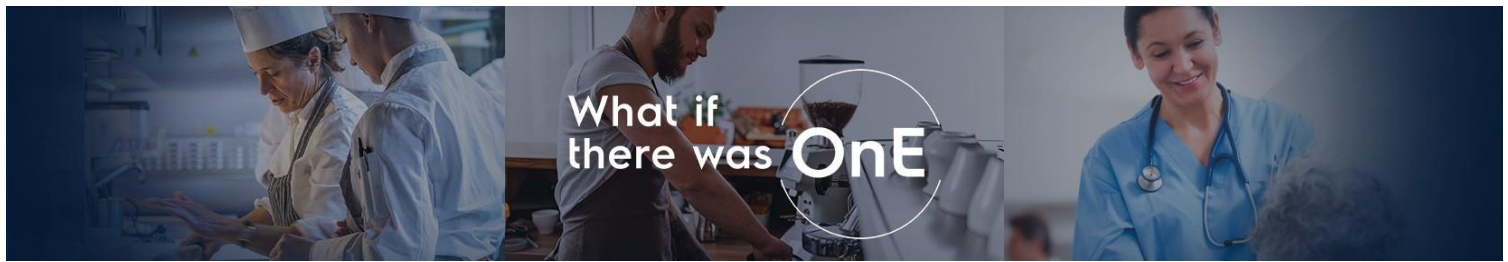




Dependable and reliable laundry and catering equipment with an industry leading reputation from a company that is guided by family values!!!

www.dalow.co.za





Specialisation was not born yesterday:

Our expert knowledge is the key to solutions that offer our customers an edge in their business: hotels, hospitals, restaurants, catering and all food establishments - in care institutions and other laundry and catering facilities. Please view one of our world class laundry installations at <https://www.youtube.com/watch?v=h342aYnceHo>

Dalow Engineering PTY LTD was established in 2002 as an independent company to provide innovative solutions to the most demanding, most intensive users of laundry and food service equipment. We are proud to be the sole agent and distributor in South Africa for Electrolux Professional Food Service Equipment, Lavatec Laundry Technology and Lapauw International. We are also the preferred agents and distributors for Maytag, GMP, Pony, LG, Blancapress, Fimbimatic and Electrolux Professional Laundry Systems.

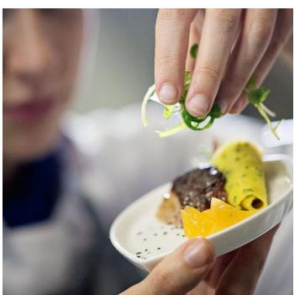
With a combined experience of more than 80 years, Dave, Lorraine, Wayne and Darren Munn are well equipped with a wealth of experience to guide and advise you in all aspects in completing any project from the design and project layout to the correct machine selection and the usage thereof. As the only company in Southern Africa to have undergone factory sales and technical training in our French, Italian and Thailand factories, you are assured of receiving the best possible response times and services carried out to the highest standard.

Dalow has two branches in South Africa, Durban and Johannesburg. We also have accredited service agents located in Cape Town. We also supply industrial laundry and catering equipment and solutions including technical visits and installations to Tanzania, Zanzibar, Seychelles, Zambia, Angola, Namibia and many more surrounding countries.

Through our extensive range of products, you as an operator can have the professional laundry or kitchen that your company deserves. Call us today for all your sales, repairs, spare parts, installations and project planning.

www.dalow.co.za sales@dalow.co.za

Tel: 011 822 6904 (JHB) or 031 700 6426 (DBN)



Prepare



Cook



Preserve



Distribute



Wash

Let us help you find your complete solution



Cut, mix and slice with our range of vegetable slicers, food processors, mixers, meat mincers, slicers and chopping blocks



Vegetable slicers



Electrolux Professional vegetable slicers offer **different models** – tabletop and freestanding – **all working in continuous to grant higher productivity** and outstanding performance with hoppers for large and long vegetables to fit all types of veggies and fruits.

Combined cutter/slicer



3 in 1 machine: cutter, emulsifier and slicer. **Switch food processor to slicer** in a matter of seconds, without any tools. All parts in contact with food are quickly dismountable and dishwasher safe.

Food processors



High powered, **built to last**. The ideal machines for the professional chef. Chop, mince, grind and blend any preparation your recipe requires.

Multifunctional handheld mixer



Get the best out of your ingredients with our ergonomic mixer. Thanks to the smart speed control you can prepare a variety of creams, soups, pancake batters and mousse.

Turbo liquidisers

Designed to withstand intensive use of mixing, liquidising, and emulsifying in large quantities vegetable and fish soups, fruit and vegetable purées, liquid pastries and sauces directly in their cooking containers.



The SkyLine logo is displayed in white text against a dark, blurred background of a modern kitchen interior.

SkyLine Combi Ovens

Smart technology and human-centered design. The new **SkyLine Combi Ovens** are made to deliver outstanding performance.

SkyLine Combi Ovens, a new solution characterized by **reduced running costs** and designed with you in mind in terms of better **ergonomics** and **usability**. **Intuitive and simple to use**, be ready to change the way you cook.



Made for business

Up to 10% profit thanks to green efficiency.** Savings on water, energy and chemicals translate into a higher profitability with SkyLine Combi Oven.



Made for you

Maximum efficiency with the first ever Oven to receive independent **4-star certification** for easy-of-use and smooth ergonomic design.



Made for performance

Impeccable cooking evenness thanks to **OptiFlow**, the new circulation system. Extra precise humidity control with the Lambda sensor, now available for all models.



Made for non-stop operations

Monitor the status and performance of your **Oven** from anywhere.





Outstanding performance and savings

Make your business go green with the new SkyLine Combi Ovens. Lowest energy consumption and best in class results. The eco-cooking mode and automatic cycles are designed specifically for **being the greenest possible and make you gain greater efficiency and profit.**

With an **enhanced chamber insulation**, its **triple-glass door** and **optimized cavity design** our new Combi Oven finally reached the lowest energy consumption ever. Its high precision control system optimizes energy usage thanks to 26 different sensors.

Save up to 10% on energy with Plan-n-Save.** You decide your menu and the SkyLine Combi Oven applies its new logic based on artificial intelligence to optimize the cooking order.

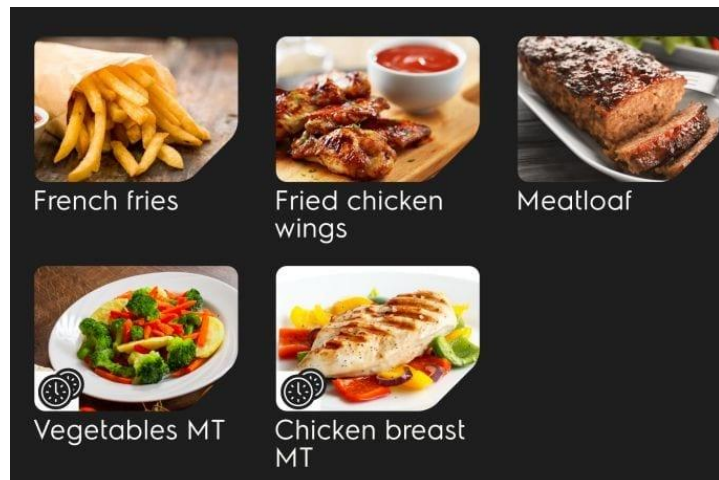
**Low Temperature Cooking – patent US7750272B2 and related family*

***Calculation based on Electrolux Professional Lab tests on a SkyLine Premium^S, 10/1 GN electric triple-glass door, using Plan-n-Save function versus not using the Plan-n-Save function. Data available in April 2019.*

Upload your personal picture in the oven

The SkyLine Combi Oven and Blast Chiller range has a super intuitive and simple to use touch screen interface. You can **personalize the full interface** with your favourite settings, menu and pictures.

SkyLine Combi Oven and Blast Chiller share the same philosophy with high level of customization. Keep total control on all operations and design the personalization that fits you best, uploading **your favourite pictures for your recipes.**



Food safety

No compromise between cooking quality and safety with **Food Safe Control**. With the 6-sensor Multiprobe inserted, SkyLine Premium^S automatically ensures that food has been perfectly cooked while operating in accordance with **HACCP** standards.

Thanks to [OnE Connected](#) today you save time and paperwork, and guarantee hygiene.

Dishes keep all their essential characteristics: flavor, texture, appearance and nutritional value are rated just the same as freshly cooked food. **SkyLine makes HACCP compliance simple.**

* Food Safe Control – patent US6818865B2 and related family

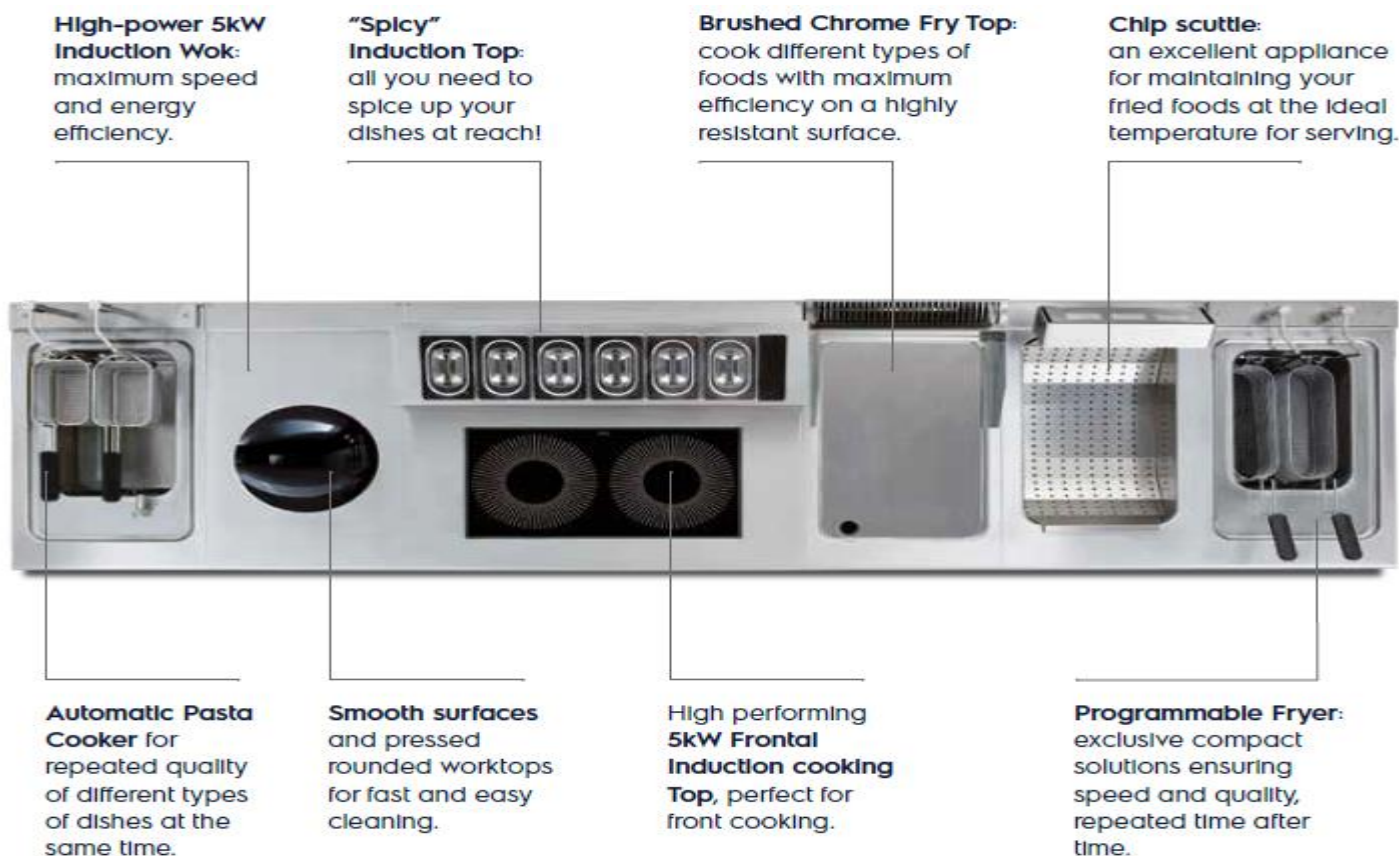




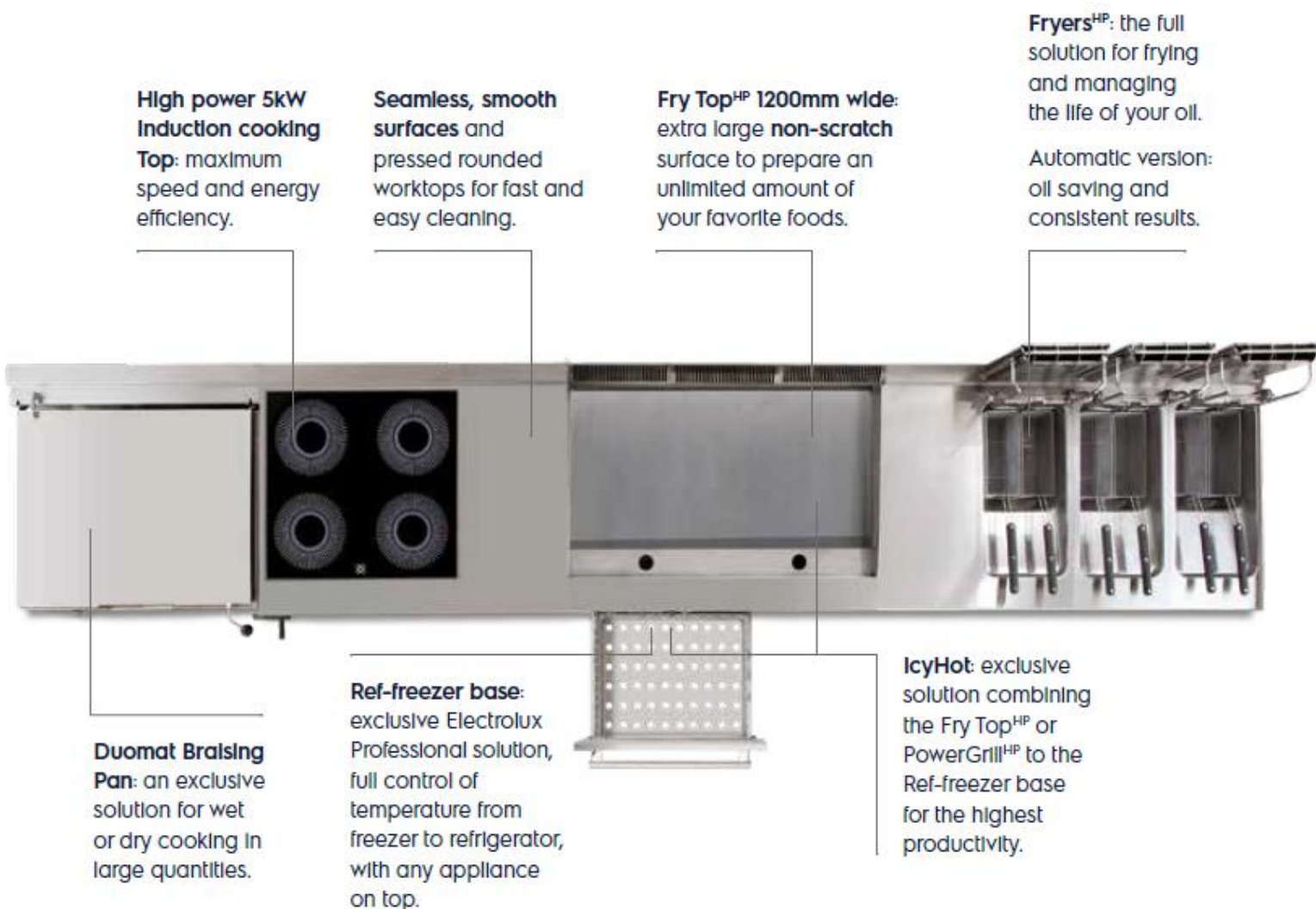
Trust the eXperience

XP, by Electrolux Professional: the Modular Cooking range born from the genius and passion of five generations of chefs.





From quick service restaurants to high productivity kitchens, the XP range has you covered with *multiple solutions and combinations* to meet your exact requirements and needs





Electrolux 900XP units use innovative technologies that enhance the efficiency and effectiveness of the kitchen:

- The stepless temperature control of the Energy Control on gas and electric universal cookers guarantees optimum energy consumption.
- The new Power Grill is a high power, an amazing cooking speed and a uniform temperature distribution over the grill area.
- The new 1200 mm hot-plate cooker provides unrivaled cooking quality and high productivity, and, while maintaining the set temperature, is always ready for use.
- Exclusive gas burners of the petal flame are flexibility in use and high efficiency. Thanks to the unique design of the burners, the flame is precisely adjusted to the utensils of any diameter.
- The new Electrolux Professional 900XP gas convection oven improves kitchen performance thanks to the ability to cook in GN 2/1 containers at once on two levels.







thermaline ProThermetic Boiling and Braising Pans

Incomparable Swiss design, ultimate power

Production, precision and savings. The all-in-one master of your business.



ProThermetic boiling and braising pans

Designed for the heavy-duty requirements of hotels, institutions, hospitals, central kitchens and in-flight kitchens.



Other boiling and braising pans

Speedier chilling, increased productivity and savings. Three top aspects for your canteen.



XP boiling and braising pans

Power, productivity and flexibility at your fingertips.

Maximum flexibility for high capacity kitchens

The ProThermetic range offers the best solutions for high production kitchens: central kitchens and airport catering, hospitals, cafeterias and big hotels or restaurants. Choose among the extensive range of product typologies offering tilting or stationary boiling, braising and pressure boiling and braising

Guaranteed efficiency for easier and more profitable work Braising Pan

Make your working day simple and profitable with thermaline ProThermetic braising pans (ideal to prepare vegetables, fish, meats and stews) and boiling pans (to prepare delicious soups, creams, purées and rice) in large quantities while maintaining excellent quality. The wide range of ProThermetic braising and boiling pans opens up new possibilities to increase energy savings, sustainability and business in your kitchen.



Flexy
Compact



Flexy
Compact



Electrolux Professional has created a choice of customizable servery designs for all your catering needs, whether hotel, school or college canteen, company dining room or other food distribution service. Flexy Compact has the solution.

We understand the importance of eating in a comfortable and shared environment which accurately reflects your company's values. With this in mind the Compact surfaces can be personalized by choosing between the various features and more than hundreds of colours and different wood effect finishes.

10 functions in 3 sizes... Unlimited possibilities for your business

Hot, cold and hybrid - whatever your clients' needs we have the solution.



HOT



COLD



HYBRID

For a supreme breakfast experience Electrolux Professional offers a great choice of flexible options for your servery, whatever your type of small hotel or canteen business.

Customizable combinations with hundreds of colours to choose from and drop-in functions to compliment and personalize your dining interior. Optimised multi-functionality allows you to not only choose between mobile or stationary servery, but also gives you peace of mind for immaculate hygiene.



Green&Clean Hood Type Dishwashers

Efficiency, Simplicity, Performance. Regardless of what you want from a machine, Electrolux is able to offer it. Always with something extra: efficiency with maximum reliability; ease of use together with innovative technology; superior performance combined with savings in water, energy and detergent.



Our specialization in dishwashing goes back a long way, and, in these cases, experience is the key to achieving excellence. Listening is our strength: at Electrolux we are accustomed to listening to our customers, to anticipate their needs in order to satisfy their requests without hesitation.



Green

Less water, energy, detergent and rinse aid consumption for lower running costs and less impact on the environment.



Clean

Best-in-class washing and rinsing performance with total detergent removal.



Safe

Unique WASH·SAFE CONTROL device for a constant nominal rinsing temperature of 84 °C.



Easy

Worry-free operation and maintenance.

