



**therma***line*

ProThermetic - Boiling and Braising Pans



**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

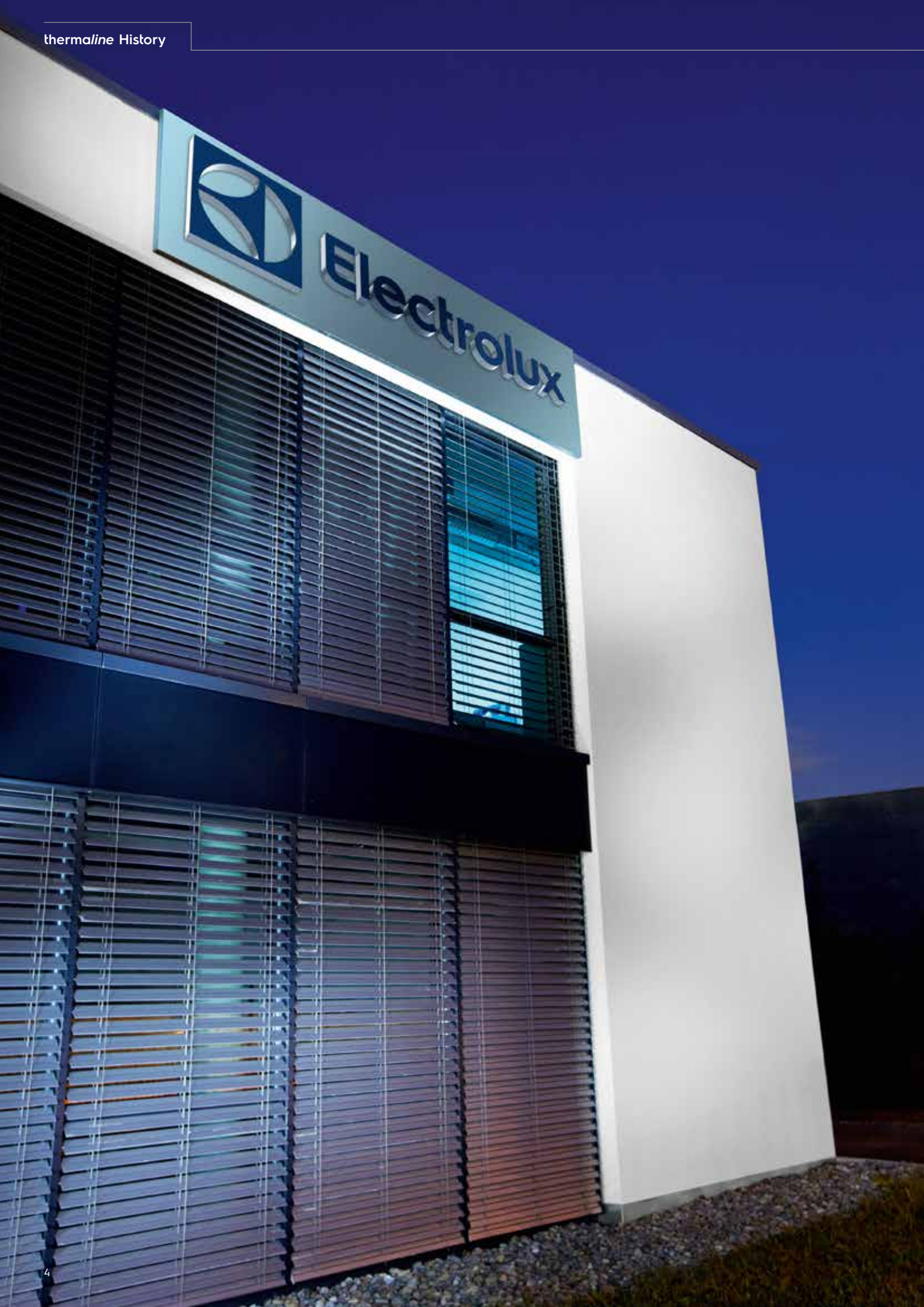
# Production, Precision and Tradition for over 100 years



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 m<sup>2</sup> 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 CO<sub>2</sub> 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





# Maximum flexibility for high capacity kitchens



Central kitchens and airport catering



Hospitals and cafeterias



Big hotels and restaurants

**Electrolux Professional has achieved unprecedented flexibility in product manufacturing**

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 pans in different sizes, with different features and possible configurations. The multipurpose pressure

braising pan provides the utmost flexibility: you can boil, braise, griddle, steam or pressure cook, all in the same appliance. You can rely on the ProThermetic range to prepare any kind of foods even the most delicate ones: the "Soft" function finely regulates the power,

preventing your milk based sauces or béchamel to stick to the cooking surface. These are just a few of the many features designed to offer you the greatest flexibility during preparations in the kitchen!









# Incomparable simplicity to keep your cooking under control

## Ease of use

User-friendly icons and command options are so intuitive and self-explanatory, that eliminate the need of instruction manuals.

## Visibility

Highly-visible and bright LED control panel ensures reading and visibility from distances and from different angles.

## Cleanability

Easy-to-clean smooth surface guarantees high levels of hygiene maintaining an elegant design.

## Reliability

The scratch-resistant surface and the recessed screen prevent damage and maintain appearance and functionality over time.

The front panel mounting, away from the working area, allows to exploit all the top surface to handle pans and kitchen tools.

The same long lasting Touch technology of other Electrolux products (ie. ovens, refrigerators), allows to easily switch from one appliance to the other.

## USB connection

By means of a simple USB connection, up to 1,000 personal recipes can be saved, stored and transferred to other appliances, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity in terms of quality and taste throughout different outlets. In addition, the USB key allows you to download HACCP data and upload it in your PC without the need for a specific software.

The USB connection also allows to connect to an external core temperature probe.

## Control panel displays:

- ▶ Actual and set temperature
- ▶ Set and remaining cooking time
- ▶ Deferred start
- ▶ Soft function
- ▶ Core temperature sensor (braising pans)
- ▶ Keep Steam (pressure braising & boiling pans)
- ▶ Pressure cooking (pressure braising & boiling pans)
- ▶ Power levels for simmering
- ▶ Stirrer (boiling pans)
- ▶ Multi-phase cooking program

- ▶ The **Soft function** is ideal for delicate foods which tend to stick, such as milk-based foods. When activated, the heating energy is automatically regulated according to the food consistency.
- ▶ The **Hold function** is used to cook foods first at 100 °C and then continuing at lower temperatures. When activated, the food is quickly heated to a simmering temperature and then the energy supply is switched off
- ▶ The **Power control** is ideal to cook delicate foods at a temperature of 100 °C. The pre-set energy is supplied to the food after the boiling point has been reached, using only minimum power supply to keep the water boiling.
- ▶ The **Multi-phase** cooking program (up to 15 phases) offers a wider range of options when selecting times, temperatures and functions.





# Hygiene above all

The *thermaline* products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 100 litres/minute at 2,5 bar, at the distance of about three metres, lasting 4 minutes and reaching 400 litres of water. The ProThermetic range is certified IPX6, 8 times higher than market standard protection against strong jets of water on electric, gas

and steam heated appliances.

Thanks to the labyrinth protection system only ProThermetic can claim IPX6 water protection on gas appliances.

IPX6, combined with the location of the electrical components (on the right column) separated from the water connection, guarantees an easy, rapid and thorough cleaning process.

# IPX6



# Guaranteed efficiency to make your work easier and more profitable

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.

The high performance **Power Block** heating system ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results (braising and pressure braising pans).

The **Power Control** regulates the energy supplied to the food after boiling has been reached, using only minimal power to keep the water at a constant boil thus saving in energy and costs.



Braising Pan



The **double-wall insulation** keeps all the heat in the unit, providing less dispersion in the environment for higher energy saving and more pleasant working conditions.

**Pressure cooking** ensures a dramatic reduction of the cooking time (up to 70% compared to traditional cooking) providing high food quality, in other words: better vitamins, minerals and essential nutrients retention as well as a more appealing

presentations with vividly colored food presentation. The decreased cooking time also allows the possibility to re-organize the workflow in the kitchen in a more efficient way, with clear economical advantages, and to reduce energy consumption (up to

80% compared to a traditional cooking). Pressure cooking represents the ideal heat transfer: food is cooked in an hermetically closed environment under saturated steam at a pressure of 0,45 bar.



**Boiling Pan**

**Pressure Braising Pan**





# Quality food comes first

## Braising Pan/ Pressure Braising Pan

### Excellent results always

Thanks to their unique features and heating system, the *thermaline* braising pans guarantee a uniform cooking process with reduced times and excellent results.

### Heavy Duty cooking surface

The heavy duty stainless steel cooking surface is highly resistant to thermal shocks and does not experience any deformation even in the worst conditions. Power block heating system on electric versions means optimal uniform heat distribution and fast reaction.

### Precise operations

The electronic control is able to adjust the power according to the cooking mode selected and then maintains the required temperature to achieve the best cooking results:

#### ► Braising operating mode

When the nominal temperature is higher than 110°C.

Control is maintained via a sensor located underneath the pan.

Power is supplied when required to maintain the set temperature without exceeding it.

#### ► Boiling operating mode

When the nominal temperature is equal to or lower than 110°C.

Control is maintained via the food sensor located in the external side wall of the pan.

#### ► Pressure function

When the appliance registers set temperatures inside the unit it switches automatically from the bottom to the side sensor to guarantee the correct pressure inside the cooking chamber.

### Wide range

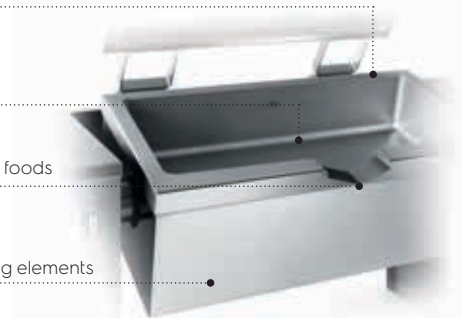
The range includes tilting and free-standing models, in 3 body heights (700, 800 and 400 mm), 3 depths (800, 850 and 900 mm) and several capacities that can be installed on stainless steel plinths, masonry plinths or feet.

Pan with rounded corners, welded by a high-performing robot

Non-stick surface

Pouring spout for liquid foods

Aluminium block heating elements







# Quality food comes first

## Boiling Pan/Pressure Boiling Pan

### Quick heating

Thanks to the indirect heating system with steam at 1.5 bar pressure, heating times are reduced automatically. The reduction of preparation times is especially noticeable with the stationary pressure boiling pan versions.

### Useful pan shape

The design of the pan ensures ideal heat distribution as well as an easy stirring process and the possibility to prepare small food quantities.

### Robust construction

Constructed with a single deep-drawn piece of high quality stainless steel (up to 150 litre versions), the *thermaline* boiling pans last throughout the life time of your kitchen, and more.

### Best Safety

The low-voltage electrical system guarantees a longer life span of the internal components and greater safety in the kitchen, while the low-temperature zone on the upper rim of the well prevents burn risk for the operators and foaming.

### Wide range

The range includes tilting and free-standing models, in 3 body heights (700, 800 and 400 mm), 4 depths (800, 850, 900 and 1000 mm) and several capacities that can be installed on stainless steel plinths, masonry plinths or feet.

### Heavy duty

Cooking well, deep cast in 1 piece (3 mm thick)

### Low temperature zone

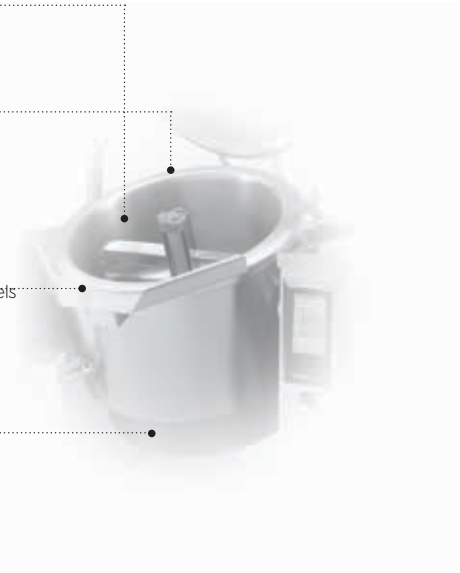
Safe for the operator

### Easy cleaning

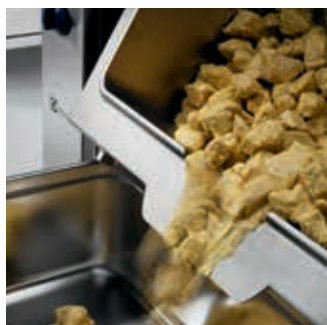
The safety valve and the new ventilation system are integrated in the panels

### High performance

Steam at a working pressure of 1.5 bar (124°C)



# Braising Pan Pressure Braising Pan



## Motorized tilting for easy pouring

- Variable speed motorized tilting makes emptying the pan extremely easy and precise.
- Electronic control panel regulates the tilting motor so that food does not spill over, whatever the angle of inclination.
- Tilting axis reaches more than 90° and has a high and frontal position to allow for pouring liquids in taller containers.
- Rotation axis is constructed in stainless steel for greater durability.
- Features excellent water protection seals.

## Easy to clean

- Possibility to tilt the pan more than 90° allowing the pan to be completely emptied thus eliminating residues and corrosion over time.
- Reduced well depth makes cleaning easier.
- All angles are easily reachable, while components are protected against jets of water and detergent.

## Greater versatility

- The two-in-one cooking surface is divided into independent heating zones for better flexibility and reduced energy consumption.
- Braise and steam at the same time thanks to the possibility of using GN containers on the top to steam vegetables while braising below.

## Higher productivity

- Power Block heating system ensures uniform cooking and quicker cooking times for high-productivity kitchens.
- Multifunction feature of the pans allows for simultaneous but separate cooking, steaming, braising and browning of food. Perfect when preparing different dishes together.





# Boiling Pan

## Pressure Boiling Pan



### Motorized tilting for easy pouring

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- ▶ Rotation axis is constructed in stainless steel for greater durability.
- ▶ Features excellent water protection seals.

### Easy to clean

- ▶ Possibility of tilting the pan more than 90° allows the complete emptying and eliminates residue and therefore corrosion over time.
- ▶ Reduced well depth makes cleaning easier
- ▶ The wide distance between the pan wall and side column allows for easy cleaning operations.

### Easy mixing and stirring

- ▶ Boiling pans can be equipped with a stirrer offering the possibility of three stirring cycles: one direction, two directions with 4-second pause, two directions with 16-second pause.

### Safe and easy

- ▶ The safety drain tap with labyrinth closure prevents accidental opening. Thanks to the 2 inch diameter, a simple and rapid draining of the food is guaranteed.



# Features & benefits first to simplify your operations

## General

| Features   | Advantages   |
|--|--|
| Touch Screen front panel mounting  | positioned outside the work area, more work space remains on the sides of the units  |
| Touch screen LED technology  | offers constant monitoring as screen is visible even from an oblique angle   |
| Self-explanatory controls  | easy to use  |
| Touch controls similar to other Electrolux products  | easy to move personnel from one unit to another in the kitchen   |
| Recessed screen  | prevents damage  |
| Smooth surfaces  | for easy cleaning  |
| USB connection   | for easy loading of recipes  |
|  | for easy downloading of cooking processes and HACCP data   |
|  | offers the possibility to connect an external core temperature probe   |
| Step-by-step cooking process with programming of up to 15 cooking phases   | allows greater flexibility in recipes  |
| Storing of 1000 cooking recipes  | by means of a simple USB connection, up to 1,000 personal recipes can be saved and transferred to other units, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity as well as the same quality and taste throughout different cooking centers |
| The "Soft" function finely regulates the power which is ideal for delicate foods (e.g. milk based sauces or béchamel) which tend to stick. | high quality of food is maintained as delicate foods do not stick  |
| The Power Level Control function controls the energy supplied to the food after boiling has been reached                                   | uses minimal power to keep water at constant boiling point thus saving energy costs  |
| IPX6 water protection (for electric, gas and steam-heated appliances)  | guarantees high protection against strong jets of water for fast and effective cleaning operations   |
| Flush hygienic connection of the units, compatible with the thermaline modular cooking ranges  | fast and effective cleaning operations and high level of hygiene thanks to the lack of gaps between appliances that avoids bacteria stagnation   |
| Double-wall insulation   | saves energy thanks to the optimised insulation system which keeps heat within the unit  |
| Insulated and counterbalanced lid  | for easy and safe opening and closing of the lid that can be positioned at any angle   |
| Chassis, supporting frame and structure made of stainless steel (18/10)  | long-lasting and robust  |

## Tilting versions (optional with tangent draw valve/drain tap)

| Features  | Advantages   |
|---|--|
| Motor tilting variable speeds and soft-start and soft-stop function. Tilting axis reaches more than 90° | better ergonomics and easy cleaning facilitates pouring and cleaning operations with complete emptying |
| Minimum 7 cm distance between frame and pan   | facilitates easy and hygienic cleaning operations  |
| Outer edge and outer casing tightly welded  | for easy cleaning and optimal hygiene  |
|   | improves moisture protection   |
|   | guarantees long-lasting construction   |
| Optional 2" diameter tangent draw valve/drain tap with labyrinth closure                                | facilitates fast-draining operations   |
|   | guarantees safety as accidental opening is impossible  |





## Stationary versions

| Features   | Advantages  |
|--|---|
| Optional 2" diameter tangent draw valve/drain tap with labyrinth closure | facilitates fast-draining operations                  |
|  | guarantees safety as accidental opening is impossible |

## Braising Pans

| Features  | Advantages  |
|---|---|
| 2 heating zones (electrical heated versions)                          | increases flexibility as the 2 zones are separately adjustable  |
|   | saves energy thanks to the single zone control  |
| "Powerblock" Heating system   | high quality of foods is guaranteed by the optimal even heat distribution, the high temperature stability and the precise temperature control |
|   | saves energy thanks to the fast response  |
| Pan functional shape discharge spout                                  | facilitates optimal and precise emptying and portioning of cooked food  |
| Rounded internal corners  | provides easier cleaning  |
| Pan thickness 18 mm compound bottom (3 mm AISI 316, 15 mm Mild steel) | very robust, guarantees long life   |
| Operating temperature range 50-250°C                                  | for maximum flexibility: degree-accurate temperature control  |
| Gastronorm pan size compliant   | makes operations easy as GN containers are compatible with blast chillers, refrigerators, ovens   |

## Pressure Braising Pans also have

| Features   | Advantages   |
|--|--|
| A self-deaerating valve for steam removal during cooking   | makes operations easier and safer as there is no risk of burning due to steam evacuation   |
| Automatic pressure reduction with condensation water injection at the end of the cooking process | improves safety as there is no risk of burning from steam evacuation and no lid cooling is necessary   |
| 3-stage safety lock  | increases security as there is no risk to open the lid when unit is under pressure   |
| Internal pressure of 0.45 bar (108°C)  | saves time and energy to reach desired cooking temperature (50-65% of the cooking process) compared to traditional non-pressure cooking  |
| 6 point core temperature probe   | ensures exact core temperature measurement at all times, thus guaranteeing food safety and high precision, with optimum results in term of cooking quality and reduced weight loss |
| Pan thickness 18 mm compound bottom (3 mm AISI 316, 15 mm Mild steel)                            | very robust, it guarantees long life   |
| Operating temperature range 50-250°C   | for maximum flexibility: degree-accurate temperature controlled  |
| Gastronorm pan size compliant  | makes operations easy as GN containers are compatible with blast chillers, refrigerators, ovens  |







## Boiling Pans (round and rectangular versions)

| Features   | Advantages  |
|--|---|
| Rounded boiling bottom                                 | versatility: boiling pan internal shape with a large radius also allows cooking portions                    |
| 7 cm cold zone on the upper boiler edge:               | improves safety for operators as risk of burning is eliminated  |
|  | saves energy as there is no heating up areas where food is not being cooked                                 |
| 100% boiler load: usage capacity plus cold rim zone    | high productivity due to the maximum use of unit capacity   |
| Closed double-wall heating system with 1.5 bar         | rapid heating and reheating times since the temperature is more than 125°C in the double jacketed area      |
|  | requires little maintenance as no additional soft water connection is necessary thanks to the closed system |
| Temperature sensor located at the lowest point         | gives the possibility of cooking with small quantities of food  |
|  | improves food quality guaranteeing perfect temperature even at low capacity                                 |
| Boiler made of molybdenum steel AISI316L (DIN 1.14435) | Long-lasting appliances are resistant to food acids and not susceptible to corrosion                        |
| Operating temperature range 50-110°C                   | for maximum flexibility thanks to accurate temperature control  |

## Pressure Boiling Pans - additional benefits

| Features   | Advantages  |
|--|---|
| A self-deaerating valve for steam removal during cooking   | makes operations easier and safer without risk of burning due to steam evacuation   |
| Automatic pressure reduction with condensation water injection at the end of the cooking process | improves safety as there is no risk of burning due to steam evacuation and no lid cooling is necessary                                  |
| 3-stage safety lock  | increases security as there is no risk from opening the lid when unit is under pressure   |
| Internal pressure of 0.45 bar (108°C)  | saves time and energy to reach desired cooking temperature (50-65% of the cooking process) compared to traditional non-pressure cooking |

# Braising Pans Range

## Stationary

| Capacity - lt.                   | 80      | 110     | 125     | 170     |
|----------------------------------|---------|---------|---------|---------|
| Working temperature min/max - °C | 50-250  | 50-250  | 50-250  | 50-250  |
| Cooking surface - mm             | 610x480 | 610x480 | 980x480 | 980x480 |
| Cooking well height - mm         | 220     | 260     | 220     | 260     |
| Electric power - kW              | 15,5    | 15,5    | 20,6    | 20,6    |

## Tilting

| Capacity - lt.                                     | 60      | 80*     | 90      | 100     | 170     |
|--|---------|---------|---------|---------|---------|
| Working temperature min/max - °C                   | 50-250  | 50-250  | 50-250  | 50-250  | 50-250  |
| Cooking surface (braising pan) - mm                | 610x480 | 760x560 | 610x480 | 980x480 | 980x480 |
| Cooking well height** (braising pan) - mm          | 185     | 150     | 234     | 166     | 284     |
| Cooking surface (pressure braising pan) - mm       | 610x480 | -       | 610x480 | 980x480 | 980x480 |
| Cooking well height** (pressure braising pan) - mm | 196     | -       | 274     | 209     | 326     |
| Electric power - kW                                | 15,5    | 20,6    | 15,5    | 20,6    | 20,6    |
| Gas power (braising pan) - kW                      | 16      | -       | 20      | 26      | 29      |
| Gas power (pressure braising pan) - kW             | -       | -       | 18      | -       | 29      |

\* not available for pressure braising pan

\*\* up to food outlet

# Boiling Pans Range

## Stationary round

| Capacity - lt.   | 60     | 100    | 150    |
|--|--------|--------|--------|
| Working temperature min/max - °C                       | 50-110 | 50-110 | 50-110 |
| Electric power - kW                                    | 12,2   | 18,2   | 24,2   |
| Electric power<br>(steam version without stirrer) - kW | 0,3    | 0,3    | 0,3    |
| Electric power<br>(steam version with stirrer) - kW    | 0,4    | 0,6    | 0,6    |

## Stationary rectangular

| Capacity - lt.                   | 80*     | 200     | 300      | 400*     |
|----------------------------------|---------|---------|----------|----------|
| Working temperature min/max - °C | 50-110  | 50-110  | 50-110   | 50-110   |
| Cooking surface - mm             | 380x550 | 680x550 | 1050x550 | 1380x550 |
| Cooking well height - mm         | 415     | 530     | 530      | 530      |
| Electric power - kW              | 18,2    | 30,2    | 36,2     | 48,2     |
| Electric power (steam) - kW      | 0,3     | 0,3     | 0,3      | 0,3      |

\* not available for pressure boiling pan

## Tilting round

| Capacity - lt.   | 60     | 100    | 150    | 200    | 300    | 400    | 500    |
|--|--------|--------|--------|--------|--------|--------|--------|
| Working temperature min/max - °C                       | 50-110 | 50-110 | 50-110 | 50-110 | 50-110 | 50-110 | 50-110 |
| Electric power (without stirrer) - kW                  | 12,2   | 18,2   | 24,2   | 30,2   | 36,2   | 48,2   | 48,2   |
| Electric power (with stirrer) - kW                     | 12,5   | 18,5   | 24,6   | 30,6   | 36,6   | 48,6   | 48,6   |
| Gas power - kW   | 15     | 21     | 27     | 45     | 45     | -      | -      |
| Electric power<br>(steam version without stirrer) - kW | 0,2    | 0,2    | 0,2    | 0,2    | 0,2    | 0,2    | 0,2    |
| Electric power<br>(steam version with stirrer) - kW    | 0,5    | 0,6    | 0,6    | 0,6    | 0,6    | 0,6    | 0,6    |





# Accessories

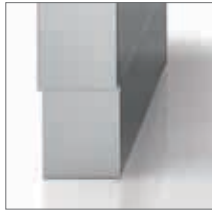
## Brasing Pans



Perforated plate



Suspension frame



Stainless steel plinth



HACCP board



Mixing tap (2 hand)

## Boiling Pans



Strainer for boiling pans



Measuring rod



Grid stirrer and scraper  
for boiling pans  
(for models with stirrer)



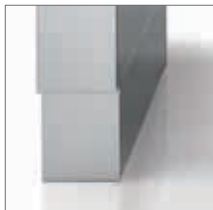
Rectangular basket



Round basket  
for boiling pans



Base plate  
for boiling pans



Stainless steel plinth



HACCP board



Mixing tap (2 hand)



Spout



Discover the Electrolux Excellence  
and share more of our thinking at  
[www.professional.electrolux.com](http://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

