



 **therma***line*

ProThermetic - Boiling and Braising Pans



Thinking of you
Electrolux



Since 1871



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-made products which is directly connected to the Therma brand, leader 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.



Electrolux

thermaline: Swiss excellence

a new era in professional cooking



Sursee, new Production and Competence Center

Dedicated to excellence, the new 25,970m² 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 (-92% by the end of 2013) 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, opening a new era for chefs

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 the new 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 maintain 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 as and 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

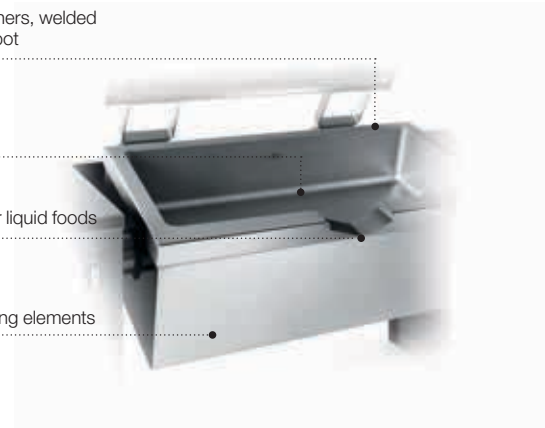
The range includes tilting and free-standing models, in 3 body heights (700, 800 and 400mm), 3 depths (800, 850 and 900mm) and several capacities that can be installed on stainless steel plinths, masonry plinths or feet.

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

• Non-stick surface

• New 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 400mm), 4 depths (800, 850, 900 and 1000mm) 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

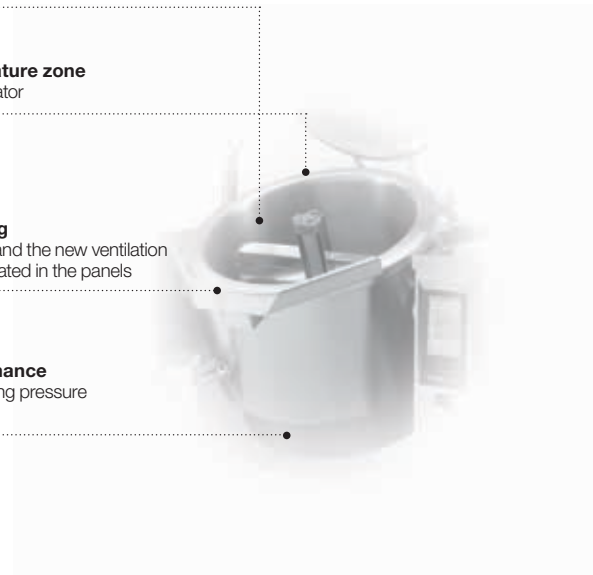
Safe for the operator

+ Easy cleaning

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

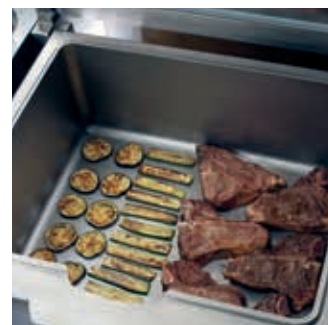
+ High performance

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



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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 <i>thermaline</i> modular cooking ranges	fast and effective cleaning operations and high level of hygiene thanks to the lack of gaps between appliances that avoids avoid 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 7cm 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
	guaranteed long-lasting construction
Optional 2" diameter tangent draw valve/drain tap with labyrinth closure	facilitates fast-draining operations
	safety guaranteed as accidental opening is impossible



Stationary versions

Features	Advantages
Optional 2" diameter tangent draw valve/drain tap with labyrinth closure	facilitates fast-draining operations
	safety guaranteed 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 (image: section from bottom)	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 18mm compound bottom (3mm AISI 316, 15mm 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 18mm compound bottom (3mm AISI 316, 15mm 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
7cm cold zone on the upper boiler edge:	improved 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	25-250	25-250	25-250	25-250
Cooking surface - mm	680x550	680x550	1080x550	1080x550
Cooking well height - mm	300	300	300	300
Electric power - kW	15,5	15,5	20,6	20,6

Tilting

Capacity - lt.	60	80*	90	100	170
Working temperature min/max - °C	25-250	25-250	25-250	25-250	25-250
Cooking surface (braising pan) - mm	620x490	800x600	620x490	990x490	990x490
Cooking well height** (braising pan) - mm	158	200	237	169	287
Cooking surface (pressure braising pan) - mm	680x558	-	680x558	1050x558	1050x558
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	25-110	25-110	25-110
Electric power - kW	12,2	18,2	24,2
Electric power (steam version without stirrer) - kW	0,3	0,3	0,3
Electric power (steam version with stirrer) - kW	0,4	0,6	0,6

Stationary rectangular

Capacity - lt.	80*	200	300	400*
Working temperature min/max - °C	25-110	25-110	25-110	25-110
Cooking surface - mm	380x550	680x550	1080x550	1380x550
Cooking well height - mm	460	568	568	568
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	25-110	25-110	25-110	25-110	25-110	25-110	25-110
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	45	45
Electric power (steam version without stirrer) - kW	0,2	0,2	0,2	0,2	0,2	0,2	0,2
Electric power (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)



Strainer for dumplings



Round baskets
for boiling pans



Base plate
for boiling pans



Stainless steel plinth



HACCP board



Mixing tap (2 hand)



Spout

Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality - durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



Thinking of you
Electrolux