



BAKING ROYALTY



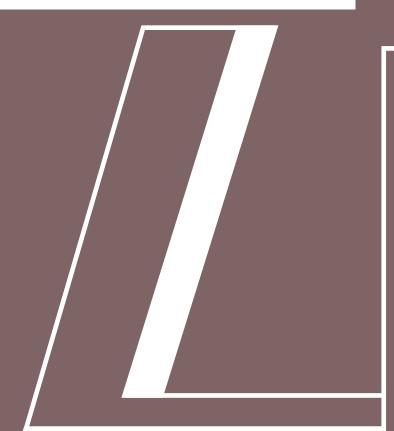
We are thrilled to introduce the epitome of culinary sophistication and innovation through our latest campaign - BAKING ROYALTY. As leaders in the home appliances industry, Electrolux is set to redefine the baking experience, bringing the world's finest ovens to kitchens across India.

Electrolux, with its Swedish heritage, stands as a global benchmark for premium and sophisticated ovens. Crafted with precision across our state-of-the-art factories in Italy, Germany, and Poland, our ovens seamlessly blend cuting-edge technology with timeless design. We take pride in being pioneers in the baking industry worldwide, setting new standards for excellence.



BAKING ROYALTY





PILLARS



Global Pioneers









Global Pioneers

BAKING ROYALTY

Our ovens are crafted in European factories across Germany, Italy and Poland, where centuries-old traditions meet cutting-edge technology to create the perfect balance of form and function.

As pioneers in the baking industry,
Electrolux has set trends and redefined
expectations. With our ovens, users
become part of a legacy that spans
continents and generations.





Our Promise To You

Elevate Skills

Unleash Creativity

Premium Touch & Feel



Elevate Skills







Steamify

Steamify simplifies steam cooking by adding the right amount of steam to improve taste and texture. Just select the temperature and leave the rest to oven.



SteamRoast

SteamRoast enhances your cooking by automatically adding right amount of steam, so your food has richer colours, crispier skins, and juicer textures.





Elevate Skills





Unleash Creativity

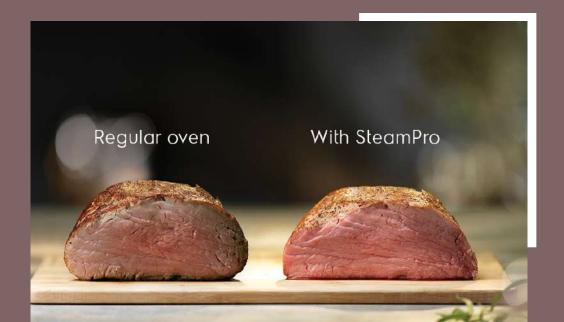






SteamBake

Add SteamBake to your repertoire to enjoy fluffy, yet crisp home-baked goodies.





SteamPro

Master multiple steam cooking techniques including sous-vide and elevate taste and texture to professional cooking levels.



Food Probe

Smart Food Probe monitors the core temperature of food to keep meat succulent and juicy.





AirFry

Deliver crispy and tasty results with less oil.

Delightfully tasty, surprisingly healthy.





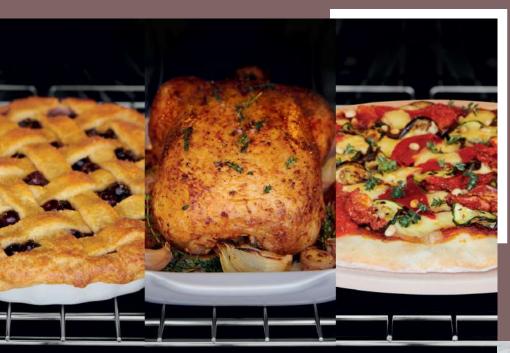
Unleash Creativity





Premium Touch & Feel







Diverese Oven Functions

Enjoy a complete cooking solution with diverse functions for grilling, roasting, baking and more.





Intuitive Controls

The Intuitive, full colour display provides a shortcut to your three favourite oven features.



CombiQuick

Get delicious dishes faster by combining Convection Oven Functions with grill and microwave.





SoftClose

SoftClose hinge design closes the door softly and slowly with just a gentle push.





Premium Touch & Feel





Choose the Right Oven





Brushed Steel Finish

Stainless steel is not just a stylish and versatile finish, it is also anti-fingerprint, helping to prevent dirty marks from sticking to the surface.



BUILT-IN OVEN



SteamPro with Steamify

SteamRoast

SteamBake

SurroundCook

CombiQuick

Food Probe

AirFry

AutoPrograms

No. of Functions

No. of Pre-Set Recipe

Soft Close Hinges

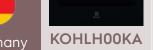
Telescopic Runners

Pyrolytic Cleaning

Steam Assisted Cleaning











UltimateTaste 500 UltimateTaste 500

KODDP71XA

(87)



KOCBP21XA UltimateTaste 700













































Pyrolytic Cleaning

Self cleaning ovens with high temperature

pyrolytic function makes cleaning easy

and effortless.









Product Specifications

Product Specifications







1921





2001

self-going robotic vacuum cleaner on the market - the Trilobite.





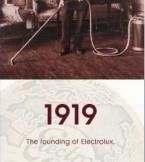
1912

1919

>>

1901

AB Lux is founded in Stockholm, Sweden and launches the Lux lamp he lamp is also used in lighthouses



1920

The Swedish company Elektro-Helios, the first electric stove in Sweden

1924 companies in Australia, New Zealand and Egypt

1925

ELECTRICAL APPLIANCES

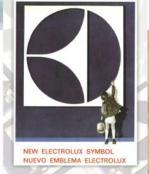


1940

1944 Mekaniska Verkstads AB in Gothenburg. The Group thereby enters into a new product categor







1962

Announcing a new logotype.

1957

to Electrolux everywhere



igidaire keeps food fres











1970



2016





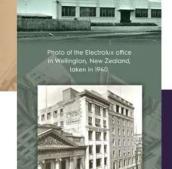
2022













The point isn't the technology in itself. The technology is becoming increasingly secondary to the experience. We no longer talk

