

OnE Connected

Freedom of control



Seamless Connection anytime & anywhere



VISION

To deliver a seamlessly connected ecosystem that empowers stakeholders with real-time insights, automation and remote capabilities — boosting profitability and sustainable growth through an advanced experience to control and improve the business workflow.

OnE Connected

Imagine all your **Electrolux Professional** appliance data under **OnE single platform**.

All your appliances **connected, monitored** and **controlled** from OnE platform, accessible on any device, from anywhere in the world.

Imagine that becoming reality.

That place is **OnE Connected**

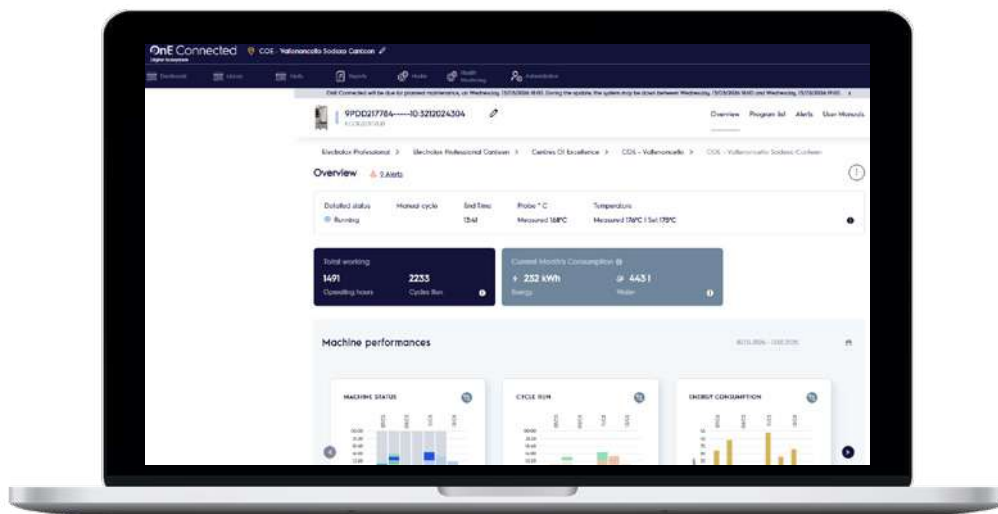
YOUR FULL KITCHEN CONNECTIVITY PARTNER TO HELP YOU
BE IN CONTROL, IMPROVE EFFICIENCY AND ENSURE FOOD SAFETY.



So, how can

OnE Connected

impact & improve
your business?



Introducing the people experiencing the benefits:

USERS / OPERATORS (employed in commercial kitchens)

BUSINESS OWNERS (caterers, hotels, restaurants, bars, cafes, etc)

SITE / OPERATION MANAGERS • KITCHEN MANAGER / HEAD CHEFS

QUALITY MANAGERS • SERVICE TECHNICIANS • DEALERS, SERVICE PARTNERS



Lisa
Kitchen Manager
Head Chef

CHALLENGES

- » Manual HACCP routines taking too much time and effort for food compliance regulations
- » Temperature drifts of fridges and cold rooms noticed too late, resulting in food loss
- » Unclear alerts on machines are not helpful — operators miss critical alerts in hectic working environments causing downtime
- » Staff rotation creates inconsistencies in checks and incident reporting as well as cooking performance
- » Sharing recipes manually with all the ovens requires effort

ONE CONNECTED BENEFITS

- » Digital HACCP logs and reports to avoid manual tracking
- » Real-time monitoring of temperatures with high temperature alerts to avoid food loss
- » Real-time alerts with notifications sent for critical issues and clear troubleshooting tips to reduce downtime
- » Standardized, digital processes to avoid inconsistencies during operations
- » Easy recipe cloud sharing to avoid manual recipe-sharing process



Andrew
Operations Manager
Multi-site Catering

CHALLENGES

- » Multiple appliances across various sites from different suppliers, hard to track all statuses, no centralized view
- » Manual work throughout operations, especially for HACCP and incident reporting
- » Operational costs becoming higher, especially energy costs
- » Staff rotation is making the process challenging in terms of quality and standardization
- » Temperature issues or problems discovered too late, resulting in losses and downtime

ONE CONNECTED BENEFITS

- » One single platform to track all data of various Electrolux Professional appliances centrally
- » Digital HACCP logs and alerts reporting to avoid manual tracking
- » Tracking energy, water and chemical consumption to be in control of operational costs
- » Standardized, digital processes for quality and performance
- » Real-time temperature tracking and critical alerts



Matteo
Service
Technician

CHALLENGES

- » Working on increasingly complex appliances across multiple sites makes it hard to track the status of appliances and critical issues
- » Identifying the root cause of issues and how to fix them takes time, leading to long downtimes
- » It takes time to find and remember each appliance's user manual

ONE CONNECTED BENEFITS

- » One single platform to track the full status of all Electrolux Professional appliances centrally
- » Real-time alerts and logs history with clear troubleshooting tips for better-prepared interventions, faster fixes and reduced downtimes
- » Digital manuals available via both the app and web for faster access

What is our key differentiator in a competitive market?



**Kitchen
Solutions**



**Laundry
Solutions**

Electrolux Professional

has the possibility to **connect kitchen solutions** across **multiple product categories** as well as laundry solutions within the same platform.

Connectivity

Value Propositions



Be In Control

- Have full transparency of your kitchen operations by **monitoring the status, cycles, total operating hours, consumptions, alerts of your appliances** to be fully in control



Improve Efficiency

- Use valuable **insights** as a base for better decision-making
- Enable effective **alert management and maintenance** services to reduce downtimes of your appliances
- Track your **consumption** to ensure sustainable operations
- Share your **recipes** across all your locations for consistent quality
- Reduce manual operations and costs **through automation, digital manuals and remote software updates**
- Easily share data with your central systems through documented **APIs**



Ensure Food Safety

- Automatically and digitally log appliance operations to support **HACCP requirements** and download reports
- Receive notifications of **food safety issues** and set temperatures to avoid food loss

FEATURES

Real-time Monitoring & Analytics

Alert Management

Recipe Management

APIs Portal

Digital Manuals

Cycle Management

Consumption Overview

Remote Software Update

Temperature and Parameter Management

HACCP Management

01

Real-time monitoring & analytics



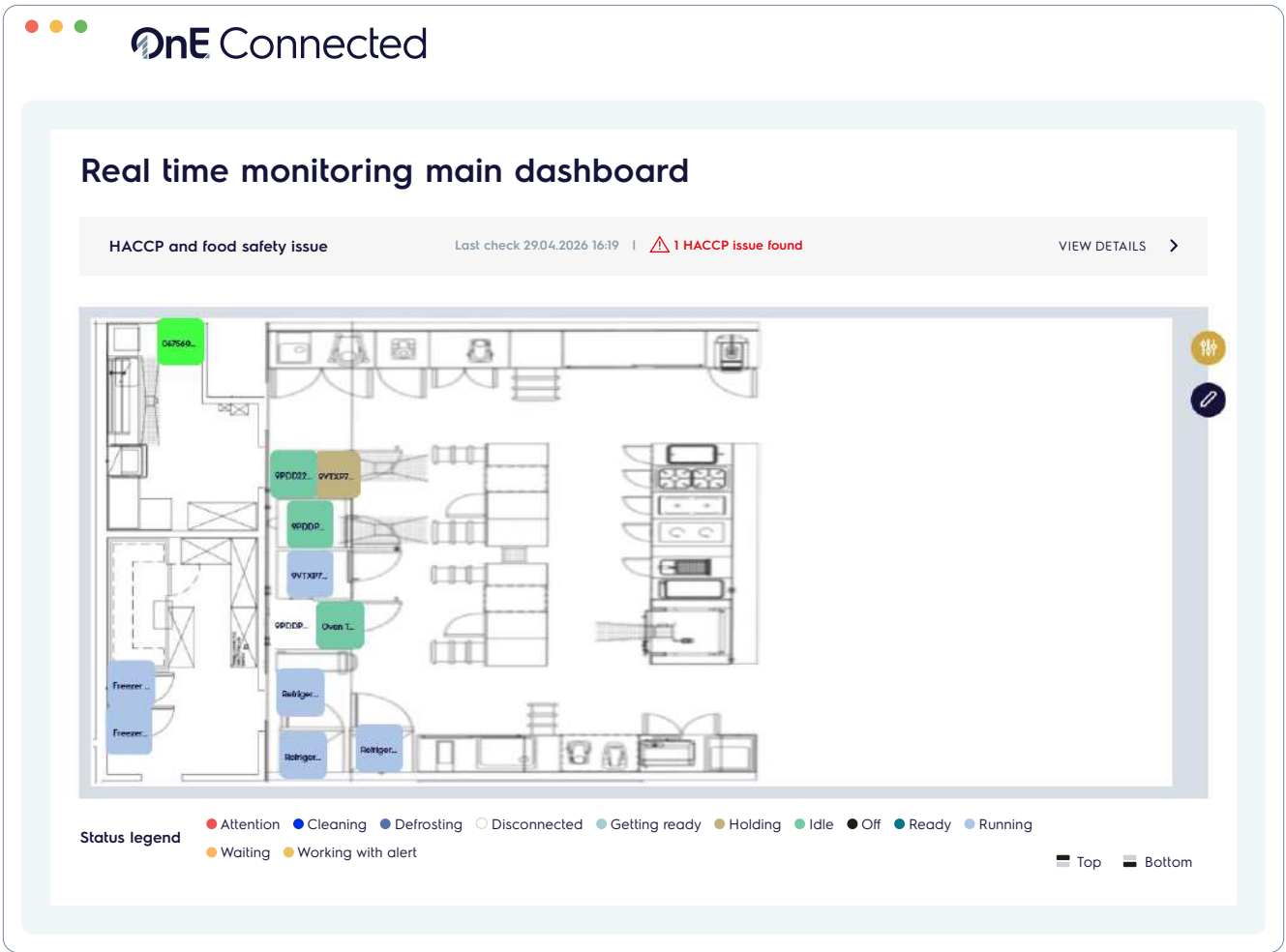
BE IN CONTROL



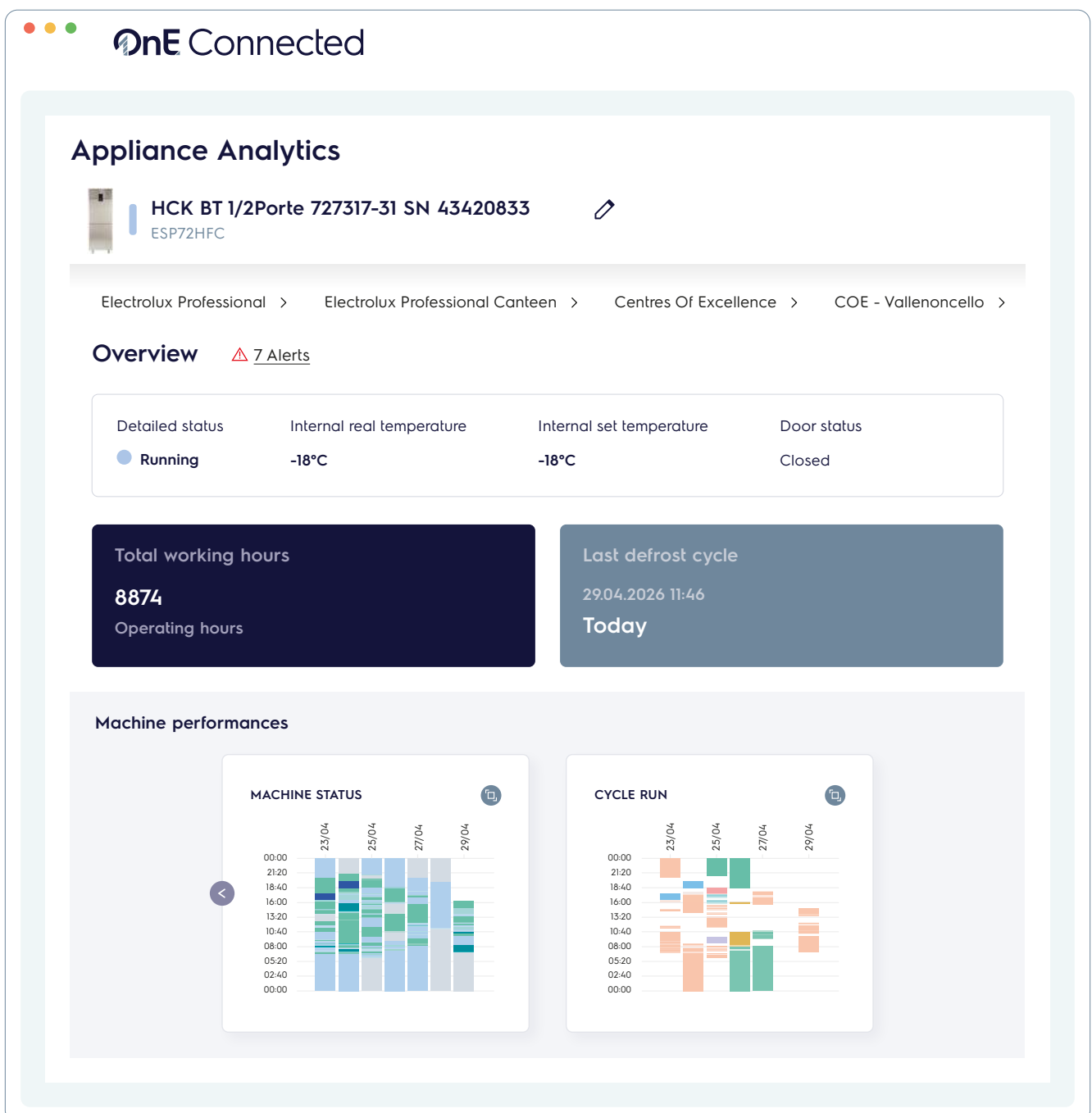
AVAILABLE
ON WEB

Gain full control of your kitchen operations with real-time monitoring and analytics, improving efficiency and ensuring food safety.

Get a snapshot of your entire kitchen's performance with **real-time status monitoring** on the appliance dashboard, and quickly identify any major food safety issues.



Access detailed insights for all your appliances (status, cycles, temperatures, operating hours, etc.) to identify patterns, pinpoint inefficiencies, and implement targeted strategies.



02

Alert management



BE IN CONTROL



IMPROVE
EFFICIENCY



AVAILABLE
ON WEB

Boost kitchen efficiency with smart alert management. Track issues, get actionable guidance, and receive email notifications to minimize disruptions and maximize uptime.

- Track appliance issues in the alert history and spot potential problems before they escalate.
- Access guidance for each alert to enable quick self-service, or help technicians diagnose and act fast.
- Receive email notifications to stay informed at all times.

Alerts & ticket history

ALERT ID	APPLIANCE	DATE	APPLIANCE TYPE	ALERT CODE & SEVERITY	ALERT CODE & SEVERITY
18717772825794901	9VTXP71968---- -00:84810005	27.04.2026 11:36	Skyline Chiller	Efnt ATTENTION	Service Issue INACTIVE
18617768619814806	9PDDP40182---- -01:85010002	22.04.2026 14:46	Skyline Oven Touch	FU02 N°402 NEEDS SERVICE	Service Issue INACTIVE
18617767291034824	9PDDP40182---- -01:85010002	21.04.2026 01:51	Skyline Oven Touch	GbCU N°300 NEEDS SERVICE	Service Issue INACTIVE
18917773571334824	Oven Top Left	28.04.2026 08:18	Skyline Oven Touch	GbCU N°300 NEEDS SERVICE	Service Issue INACTIVE

SkyLine Chiller Alert

9VTX725063-----01:14920002 - HI

PNC serial number	9VTX725063-----01:14920002
Alert Active time	02.03.2024 - 14:35
Alert inactive time	02.03.2024 - 15:16
Alert code & severity	HI - HACCP
Alert type & status	Quality issue - INACTIVE
Alert description	Cavity high temperature
Troubleshooting tips	The cavity temperature has exceeded the set limit, in addition to the signal delay time - Current running cycle: the cycle continues if the alarm persists even if the cavity temperature is low, call service

Refrigerator Alert

9VTX727876-----03:21320002 - Efnb

Alert id	571117113857864902
Nickname	9VTX727875-----03:21320002
PNC serial number	9VTX727875-----03:21320002
Alert active time	25.03.2024 - 16:56
Alert inactive time	25.03.2024 - 16:58
Alert code & severity	Efnb - ATTENTION
Alert type & status	Service issue - INACTIVE
Alert description	Bottom evaporator fan failure.
Troubleshooting tips	Call service, unit continues working with reduced performance until at least another fan is working (Cycle ongoing: the cycle proceeds until end if there is at least one fan working. The cycle stops if no fan is working)

03 HACCP management



ENSURE FOOD
SAFETY



AVAILABLE
ON WEB

Effortlessly manage HACCP with digital logs, reports and notifications, ensuring hygiene and food safety.

Automated HACCP logging

- Automatically log appliance operations digitally for HACCP management and easily download reports.
- Remotely adjust appliance temperatures to support HACCP requirements.

Notifications

- Get email notifications to prevent food loss and ensure food safety.

OnE Connected

Cycle log (HACCP Reports)

Search 🔍 📄 📥

START TIME END TIME	DURATION	MODE PROGRAM NAME	INTERRUPTED	CONSUMPTION	
29.04.2026 13:45 29.04.2026 14:52	1 h 6 min	Manual cycle	NO	⚡ 11.1 kWh 💧 9.3 l	👁 📥
29.04.2026 13:31 29.04.2026 13:45	14 min 1 sec	Manual cycle	YES	⚡ 5.1 kWh 💧 5.9 l	👁 📥
29.04.2026 12:07 29.04.2026 12:17	9 min 39 sec	Manual cycle	NO	⚡ 6.9 kWh 💧 < 0.1 l	👁 📥
29.04.2026 11:02 29.04.2026 11:48	46 min 3 sec	Manual cycle	NO	⚡ 11.2 kWh 💧 0.4 l	👁 📥

Appliance Dashboard HACCP issue check

HACCP and food safety issue

Last check 29.04.2026 16:52 | ⚠️ 6 HACCP issues found

[VIEW DETAILS](#)

04 Consumption overview



IMPROVE
EFFICIENCY

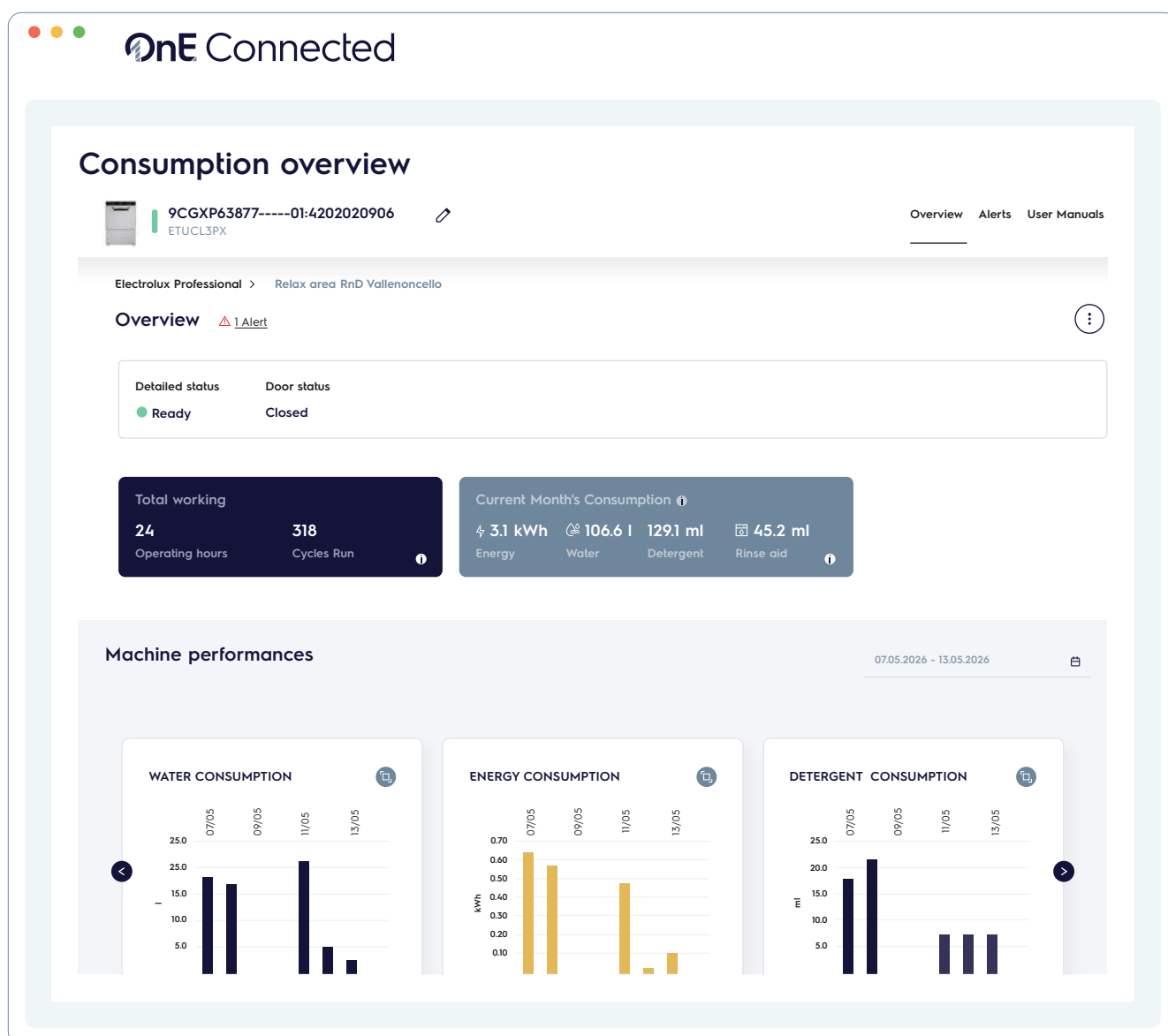


AVAILABLE
ON WEB

Drive sustainability and efficiency in your kitchen operations with a consumption overview.

Water, energy, and chemical consumption

- View monthly water, energy, and chemical consumption data at a glance.
- Analyze historical consumption trends with detailed graphs for deeper insights into previous months.

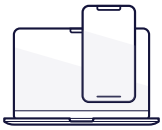


05

Software updates



IMPROVE
EFFICIENCY

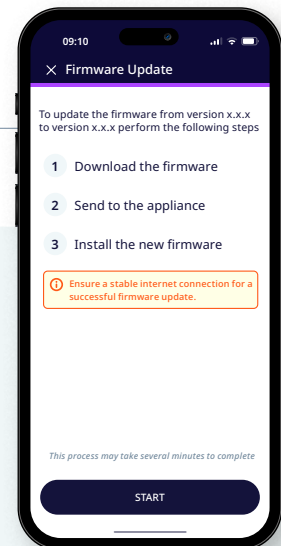


AVAILABLE ON
WEB & BLE APP*

Enable remote software updates, ensuring peak performance and seamless integration of the latest advancements into your operations.

Updating software

- Update all IoT modules remotely. For SkyLine Ovens Touch and SkyLine Blast Chillers, update appliance software via the OnE Connected web portal.
- For NeoBlue Touch Dishwasher appliances, use the OnE Connected app for on-site Bluetooth software updates.



NeoBlue Touch
Dishwasher software
update via the
OnE Connected
bluetooth app

IOT Module / Appliance remote software update

OTA IoT Module

IoT Edge Devices
Active Ota Campaigns
Firmware Version Library

Search

+ NEW OTA

DEVICE BOARD TYPE	APPLIANCE PNC:SN	DEVICE SERIAL NUMBER	DEVICE STATUS	FIRMWARE VERSION	MULTICONTROLLER
IoTModule_Tiger	9PDD229787-----00:5402019004	0675403P-----00:23481203	Connected	v2.0.0	No
IoTModule_Tiger	9PDD229787-----00:5402019004	0675403P-----00:23481203	Connected	v2.0.1	No
IoTModule_Tiger	9PDD229787-----00:5402019004	0675403P-----00:23481203	Connected	v2.0.1	No
IoTModule_Tiger	9PDD229787-----00:5402019004	0675403P-----00:23481203	Connected	v2.1.0	No
IoTModule_Tiger	9PDD229787-----00:5402019004	0675403P-----00:23481203	Connected	v2.1.0	No

Select update and appliance type

Search the Update Package among those present in the library and compatible with the appliances in the site.

Software Update

☐ Skyline Oven Touch
☐ Skyline Chiller

*BLE app: A mobile app that connects to nearby devices using Bluetooth to set up, control, and exchange data easily.

06

Temperature setting



IMPROVE
EFFICIENCY



ENSURE FOOD
SAFETY



AVAILABLE
ON WEB

Ensure food safety and maximize flexibility by setting and adjusting appliance temperatures remotely, whenever and wherever you need.

Temperature setting

- For specific products, you can change appliance temperatures remotely to achieve full flexibility for your operational needs.
- Remotely manage operations to support HACCP requirements.

Temperature logs and remote setting

[Overview](#)
[Settings](#)
[Alerts](#)
[User Manuals](#)

[Electrolux Professional](#) >
 [Electrolux Professional Canteen](#) >
 [Centres Of Excellence](#) >
 [COE - Vallenoncello](#) >
 [COE - Vallenoncello Electrolux Professional Kitchen](#)

Appliance Settings

[Settings](#)
[Operation log](#)

SAVE CHANGES

System settings & scheduled updates

Fridge temperature (°C)

-22

- +

RANGE: -22 °C TO -15 °C

Temperature Log

Temperature log

SITE DATE	INT TEMPERATURE	SET TEMPERATURE	DOOR	STATUS
23.04.2026 00:00	-18°C	-18°C	Closed	Running
23.04.2026 00:05	-18°C	-18°C	Closed	Running

07

Recipe management



IMPROVE
EFFICIENCY



AVAILABLE
ON WEB

Optimize kitchen operations with recipe management, streamlining cooking processes and ensuring consistent quality and taste across all locations.

- Standardize menus and cooking cycles and share them across your sites remotely.
- Store and manage all your recipes in a digital library.

Recipe Sharing Area

GRILL

Imported on 25.02.2026 00:33

Sausages

⌚ 00:30:00 | 2 Phases

VIEW DETAILS

ROAST

Imported on 25.02.2026 00:33

Roasted chickens

⌚ 01:20:00 | 4 Phases

VIEW DETAILS

GRILL

Imported on 25.02.2026 00:33

Prawn skewers

⌚ 00:30:00 | 2 Phases

VIEW DETAILS

GRATIN

Share

Download

Clone

Delete

🔗

⬇️

📄

🗑️

Sharing with various appliances

Share recipe/s with:

- > ☐ COE - Czech Republic Prague
- > ☐ COE - Spain Madrid
- > ☒ COE - Vallenoncello
 - > ☐ COE - Vallenoncello Dynamic Kitchen
 - > ☐ COE - Vallenoncello Electrolux Professional Kitchen
 - > ☐ COE - Vallenoncello High Capacity Room
 - > ☐ COE - Vallenoncello Molteni Room
- > ☒ COE - Vallenoncello Sodexo Canteen
 - ☐ 9PDD217784-----10:3212024304
 - ☐ 9PDDP40155-----01:91210002

08

APIs portal



IMPROVE
EFFICIENCY



AVAILABLE
ON WEB

Unlock seamless integration with your commercial kitchen operations using our API, enabling real-time transfer of appliance data into your internal systems for effortless management.

API access

- Access the API documentation for step-by-step integration guidance.
- Stream appliance data in real time to your internal systems for centralized kitchen management
- Gain full visibility across all sites, enabling easy control through your own systems.

OnE Connected

Food

Appliances

Blast chillers and refrigeration

Refrigerator

Skyline Chiller

Cooking

Skyline Oven Digit

Skyline Oven Touch

SpeeDelight

Dishwashing

Undercounter Touch

Rack Type

Hood Type, Pot or Utensil Washer, green&clean Undercounter

General

How to connect

2 items

Organizations

Organizations

Sites

Sites

Devices

Devices

Previous « Overview

Next How to connect »

Features

Cooking modes	Steam, Combi, Convection
Active cooking info	Fan speed; Door status; Half power mode; Food Safe Control (FSC); Multitimer; Probe cooking
Special features	Water injection, Holding mode; Cooldown/Preheating/Precooling phases; Cleaning cycles; Delayed start
Safety and quality controls	Food Safe Control (FSC); HACCP support

09

Parameter management & priming



IMPROVE
EFFICIENCY

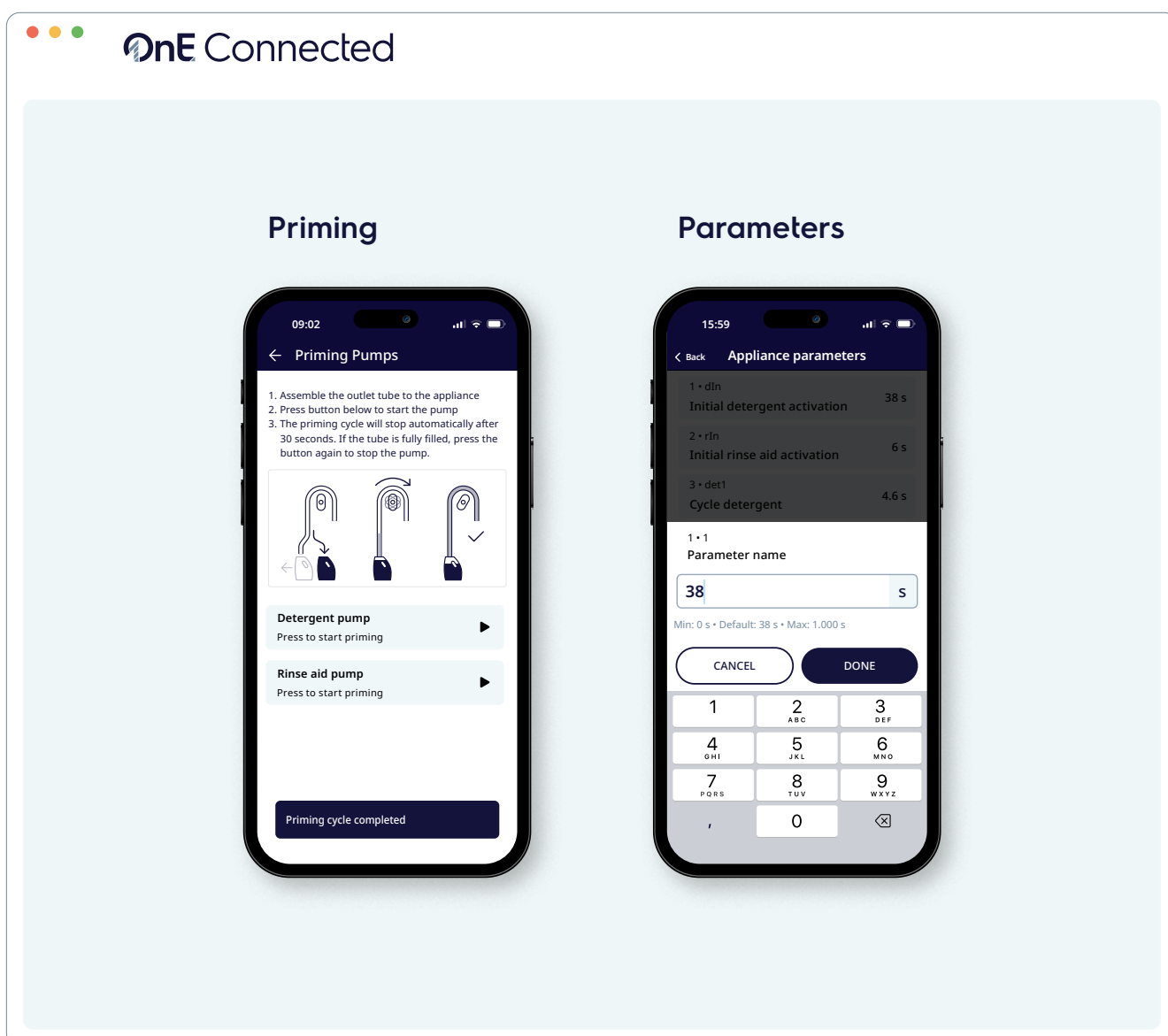


AVAILABLE
ON *BLE APP

Effortlessly control parameters and priming, for full flexibility over your dishwasher settings.

Parameter management & priming

- Easily manage priming settings via the Bluetooth app to adjust chemical usage and dishwasher parameters on the NeoBlue Touch Dishwasher, ensuring full flexibility.



*BLE app: A mobile app that connects to nearby devices using Bluetooth to set up, control, and exchange data easily.

10

Cycle management



IMPROVE
EFFICIENCY

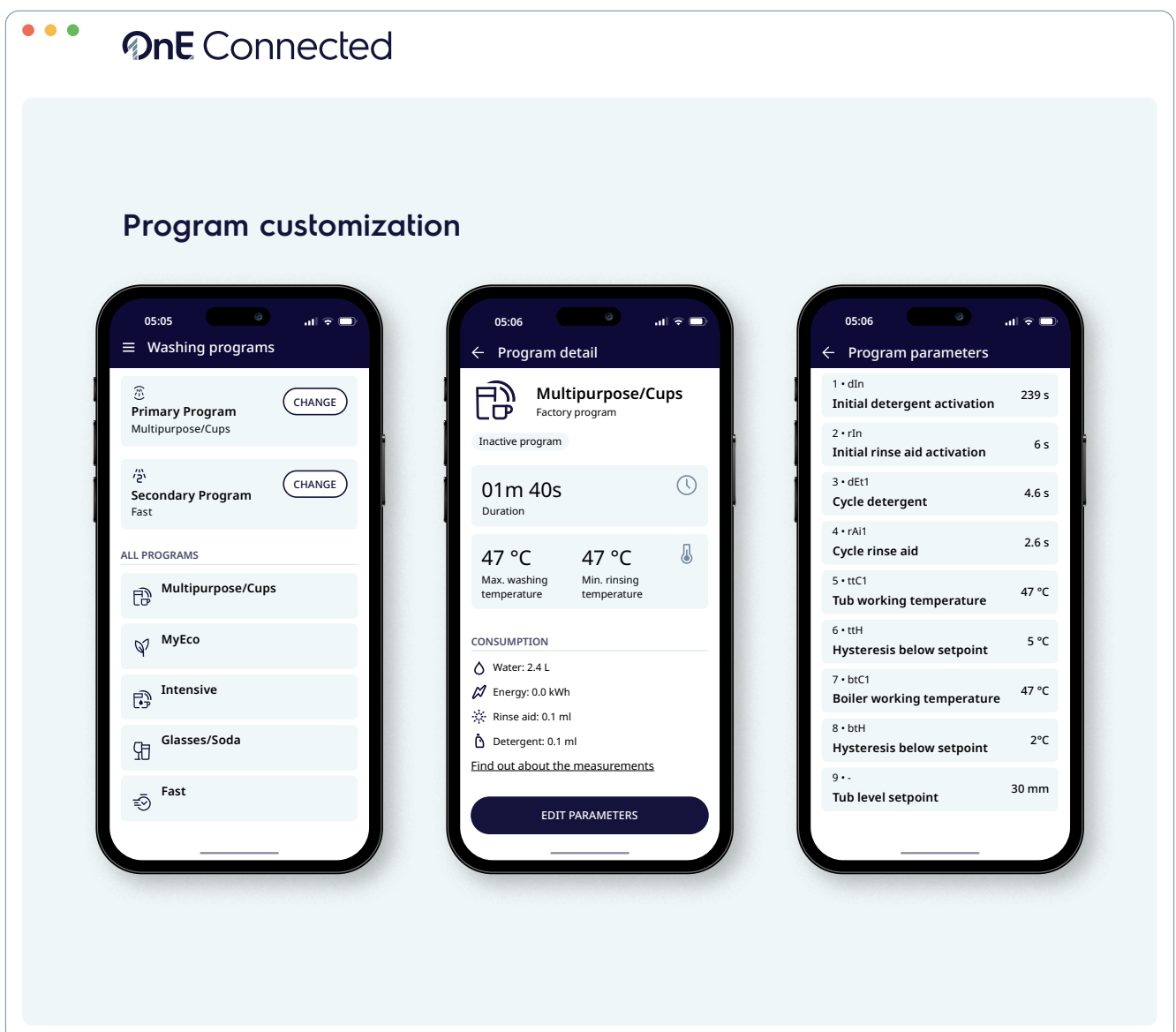


AVAILABLE
ON *BLE APP

Optimize dishwashing efficiency with cycle management, offering customizable programs for tailored results with every load.

Program customization

- Change the primary and secondary dishwasher programs based on your needs.
- Adjust program parameters for full flexibility.



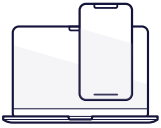
*BLE app: A mobile app that connects to nearby devices using Bluetooth to set up, control, and exchange data easily.

11

Digital manuals



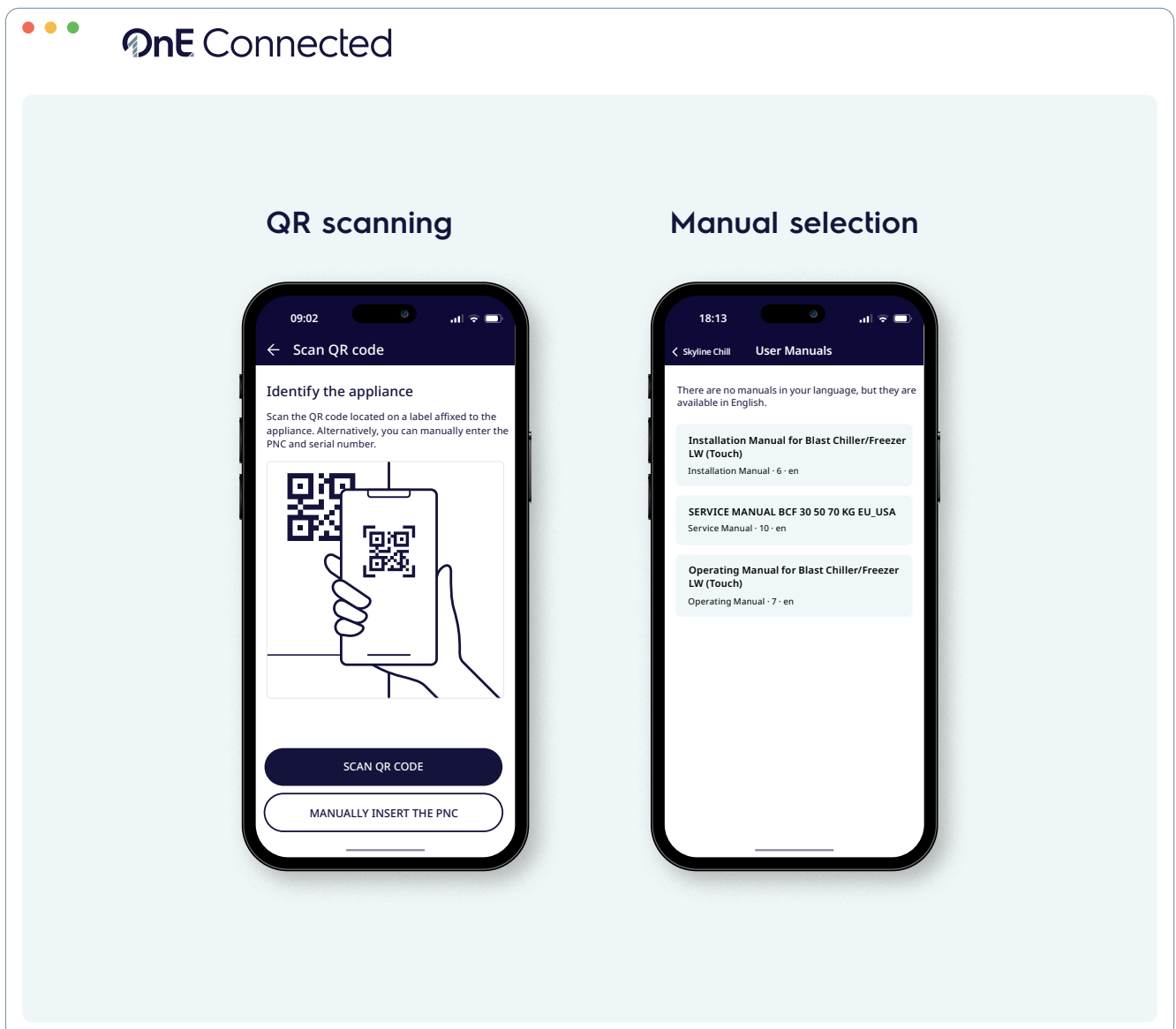
IMPROVE
EFFICIENCY



AVAILABLE
ON WEB & APP

Easily access digital manuals anytime for fast and simple support whenever you need it.

- Access digital manuals via the OnE Connected app using a QR code, or by selecting your site and appliance through the app or web platform.
- Download PDF user manuals, installation guides, and maintenance documents for quick operational support



Complete Food Service offering

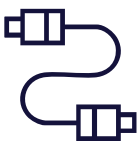




Leave multiple systems behind.
With OnE Connected, everything comes together
**in one platform - to monitor, control
and optimize all your equipment, effortlessly.**

For more information about the installation type, contact your Sales Representative.

OnE Connected



Easy installation

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



Secure connection

OnE Connected cloud technology is **GDPR** and **ISO 27001** compliant for complete privacy and data security, plus 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.



The background image shows a man and a woman in a professional setting. The man, wearing glasses and a dark sweater, is holding a tablet and pointing at the screen. The woman, also wearing glasses and a dark sweater, is looking at the tablet. In the background, a large monitor displays the OnE Connected dashboard. The dashboard has a dark blue header with the 'OnE Connected' logo and 'Full Laundry' text. Below the header, there are three main sections: 'Total spending', 'Total production', and 'Total efficiency'. Each section contains a bar chart and some numerical data. The 'Total spending' section shows a value of 5439. The 'Total production' section shows a value of 12372. The 'Total efficiency' section shows a value of 85%. Below these sections, there are three more charts labeled 'Machine performance', 'Energy consumption', and 'Water consumption'. Each chart has a title and a subtitle, and they all show bar charts with data points. The overall scene is a professional meeting or presentation.

OnE Connected

Connecting
The Full Kitchen.
Empowering Customers.
Driving Growth.



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



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 50001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com