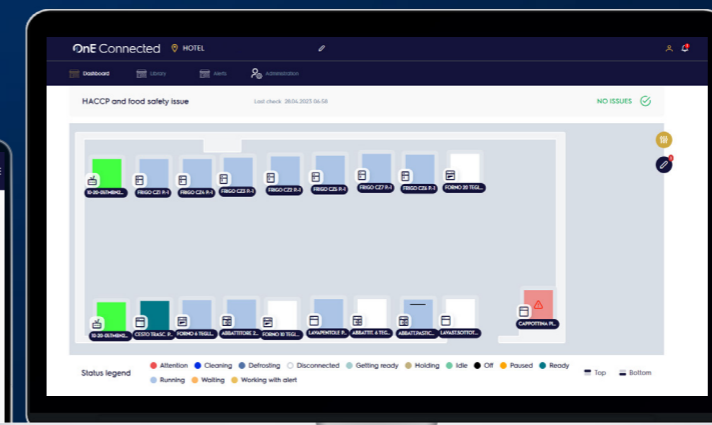
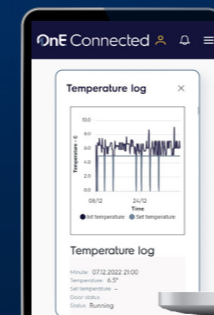




Getting started with

OnE Connected

The digital ecosystem for your business



Quick Guide
Food Solutions

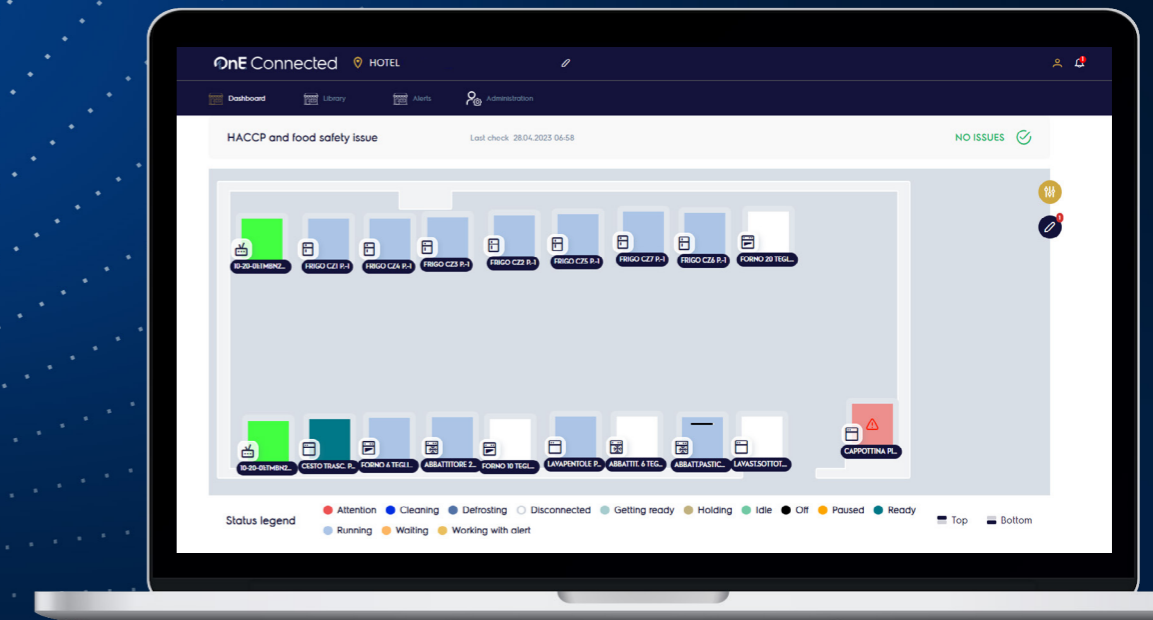
We're looking to raise our game. But can we lower costs at the same time?

With **OnE Connected**, you can do both. Whether you own a hotel, run a restaurant or manage a food distribution chain, its all-in-one digital ecosystem puts the information you need about your kitchen equipment at your fingertips.

So you can take more informed, data-driven decisions about your business. The result? A smarter, more efficient and sustainable way of working.



This Quick Guide will show you how, with **OnE Connected**, you can take your equipment usage to the next level and enhance your business performance. **In other words, have your cake and eat it.**

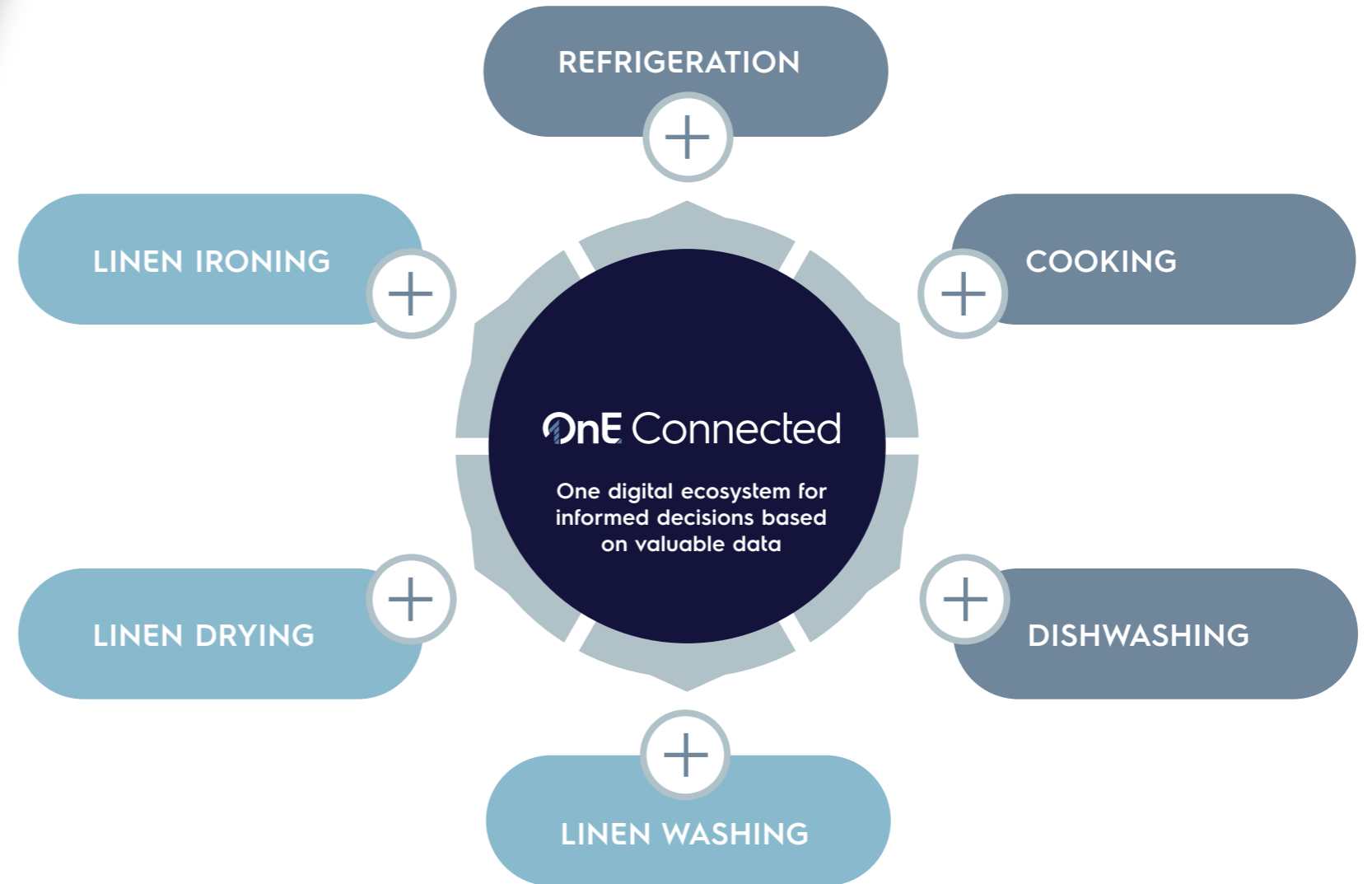


How do we fulfill requirements and exceed expectations?

Connect your equipment in **one digital ecosystem**. From refrigeration to cooking and dishwashing, **OnE Connected** is available for a wide range of Electrolux Professional equipment all along the value chain.

OnE Connected puts the information you need right at your fingertips. If the temperature in your cold room rises beyond a safe level, for example, you'll get an alarm via the **OnE Connected** app enabling you to take action and ensure food safety levels are maintained.

Click the links to see which kitchen equipment is compatible with OnE Connected and the benefits it offers.



[Is my equipment compatible?](#)

[What are the benefits?](#)

PERFORMANCE

INFORMED
DECISIONS

PRODUCTIVITY

EFFICIENCY

CUSTOMER
SATISFACTION

SUSTAINABILITY

Is my equipment compatible?

On the graphic you can see which equipment is compatible with OnE Connected.



REFRIGERATION

- > ecostore Cabinets and Counters
- > Cold rooms
- > SkyLine Blast Chillers
- > Crosswise Blast Chillers
- > Saladette
- > Prostore
- > Roll-in



DISHWASHING

- > green&clean Hood Type
- > green&clean Rack Type
- > green&clean Undercounter
- > green&clean Pot and Pan
- > Utensil Dishwasher



COOKING

- > SkyLine Oven Touch
- > SkyLine Oven Digital
- > SpeeDelight
- > thermaline ProThermetic Boiling pan
- > thermaline ProThermetic Braising pan
- > Ref-freezer Base

[Back to overview](#)

[What are the benefits?](#)

PERFORMANCE

INFORMED DECISIONS

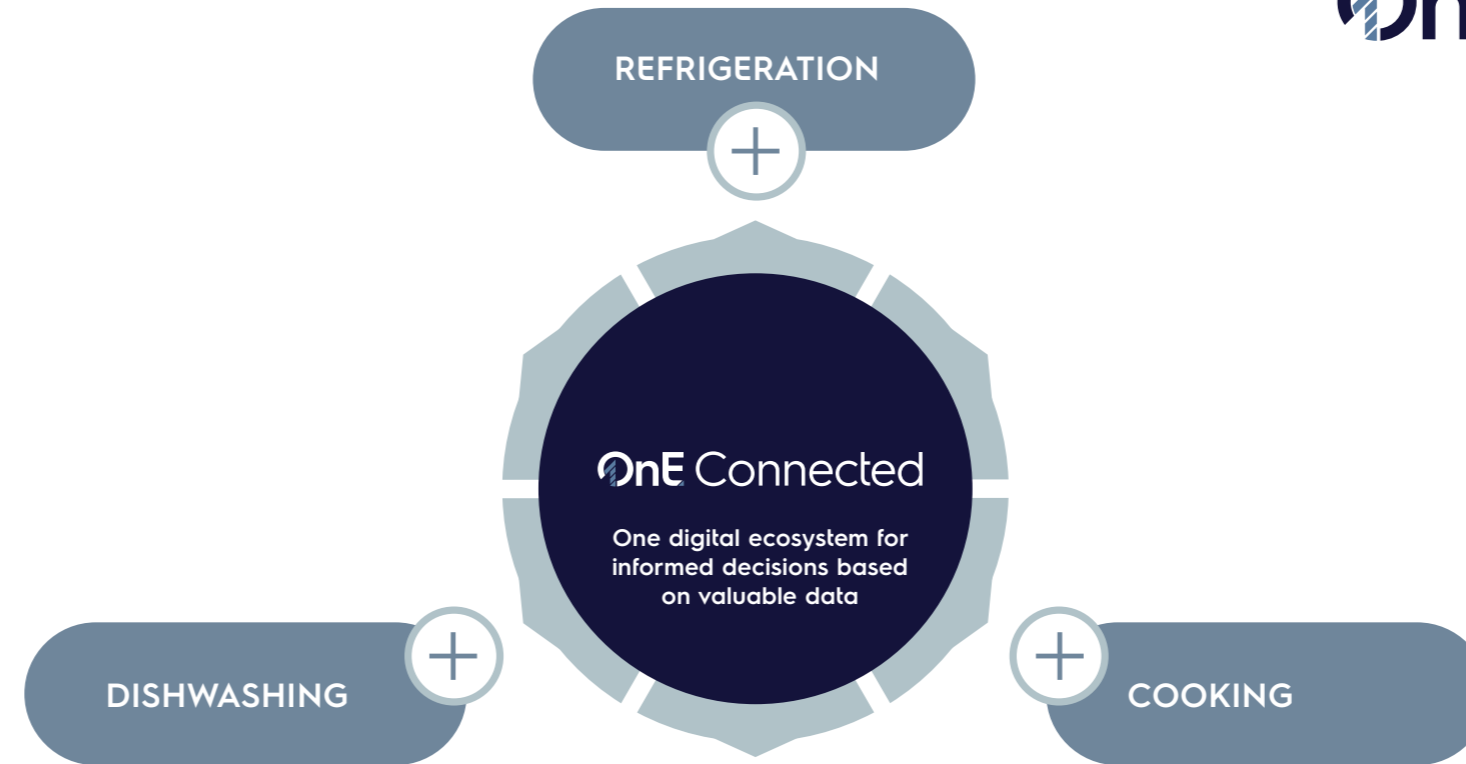
PRODUCTIVITY

EFFICIENCY

CUSTOMER SATISFACTION

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What are the benefits?



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[Is my equipment compatible?](#)

PERFORMANCE

- Makes machine cycles and processes more transparent.
- Unveils hidden potentials across the entire value chain.
- Enables an even better, safer and more sustainable business.

INFORMED DECISIONS

- Accurate, real-time data and alerts provide valuable insights, setting the base for more informed decisions.
- Enables more effective maintenance, timely requisition of spares and reduces downtime.

PRODUCTIVITY

- Allows processes to be standardized across diverse locations for consistent quality.
- Allows workloads to be balanced and uptime maximized.
- Promotes a safe and healthy workplace.

EFFICIENCY

- Enables processes to be automated, reducing manual input.
- Comprehensive energy, water and process management helps save time, resources and costs.

CUSTOMER SATISFACTION

- Equipment dashboard displays hygiene validation to ensure a safe and healthy environment.
- Relieves employees from routine tasks so they can focus on a better customer experience.

SUSTAINABILITY

- Built-in intelligence for most efficient energy & water consumption.
- Promotes lowest possible running costs.

How can I get more from my equipment while creating value for my business?

Get the best of both worlds! The digital ecosystem **OnE Connected** unifies your high performing Electrolux Professional equipment within a single ecosystem that simplifies your work and really makes a difference.

Get the most out of your equipment's advanced features for greater productivity while conserving valuable resources.

Click on the images to find out just some of the ways that **OnE Connected** can help your business.



 **Food Safety**



 **Cooking**



 **Cleaning and maintenance**



 **Sustainable Operations**

Food Safety















Automated HACCP logging

- > Automatically log appliance operations for HACCP requirements and download reports, reducing labor costs
- > 100% safe and reliable hygiene processes

Notifications

- > Prevent food loss and ensure food safety around the clock
- > Get email notifications when parameters go out of limit
- > Act rapidly with suggested actions to ensure appliances operate correctly

Cycle log for SkyLine Oven Touch

START TIME END TIME	DURATION	MODE PROGRAM NAME	INTERRUPTED	FSC	CONSUMPTION	
05.01.2023 11:41 05.01.2023 12:07	25 min 30 sec	Manual cycle	YES	-	1 kWh 0.1	 
05.01.2023 10:12 05.01.2023 11:32	1 h 20 min	Manual cycle	NO	INACTIVE	5 kWh 0.1	 
05.01.2023 09:46 05.01.2023 10:08	21 min 50 sec	Manual cycle	NO	INACTIVE	3 kWh 0.1	 
05.01.2023 09:46 -	0 sec	Manual cycle	NO	-	0 kWh 0.1	 
04.01.2023 10:49 04.01.2023 11:38	48 min 35 sec	Manual cycle	YES	INACTIVE	0 kWh 0.1	 
04.01.2023 10:18 04.01.2023 10:45	27 min 4 sec	Manual cycle	NO	INACTIVE	3 kWh 0.1	 
04.01.2023 08:25 04.01.2023 08:42	16 min 53 sec	Manual cycle	NO	-	3 kWh 0.1	 

Refrigerator temperature log for HACCP reporting

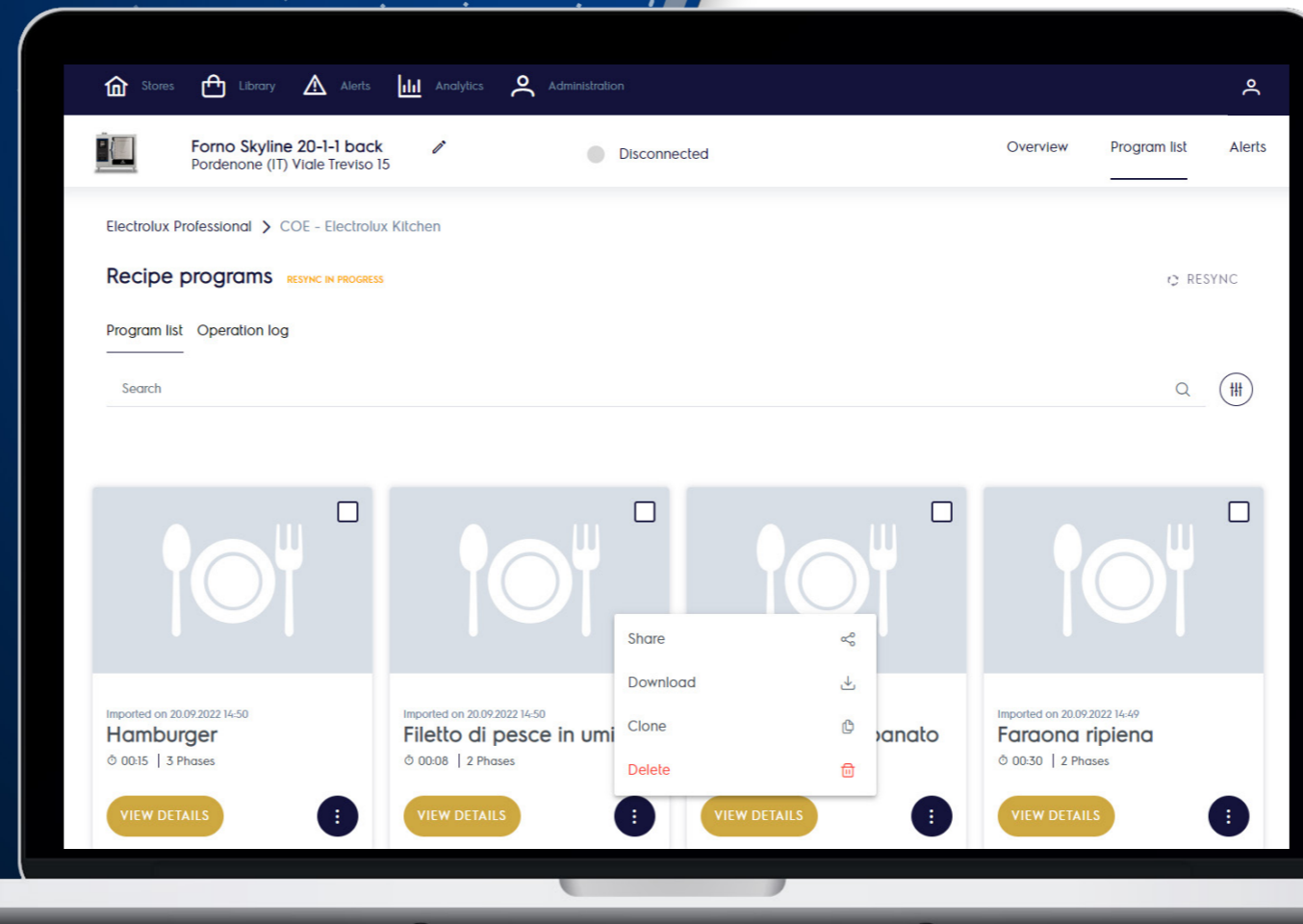
SITE DATE	INT TEMPERATURE	SET TEMPERATURE
06.01.2023 13:40	7.1°	5°
05.01.2023 22:20	7.1°	5°
05.01.2023 07:00	6.1°	5°
04.01.2023 15:40	6.1°	5°
04.01.2023 00:20	6.1°	5°
03.01.2023 09:00	6.1°	5°
02.01.2023 17:40	6.1°	5°
02.01.2023 02:20	6.1°	5°
01.01.2023 11:00	6.1°	5°



Cooking

Recipe Management

- > Standardize menus and cooking cycles. Share across your organization for consistent results
- > Upload recipes to the cloud, download to your device as needed
- > Speed up preparation processes & delivery time
- > Control flavor, quality and price better



All your recipes at a glance for you to share, copy or download to your device.



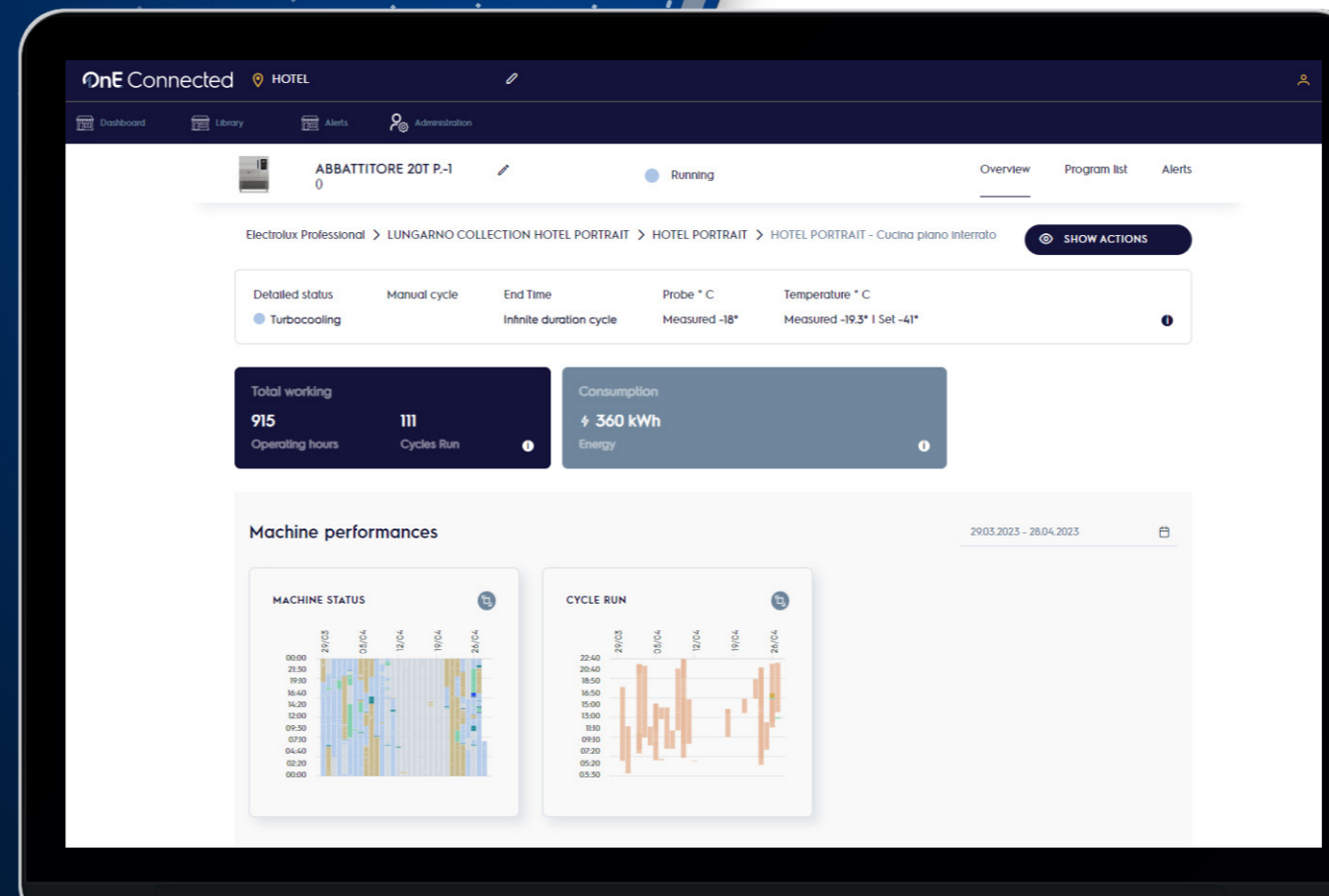
Cleaning and maintenance

Cleaning cycles

- > Provides an overview of cycle timing
- > Ensures clean and hygienic environment is maintained
- > Helps prolong equipment lifetime

Real-time alerts

- > Push notifications allow action to be taken in a timely manner
- > Minimizes disruptions and maximizes uptime
- > Ensures the right spare parts can be ordered when needed



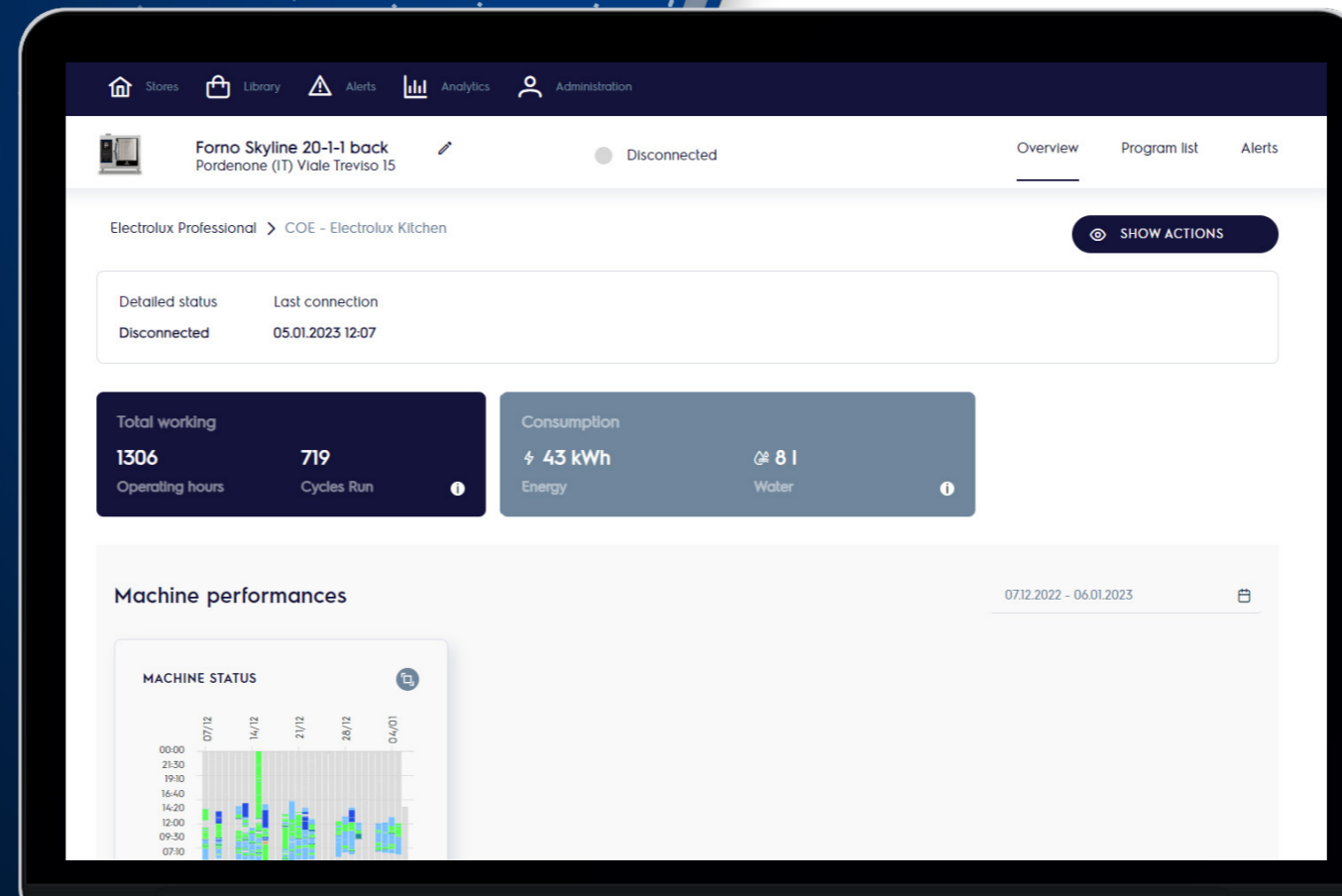
View current equipment parameters and details of cleaning cycles.



Sustainable Operations

Water and energy consumption

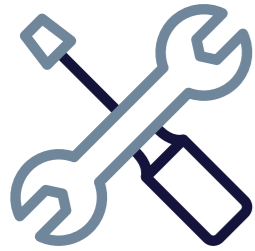
- > Provides centralized consumption data for water and energy
- > Maximize equipment utilization through the use of alternative timings, cycles or programs



Get a snapshot of equipment usage trends, and key KPIs to look out for.



Can I get up and running without shutting things down?



Simply installed

Installing and setting up **OnE Connected** is simple. Downtime is kept to an absolute minimum to avoid disrupting your business.



Securely connected

Stable and secure, the **OnE Connected** cloud technology is GDPR compliant for complete data security and your peace of mind.

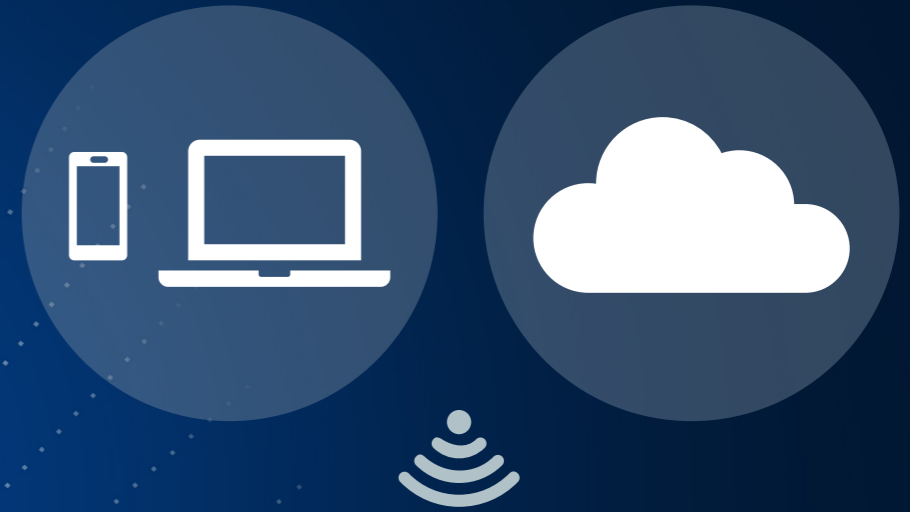


Scalability designed from the start

OnE Connected knows no limits! The digital ecosystem is ready to grow as your needs change, wherever you expand around the globe.

OnE Connected

The digital ecosystem



Reach out to your Electrolux Professional Sales and Customer Care representative to get more information about installation details.



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



electroluxprofessional.com

Excellence with the environment in mind

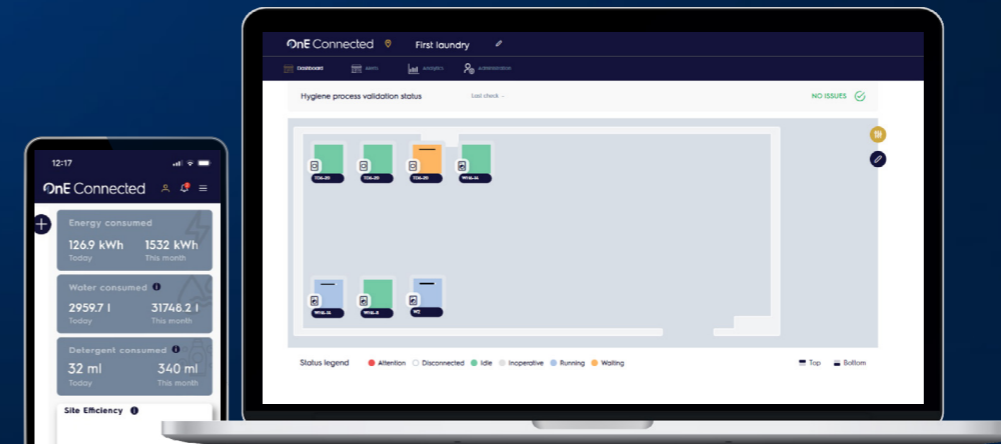
- All our factories are ISO 14001-certified
- All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- Our technology is RoHS and REACH compliant and over 95% recyclable
- Our products are 100% quality tested by experts



Getting started with

OnE Connected

The digital ecosystem for your business



Quick Guide
Laundry Solutions

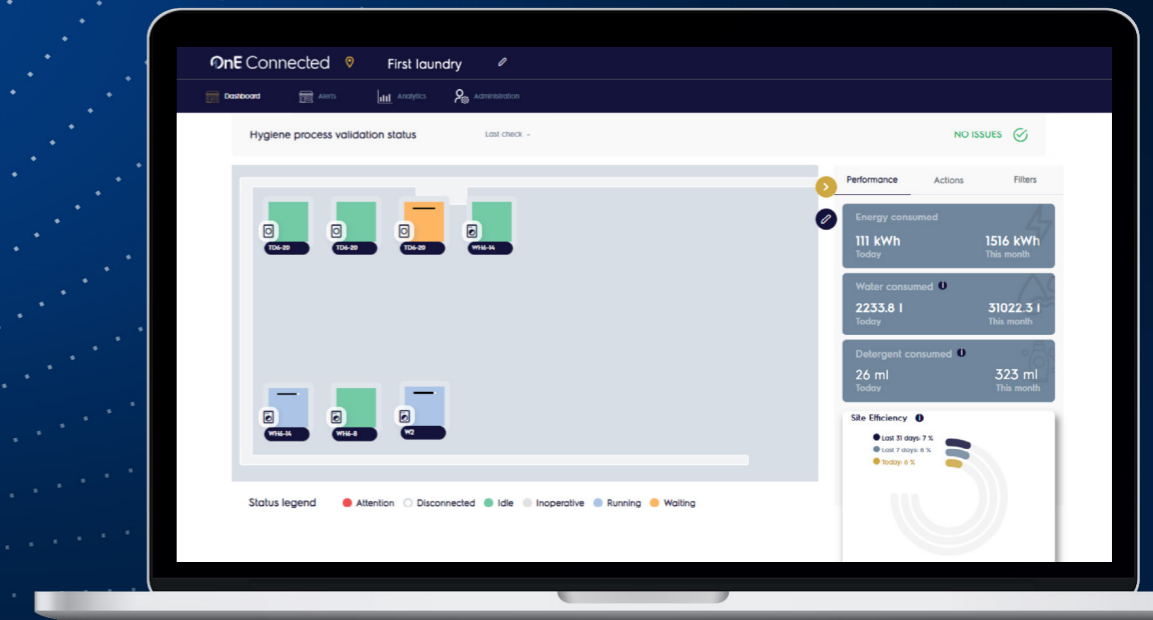
I want to deliver top service. Can I improve my bottom line at the same time?

With **OnE Connected**, you can do both. Whether you own a hotel or run a commercial laundry operation, its all-in-one digital ecosystem puts the information you need about your laundry equipment at your fingertips.

So you can take more informed, data-driven decisions about your business. The result? A smarter, more efficient and sustainable way of working.



This Quick Guide will show you how, with **OnE Connected**, you can take your equipment usage to the next level and make your business performance sparkle.

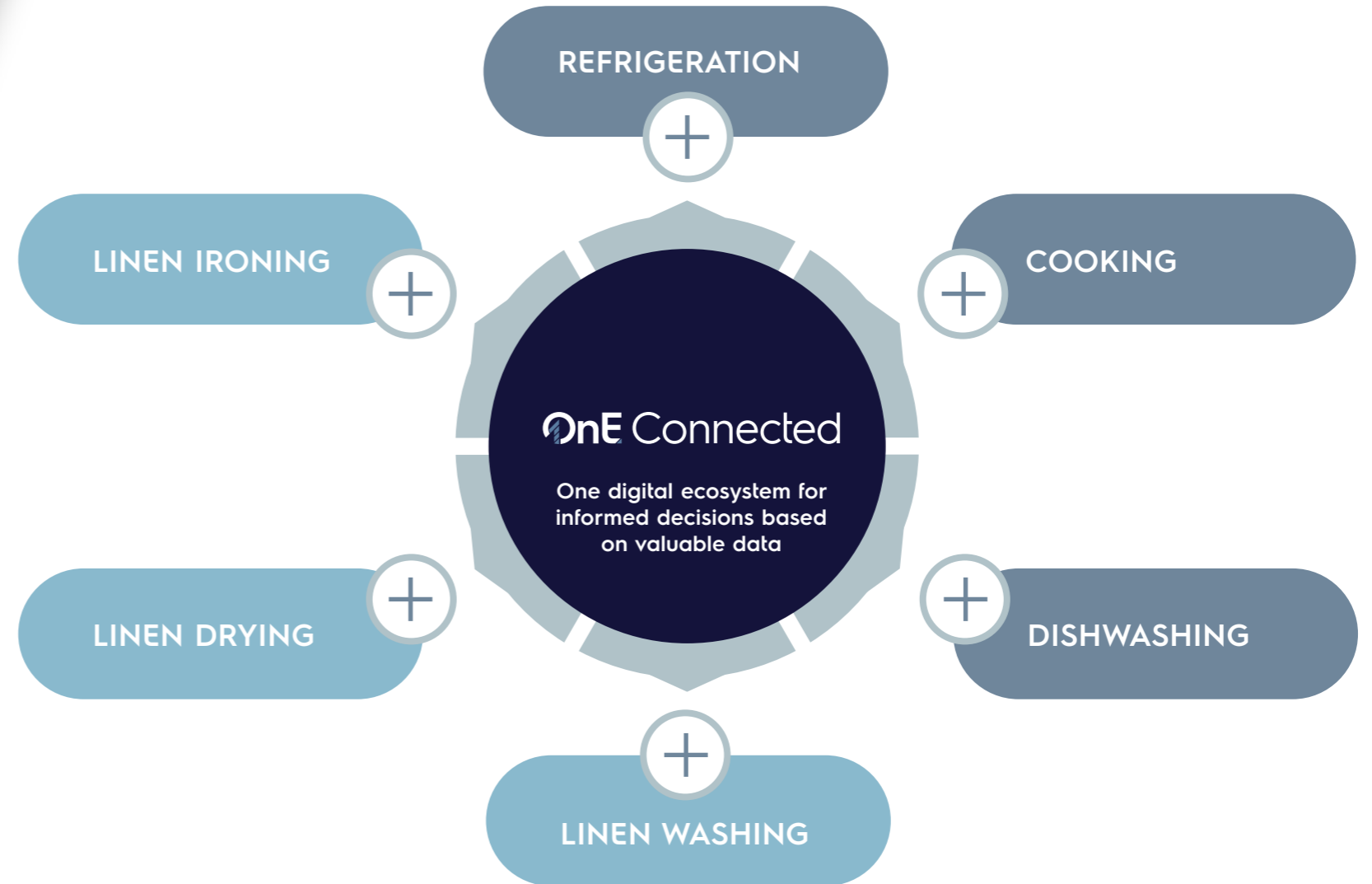


How can we get the full picture and capture the full value?

Connect your equipment in **one digital ecosystem**. Across linen washing, drying and ironing, **OnE Connected** is available for a wide range of Electrolux Professional equipment all along the value chain.

OnE Connected puts the information you need right at your fingertips. Its real-time information provides full transparency on your laundry processes, helping you to optimize productivity, and reduce costs at the same time as complying with hygiene regulations.

Click the links to see which laundry equipment is compatible with OnE Connected and the benefits it offers.



[Is my equipment compatible?](#)

[What are the benefits?](#)

PERFORMANCE

INFORMED
DECISIONS

PRODUCTIVITY

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SATISFACTION

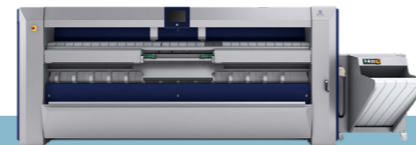
SUSTAINABILITY

Is my equipment compatible?

On the graphic you can see which equipment is compatible with **OnE Connected**.




LINEN WASHING > Line 6000 Washers
> Line 5000 Washers



LINEN IRONING > Line 6000 FFS Vibe



LINEN DRYING > Line 6000 Tumble Dryers
> Line 5000 Tumble Dryers

 [Back to overview](#)

 [What are the benefits?](#)

PERFORMANCE

INFORMED DECISIONS

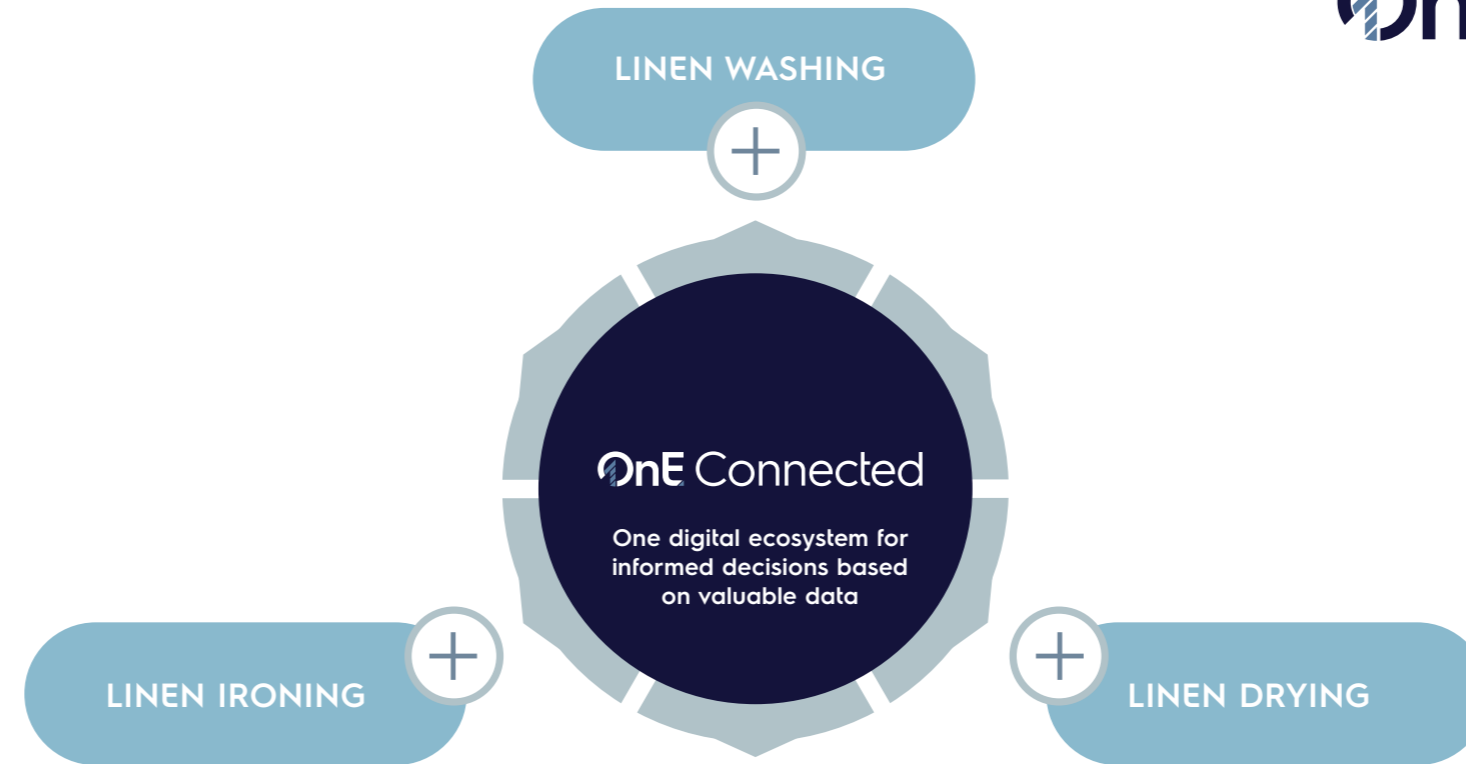
PRODUCTIVITY

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What are the benefits?



[Back to overview](#)

[Is my equipment compatible?](#)

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 **Hygiene Validation**



 **Process optimization**



 **Maintenance**

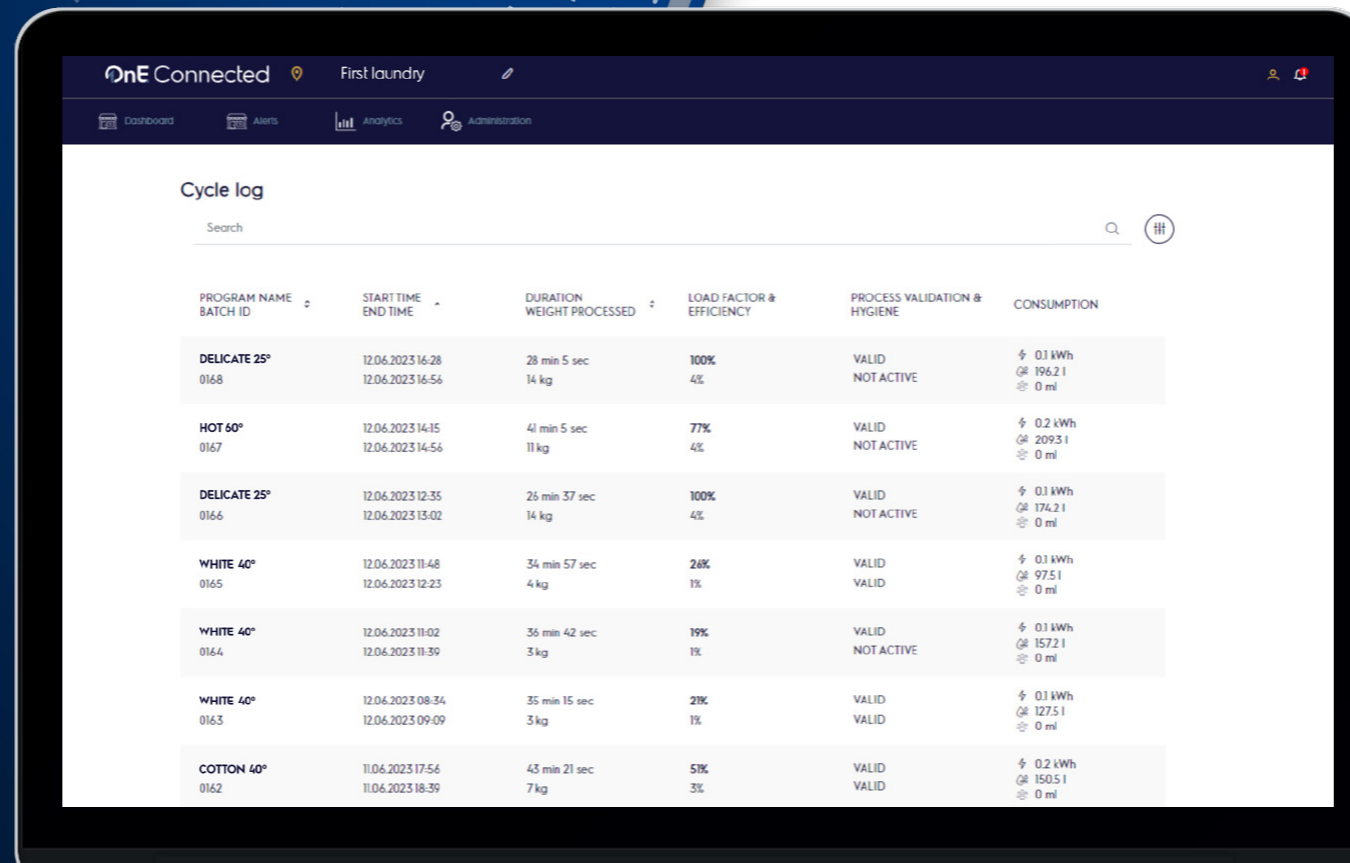


 **Sustainable Operations**

Hygiene Validation

Automated cycle logging

- > Keep track of each washing/drying cycle
- > Check that all programs are process validated and flag any validation issues
- > Download individual or multiple sites reports
- > Adjust processes where needed to ensure 100% linen hygiene & safety



The screenshot shows the 'Cycle log' interface in the OnE Connected system. It features a search bar and a table with columns for Program Name, Start Time, Duration, Weight Processed, Load Factor & Efficiency, Process Validation & Hygiene, and Consumption. The table lists several cycles with their respective details.

PROGRAM NAME BATCH ID	START TIME END TIME	DURATION WEIGHT PROCESSED	LOAD FACTOR & EFFICIENCY	PROCESS VALIDATION & HYGIENE	CONSUMPTION
DELICATE 25° 0168	12.06.2023 16:28 12.06.2023 16:56	28 min 5 sec 14 kg	100% 4%	VALID NOT ACTIVE	0.1 kWh 196.2 l 0 ml
HOT 60° 0167	12.06.2023 14:15 12.06.2023 14:56	41 min 5 sec 11 kg	77% 4%	VALID NOT ACTIVE	0.2 kWh 209.3 l 0 ml
DELICATE 25° 0166	12.06.2023 12:35 12.06.2023 13:02	26 min 37 sec 14 kg	100% 4%	VALID NOT ACTIVE	0.1 kWh 174.2 l 0 ml
WHITE 40° 0165	12.06.2023 11:48 12.06.2023 12:23	34 min 57 sec 4 kg	26% 1%	VALID VALID	0.1 kWh 97.5 l 0 ml
WHITE 40° 0164	12.06.2023 11:02 12.06.2023 11:39	36 min 42 sec 3 kg	19% 1%	VALID NOT ACTIVE	0.1 kWh 157.2 l 0 ml
WHITE 40° 0163	12.06.2023 08:34 12.06.2023 09:09	35 min 15 sec 3 kg	21% 1%	VALID VALID	0.1 kWh 127.5 l 0 ml
COTTON 40° 0162	11.06.2023 17:56 11.06.2023 18:39	43 min 21 sec 7 kg	51% 3%	VALID VALID	0.2 kWh 150.5 l 0 ml

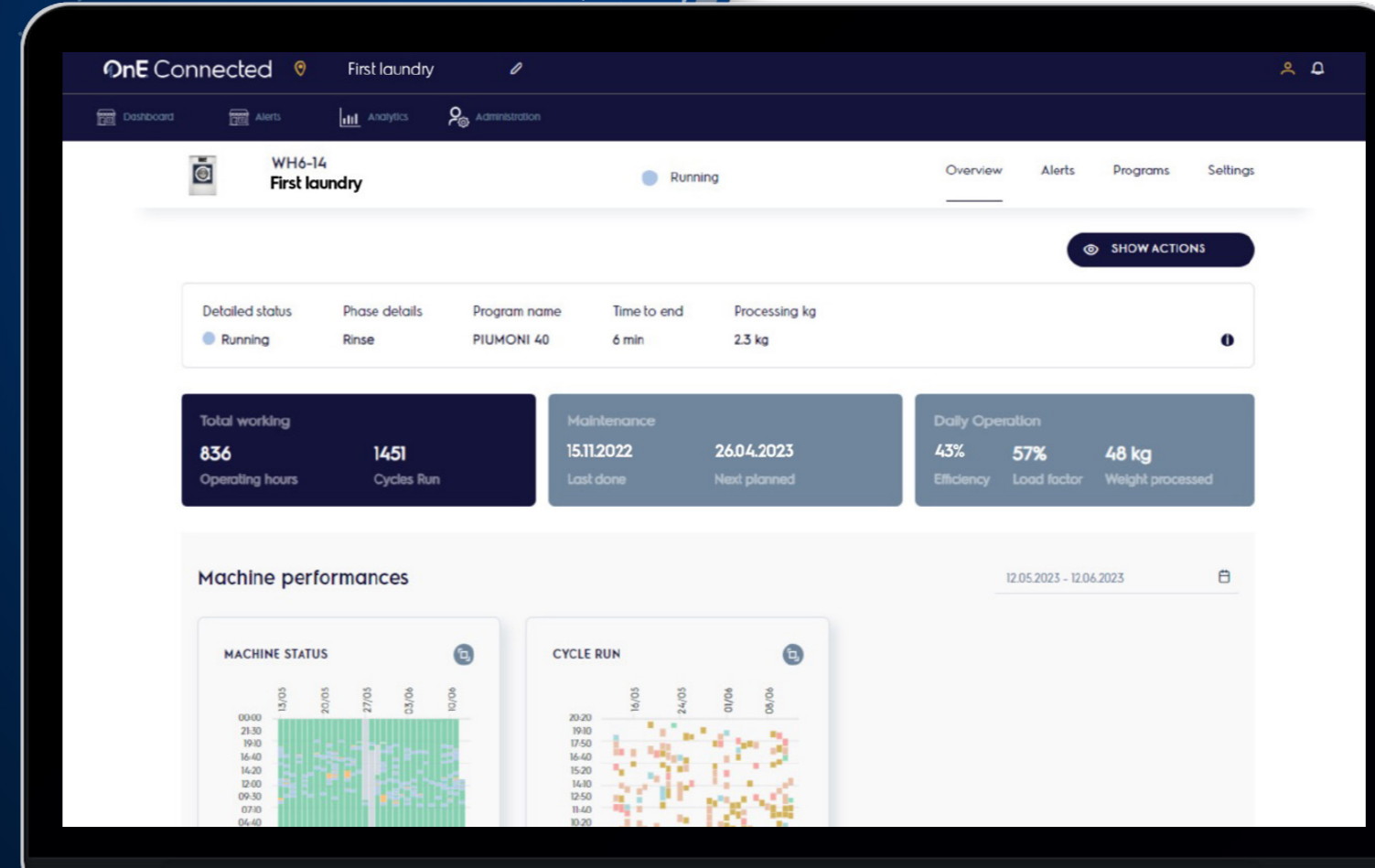
View hygiene process validation status and issues.



Process optimization

Remote Monitoring

- > Provides full transparency on laundry process and business impact
- > Supports fact-based decision-making: fast, accurate, comparable, multi-site applicable
- > Enables analysis, comparison and optimization of equipment usage
- > Helps with the reduction of peak times and better planning of staff shifts or workflow



All appliance data at a glance for you to monitor, compare and improve your workflows.



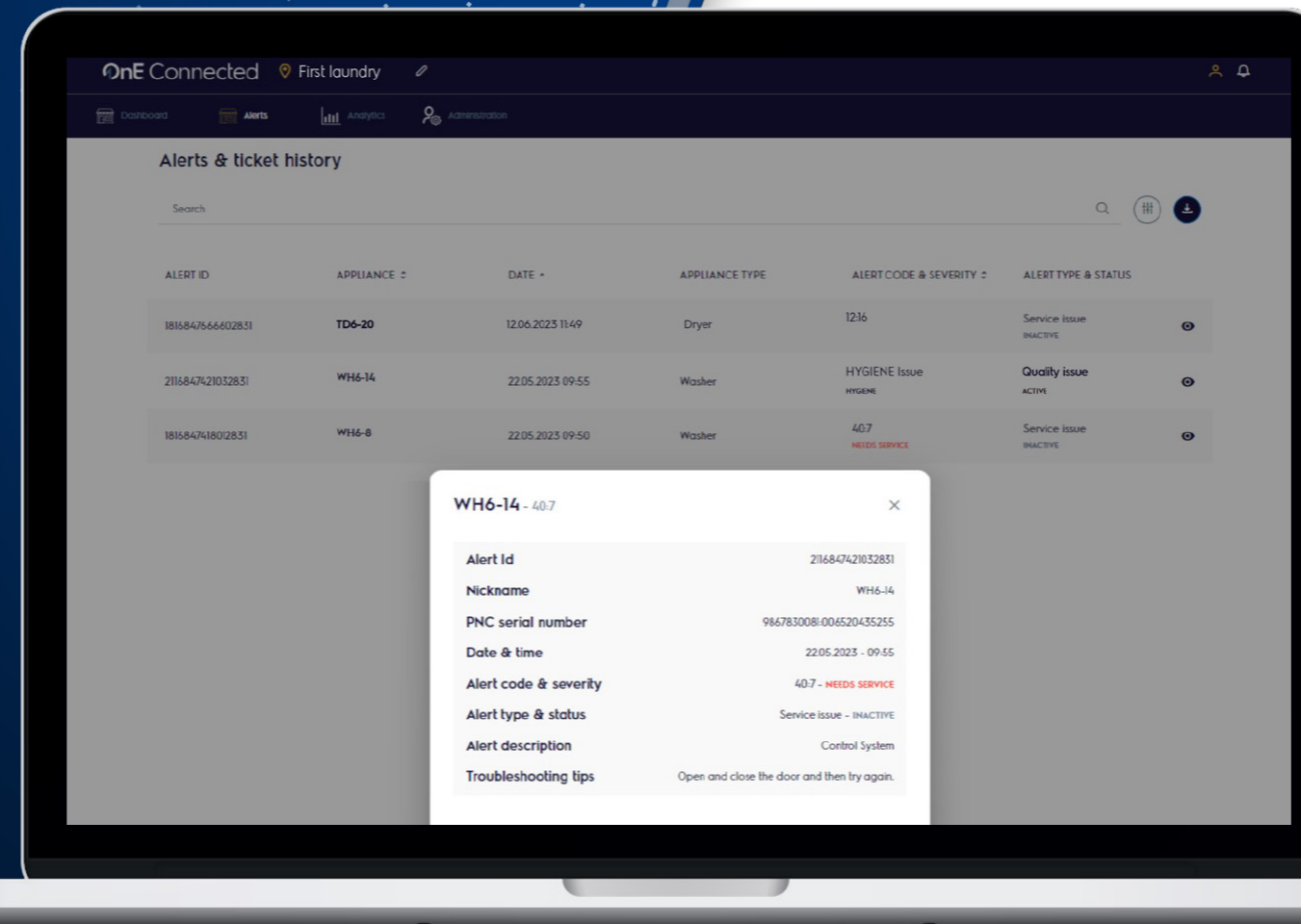
Maintenance

Error Code Notification

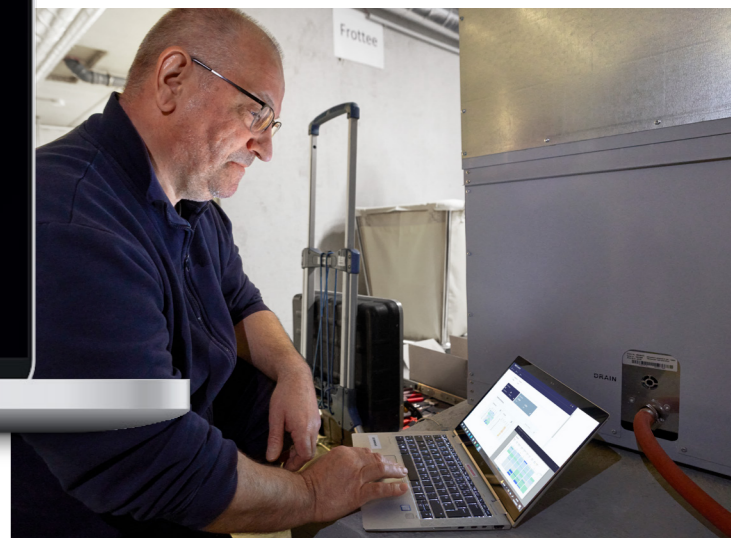
- > Allows to anticipate and facilitate maintenance thanks to trouble shooting tips

Real-time alerts

- > Allows action to be taken in a timely manner thanks to push notification of faults
- > Minimizes disruptions and maximizes uptime
- > Ensures the right spare parts can be ordered when needed



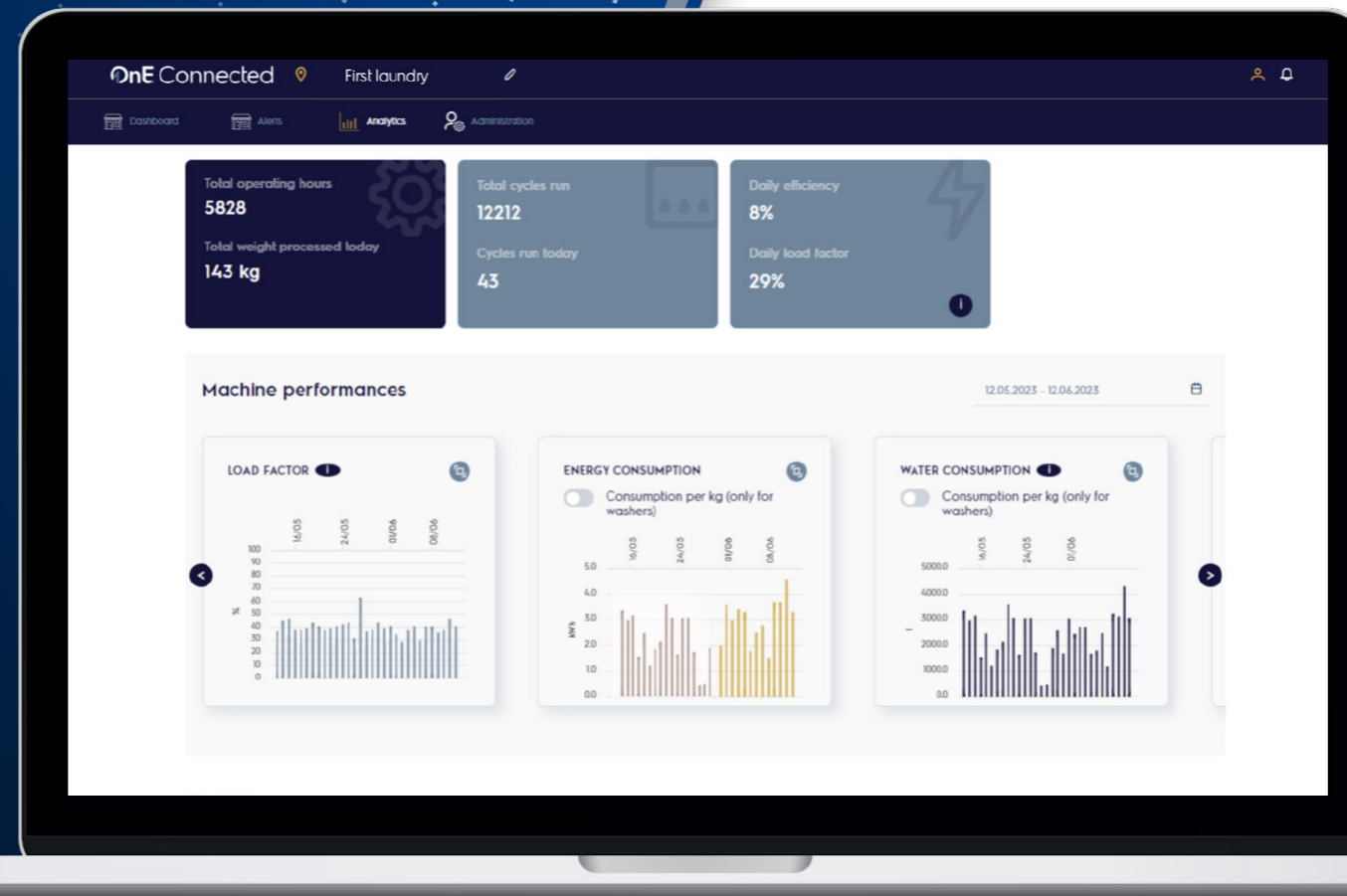
View ticket history and troubleshooting tips.



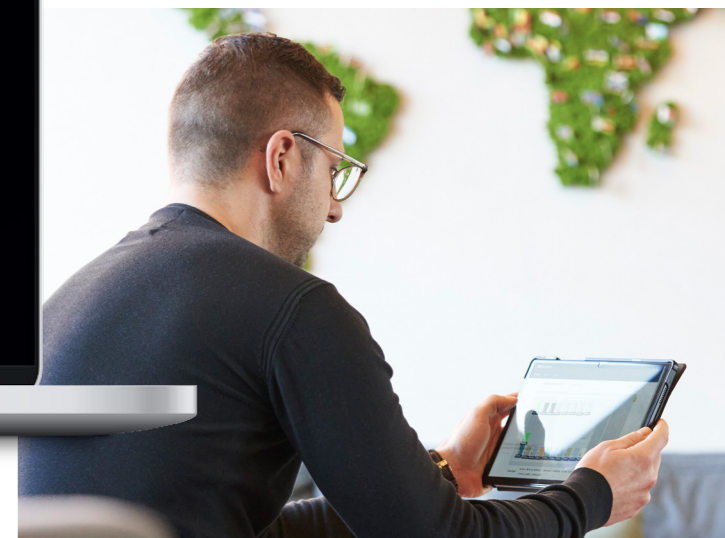
Sustainable Operations

Water and energy consumption

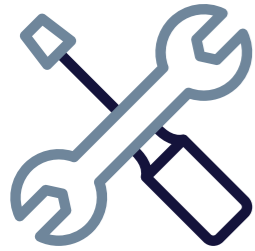
- > Provides centralized consumption data for water, energy and detergent
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The digital ecosystem





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