



Company Profile

Electrolux-Електролюкс has long ago linked its name to reliability in its field of activation, that is professional equipment and gas systems.

The company is based on modern concepts, knowledge, infrastructure and eagerness and marks the high quality coverage of the professional. This consistent and ambitious relationship, away from speculations and any rationales of cursoriness, has accredited the company in the eyes of the consumers that have entrusted us for numerous projects.

For Electrolux-Електролюкс quality, safety and impeccable maintenance of its projects are not negotiable at any point.

The company has specialized personnel that covers the demands of the client and meets the quality standards of professionals. It has created a standard operating method with its partners, so as to have direct access to the customer.

The 500 partners of the company are highly qualified and skilled, able to undertake and complete high standard projects.

Since June 2006, Electrolux-Електролюкс has established and implements a Quality System in accordance with the requirements of the standard EN ISO 9001:2000.

ELECTROLUX HACCP

Sicknesses and risks for health caused by food are one of the most diffused threats for human health and have attracted great publicity after some lethal cases in countries such as Macedonia , and Kosovo. In order to deal with such problems, the need arose to create a control for the procedures related to food safety and this has led to the implementation of HACCP.

ELECTROLUX PALENZO is constantly updated and follows closely the international developments. We would like to give the significance it deserves to an entirely misunderstood procedure and we will try in the next few pages to share with you our modern knowledge related to hygiene issues in the kitchen.



The ELECTROLUX HACCP system

The HACCP system, or "Hazard Analysis Critical Control Point", is a procedure that allows the user to locate possible infectious risks for the food and foci of bugs that are linked to the preparation of food. It is a system that allows controlling risks by examining some critical control points. In each stage of food preparation, the critical control points shall be identified at the working environment and a monitoring system shall be created.

The HACCP system offers a procedure for risk analysis that the food can deal with during its process so as to meet the rules that protect the consumers, thus increasing the quality requirements and product resistance.

It is a procedure or a way of working that identifies specific risks and deploys preventive measures for their control and the safeguarding of food quality.

It is also called a "Total quality" system for the kitchen since it can be implemented throughout the food transfer chain, from the producer to the final consumer. In Europe, the Directive 93/43/EEC was enacted for the general principles of hygiene and the conditions of food, including the retail process and sale of food as well as its transportation and storage.

Every European state shall pass laws to attain these objectives, but how the objectives will be achieved is a decision that each member-state shall make for itself.

The HACCP procedure is based on some fundamental principles:

1. Identification of risks related to the production of food in all stages of growing and cropping, the production procedure, process and distribution of the products, till the final preparation and consumption that can case a biological, chemical or physical harm.

2. Definition of the points/ procedures/ operation stages that shall be controlled for the elimination or limitation of risks. (This is a Critical Control Point).
3. Definition of the critical limits, limit values to ensure that the critical control point is under control. This is a value that distinguished the acceptable from the unacceptable.
4. Installation of a monitoring system for the critical control points and their critical limits. Establishment of the processing procedures of the monitoring results, aiming to regulate the production and maintain it under control, either by manual or automatic testing.
5. Identification of the corrective measures to be taken when a critical control point diverges.
6. Establishment of a filing and registration system for the HACCP project.
7. Establishment of verification procedures to confirm that the HACCP system operates effectively

To meet this need and according to the standards and objectives of **ELECTROLUX HACCP**, we have developed a computer system that simplifies monitoring and registration of the HACCP procedures. This system is based on a software that we have developed and is available in a basic and an advanced version.

The Basic version:

- An "on line" system (constant connection) for measuring time and temperature
- Possible fluctuations outside the limits of the critical control point must be checked by a human
- Each device is connected to a separate printer to produce the registration
- The procedures of the kitchen and the identification of food shall be carried out by the kitchen personnel. It is used with the following devices:

Cool region: refrigerators, blast chiller / freezers

Cooking: Combi type ovens (steam ovens)

The advanced version:

- A PC is connected to all devices through cables. Up to 128 devices can be connected to one PC.
- The possible fluctuations outside the limits of the critical control points are automatically controlled.
- The important events are visually displayed.
- Automatic notification for fluctuations outside the limits of the critical control points. The personnel must fix the problem.
- The correctness of the HACCP procedure is controlled by the system, while the personnel sets the parameters.

It can be used with the following devices:

Cool region: refrigerators, blast chiller / freezers

Cooking: Combi type ovens (steam ovens), boilers, tilting fry pans, deep fryer

Distribution: Maintenance cupboards, bain-marie.

Washing: rack-type tunnel, flight-type tunnel.

The answer of ELECTROLUX HACCP

Each device connected to the HACCP system controls the "critical" parameters (time and temperature), giving a printout at regular intervals, which the operators sets.

It allows the user to: control the cycle (immediately or later), avoid to register the data himself, to intervene when an abnormality occurs.

For appliances connected to the HACCP system, we must first locate the best technical solution.

List of Appliances

	Registration of temperature	Printer
Refrigerator drawer	YES	
Refrigerated prep tables	YES	
Blast chillers	YES	
Blast freezers	YES	
Freezing chambers	YES	
Refrigerated distribution unit	YES	
FCV 101/1 – 102/1 - 201/1 – 202/1 GN		YES
-18oC – bugs do not die, but do not reproduce either		
0/+6oC – bugs reproduce slowly		
+25oC – bugs reproduce		
+35/ +40oC – bugs reproduce quickly		
+50/ +65oC – pathogenic bugs die but toxins survive		
+100oC – all bugs die and only some seeds and toxins survive		
Over +120oC the toxins are inactive.		

In the field of development, study, design and implementation of kitchen systems, ELECTROLUX PALENZO offers integrated solutions in many stages of your business development, offering you the possibility to modernize and join in due time a system that will undoubtedly prevail in the sector of kitchen for the years to come.

Our entire series of products covers the requirements of the strict ISO 9001 standard of quality assurance. Depending on the category, all products meet the highest European standards of safety, hygiene, design and functionality

Cooking Appliances

All Electrolux Palenzo cooking appliances are ergonomically designed, combining perfect look to new powerful boilers for maximum production and selection of power. They are made entirely of stainless steel, AISI 304, for unlimited resistance to time and for easy cleaning. The laser technology for cutting and welding gives the best possible result with high accuracy and impeccable quality. The utensils' bases on the cookers are designed with long

“fingers” so as to fit both small and large utensils. The exhaust duct is low so as not to hinder the movements of the utensils, while the adjustable legs set the working height. All ovens and drawers have standardized GN dimensions, grills have channels and all appliances have rounded edges for easier cleaning. Electrolux offers a wide variety of choices and combinations, thus achieving the most practical and ergonomic solution.



Professional Equipment

Technogas is a dealer of Electrolux, the prestigious group of companies regarding professional equipment, and thus has the possibility to undertake the equipment of the entire business.



The company has created a standard operating method, oriented towards the satisfaction of the consumers' needs and has developed a highly specialized design department, staffed with qualified human resources, who in combination with the most state-of-the-art design software maximize the ergonomics of the workplace ensuring that the strictest hygiene requirements are met in your kitchen as well as the internal washing of clothing.

At Electrolux-Електролюкс , the full and effective technical support of your

equipment is a commitment and a basic principle for the company. Our crews, who are fully trained technicians and not subcontractors or other external collaborators, carry out all maintenance and service works. Electrolux-Електролюкс offers integrated solutions for all development stages of your company, giving you the added value that only a properly structured collaborator can offer.

Our entire range of products meets the requirements of the strict quality assurance standard ISO 9001, while the subcategories meet the highest European standards on safety, hygiene, design and functionality.

Ovens

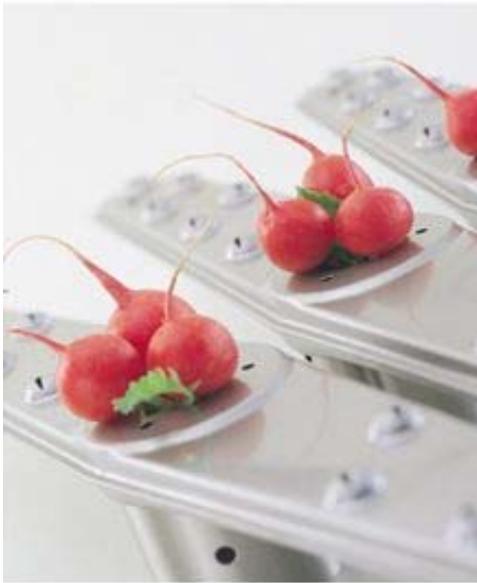


Every chef has his own way to create and produce the menu, something that is closely related to the selection of the oven. ELECTROLUX PALENZO has long experience in professional kitchens and knows the importance of selecting the right oven, thus meeting the customer's needs.



Glass, Dish, Utensils Washing machines

The way you clean your dishes, kitchenware and utensils has a direct impact on the operation and effectiveness of your business. Washing machines, apart from perfect results in washing also save energy, water and detergent and in combination with the management system, they achieve economy in space and working hours.



Cooling

ELECTROLUX PALENZO offers the most flexible and rich variety of fridges in one of the most crucial sectors. Upon a detailed study of your space and needs, you can ensure that the device you choose out of the extensive variety that the company offers is the one that fits perfectly your kitchen.



Gas

ELECTROLUX PALENZO, apart from being the dealer for Electrolux-Електролукс, the **top group in professional equipment**, is the only

company that is in the position to undertake and deliver an integrated project in the field of gas, working with permanent crews not with subcontractors.

Our crews consist of fully qualified technicians working under the constant supervision of a mechanical engineer employed by our company. For every project ELECTROLUX PALENZO ensures the smooth, safe and at the same time cost-effective operation of the installation, preventing its customers from purposeless and economically disadvantageous actions.

ELECTROLUX PALENZO undertakes the entire study of projects in the field of gas, starting with the burning requirements, the network design the alternative suggestions for the equipment and the insurance measures for the installation / detection systems, in accordance with special legislations and provisions regarding the gas facilities, ending up to the completion of a network, the assurance of the project's smooth operation in all burning parameters – maximum consumption and the coverage of all safety valves for the final consumer.

News



In the field of gas, we represent the largest companies, such as:

ENERGEIA SA	WEISHAUP	ACV
ROBERT BOASCH SA	KROM SCHRODER	
SIEMENS	RADIANT	GOK

ELECTROLUX PALENZO offers integrated solutions in multiple stages of your business development, thus offering a lead that only a properly structured **collaborator** can.

Our entire series of products meets the requirements of **ISO 9001** for

quality assurance and depending on the category the highest European standards on safety, hygiene, design and functionality.

Facilities

Electrolux- Електролукс has created two (3) exhibition areas in Skopje and Bitola, Gostivar. In total the exhibition of the professional equipment, the workshop for the department of gas systems and the service and spare parts department, with its fully equipped storage area, cover 2,000 sq.m. The exhibition areas are open to the public and allow our customers to see live the entire range of machinery. In collaboration with the sales' department mechanical engineers, you can be shown around the premises of the company.

A significant step for Electrolux- Електролукс is the construction of a standard gas facility, aiming to make a presentation to the consumers so that they realize at the maximum extent possible the works required.



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