



Horizontal cooking

Robust and hardworking

therma*line* Modular 85



therma*line*
SINCE 1871



therma*line*

Swiss Design

Since 1871

Production, Precision and Tradition for over 100 years

Swiss Design delivered around the world from a world class factory based in Sursee (CH). Made for your Excellence



Boiling pans line 1930



First generation of tilting boiling pans
1934



Cooking installation in Kloster 1960

A strong passion for innovation, a special attention to customers and a genuine belief in sustainability: these are the core values inspiring Electrolux Professional and supporting its vision.

A story that dates back to 1871 and continues today, a history of Electrolux Professional Swiss designed products which is directly connected to the *thermaline* product family, global player in the market. *thermaline* offers state-of-the-art technology, high quality, innovative design and easy-to-use appliances, thanks to the know-how that can be acquired over one hundred years of expertise. The elegance of the Swissfinish products results in appliances that can fit into reduced spaces without sacrificing performance, cleanliness and attractiveness.



**Incomparable
Swiss design**

Infinite combinations, reliable innovation, superior flexibility and the highest quality standards.



**High performance
& reliability**

Precise temperature control with perfect heat uniformity. Highly resistant construction with impeccable finishing.



Energy savings

Innovative solutions for high efficiency and savings. Less consumptions and lower running costs. Better for your business and for the environment.



Simple & Safe

Everything made easy. Superior ergonomics, maximum cleanability and operator safety guaranteed.



Electrolux
PROFESSIONAL



Sursee, Switzerland.
thermaline Competence
and Production Center

thermaline Incomparable Swiss Design



Sursee, Production and Competence Center

Dedicated to excellence, the 25,970 m² Production Center not only houses the production equipment, the laboratories and the quality management team, but also acts as a global Competence Center to provide faster and more efficient support to kitchen planners and their global customers.



Heating and cooling without fossil fuels

The Sursee Production and Competence Center is powered by an innovative geothermal system, a closed heat exchange system to facilitate fossil fuel-free heating and cooling of the building. The pumps draw heat from the ground in winter and discharge heat from the building into the ground in summer. The geothermal system reduces annual energy consumption and CO₂ emissions by 92% (=500 tons corresponding to 2,500 trees) reflecting Electrolux Professional's emphasis on sustainability.



Energy savings

The geothermal system guarantees up to 70% savings in energy on an annual basis. In addition, the Sursee Production Center uses a sustainable lighting system as well as the newest laser-cutting equipment that contribute to a substantial reduction in energy consumption. The lighting also improves working conditions, which optimize production quality.

Essentia Teamed to serve you. Anytime, anywhere

Essentia is the **heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

The Swissfinish unique top

Swissfinish, available on request, means an optional 3 mm-thick single piece worktop for superior hygiene and sturdiness.

Smooth and Sturdy One Piece Top

The worktop of a *thermaline* Swiss Finish Block is completely smooth. The single appliances are welded in the unique top without junctions. Therefore it is very easy to clean and very comfortable to work on.

Highest Confort with the Swiss Finish Top

The worktop can be customized with rounded edges, splash guards, lowering protection rails, pot racks and salamander supports.



Best return on investment also in heavy duty conditions

The extremely sturdy construction allows to work also with heavy and hot pots and pans without any deformation of the work top. The unique top is made of a 3mm 1.4301 (AISI 304).



Maximum efficiency reduces energy wastage



Free-cooking top

The multi-function free-cooking top can be used both for preparations involving direct contact and those utilising any kind of cookware.

Free-cooking tops are provided with deep-drawn drainage and available with 2 or 4 cooking zones.



The built-in **stand-by function** automatically **reduces the power** whenever there are no pots or food on the surface area. These multifunction devices are equipped with 8 temperature sensors for optimal temperature control and monitoring. Working temperature: from 80 to 350 °C.





Efficient burners

The 7 kW and 10kW **flower flame** patented* burners are highly efficient: reduce the dispersion of heat enabling efficiency up to 65%. This technology, unique in its kind, ensures adaptation of the flame to the size of the pot and thus also a streamlined use of pots.

Designed to keep some water below the burners the hobs are extremely easy to clean at the end of the day. Upon request, the burners can be fitted with pot recognition sensors (Ecoflam).

PATENTED

(EP2708613B1)



Ecotop

The Ecotop plate coating guarantees high efficiency and reduces the propagation of heat in the working environment. The built-in stand-by function automatically reduces the power whenever there are no pots on the hob.

The Ecotop hobs are equipped with 8 temperature sensors for optimal temperature control and monitoring. The best use of the different temperature zones can be exploited simply by moving the pots. Working temperature: from 50 to 450 °C.



Full Surface Induction

The system only heats as a result of direct contact with pots suitable for induction; it saves energy and at the same time ensures safety during use and cleaning.

Extended useful surface of the plates:

- Cooking surface 0.62 m² (4 zones)
- Cooking surface 0.31 m² (2 zones)

Unique in its combination: Induction top with oven below.



Refrigerated freezer base

The most flexible solution in a single kitchen multi-temperature operations, refrigerate or freeze foods according to your needs.

R290

R290 gas reduces environmental impact and has a less aggressive effect on the refrigerator's components than older traditional gas.

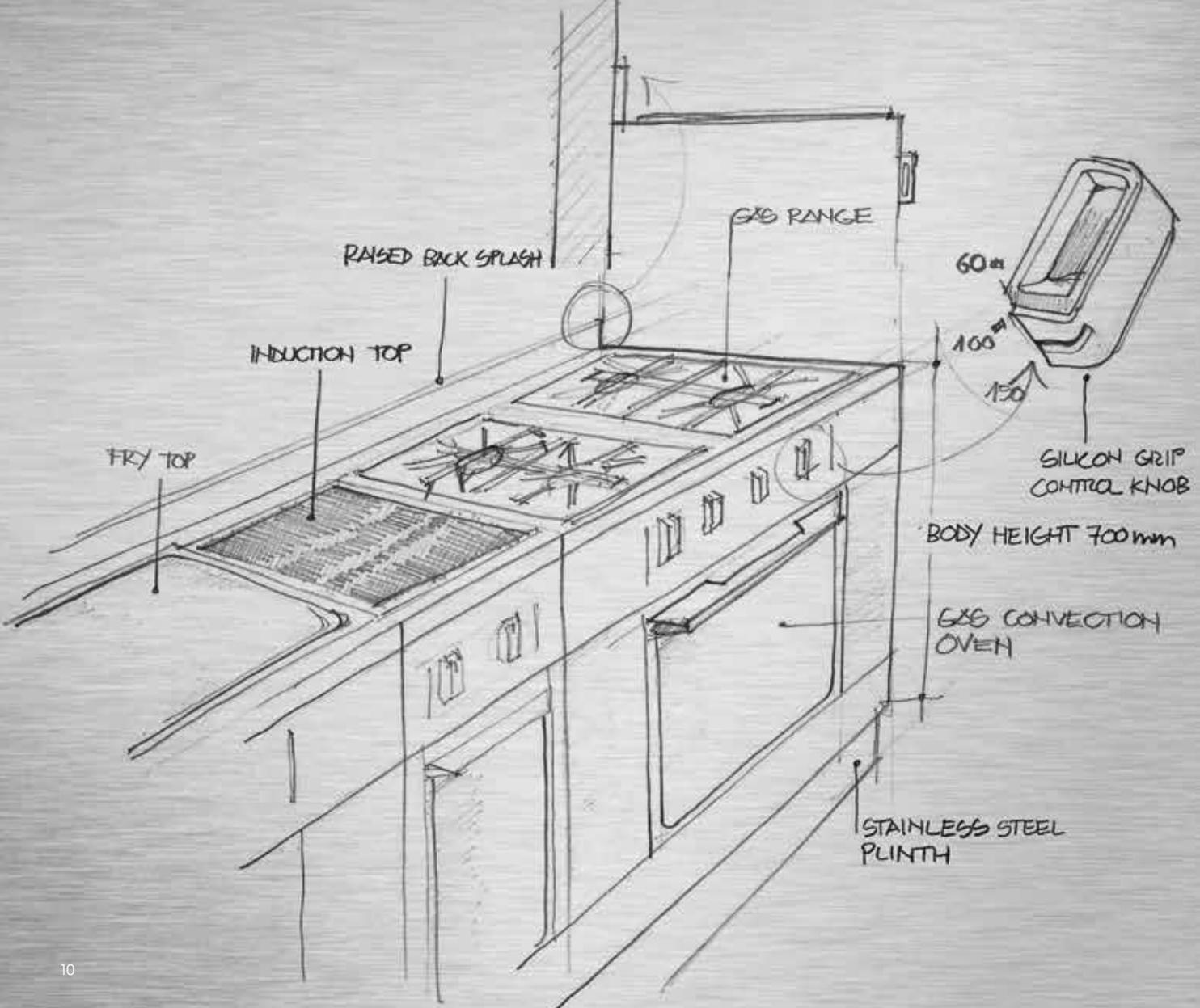


Induction Tops

Heat loss is significantly reduced with any thermaline 85 induction model, whether it is full surface induction, single point induction or a wok.

The induction cooking system, applied to ceramic glass hotplates, allows rapid and safe cooking without any heat dispersion.

Induction guarantees power and delicacy all in one, any type of cooking become faster and cleaning easier.

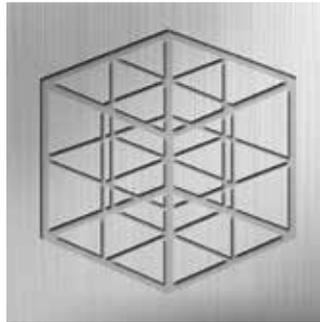


Robust and hardworking



Unique chassis

thermaline Modular 85 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2 mm thick stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel or concrete plinths).



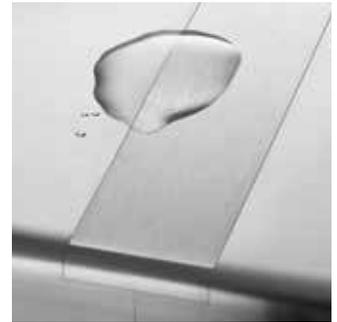
Modular for a perfect fit

The most flexible modular cooking system offering multiple configurations (against the wall and back to back) as well as an extensive range of cooking functions, cook tops, work tops and bases (hot, cold, neutral and holding).



Multifunctional

There are never enough cooking tops in a high productivity kitchen. Free-cooking tops, aquacooker, multibraisers fit to a variety of cooking techniques and types of food preparation. Flexibility, outstanding results and operational efficiency are guaranteed.



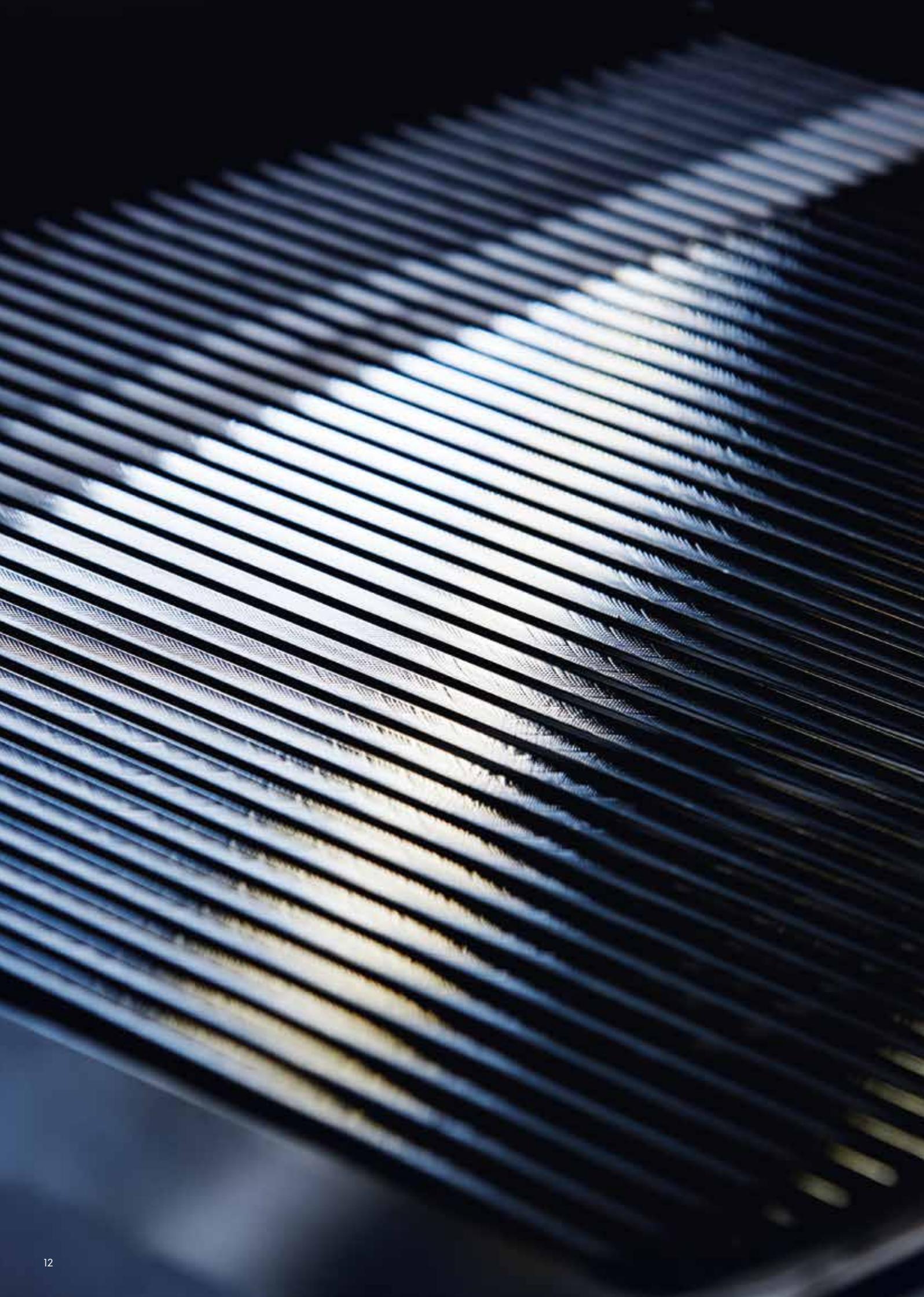
Swiss Design

Swiss designed with impeccable finishes. The Thermodul seamless connection between cooking functions (ProThermetic boiling and braising pans included) avoids liquid infiltration assuring maximum hygiene.



Modular system

Unique in its kind: always adaptable and expandable
With Modular 85, a range of stoves with 850 mm depth, you can enjoy the ultimate flexibility. Regardless of a new menu, a new chef or new operating requirements, the cooking block can be adapted or expanded completely according to your need even with ProThermetic braising and boiling pans.



Reliable technology and high performance



Fry Tops

The chrome plated surfaces of the fry tops offer optimal working conditions. The food does not stick and the polished surfaces are easy to clean. The chrome surface allows cooking on contact, thus resulting in less heat dispersion for a better working environment.

All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature. The high performance Power Block heating system on the electric version, ensures precise temperature control as well as even heat distribution for more efficiency and excellent cooking results. Working temperature: from 80 to 280 °C.



Multibraisers

Extra versatile cooking device for holding, poaching, boiling, braising, grilling and shallow frying. The well completely in stainless steel, large drain, and the possibility to use GN containers to discharge liquids, make it perfect for meat, fish, vegetables, soups, sauces and much more.



Chargrills

High performing chargrills for high productivity and consistent cooking results.

Thanks to the **highly efficient radiant heating system***, the flame heats the radiant shield bringing the temperature above 700 °C. The heat is then radiated towards the heat deflectors and onto the cooking grate, thus guaranteeing an even temperature throughout for excellent grilling results on the entire cooking surface. The cooking surface reaches a



temperature of up to 350 °C so the juices are rapidly sealed in to keep the food moist and succulent. Each heating zone is independently controlled allowing to cook different food in each zone, for example fish, meat and vegetables at the same time. Cooking grates in enameled cast iron can be removed to facilitate cleaning.

PATENTED*
(US9591947B2 and related family)



From tradition to innovation



Deep Fat Fryers

The V-shaped well with electric or gas heating offers high performance and efficiency, it brings oil to frying temperature quickly and ensures:

- ▶ a high level of productivity for the most demanding chefs
- ▶ easy cleaning thanks to the heating system with external heating elements and accurately studied shape of the well with pressed parts, precise laser welding and rounder corners.



Pasta Cookers

The automatic filling of water and the anti-foaming drain guarantee, even in the case of heavy usage, a constant cooking process with high productivity.

The dry operation protection prevents the device from being operated without water. Stand-by mode is available for reduced energy consumption.



Aquacookers

Aquacooker combines the features of equipment for regeneration, holding and boiling, in one single device. Electronic thermostat as well as 4 automatic water filling modes make it suitable a variety of cooking techniques.

The dry operation protection, the automatic water filling and the stand-by function ensure safety and reduced energy consumption.

Optimized and indirect heating system

The cooking oil is not in contact with high temperature heating elements, ensuring **excellent heat uniformity with no risk of burning.**

This results in the reduced oil consumption thanks to less thermal stress. Large cool zone to collect food residuals and slow down oil degradation.





So food is always perfect

Holding Cabinet Bases

A device that keeps heat at low temperatures, the holding cabinet base ensures stable and uniform temperatures keeping food warm at the right temperature and respecting the hygiene regulations without compromising flavor, taste and appearance. Working temperature: from 30 to 120 °C.



Warming Cabinet Bases

A need for all professional kitchens the warming cabinet is ideal to keep plates warm at a uniform and stable temperature. Working temperature: from 30 to 110 °C.





thermaline
SINCE 1871

Simplicity and safety at your service



Fast cleaning

The thermaline Modular 85 range offers the IPX5 (on electric version) and IPX4 (on gas version) level of protection according to the directives of the IEC (60529) international standards. The degree of protection, together with the Thermodul seamless connection system between cooking functions avoid liquid infiltrations and offers easy, rapid and deep cleaning of the appliances.

Easier daily work

The non-slip silicone knobs are heat-resistant and stable in form. The laser printed icons are clearly visible, the control panel is detergent-friendly, resistant to corrosion.

Worry-free operation

To improve hygiene and safety during use, all the functions with wells are surrounded by raised drip edges that prevent liquids, oils or detergents accidentally flowing from the top into the well.

Smart design

The smart design of the dropnose top protects the front of the appliances from dirt. In addition, the bases can be made upon request according to the H2 or H3 hygiene standards.





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



professional.electrolux.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

