fast?

The GourmeXpress includes a combination of microwave, convection and impingement allowing you rapid cooking, grilling and reheating.

Extra fast
Microwaves accelerate the cooking process.

Extra flexibility
The ability to structure the cooking cycle in a multi-stage way, modulating the impingment intensity and microwave percentage for each stage ensures great flexibility.

Extra attractive colour and extra crisp
The hot air impingement (or forced air cooking) reduces cooking times and enhances an attractive just-grilled look. Perfect for extra colour on lasagne, pizza and other similar dishes.

Sustainable facts

* Conserve energy with the Energy Saving Mode that uses 0.5 kW per hour.** Furthermore, no hood installation is required as its ventless.***

**the Energy Saving Mode can be set after a customizable range of time (from 5 min to 30 min) and to reach 260°C it takes 2 and ½ min.
*** see handbook for more details





Drive your business. Ideal for Food to Go segments, Cafe's/Bars, Restaurants, Hotels

For **Food to Go**, where speed and consistent high quality food in wide quantities are the pillars of the business.

For **Hotels**, that require a fast, easy to use solution, able to support outside of regular restaurant hours.

For **Bar/Cafe's**, who serves food all day long.

For **Restaurants**, to handle rush hours and increase numbers of orders.

High Speed cooking with endless possibilities...

Cook a range of fresh and frozen foods



Regenerated Chicken Wings cooked in 1,50 min



Fresh Salmon Fillet cooked in 2 min



Regenerated Lasagne cooked in 2 min



Manage programmable menus easily

Easy-to-use display for any unskilled operator which allows minimal training time.

Select any pre-set cooking programs with the 5-Inch ergonomic touch display. Save up to 1024 cooking programs. Press any of the preprogrammed 24 menus displayed with a simple touch and the GourmeXpress will do the rest.

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The OnE brand, The OnE partner

Electrolux Professional is **The OnE trusted partner** making your work-life easier, more profitable – and truly sustainable every day.

With **sustainability** at heart, we are leading the way in designing full and integrated solutions that deliver **productivity and lowest life cycle costs**.

Complete your solutions adapted to your business. Electrolux Professional offers a 360° look at your business, which includes solutions, products, and services.



SpeeDelight
The perfect solution for sandwiches, pizza, wraps and more



700XP Fryers[HP]
Fryers to boost your business. Faster, easier, crispier. Batch after batch



SafeBox Hold
Store any type of take-away container from pizza, burgers, fries and even gourmet dishes



Trinity Pro
Slice, dice, shred, cut, blend and emulsify fast

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

Scan the QR code to discover our accessories and consumables

All below included in the GourmeXpress



Aluminum Oven Shovel



Shovel Rack



Teflon Mesh Basket



Teflon Tray



Bar Code Scanner
Retrieve the GourmeXpress High Speed Oven recipes, using the bar code scanner.
Optional accessory which can be obtained from your Electrolux Professional Authorised Partner.

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**.

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

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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