



ELECTROLUX PROFESSIONAL & CULINARY EDUCATION

EUROTEC

CUCINE PROFESSIONALI

Official Australian importer and distributor of
Electrolux Professional equipment

www.eurotecaustralia.com.au

A PRACTICAL PARTNERSHIP FOR MODERN TRAINING KITCHENS

Culinary training environments require equipment that supports learning, reflects real commercial kitchens, and operates reliably under constant daily use.

Electrolux Professional provides a complete range of commercial kitchen solutions that align with how the hospitality industry actually works, making it a strong fit for Australian TAFEs and culinary colleges.





DESIGNED FOR LEARNING, BUILT FOR INDUSTRY

Electrolux Professional equipment is developed for professional kitchens where consistency, safety, and ease of operation matter. Clear interfaces, intuitive controls, and predictable performance allow students to focus on core cooking techniques, workflow, and food safety rather than complex technology.

Students train on the same platforms used in restaurants, hotels, catering operations, and healthcare facilities worldwide. This familiarity helps bridge the gap between education and employment and prepares graduates to step confidently into real world kitchens.

EFFICIENT TECHNOLOGY ACROSS THE TEACHING KITCHEN

Electrolux Professional solutions help education providers manage operating costs while reinforcing best practice across all areas of the kitchen.

As the official Australian distributor for Electrolux Professional, Eurotec Australia works directly with TAFEs and culinary colleges to deliver training kitchens that perform over the long term. Support extends well beyond equipment supply and includes:

- ◆ Professional kitchen layout and workflow design suited to teaching environments
- ◆ Equipment selection aligned with curriculum requirements, class sizes, and usage intensity
- ◆ Detailed planning covering power, ventilation, service access, and future expansion
- ◆ Local coordination from specification through installation, commissioning, and ongoing service support

This structured approach ensures training kitchens are practical, durable, and easy to operate year after year.



GAS RANGES

The Line 700XP gas range combines traditional gas cooking with an integrated electric oven. Widely used across Australian TAFEs, it prepares students for real world kitchen operations.



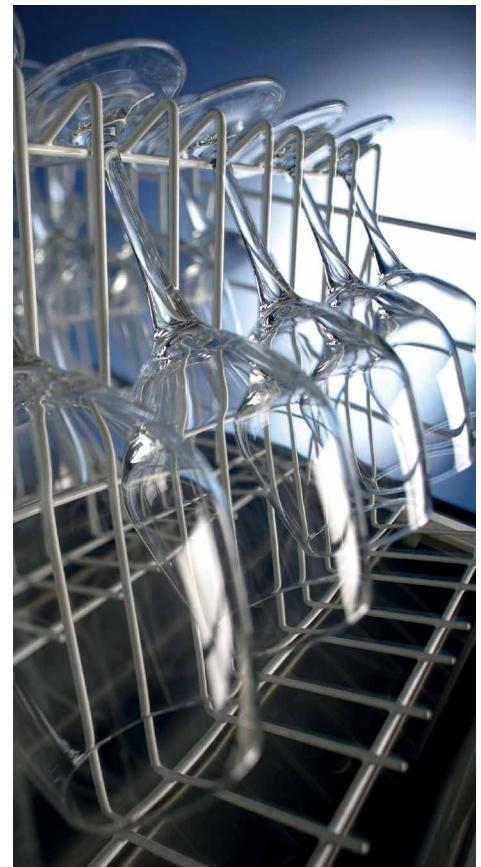
INDUCTION

Induction cooking supports precise temperature control, faster response times, and safer working conditions. Reduced ambient heat improves comfort in student kitchens and supports tight class schedules.



REFRIGERATION

Refrigeration systems deliver stable temperature control to support food safety compliance and correct storage practices. Students learn HACCP principles using equipment designed for professional standards.



WAREWASHING

Warewashing solutions are engineered for fast cycle times, low water consumption, and straightforward operation, helping classes run on time while reinforcing hygiene and efficiency.

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GAS RANGES





The 700XP series 4 burner gas range with electric oven is a proven platform in Australian culinary education. Found in many TAFEs and training kitchens nationwide, it delivers the familiarity, robustness, and control required for structured skills development and high use teaching environments.

Manufactured by Electrolux Professional, the 700XP series range reflects traditional cooking methods still widely used in professional kitchens, making it an essential part of foundational culinary training.

FLAME CONTROL FOR CORE SKILLS DEVELOPMENT

High efficiency 19.8 MJ flower flame burners deliver even heat distribution and adapt to different pan sizes. Flame regulators allow smooth adjustment from low simmer to full power, supporting the development of foundational skills such as sauce work, pan control, and timing.

Large cast iron pan supports accommodate a wide range of cookware, allowing students to work confidently across different cuisines and class levels.

INTEGRATED OVEN FOR TEACHING FLEXIBILITY

The integrated electric oven allows baking, roasting, and regeneration to be taught within the same workstation. An adjustable thermostat from 140°C to 300°C supports a wide range of cooking techniques.

Multiple runner levels for 2/1 GN trays enable instructors to demonstrate correct tray loading, heat management, and efficient workflow.

DURABLE, FAMILIAR, AND INDUSTRY READY

Pressed stainless steel worktops, flush fitting side edges, and robust construction create a hygienic and durable cooking station suited to daily training use. Dishwasher safe cast iron pan supports and adjustable feet simplify maintenance and installation.

Widely used across Australian TAFEs and culinary schools, the 700XP series range provides students with experience on equipment they are likely to encounter in professional kitchens.

SAFETY DESIGNED FOR STUDENT KITCHENS

Flame failure devices on each burner prevent gas leakage if a flame is accidentally extinguished. Protected pilot lights and insulated oven doors support safe operation in busy training environments.

IPX4 water protection and clearly responsive control knobs allow safer cleaning and predictable operation for students still developing confidence.

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INDUCTION





Induction cooking has become a core technology in professional kitchens, and it plays an equally important role in contemporary culinary education.

For TAFEs and culinary colleges, induction provides a safe, efficient, and highly controllable cooking platform that supports both teaching outcomes and operational requirements.

Electrolux Professional induction solutions are engineered for high performance environments where speed, consistency, and reliability are essential. In a training context, these same qualities translate into better learning outcomes, improved class flow, and lower ongoing operating costs.

PRECISE CONTROL FOR SKILL DEVELOPMENT

Induction cooking provides immediate and accurate heat control, allowing students to clearly see the relationship between power input and cooking results. Instructors can demonstrate low power techniques for delicate preparations or full power output for fast service scenarios using the same equipment.

High performance induction zones deliver rapid heat up, helping classes move efficiently between tasks. This responsiveness supports structured lessons, reduces idle time, and keeps practical sessions aligned with teaching schedules.

SAFER LEARNING ENVIRONMENTS

Induction significantly reduces common kitchen risks in education settings. The glass ceramic surface only heats when in contact with induction compatible cookware and cools quickly once the pan is removed.

The absence of open flames and reduced surface temperatures lowers the risk of burns and supports safer cleaning practices. This makes induction particularly appropriate for student kitchens and institutional safety requirements.

EFFICIENT FOR HIGH VOLUME TEACHING

Induction technology transfers energy directly to the pan, reaching cooking temperature faster while reducing wasted heat. This efficiency is well suited to training kitchens operating multiple classes each day.

Lower heat dispersion improves comfort in busy student environments and reduces demand on ventilation and air conditioning systems. Faster heat up times also increase cooking throughput, allowing more practical work to be completed within each session.

SUPPORTING SUSTAINABILITY GOALS

Induction cooking is highly energy efficient, with pan detection ensuring power is only used when cookware is present. This reduces unnecessary energy consumption and operating costs.

For TAFEs and culinary colleges, induction supports sustainability objectives while allowing students to train on equipment that reflects modern, energy conscious commercial kitchens.

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REFRIGERATION





Refrigeration plays a critical role in culinary education. Training kitchens must maintain strict temperature control, support food safety compliance, and operate reliably under constant daily use. Electrolux Professional refrigeration cabinets and counters are designed for professional kitchens and translate directly into safer, more effective teaching environments.

Electrolux Professional refrigeration solutions are used globally across hospitality, healthcare, and catering operations, ensuring students train on equipment that reflects real world industry standards.

CONSISTENT TEMPERATURE CONTROL

Stable internal temperatures are essential for food safety in training kitchens. Electrolux Professional cabinets and counters are designed to maintain uniform temperatures, even with frequent door openings during classes.

This consistency helps students understand correct storage practices while reinforcing the link between temperature control, food quality, and safe handling.

EFFICIENT IN BUSY TEACHING ENVIRONMENTS

Training kitchens operate under constant use throughout the day. Fast temperature recovery after door openings supports smooth class flow and reduces unnecessary energy use.

Efficient operation also helps manage running costs and limits excess heat in the kitchen, improving comfort for both students and instructors.

DESIGNED FOR FOOD SAFETY TRAINING

Electrolux Professional refrigeration supports HACCP based operations through accurate temperature control and reliable performance.

Clear internal layouts and professional grade shelving help students organise ingredients correctly, reinforcing separation and hygiene standards as part of everyday kitchen practice.

CABINETS AND COUNTERS FOR FLEXIBLE LAYOUTS

A wide range of cabinets, underbench units, and refrigerated counters allows refrigeration to be positioned directly within teaching stations.

This flexibility supports efficient workflows and helps education providers design kitchens suited to different class sizes, cuisines, and training objectives.



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WAREWASHING



Warewashing plays a critical role in culinary education, where hygiene standards must be maintained without disrupting practical training. Electrolux Professional Green&Clean hood type and undercounter dishwashers are designed for professional kitchens and perform reliably in busy teaching environments.

Electrolux Professional Green&Clean warewashing solutions are used globally across hospitality and institutional kitchens, allowing students to train on equipment aligned with industry expectations.

HYGIENE, COMPLIANCE, & FOOD SAFETY

Green&Clean dishwashers are engineered to deliver consistent wash results and controlled rinse temperatures, supporting hygiene standards and food safety compliance in training kitchens.

Students learn correct cleaning procedures as part of normal kitchen workflow, reinforcing the importance of hygiene as a core professional habit rather than a separate task.

SIMPLE OPERATION AND EFFICIENT RESOURCE USE

Intuitive controls and clear operating sequences make Green&Clean dishwashers easy for students to use correctly, reducing training time and operating errors.

Efficient use of water and energy helps education providers manage running costs while demonstrating responsible kitchen operation aligned with sustainability objectives.

FLEXIBLE, SUPPORTED, AND INDUSTRY READY

A range of hood type and undercounter configurations allows warewashing to be integrated into different teaching layouts and workflows.

Supported locally by Eurotec Australia as the official distributor for Electrolux Professional, systems are correctly specified, installed, and supported over the long term. Students train on professional equipment that reflects real world kitchen expectations from day one.

FAST CYCLES FOR UNINTERRUPTED TEACHING

Fast wash cycles help ensure clean dishes are available when needed, preventing delays that can disrupt practical classes.

Hood type and undercounter models are designed for high turnover environments, supporting multiple classes throughout the day and maintaining smooth kitchen flow.

SUSTAINABILITY THAT SUPPORTS EDUCATION OBJECTIVES

Energy efficiency, water reduction, and long service life are built into the Electrolux Professional range.

This supports institutional sustainability targets and reflects the expectations of the modern hospitality workforce.

Training kitchens become practical examples of responsible resource use rather than just teaching spaces.



PREPARING STUDENTS FOR PROFESSIONAL KITCHENS

As the official Australian distributor for Electrolux Professional, Eurotec Australia works closely with education providers to ensure induction systems are correctly specified and integrated into teaching environments.

ELECTROLUX PROFESSIONAL IS TRUSTED WORLDWIDE.

Support includes equipment selection based on curriculum requirements, class size, and teaching style, as well as detailed planning around power infrastructure, ventilation, and future expansion. This ensures installations perform reliably over the long term and remain flexible as training needs evolve.

EUROTEC AUSTRALIA ENSURES THAT TRUST IS SUPPORTED LOCALLY.

By combining Electrolux Professional equipment with Eurotec Australia's local expertise, education providers create safer kitchens, control operating costs, and deliver graduates who are familiar with industry standard equipment from day one.





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