



therma*line*

Modular 85



Electrolux



Since 1871...

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



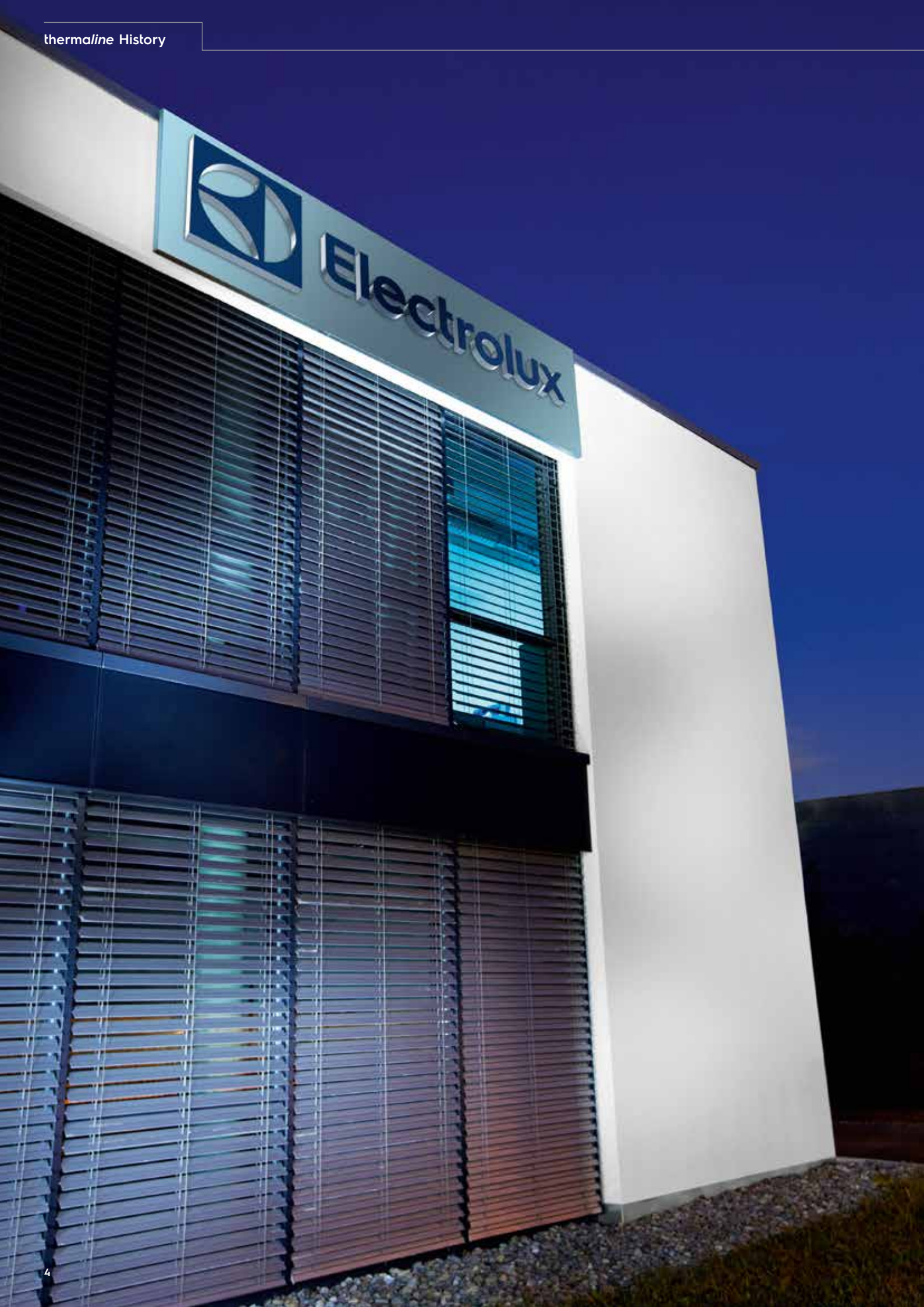
Cooking installation in Kloster 1960

Production, Precision and Tradition for over 100 years



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 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.



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.

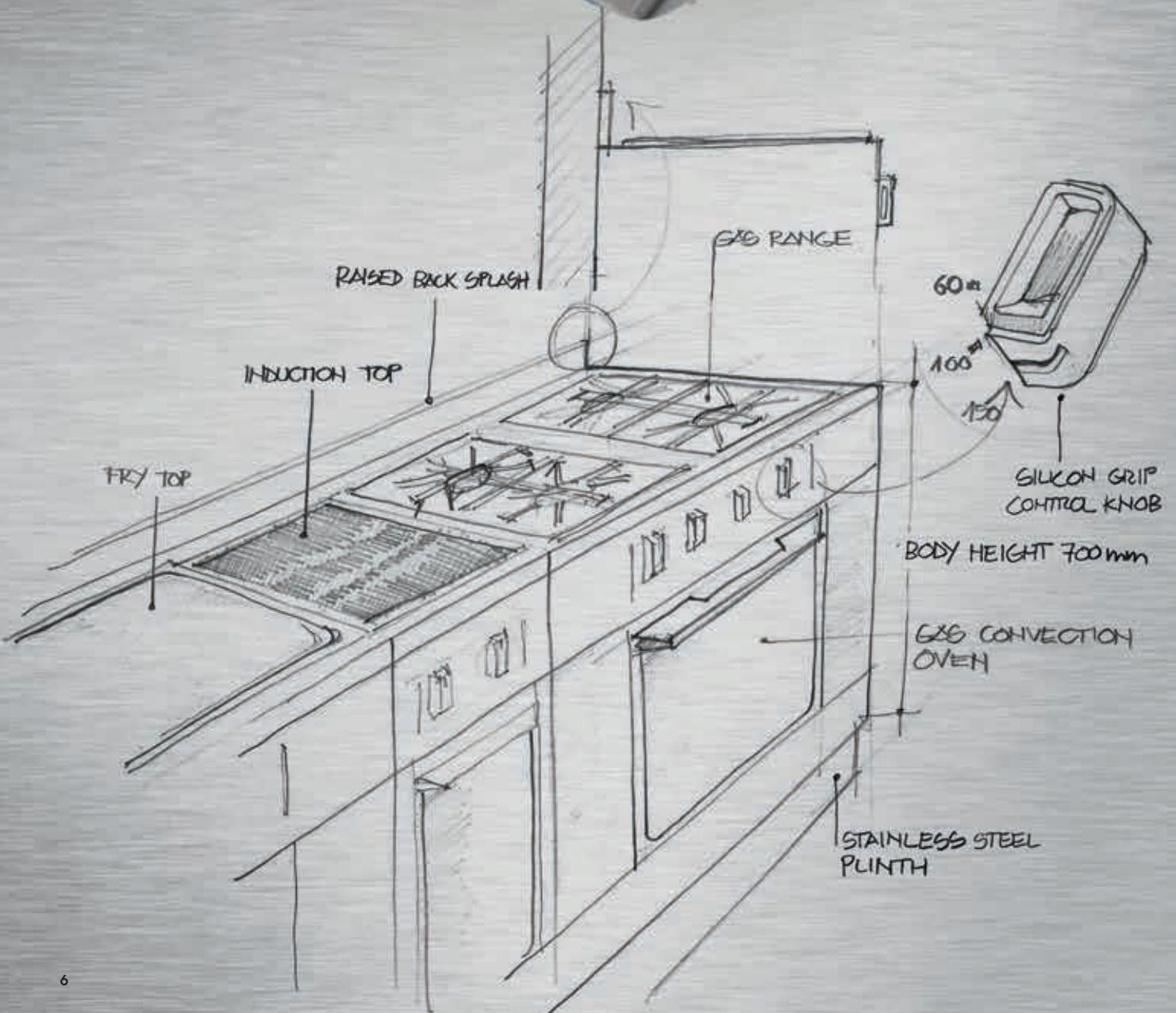
After-sales service: near the customer, everywhere in the world

When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance. The products are delivered, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

- ▶ more than 2,000 authorized service centers
- ▶ more than 10,000 expert technicians
- ▶ 10-year availability of spare parts from the end of production
- ▶ 98.000 available spare parts on stock
- ▶ 24/48 hours spare parts delivery worldwide

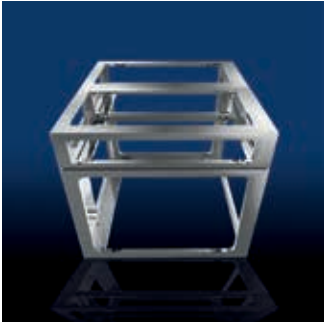


Sursee, Switzerland.
thermaline Competence
and Production Center



thermaline Modular 85

Robust and hardworking



Beyond durability

thermaline Modular 85 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2 mm thick AISI 304 stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel and concrete plinth).



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).



Free cooking

There are never enough cooking tops in a high productivity kitchen. The free-cooking top allows you to use both pots and pans and cook food directly on contact at the same time. Flexibility, outstanding results and energy efficiency are guaranteed.



Swiss Design

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

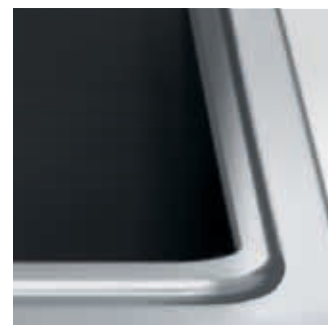
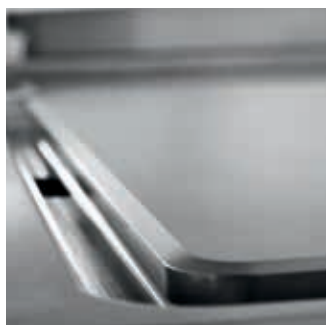
A modular system unique in its kind: always adaptable and expandable

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.





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 and is therefore protected from jets of water. 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. The smart design of the droptop 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.

Easier daily work

The non-slip silicone knobs are heat-resistant and stable in form. The laser printed icons are clearly visible, detergent-friendly, resistant to corrosion and avoid germs and bacteria proliferation.

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.



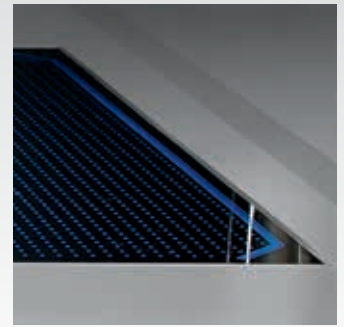
Maximum efficiency reduces energy wastage



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 for shorter cooking times

The 7 kW (70 mm diam.) flower flame patented burners are flush-mounted and highly efficient and also reduce the dispersion of heat enabling efficiency up to 65%. Possibility to convert to 10 kW with raised pot grid. 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).

Ecotop

The Ecotop alloy of our steel cooking plates 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 is therefore convenient and at the same time ensures safety during use and cleaning. With the Quad+ technology, the induction devices are even more durable and sturdy. Unparalleled size of the plates:

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

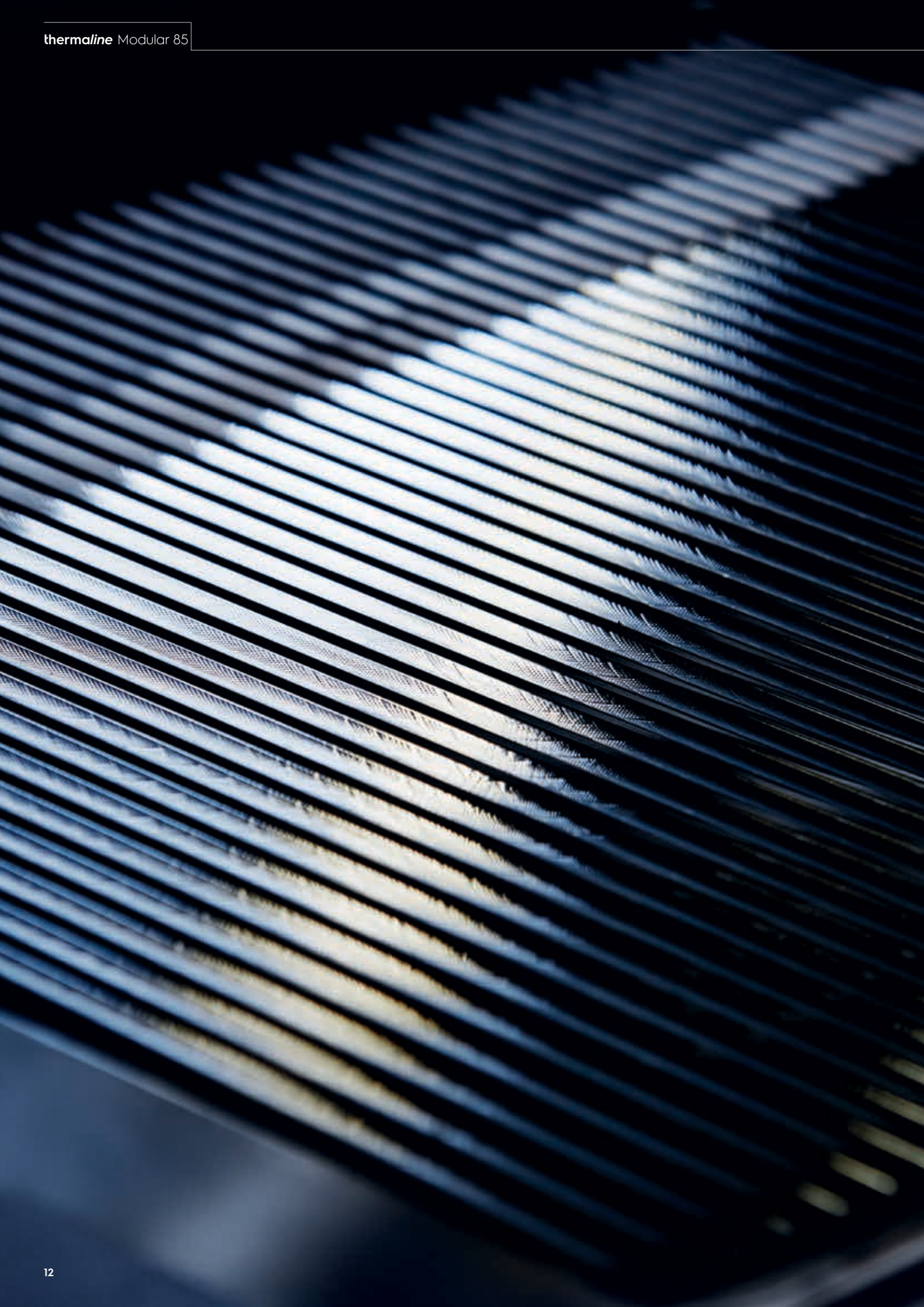
Unique in its combination:

Induction over the entire surface with oven below.

Induction Tops

Each zone of the powerful induction hobs is separately controlled. The perfect control of the energy regulators allows working with low power for delicate recipes or full power for fast service.





Reliable technology ensures high performance



Fry Tops

The resistant chrome plated surfaces of the fry tops offer optimal heat propagation and perfect uniformity. The food does not stick and the surfaces are easy to clean. Chrome surface permits 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.

Cooking on chrome avoids the mixing of flavours when passing from one type of food to another, cook meat and fish at the same time and maintain the high quality expected from your customers. In addition, the high performance **Power Block heating system**, on electric version, ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results. Working temperature: from 80 to 280 °C.



Chargrills

High performing chargrills use less power, save energy and guarantee high productivity. The chargrills feature "Energy Control" for a precise regulation of the power level: the power can be kept to minimum during non use and the fast heat-up time allows maximum power to be reached quickly, increasing efficiency and saving energy. 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 an extremely high temperature (approx. 320-350°C) so the juices are rapidly sealed-in to maintain the food moist and succulent. Thanks to the separated adjustment of the zones, only the area necessary for grilling is heated. A 10.5 kW high-performance burner is present for each zone measuring 400 mm. Grills (width 185.5 mm) are easily removable. In addition, the limited porosity of the grills facilitates cleaning.



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
- complete removal of dirt from the container thanks to the precise laser welding and therefore improved hygiene
- longer duration of oil thanks to the uniform propagation of heat in the well
- rounded corners for easy and safe cleaning
- no direct contact with the heating elements

The optimised and indirect heating system ensures continuous heating of all the oil in the well and therefore ensures that fried food is wonderfully crispy and golden on the outside and soft inside. The Rapid heating system and the fat melting function ensure high productivity.

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 and considerable energy savings. Starch and residues from food are removed through the anti-foaming drain and well is filled with water. 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 sous-vide cooking, bain marie and pasta cooker in one single device. Aquacooker offers 4 levels of power, extremely precise and stable temperature control thanks to the electronic thermostat as well as the automatic water filling during cooking. The dry operation protection and the stand-by function ensure safety and reduced energy consumption.





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 flavour, 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.





The Swissfinish unique top

3 mm-thick stainless steel

Available on request, the Swissfinish 3 mm-thick stainless steel single piece work top offers the best in hygiene and sturdiness. The prestigious design results in a solid, ergonomic and easy to clean cooking block.





Discover the Electrolux Excellence
and share more of our thinking at
www.professional.electrolux.com

Follow us on



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

