

Electrolux System Self Service Palenzo



Versatile

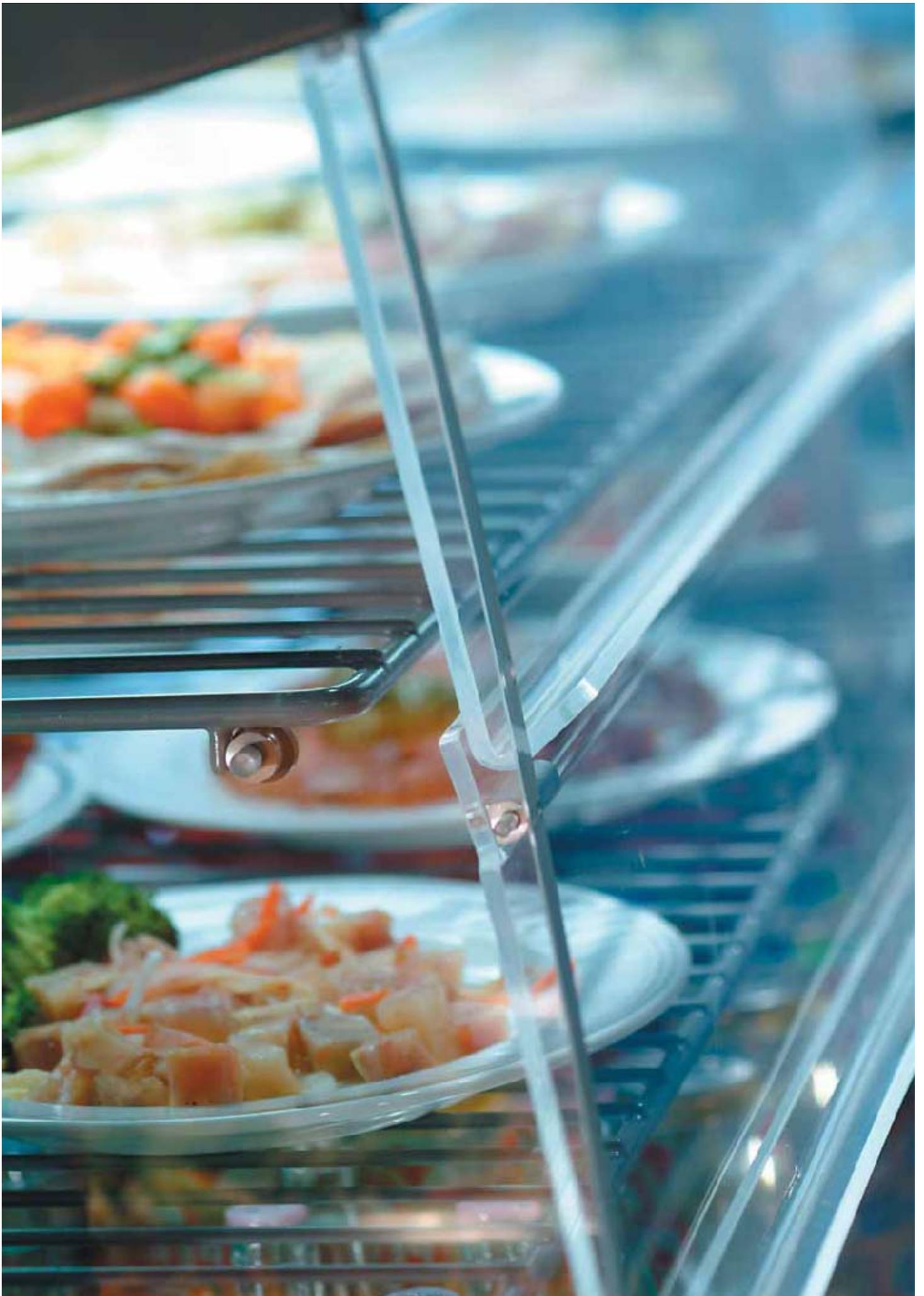
Solutions fitting every environment thanks to the Palenzo System, from the free flow version for restaurants to the traditional line composition for canteens. The vast number of modular components is accompanied by a selection of finishings in stainless steel and wood.



Compact and flexible

Compact elements, easy to move from one room to another, from serving breakfast in the dining hall to a buffet by the pool side. Mounted on wheels and fitted with folding tray sliders, these units are the ideal size for quickly passing through internal and external doors.





Safe and protected food

Both hot and cold units are equipped with digital control panels and HACCP. The refrigerated units are connected to five temperature probes distributed throughout the cabinet, the display case and in the condenser. In the event one of these probes malfunctions, the appliance will keep on working, to guarantee the maintenance of the best possible temperature without harming the food.



HACCP monitors and memorizes all critical fluctuations in temperature within the hot and cold cupboards, display cases and wells.

Hot units

The Bain-marie units ensure that the food in the containers is kept at the perfect temperature, while offering perfect warming of the dishes in the 80°C cabinet underneath, equipped with sliding or hinged doors making it even more ergonomic.



The ventilated heating of the compartment guarantees a **uniform temperature and a great reduction in energy consumption.**

Great working freedom and low energy consumption thanks to the use of high-efficiency elements for rapid container heating. The electronic device, which protects against overheating, will automatically switch off the machine if started without water or if the water should evaporate. Therefore, there is no risk of burning the wells.



For maximum safety, the display cases are in tempered glass offering an elegant display as well as excellent food **protection. The electronic control panel is equipped** with digital controls, including HACCP. Thanks to the wide range of available accessories, the hot units can be customized, according to aesthetics and space, satisfying all requirements.

Available with single well or divided wells with separate temperatures.



Cold units

All of the refrigerated elements, essential for conserving, displaying and serving cold food and drinks in an appealing way, are manufactured using only the highest quality materials, guaranteeing reliability and durability over time. The cold units are also equipped with digital control panels and HACCP.



Refrigerated well

Suitable to hold GN containers in addition to a wide variety of food and drinks thanks to its 210mm depth. The refrigerated well has a temperature ranging from -10°C to 10°C while the ventilated cupboard has a minimum temperature of 3°C. Another advantage is the increase in storage space since the evaporator is not located inside the cupboard.



Refrigerated dole plate

With a depth of 30mm, it is perfect for keeping small containers and prepared dishes cold. The sturdy stainless steel structure and ease of use are just a few of its characteristics.



Refrigerated display units

In the refrigerated display, accessibility and safety are ensured by lift-up doors on the customer side and sliding doors on the operator side. For a free flow installation the unit can be equipped with lift-up doors on both sides. Ventilated refrigeration provides for a uniform temperature throughout the display, thus maintaining food perfectly.



Refrigerated open well

An additional model is available with lift-up doors only on the two upper shelves and an open well.

The increased height between the shelves and the well provides easier access to bigger bottles.

The well has a temperature ranging between 8°C and 10°C.

Refrigerated compartment

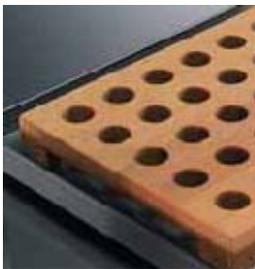
The refrigerated compartment is made of a single piece of stainless steel and completely isolated with polyurethane foam, 35mm thick.

Easier cleaning since the evaporator is not placed inside the compartment. The spacious storage areas, containing up to 10 GN 1/1 containers 65mm high, have self-closing hinged doors with a magnetic closure.



Refrigerated Drink Station

Ideal for the distribution of water or other beverages during breakfast or lunch or to prepare a variety of sandwiches. 1 or 2 over shelves are available and can be positioned according to specific needs, for displaying glasses, bread, etc. The refrigerated well, GN 1/1 can be used to keep milk, juice, fruit or other items cold. An additional accessory is a smaller container, GN 1/6, to be placed inside the well, perfect for keeping butter or preserves.



Cutting board with crumb collector



Wooden hinged doors

The perforated cutting board with crumb collector will keep your worktop clean for customers. The cupboard base is elegantly closed with wooden hinged doors.

Neutral units and accessories

Can be used for storing and displaying items of your choice.
A wide range of accessories make these units as personal and flexible as possible.



Front Cooking

By placing table-top appliances on this unit you can create a dynamic environment while cooking in front of your customers.

Front Cooking



Accessories

Different combinations of gantries and over shelves can be used within a line or free flow environment.

Cold lights or heating lights.

Folding tray sliders are available in different colours of wood laminate as well as tubular or plain stainless steel, able to withstand 80 kg per linear meter.

Feet and wheels in two different sizes 50mm and 150mm.

The smaller size, ideal for a school canteen, permits small children to easily reach the displayed items, reducing the height from the tray slider to the floor to 730mm.

If preferred, kicking strips are also available.

Complementary units

In addition to the neutral units, these units can be used as a support surface and for additional storage, complementing your self service line.

Corner unit can be used as an outer or inner connection by simply changing the external panelling.

Tray, cutlery and bread dispensers, in 18/10 stainless steel, realized in compliance with the most severe safety standards.

Cashier unit houses the cash register and a chair for the operator, provided with a lockable drawer and an electrical outlet. C-shaped or L-shaped for a free flow or line execution.

Plate lowerator, suitable for the heating, movement and distribution of plates.



- 1 cashier unit
- 2 refrigerated display
- 3 plate lowerator
- 4 bainmarie, divided wells
- 5 corner unit
- 6 refrigerated dole plate
- 7 cutlery & tray dispenser

Customization



Stainless steel (see optional accessories)



Beech-wood finishing (see optional accessories)

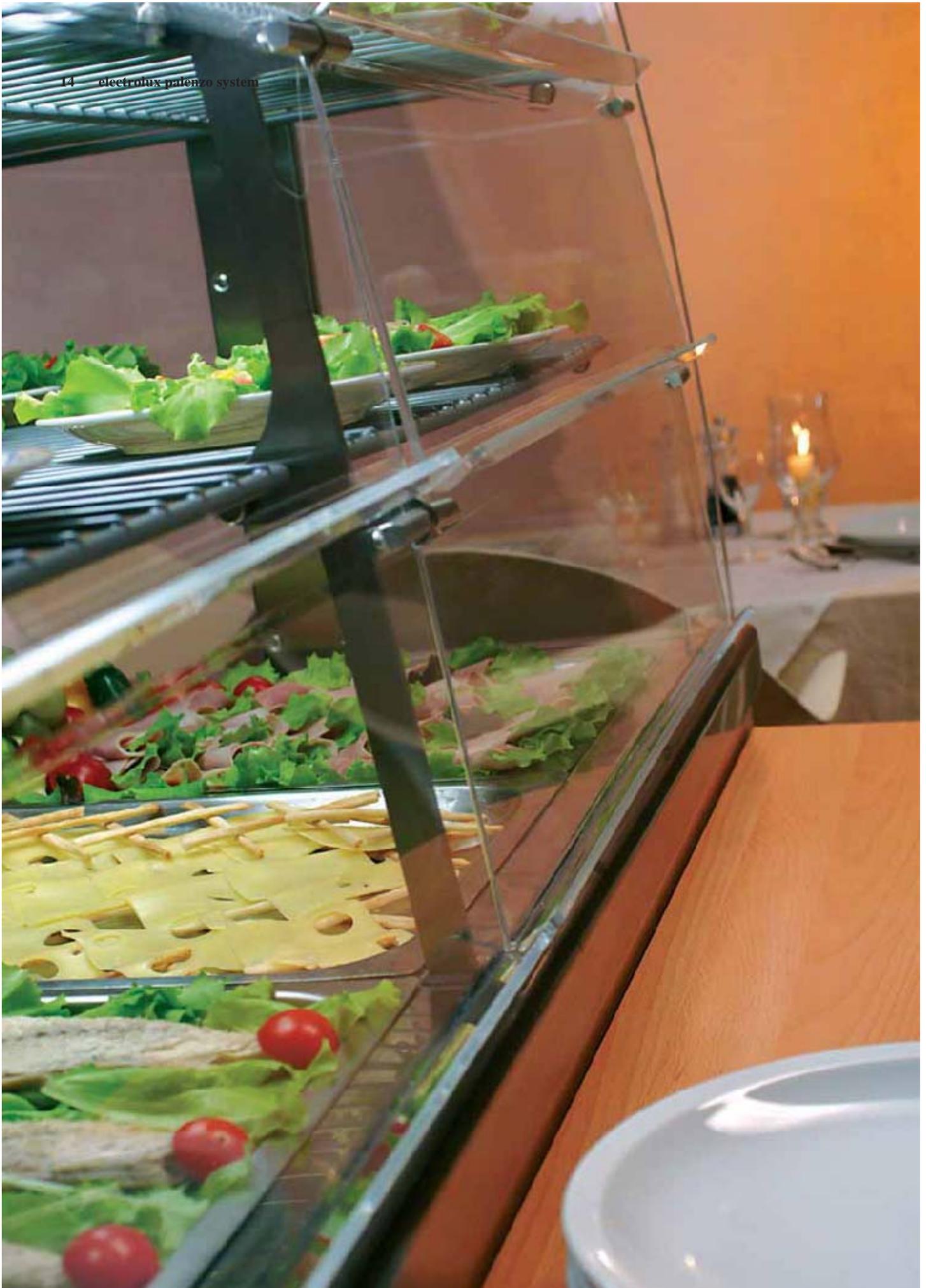


Walnut finishing (special order)



Cherry-wood finishing (special order)





Product Range Palenzo System

PNC Description

Bainmarie Units

Bainmarie unit 750mm with well for 2 GN containers h=150mm
Bainmarie unit 1125mm with well for 3 GN containers h=150mm
Bainmarie unit 1500mm with well for 4 GN containers h=150mm
Bainmarie unit 1125mm (3 divided wells)
Bainmarie unit 1500mm (4 divided wells)
Bainmarie unit 1125mm with well for 3 GN containers h=150mm + Hot ventilated cupboard
Bainmarie unit 1500mm with well for 4 GN containers h=150mm + Hot ventilated cupboard

Refrigerated top Units

Refrigerated dole plate 1125mm for 3 GN containers
Refrigerated dole plate 1500mm for 4 GN containers
Refrigerated dole plate 1500mm for 4 GN containers + refrigerated cupboard

Refrigerated well units

Refrigerated well 1125mm (depth=200mm) for 3 GN containers
Refrigerated well 1500mm (depth=200mm) for 4 GN containers
Refrigerated well 1500mm (depth=200mm) for 4 GN containers + refrigerated cupboard
for 5 + 5 GN containers

Refrigerated Display units

Refrigerated display unit 1125mm with refrigerated well (h=200mm) for 3 GN containers
Refrigerated display unit 1500mm with refrigerated well (h=200mm) for 4 GN containers
Refrigerated display unit 1500mm with refrigerated well (h=200mm) for 4 GN containers
Refrigerated display (open well) 1125mm
Refrigerated display (open well) 1500mm

Refrigerated Drink Station

Refrigerated Drink Station 1500mm

Neutral units

Neutral unit 750mm
Neutral unit 1125mm
Neutral unit 1500mm

Front cooking

Front cooking 1125mm
Front cooking 1500mm

Complementary units

Neutral corner unit 90°
Trays distributor with shelves for cutlery and bread distribution
Right/left cashier unit 1500mm
Heated plate lowerator 2 piles for plates diam. 255mm
C-shaped cashier's unit free flow 1125mm
Ventilated heated plate lowerator. 2 piles - S/S
Ventilated heated plate lowerator. 2 piles - Wood

