

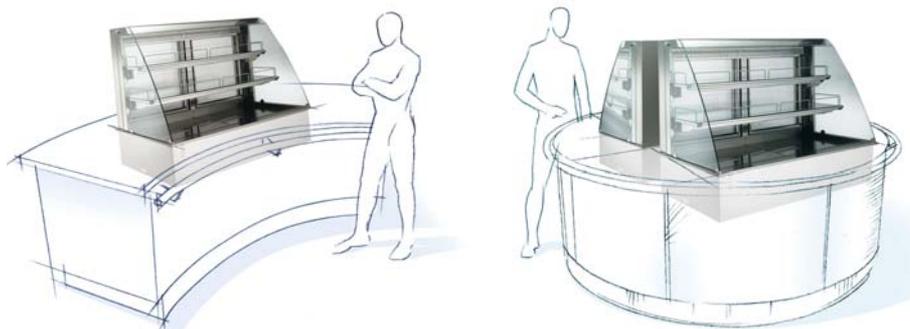
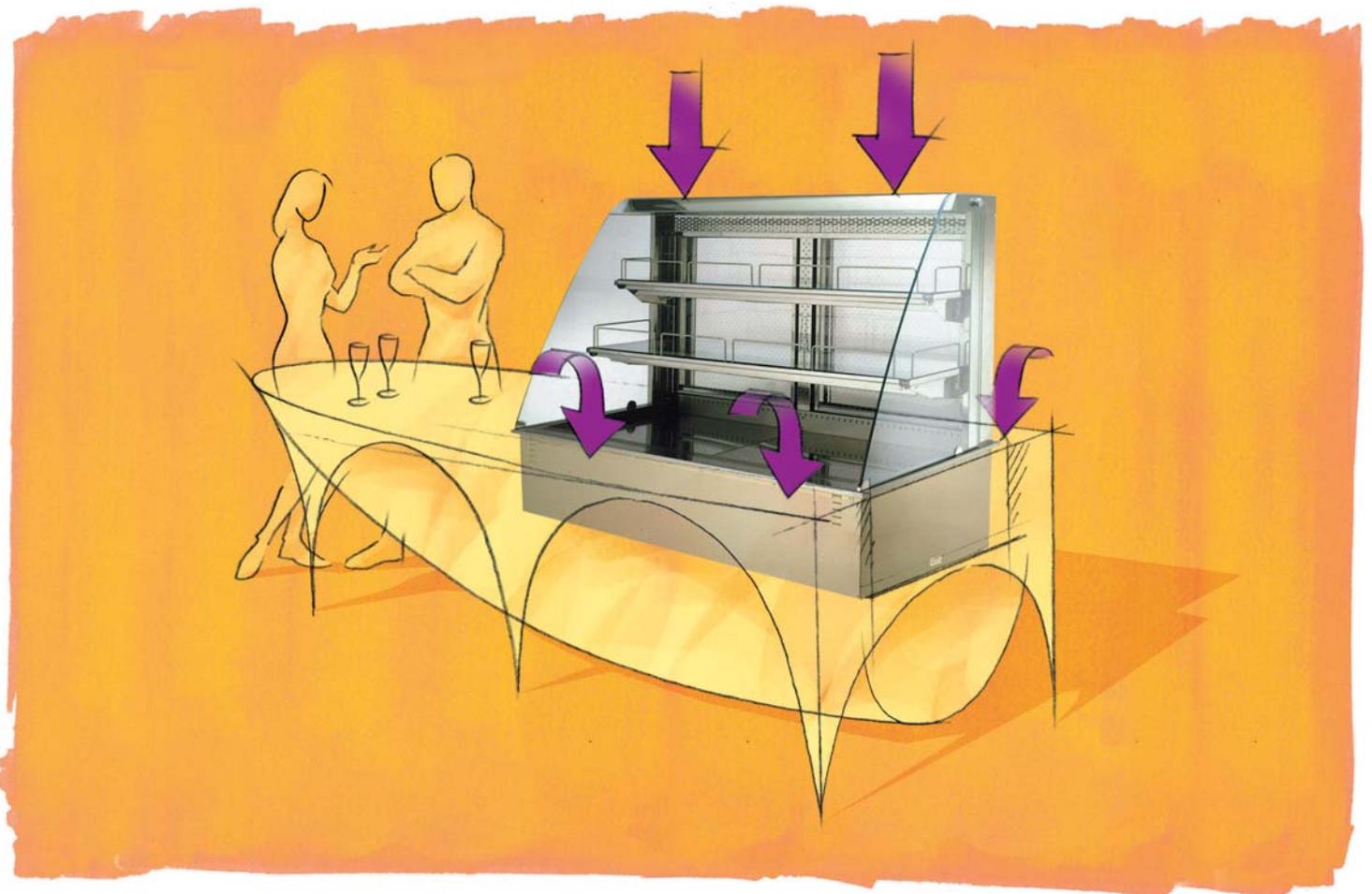


Drop-in

Unbeatable reliability combined with versatility

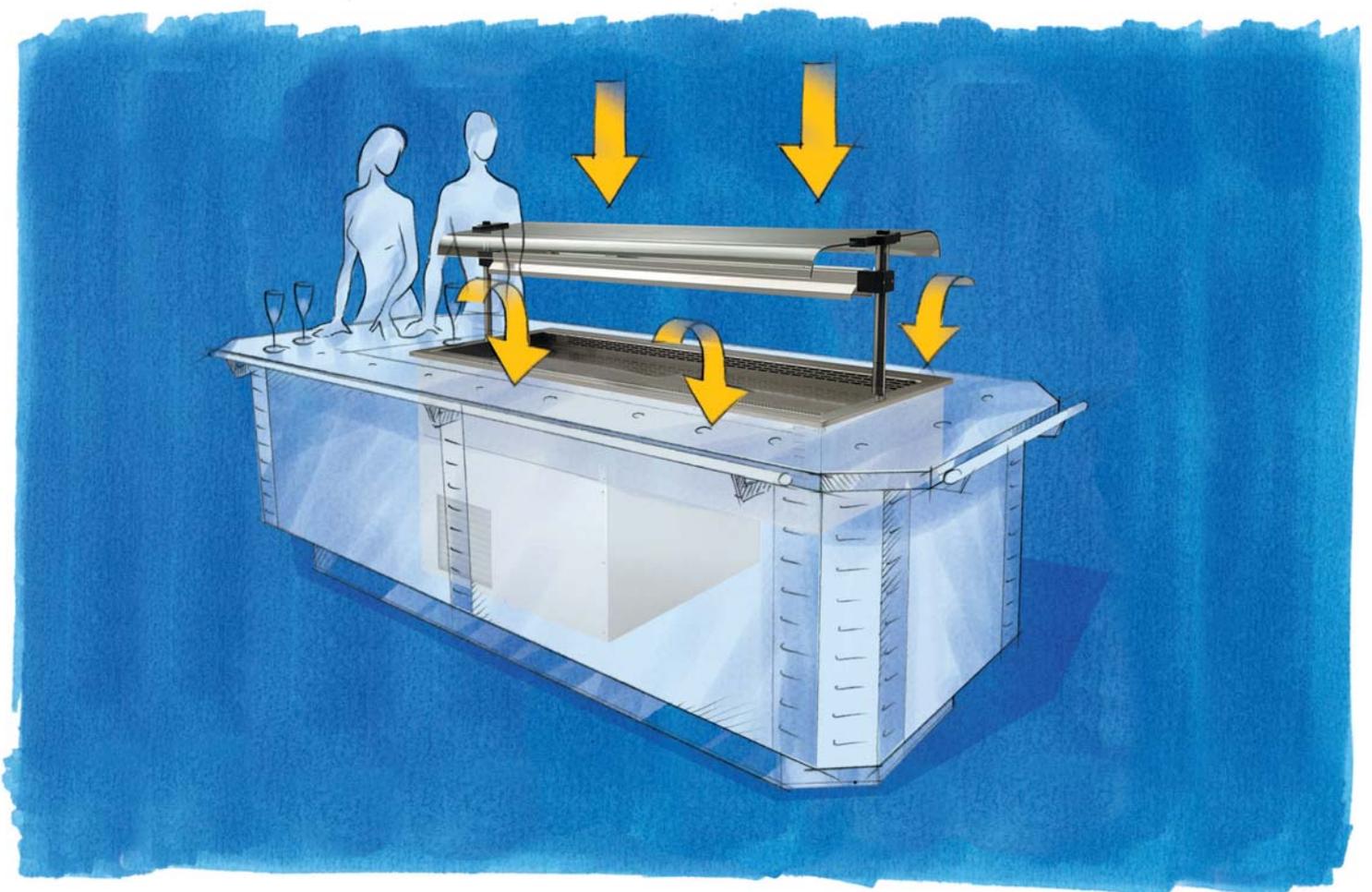
Electrolux proudly presents its new DROP-IN range of display units featuring excellent **performance**, unbeatable **reliability**, and unique **versatility**.

Electrolux's objective with these units is very simple: to **integrate all necessary restaurant functions** in any style of furniture, without limitations of choice.



DROP-IN.

The choice of those who look to the future.



Refrigerated displays

These superior quality refrigerated displays are designed and made to last and to guarantee excellent performance and simple operation. All these displays are also available with remote refrigeration units to keep operating noise down and improve dining hall comfort levels. Parts are fully removable for easy cleaning.

The tank bottom is adjustable in height (5 positions) to permit these units to be used as refrigerated tray or tank displays. Shelves can be adjusted in height and angle for optimum viewing of all types of food, and clear visibility is ensured by lighting under each shelf.



Ventilated displays open on the customer side

These displays are the best solution if you want customers to help themselves to the food. These units are perfect for displaying all types of food, from complete meals to simple sandwiches.

The ventilated refrigeration system features amply dimensioned channels in the doors and ensures an internal temperature of $+1/+10$ °C for optimum food conservation, excellent cooling performance and a gentle air flow that does not dry the displayed food. Available in 3 versions, with 2, 3 or 4 Gastronorm 1/1 containers

Ventilated displays closed on the customer side

Suitable for all food display situations with serving staff present (with no customer access to the food). The ventilated refrigeration system features amply dimensioned channels in the doors and ensures an internal temperature of $-1/+7$ °C for optimum food conservation, excellent cooling performance and a gentle air flow that does not dry the displayed food. Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers



Ventilated refrigerated islands

These units are perfect for locations in the middle of a food distribution area. Cold air falls over and envelops the food on display and ensures a conservation temperature of $-1/+7$ °C.

These units are neither tanks nor worktops but vertically adjustable units that adapt perfectly to all sorts of display requirement.

A toughened glass top protects the food and can be used to hold dining accessories. Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers



Static refrigerated worktop displays

These units are ideal for positioning in the centre of a room. The toughened glass hood features built-in lighting. Static refrigeration.

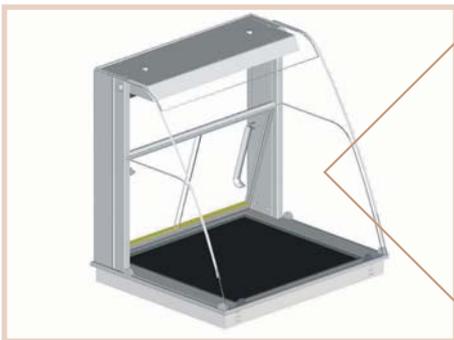
Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers.

Note: Worktop depth 30 mm

Hot displays

These superior quality hot food displays are designed and made to last and to guarantee performance and simple operation. Parts are fully removable for easy cleaning.

Halogen lamps brilliantly illuminate the food and also help maintain it at the right temperature.

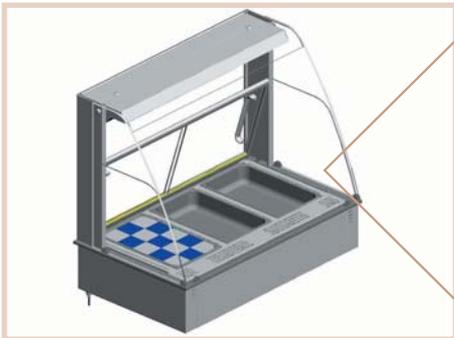


Hot displays with glass ceramic hotplates

These units are for displaying and conserving hot foods. Hotplates are adjustable in temperature from +90 to +110 °C. Ideal for foods that do not require moist air like gratin vegetables, pizzas, whole roasts, etc..

These displays include integrated toughened glass worktops for food serving. Halogen lamps in the hoods keep dishes at a constant temperature throughout serving.

Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers



Humidified hot displays

Ideal for the conservation and display of delicate foods that need humid air, like pasta, rice, sauces, steamed vegetables, sliced meats, etc.. Unbeatable food conservation characteristics. Probes monitor temperature right in the middle of the food. Digital control of display temperature and humidity. Automatic water level control for perfect food quality at all times. These display units feature an integrated toughened glass work top for food serving. Halogen lamps in the hoods keep dishes at a constant temperature throughout serving.

Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers



Bain-marie tank

These displays are ideal for positioning in the centre of food distribution areas. Food is kept hot by the tank and by the halogen lamps integrated in the hood. Integrated water level control and automatic refilling function. Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers, max depth 200 mm

Dry heat tank

These displays are ideal for positioning in the centre of food distribution areas. Food is kept hot by the tank and by the halogen lamps integrated in the hood. These units only require connection to the mains electricity supply, making them perfect for use on mobile furniture units. Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers, max depth 200 mm

Neutral and accessory units

These units can be used to perform all fundamental restaurant dining hall functions.

All units are characterised by top quality technical solutions and ease of use.

Stainless steel and a top quality finish ensure a long working life.



Insulated tank

Neutral thermally insulated tank. Designed to keep temperature constant without consuming electrical energy. Non-heating illumination integrated in the toughened glass hood. Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers, max depth 200 mm



Condiment and cutlery island

An ideal display unit for condiments, bread, cutlery, napkins and all other dining accessories. Illuminated, multiple shelf design.

Available in 3 versions with 2, 3 or 4 Gastronorm 1/1 containers



Plate/cup/tray lowerators

For installation in self-service functions.

Available in various versions:

- For plates diam. 120 - 200 mm
- For plates diam. 255 mm
- For plates diam. 310 mm
- For throw-away cups
- For tubs/trays up to 500 x 500 mm
- For trays up to Euronorm size

Plate lowerators can be equipped with heated platforms on request

Benefits

Limitless versatility

- Electrolux's Drop-in displays adapt easily to whatever style of furnishing the customer chooses
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Maximum food visibility

- All parts are designed for ease of operation and excellent ergonomics
 - Essential design enhances the presentation of the food on display
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Internal illumination

- All displays are equipped with light units, swivelling in refrigerated displays, to diffuse light and make the displayed food easier to see
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Reliability

- Stainless steel and toughened glass construction
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Excellent cleanability

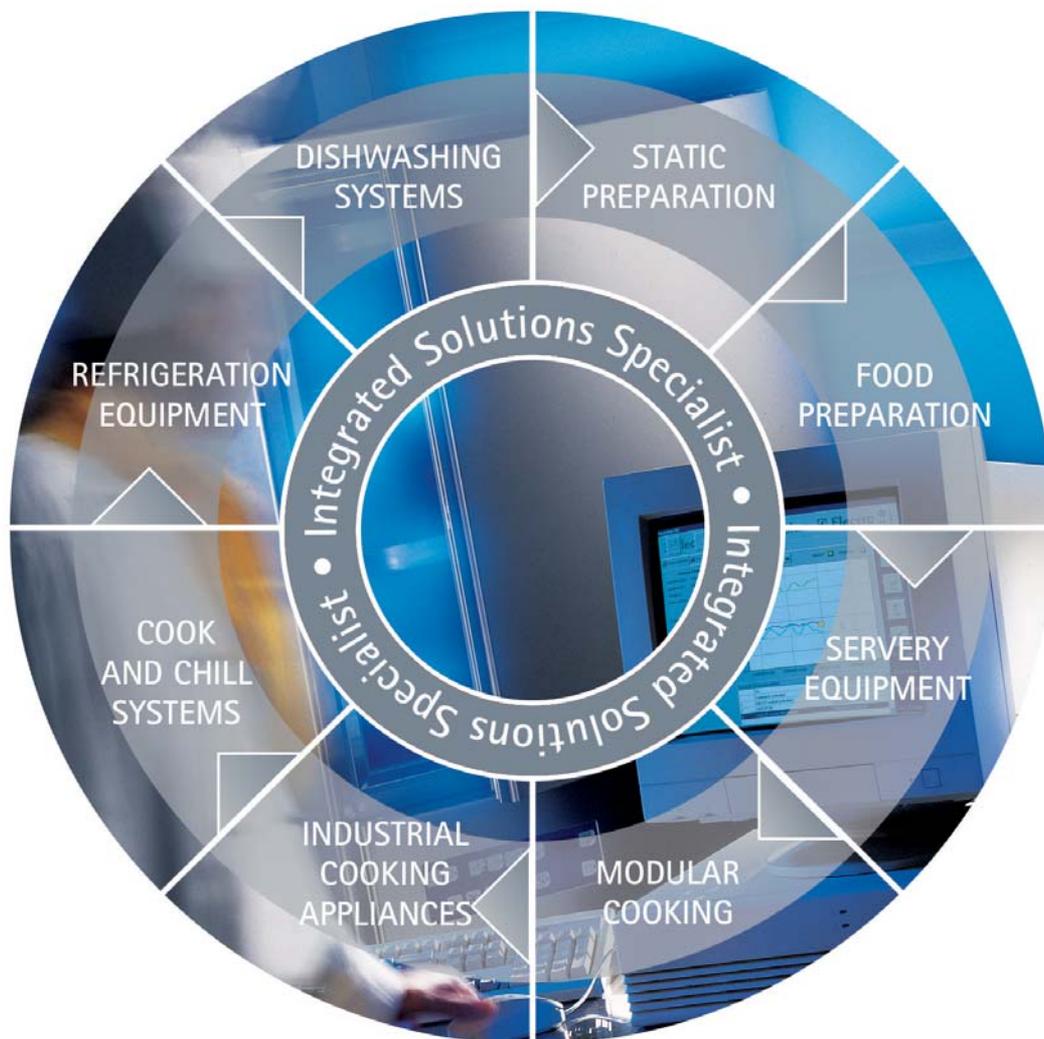
- All parts are fully removable for easy cleaning and maximum hygiene
 - All tanks have rounded corners for quick and easy cleaning
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Excellent performance

- Our wide range of display types and their excellent technical performance is guaranteed to satisfy the needs of all customers



BUILDING THE future



www.electrolux.com/foodservice

Share more of our thinking at www.electrolux.com