Electrolux

Food Processors





K 45/55/70
Food processors

High powered, built to last. The ideal machines for the professional chef. Chop, mince, grind, mix, puree, and blend any preparation required.



- The new **4,5, 5,5** and **7 litre** capacities are a complement to any size kitchen
- A unique **scraper / emulsifier** allows you to prepare everything from meats to creams
- Easily **upgrade** to a combined machine with a special kit
- **Increased flexibility** with your choice of 1, 2 or variable speeds
- Stainless steel cutter bowl guarantees **hygiene** and **food safety**
- **Improved cleanability** thanks to the new design with rounded corners
- Blade can be placed in a **special holder for storage** when not in use



Blade holder

- Transparent lid permits the operator to **check** the consistency of the food **during preparation** and to eventually add ingredients without opening the lid
- **Hinged cover**, when lifted, **remains open** to permit a fast, easy and practical check of the preparation when necessary
- Ergonomic scraper in composite material for **added resistance**



Transparent lid



Variable speed control

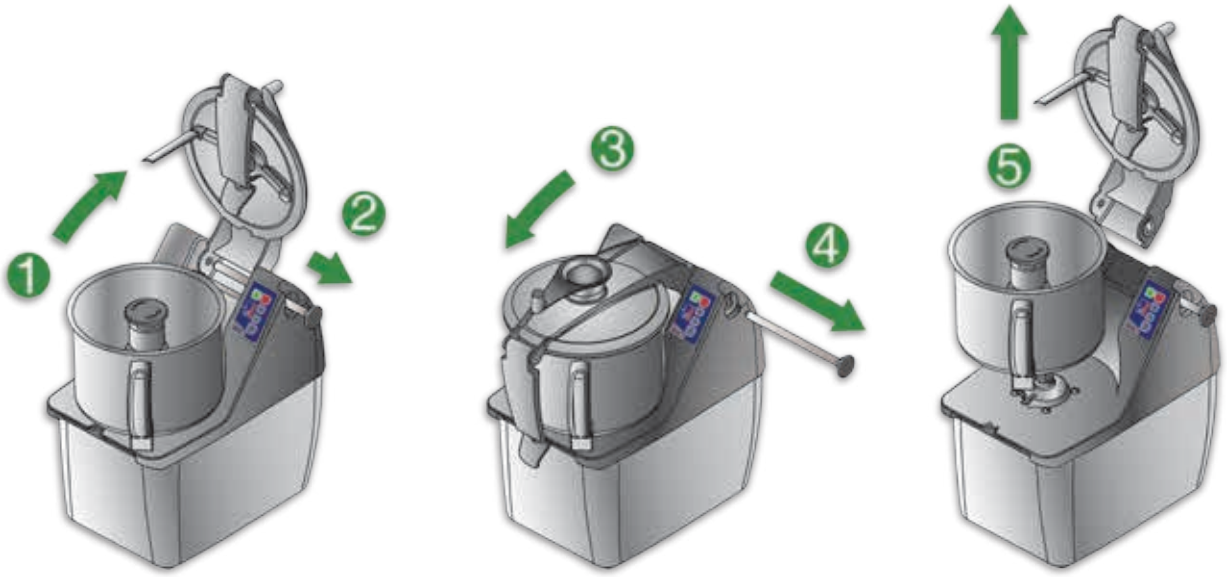
- Flat and **waterproof control panel** with easy to use functions: on/off, 1 speed, 2 speed, variable speed and pulse
- A **simple touch of a button** lets you reach the maximum speed of 3300 rpm
- Special **pulse function** for an even more precise cutting

- **Produce more in less time**. Unique high chimney increases the real capacity of the bowl (use up to 75% of nominal capacity)
- The unique design of bowl bottom guarantees **perfect results** when mixing both large or small quantities of food



Bowl with high chimney

New ergonomics, increased capabilities and easier cleaning.





- The transparent lid can be **easily dismantled** and all of its parts are **dishwasher safe**
- Ergonomic handle allows the bowl to be placed on the base with ease and self-locking feature assures **maximum stability**
- **Multiple safety devices** ensure that the machine will only operate when the cover is properly closed and all parts are correctly positioned

The complete range



K45 - 4,5 lt capacity

Speed	Phases	Power	RPM
1 speed	1 ph	750 W	1500
2 speeds	3 ph	900 W	1500-3000
Variable	1 ph	1000 W	300 to **3700**

External dimensions (wxdxh): 256x415x470mm



K55 - 5,5 lt capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1000 W	1500-3000
Variable	1 ph	1300 W	300 to **3700**

External dimensions (wxdxh): 256x415x470mm



K70 - 7 lt capacity

Speed	Phases	Power	RPM
2 speeds	3 ph	1200 W	1500-3000
Variable	1 ph	1500 W	300 to **3700**

External dimensions (wxdxh): 256x422x510mm

Rotors

Smooth or micro-toothed blades to prepare everything from coarse meats to the finest creams.



Smooth blade



Micro-toothed blade



Smooth emulsifier blade



Microtoothed emulsifier blade



Ground meat



Peppers



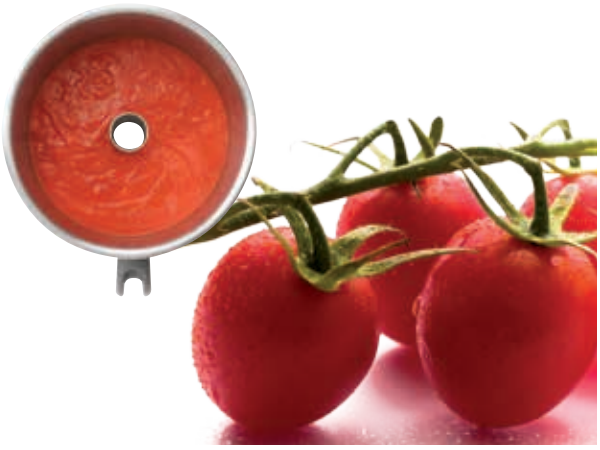
Chocolate



Grated cheese



Coffee beans



Tomato sauce



Chicken



Asparagus



Mixed herbs



Vegetable puree

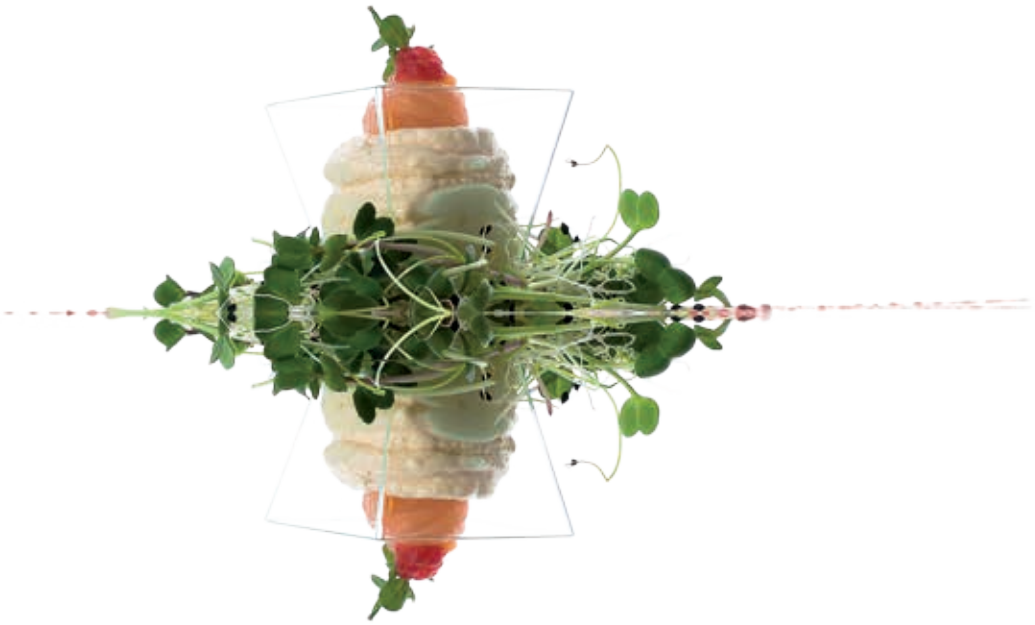


Basic Preparations Pag. 10
(mincing, grinding, chopping)

Mixing, Blending and Kneading Pag. 24
(for the Chef in the kitchen)

Pastry Making Pag. 32
(for the pastry Chef)

Sauces, Soups and Creams Pag. 42
(emulsifying)





Aromatic salt for cold marination of salmon

Ingredients

600 g cooking salt
250 g sugar
150 g cane sugar
thyme (to taste)
dill (to taste)
lemon (to taste)

1. Place the cooking salt, fresh herbs and lemon peel in the cutter bowl.
2. Chop at high speed by activating the "pulse" function two times, approx. 30 seconds per time.
3. In a bowl, blend the salt mixture with the sugars and it is ready for use.

Accessory: micro-toothed blade rotor

Note: this mixture can be used to marinate medium-large size fish.



Aromatic salt for marination of meats

Ingredients

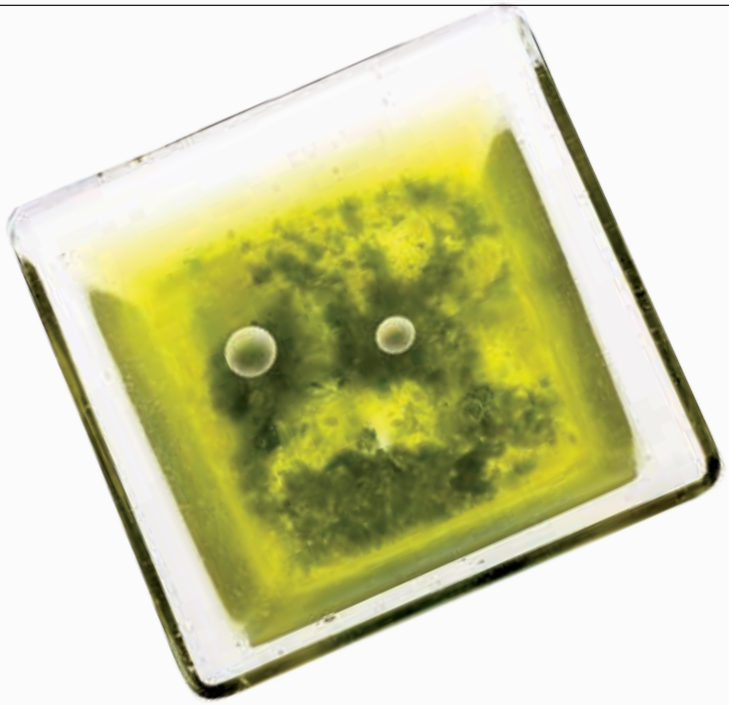
200 g cooking salt
50 g sugar
20 g cane sugar
10 g mixed herbs

1. Place the cooking salt and the fresh herbs in the cutter bowl.
2. Chop at high speed by activating the "pulse" function two times, approx. 30 seconds per time.
3. In a bowl, blend the salt mixture with the sugars and it is ready for use.

Accessory: micro-toothed blade rotor

Note: this mixture can be used on all types of red meats.





Olive oil with basil

Ingredients

2 dl extra virgin olive oil
100 g fresh basil leaves

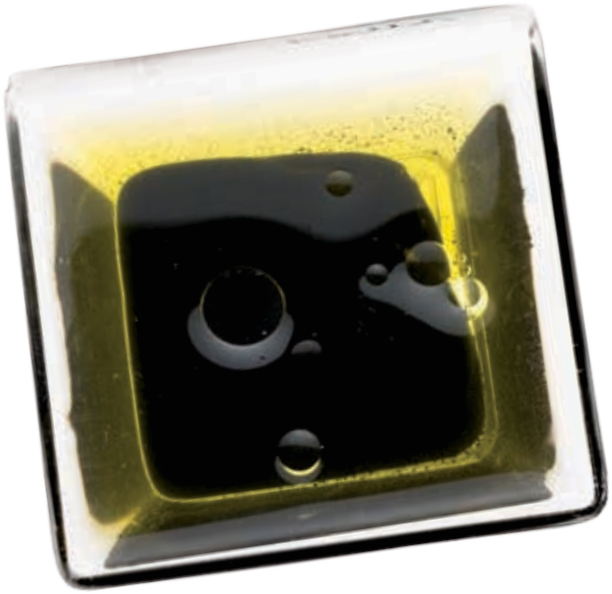
1. Blend in the food processor the basil leaves at max. speed for 2 minutes with the olive oil.
2. Filter the mixture through a fine sieve in order to obtain a clear green oil.

Accessory: smooth blade rotor

Note: this basil flavoured oil is perfect to garnish fish dishes.







Olive oil with black olives

Ingredients

100 g black olives (seeded and dried)
1 dl extra virgin olive oil

1. Remove seeds from olives and dehydrate them in an 80°C oven for 4 hours.
2. Blend in the food processor the dehydrated olives with the oil at max. speed for 3 minutes.

Accessory: smooth blade rotor

Note: this flavoured oil with black olives is an excellent accompaniment to seafood dishes.





Orange and vanilla flavoured oil

Ingredients

5 dl vegetable oil
250 g orange peel
1 vanilla bean
salt (to taste)

1. Peel the oranges with a peeler into thin slices, boil for a few minutes in salted water. Let them cool and then dehydrate them in the oven.
2. In the food processor, finely chop the dehydrated orange peels at low speed.
3. Add the oil to the orange powder and let it marinate for at least 3 hours.
4. Lastly, emulsify the orange powder and vegetable oil with the vanilla.

Accessory: smooth blade rotor

Note: this orange and vanilla flavoured oil is delicious combined with chocolate.





Hazelnut and herb breading

Ingredients

30 g toasted hazelnuts
80 g sliced bread
30 g aromatic herbs
rosemary (to taste)

80 g butter (softened)
salt, pepper, nutmeg (to taste)
1 fresh egg yolk
30 g grated parmesan cheese

1. Place the hazelnuts and herbs in the cutter bowl and chop at high speed for 1 min. in order to obtain a brilliant green colour using the scraper to help blend the mixture.

2. Add the egg yolk, butter, salt, pepper, nutmeg and parmesan and continue blending at high speed by activating the "pulse" function for approx. 20 seconds.

Accessory: micro-toothed blade rotor

Note: this breading is ideal for medium-large size fish with white meat.

Shrimp and thyme breading

Ingredients

150 g sliced bread
350 g fresh shrimp
salt and pepper (to taste)
lemon thyme
1 garlic clove
1 dl extra virgin olive oil

1. Place the bread slices (without crust), salt, pepper, garlic clove and lemon thyme in the cutter bowl.
2. Chop at high speed by activating the "pulse" function for approx. 20 seconds.
3. Add the shrimp and olive oil, continue blending at the 1st speed for approx. 20 seconds.

Accessory: smooth blade rotor

Note: this breading is ideal for medium-large size fish with white meat.





Anchovy butter

Ingredients

500 g fresh butter
200 g anchovies (cleaned and de-boned)

1. Place the anchovy fillets in the cutter bowl.
2. Chop at high speed by activating the "pulse" function two times for approx. 30 seconds using the scraper to help blend the mixture.
3. Incorporate the butter (at room temperature) and blend at 1500 rpm for 1 minute to obtain a creamy emulsified mixture.

Accessory: smooth blade rotor

Note: ideal for tartlets, canapes, appetizers.







Caviar butter

Ingredients

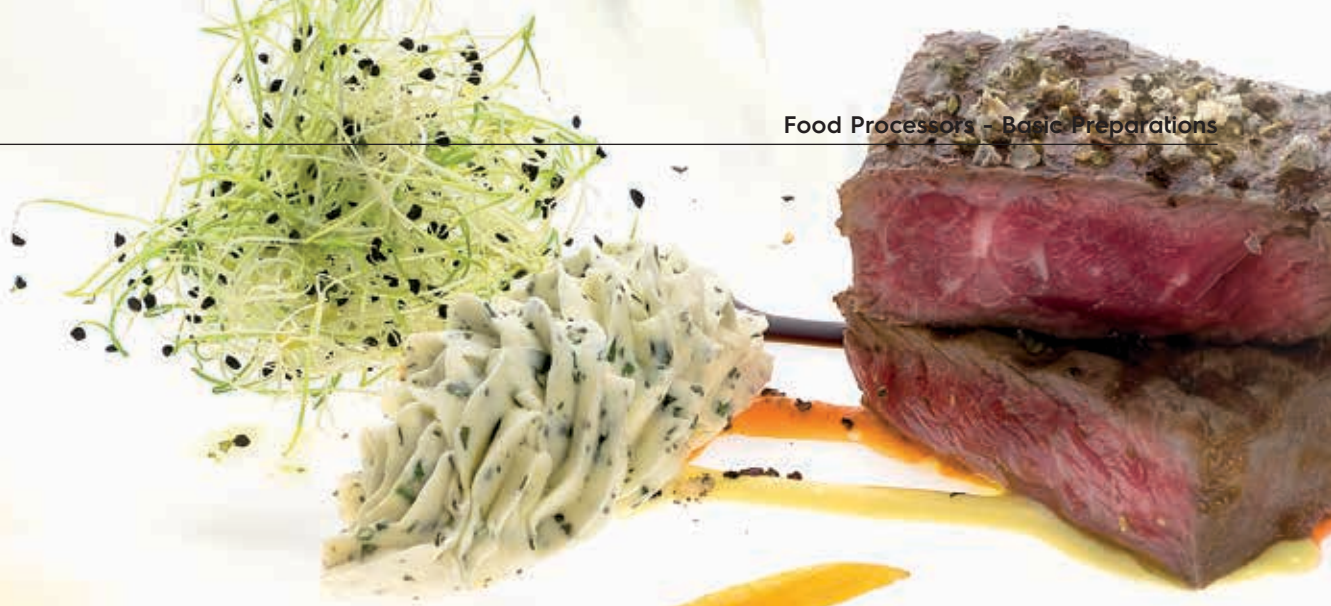
400 g fresh butter
80 g caviar

1. Place the butter (at room temperature) in the cutter bowl.
2. Whip quickly using the scraper to help blend the butter at 1500 rpm for 2 minutes.
3. In a separate bowl, incorporate the caviar with the butter and blend together to obtain a creamy well emulsified result.

Accessory: smooth blade rotor

Note: ideal for tartlets, canapes, appetizers.





Maître d'hôtel butter

Ingredients

1 kg fresh butter
100 g aromatic herbs
5 g white pepper
25 g salt
lemon juice (to taste)

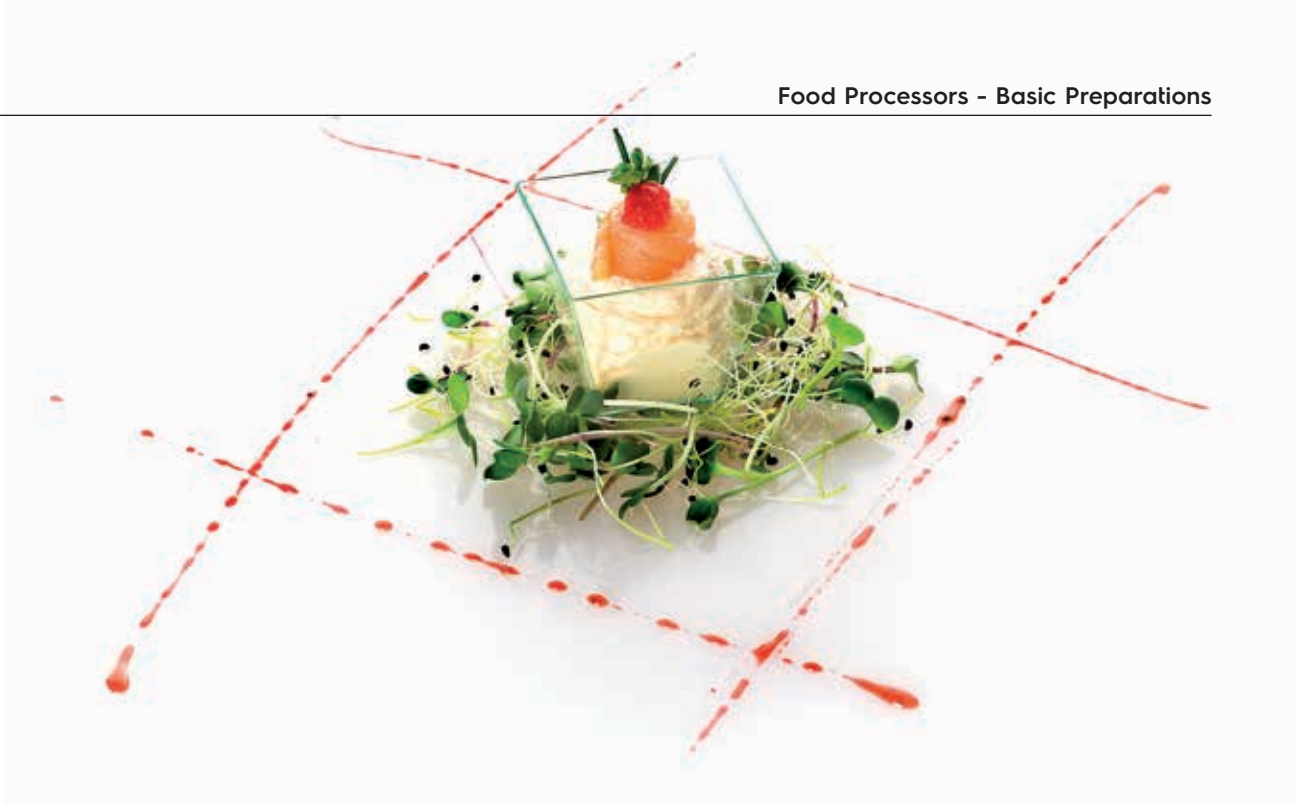
1. Place the fresh herbs in the cutter bowl.
2. Chop at high speed by activating the "pulse" function two times for approx. 30 seconds.
3. Incorporate the butter, lemon juice, salt and pepper and blend at 1500 rpm for 30 seconds to obtain a creamy emulsified mixture.

   Accessory: smooth blade rotor

   Note: this butter spread is the ideal complement to grilled fish or meat.







Smoked salmon butter

Ingredients

500 g fresh butter
200 g smoked salmon

1. Place the smoked salmon into the cutter bowl.
2. Chop at high speed by activating the "pulse" function two times for approx. 30 seconds, using the scraper to help blend the mixture.
3. Incorporate the butter (at room temperature) and blend at 1500 rpm for 1 minute to obtain a creamy consistency.

   Accessory: smooth blade rotor

   Note: ideal accompaniment to grilled fish dishes.







Egg noodles

Ingredients

500 g flour "00"
280 g eggs
20 g salt

1. Place all ingredients in the cutter bowl and blend at medium speed for 20 seconds.
2. Switch to max. speed and blend until the dough is mixed thoroughly and does not stick to the sides of the bowl.

Accessory: smooth blade rotor

Note: this dough is ideal for pasta such as: tagliatelle, lasagne, pappardelle, etc.





Tart pastry

Ingredients

1 kg flour "00"
20 g salt
400 g butter
120 g water
4 eggs

1. Place flour, butter and salt in cutter bowl and blend at 1500 rpm until mixture becomes sablé.
2. Incorporate the water, a little at a time, and the eggs until the dough becomes compact, approximately 1 minute at 1500 rpm.

   Accessory: smooth blade rotor (bowl should be cold)

   Note: this dough is ideal for baking products in a crust, quiche, tartlets, etc.

Pizza dough

Ingredients

1 kg flour "00"
25 g brewer's yeast
30 g sugar
20 g salt
550/600 g water

1. Place the flour, salt, sugar and yeast in the cutter bowl and blend at 1500 rpm for 20 seconds.
2. Incorporate the water, a little at a time, for 1 minute 30 seconds at 1500 rpm.

Accessory: smooth blade rotor

Note: a percentage of shortening can be added to this dough to make it softer.





Focaccia

Ingredients

750 g semolina flour (re-ground)
35 g shortening
25 g brewer's yeast
20 g salt
450 g water + ice cubes

1. Place the flour, salt, shortening and yeast in the cutter bowl and mix at 1500 rpm for 20 seconds.
2. Incorporate the water, a little at a time, for approximately 1 minute 20 seconds, with a few ice cubes at 1500 rpm.

Accessory: smooth blade rotor

Note: this dough can be baked and served plain or stuffed.



Stuffing for meat terrines

Ingredients

350 g ground mixed meats (beef-veal-pork)
80 g ice
100 g turkey breast
2 dl fresh cream
100 g sliced bread
12 g salt, pepper
50 g sautéed onion

1. Finely mince the meats.
2. Place the meats, sliced bread (diced) and the ice in the cutter bowl and chop at high speed by activating the "pulse" function for approx. 30 seconds.
3. Slowly incorporate the fresh cream, at 1500 rpm for 30 seconds until mixture is creamy and well blended.
4. Salt and pepper to taste and flavour with onion.

Accessory: micro-toothed blade rotor

Note: this basic mixture can be used for meat loaves, terrines, stuffings, etc.





Stuffing for seafood terrines

Ingredients

100 g crabmeat
300 g fresh shrimp tails (peel and devein)
200 g white fish fillet (cut into pieces)
150 g turkey breast
100 g sliced white bread
4 dl fresh cream
8 g salt, pepper

1. Place the fish, bread, turkey, shrimp and crabmeat in the cutter bowl and chop at medium speed for 1 minute.
2. Slowly incorporate the cream and a few ice cubes to maintain the mixture cold. Salt and pepper to taste and flavour with aromatic herbs.
3. Blend at 1500 rpm for 30 seconds to obtain a creamy emulsified mixture.

Accessory: micro-toothed blade rotor

Note: this basic mixture can be used to stuff fish fillets, terrines, etc.

Shrimp sandwiches

Ingredients

100 g shrimp (peel and devein)
100 g fish fillets (white meat)
50 g pork meat (fatty)
2 tbs aromatic water (leek and ginger)
1 tbs Sakè
4 slices bread, 2 tbs potato flour
1 egg white
salt, pepper, sesame seeds

1. Place the fish fillets, pork meat and shrimp in the cutter bowl (previously chilled).
2. Chop at high speed by activating the "pulse" function two times for approx. 30 seconds. using the scraper to help blend the mixture.
3. Incorporate the aromatic water, egg white, Sakè, salt and pepper. Blend at 1500 rpm for 30 seconds until a smooth creamy consistency is obtained.
4. Take the 4 slices of bread and with a cup-shaped cutter obtain 4 discs. With a small amount of filling make a round ball and place it between 2 discs of bread. Press the discs together and smooth the edges with a knife.
5. Cover the side edges with sesame seeds.
6. Bring the oil to a low temperature of 120°C and add the stuffed sandwiches, fry slowly while increasing the temperature to 180°C until the sandwiches become a crispy golden brown.

Accessory: smooth blade rotor





Shortcrust pastry

Ingredients

300 g flour "00"
200 g butter
100 g powdered sugar
3 egg yolks

grated lemon peel
vanilla
salt

1. Place the flour, butter, sugar and flavourings in the cutter bowl and blend at 1500 rpm until mixture becomes sablé.
2. Incorporate the eggs, one at a time, until the dough becomes compact, approximately 1 minute at 1500 rpm.

   Accessory: micro-toothed blade rotor (bowl should be cold)

   Variation: 100 g of chopped pistachios, almonds, or hazelnuts can be added to this mixture before blending.





Choux pastry

Ingredients

500 g water
400 g butter
11/13 eggs

430 g flour (360W p/10,60)
10 g baking powder

1. In a pan bring water and butter to a boil, remove from heat and add the flour, replace on heat and let liquid absorb for a few minutes.
2. Pour mixture into cutter bowl and add 11/13 whole eggs, one at a time. At mid preparation add 10 g baking powder.
3. Place mixture in pastry bag and create desired forms on baking trays. Bake at 200°C for 20-25 minutes.

Accessory: smooth blade rotor

Note: ideal for bignè, cream puffs.

Muffins

Ingredients

300 g flour "00"
50 g cocoa powder
20 g baking powder
200 g cane sugar

200 g dark chocolate
100 g eggs
370 g fresh whole milk
90 g butter

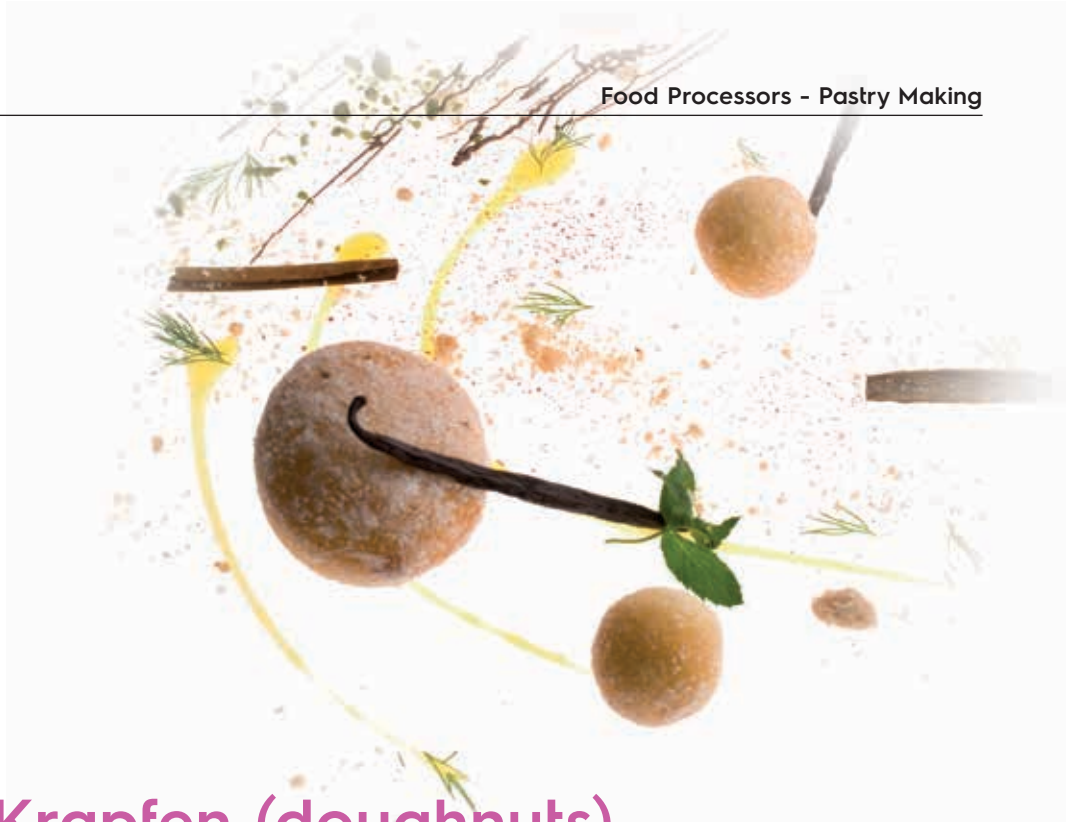
1. Place flour, cocoa and baking powder in the cutter bowl. Mix at medium speed for 10 seconds and then at maximum speed for another 5 seconds.
2. Add the sugar and gradually the eggs, milk, melted butter and lastly the chopped chocolate.
3. Restart the cutter at low speed while turning the scraper counter-clockwise for 30 seconds and then at max. speed for 1 minute.
4. Pour mixture in muffin tins and bake in oven at 180°C for 18-20 minutes.

Accessory: smooth blade rotor

Note: excellent to serve at breakfast.







Krapfen (doughnuts)

Ingredients

500 g flour "0"
500 g flour "00"
150 g sugar
200 g butter
30 g brewer's yeast
200 g eggs
300 g fresh whole milk
15 g salt, grated lemon peel

1. Place all ingredients (except milk) in the cutter bowl, work at low speed for the first minute.
2. While slowly adding the milk increase to half speed for another minute.
3. Let rest for 20 minutes, spread out and let rise for 1 hour before frying.

Accessory: smooth blade rotor



Almond paste

Ingredients

1 kg almonds (without peel)
60 g bitter almonds
1 kg sugar

250 g egg whites
1 grated orange peel
powdered sugar for top

1. Place the almonds, sugar and orange peel in the cutter bowl, chop at medium speed for 20 seconds and then at max. speed for another 20 seconds.
2. Slowly add the egg whites and restart the mixer at low speed while turning the scraper in the opposite direction.
3. Make desired forms and bake in oven at 170°C for 15 min.

Accessory: micro-toothed blade rotor

Note: excellent as friandise, petits fours, biscuits, etc.

Chocolate salami

Ingredients

200 g dark chocolate (melted)
80 g cocoa powder
200 g butter (softened at room temp.)
400 g butter cookies
30 g almonds
20 g hazelnuts
30 g pistachios
rum

1. Place all ingredients (except dark chocolate) in cutter bowl and chop at medium speed for 10 seconds and at max. speed for another 5 seconds.
2. Add melted chocolate and restart at low speed while turning the scraper counter-clockwise until the mixture is thoroughly blended.
3. Form small sausages/salami and wrap them in baking paper. Place in refrigerator for a few hours before slicing and serving.

Accessory: smooth blade rotor

Note: a delicious dessert which can be combined with various sauces



Chocolate mousse

Ingredients

1 lt whipping cream
300 g chocolate (melted)
100 g sugar

1. Pour the whipping cream and sugar in the cutter bowl and whip at max. speed for 30 seconds.
2. Slowly pour in the melted chocolate (not too hot 35°C) and mix for approximately 3 minutes, using the scraper to blend the mixture evenly.
3. Refrigerate 2 hours before serving.

Accessory: smooth blade rotor

Note: an excellent dessert - semifreddo





Chocolate ganache

Ingredients

1,5 kg chocolate
500 g butter
5 dl milk
5 dl fresh cream

1. Chop the chocolate at medium speed for 10 seconds and at max. speed for another 5 seconds.
2. At this point, add the milk and heated cream and restart the mixer at low speed while turning the scraper counter-clockwise for 50 seconds.
3. Lastly, add the cold butter and mix for another 20 seconds.

Accessory: smooth blade rotor

Note: ideal for glazing cakes, mousse, biscuits, etc.



Basil pesto sauce

Ingredients

250 g fresh basil leaves
2,5 dl extra virgin olive oil
120 g pine nuts
120 g grated parmesan cheese
1 garlic clove
salt

1. In the cutter bowl, place and chop the following ingredients in this order: parmesan cheese, pine nuts, quickly pressing the "pulse" button two times at max. speed for 30 seconds while using the scraper to help blend the mixture.
2. Add the oil, fresh basil and lastly the garlic and mix well to obtain a creamy mixture.

Accessory: micro-toothed blade rotor

Note: ideal as a sauce for tagliolini, trennette, etc.





Tuna sauce

Ingredients

1 dl heavy cream
200 g tuna
20 g anchovies
20 g capers
30 g pickles
100 g mayonnaise
salt (to taste)
broth

1. In cutter bowl, chop the tuna, anchovies, capers and pickles with a small amount of vegetable broth, activating the "pulse" function two times for approx. 30 seconds, using the scraper to help blend the mixture and then at 1500 rpm for 40 seconds.
2. Add the mayonnaise and work together the two mixtures.
3. Pour mixture into separate bowl and add the heavy cream (slightly whipped) and blend well to obtain a thick, smooth sauce.

Accessory: smooth blade rotor

Note: perfect as a sauce to accompany veal, etc.



Guacamole

Ingredients

2 avocados
2 garlic cloves
1 hot pepper (powdered)
5 cherry tomatoes
1 scallion
salt
pepper
lime juice

1. In the cutter bowl, place the avocado pulp and peeled cherry tomatoes, finely chop by activating the "pulse" function 5 times at max. speed while using the scraper to blend evenly.
2. Incorporate the remaining ingredients and blend at 1500 rpm for 1 minute to obtain a smooth and creamy sauce.
3. Serve cold.

Accessory: micro-toothed blade rotor

Note: excellent accompanied with nachos, tacos, fajitas, or even as a sauce served chilled for pasta salads.



Hummus

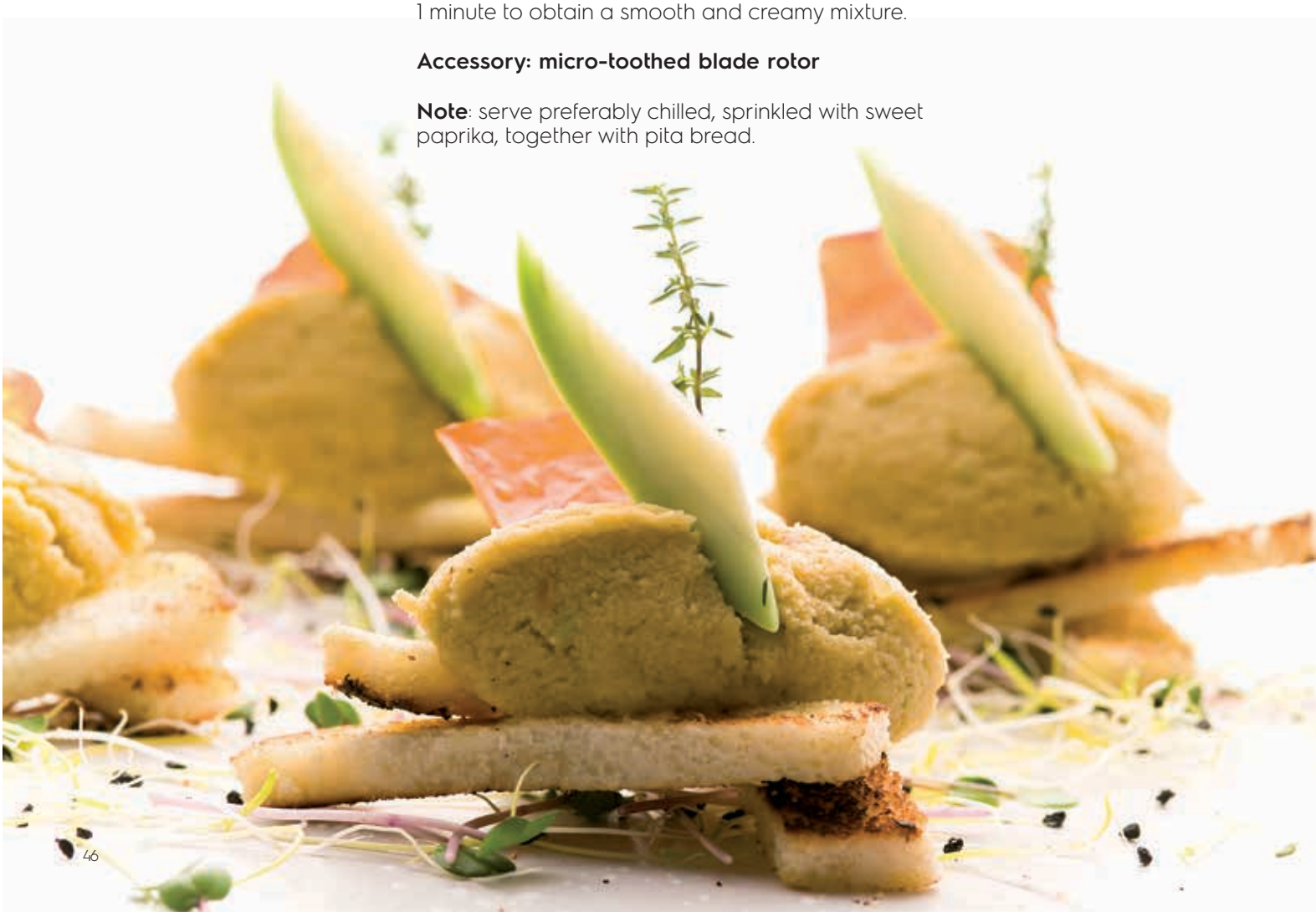
Ingredients

0,5 dl olive oil
400 g chickpeas (boiled)
3 garlic cloves
2 tbs lemon juice
3 tbs sesame paste
salt
pepper
sweet paprika

1. Place all ingredients (except paprika and oil) in the cutter bowl and finely chop by activating the "pulse" function 2 times at max. speed for 30 seconds while turning the scraper in the opposite direction.
2. Incorporate the olive oil and blend at 1500 rpm for 1 minute to obtain a smooth and creamy mixture.

Accessory: micro-toothed blade rotor

Note: serve preferably chilled, sprinkled with sweet paprika, together with pita bread.





Gazpacho

Ingredients

500 g tomatoes (solid red)
50 g bread
125 g red onion
100 g cucumbers (without seeds)
2 garlic cloves
80 g red pepper (roasted)
1 cl wine vinegar
wild fennel, salt

1. Place the bread (previously softened with vinegar), the tomatoes (peeled and seeded) and the remaining ingredients in the cutter bowl and blend quickly by activating the "pulse" function at max. speed for 30 seconds while at the same time using the scraper.

2. Continue for another 2 minutes at 1500 rpm adding a few ice cubes until the mixture becomes smooth and creamy.

Accessory: smooth blade rotor

Note: delicious served with nachos, as a sauce for pasta or as a chilled soup.





Crêpes

Ingredients

3,5 dl milk
125 g flour "00"
300 g eggs
5 g salt
20 g butter

1. Place all ingredients (except milk and butter) in the cutter bowl and quickly blend by activating the "pulse" function 2 times at max. speed for 30 seconds while turning the scraper in the opposite direction.
2. Add half the amount of milk and continue to mix at 1500 rpm for 30 seconds.
3. Lastly, add the remaining warm milk and melted butter and blend until mixture is smooth and creamy.

Accessory: smooth blade rotor

Note: basic preparation for crêpes

Cream of asparagus

Ingredients

1 kg asparagus
300 g cream of rice
2,5 lt broth
2 dl fresh cream
100 g butter

1. Peel the stem of the asparagus and steam cook.
2. Melt the butter in a saucepan and stew the asparagus with the cream of rice for 5 minutes.
3. Add the broth and cook for 20 minutes.
4. Pour the mixture in the cutter bowl and blend at medium speed for approximately 20 seconds.
5. Add the fresh cream and continue at medium speed for 1 minute until smooth, using the scraper to help blend.

Accessory: micro-toothed blade rotor

Note: cream of rice can be substituted with a white roux. Excellent accompanied with croutons.





Cream of squash and arctic char

Ingredients

1,5 kg vegetable broth
500 g squash, 100 g potatoes
100 g olive oil
150 g white onion, 10 g garlic
salt, ground pepper, mint leaves

for arctic char:
720 g fillet of arctic char
100 g pine nut breading
30 g olive oil
salt, pepper

1. Sauté the garlic and white onion in a small amount of olive oil.
2. Add the squash (previously cut in rounds) and the sliced potatoes marinating with salt, pepper and mint. Cook for 25 minutes.
3. Pour the cream in the cutter bowl and blend at medium speed for approximately 1 minute, emulsifying with the remaining olive oil. Salt and pepper to taste.
4. Continue at medium speed until smooth and creamy, using the scraper to help blend evenly.
5. Serve in soup bowl with garlic croutons.
6. Accompany with the breaded fillet of arctic char. Garnish with blooming lemon thyme.

Accessory: smooth blade rotor

Note: arctic char can be substituted with any other desired fish fillet.





Cream of potatoes with nest of squid

Ingredients

500 g potatoes
300 g fresh squid
1 celery stick, 1 onion
1 garlic clove, 1 medium leek

2 dl olive oil
salt, pepper, herbs (chervil, wild fennel)
white wine
peanut oil (for frying)

1. Place the cleaned onion and celery in the cutter bowl, quickly chop by activating the "pulse" function for approximately 20 seconds.

2. In a separate pan, heat the olive oil and sauté the mix of vegetables, the potatoes (diced) and ½ clove of garlic. Add water and complete cooking.

3. In another pan, sauté the other ½ clove of garlic in olive oil and sauté the julienne cut squid. Add the herbs, salt and pepper to taste and simmer with white wine for approximately 3 minutes.

4. After cooking the potatoes, place them in the cutter bowl and mix at medium speed for approximately 20 seconds. Continue at this speed for 1 minute while turning the scraper in the opposite direction until smooth and creamy. Salt and pepper to taste and serve in a bowl.

5. Set the deep-fried nest made of thinly sliced leeks in the centre and place the squid in the nest.

Accessory: smooth blade rotor

Note: the squid can be substituted with other shellfish. Excellent accompanied with croutons.



Discover the Electrolux Excellence and share more of our thinking at www.electrolux.com/professional

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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

Photo E. Calice Chef G. Schettini

The Company reserves the right to change specifications without notice.

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