

Built for the toughest kitchens

thermaline Modular 80 & 90



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.



• Zurich
• Bern • Sursee

Sursee, Switzerland.
thermeline 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**.

Swissfinish Modular 80 & 90 One-of-a-kind design

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).





Specializing in energy savings and efficiency



More efficient flame burners
This unique technology ensures adaptation of the flame to the size of the pot, thanks to the patented triple-ring, **flower-flame burners*** which offer optimized combustion and achieve up to 65% efficiency. More savings with the Ecoflame device for gas burners. Continuous and fast service with the pan detection system which activates the start&stop function.

PATENTED*
(EP2708813B1 and related family)



Ecotop with 35% energy savings
thermaline Modular 80 & 90 features Ecotop with its special coating to prevent heat dispersion and ensure savings. It reduces up to 35% of heat radiation to the outside of the cooking plate. Thanks to the precise temperature control and stand-by function, energy consumption is also reduced. Ecotop hobs are equipped with 2 sensors per zone for optimal temperature control and monitoring, and offer 8 power levels reaching a maximum working temperature of 450 °C.

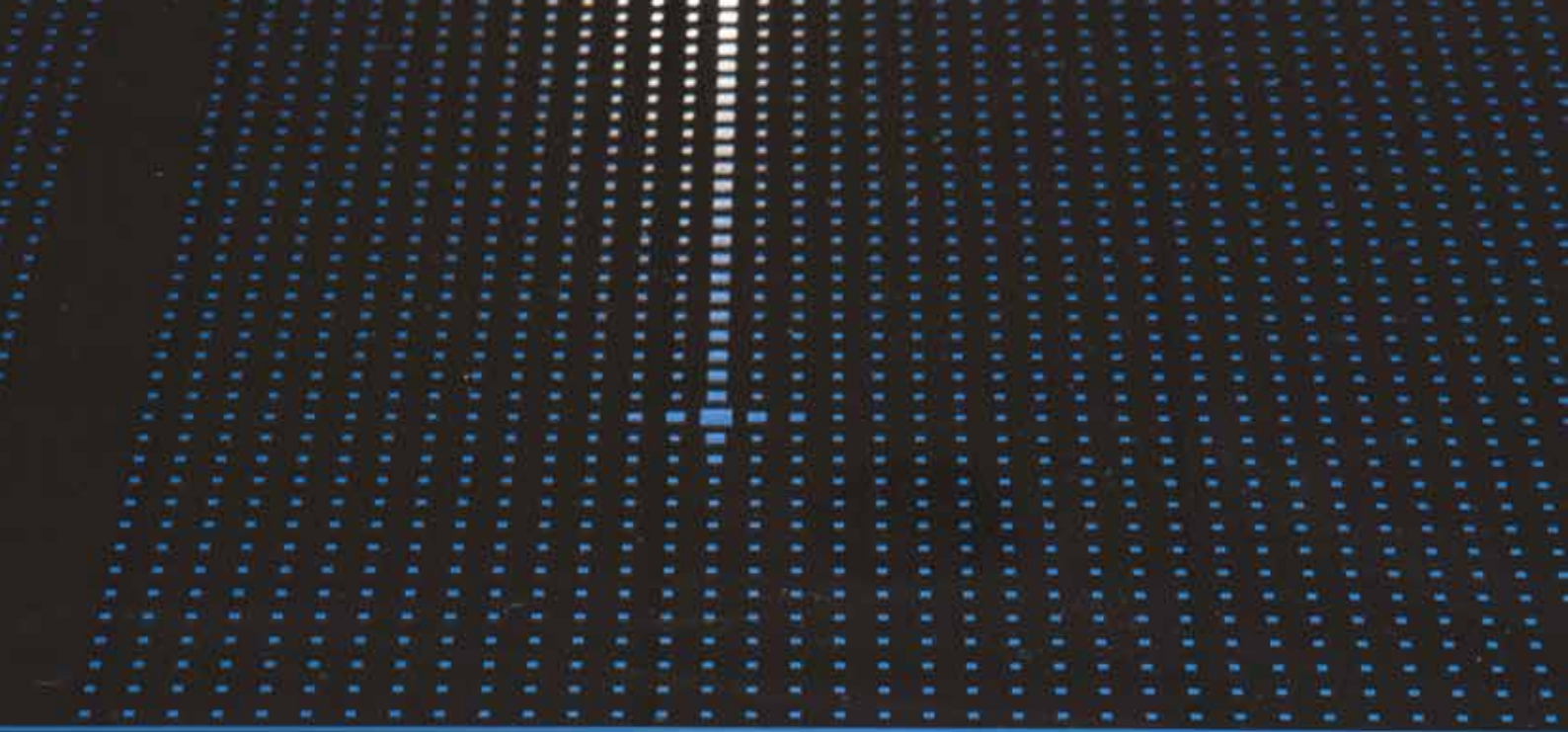


Perfect heat uniformity and precise temperature control
The high performance Power Block heating system on electric fry tops ensures even temperature distribution for greater efficiency and excellent cooking results. Working temperature from 80 to 280 °C regulated with high accuracy.



Energy saving

thermaline appliances are designed to reduce water use, energy consumption and environmental emissions. Most of the electric functions also have stand-by mode for energy saving and quick recovery of maximum power.



LAB



therma
LIFE LINE

Safety and versatility with induction

Fast and precise cooking

With *thermaline* induction hobs the maximum power level is reached within seconds. The heating can be raised or lowered instantaneously to perfectly perform different cooking processes. Temperature can be precisely adjusted according to specific needs with 9 different power levels.

! Delicate food can be gently cooked at lower power levels where instead larger quantities can be managed at maximum power.

Flexible configurations

thermaline offers a complete range of induction appliances, including full surface, single point induction and wok. The induction plate can be combined with a number of bases, including electric ovens and warming cabinets, perfectly fitting any layout.

Extreme versatility

The ingenious full surface induction design allows cooking with up to 16 pots at the same time anywhere on the surface.

90%
energy
efficiency

The induction cooking system, applied to ceramic glass, allows rapid and completely safe cooking without heat dispersion reaching **up to 90% energy efficiency**.

Induction guarantees power and delicacy all in one. Any type of cooking becomes faster and cleaning is easier.



SILICONE GRIP CONTROL KNOB



GAS RANGE

INDUCTION TOP

NEW
FREE-COOKING TOP

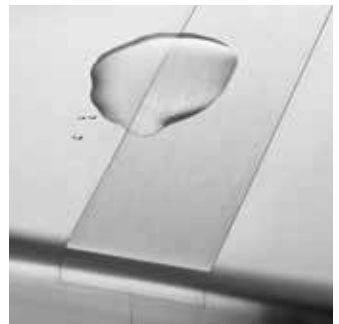
DEPTH
80 OR 90 cm

BODY
HEIGHT
700
OR 800
mm

GAS
STATIC
OVEN

STAINLESS STEEL
PLINTH

Beyond durability



Unique chassis

thermaline Modular 80 & 90 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).

Multifunctional

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

Power under control

Express your cooking creativity with a 1°C accurate temperature setting. The unique retro-illuminated glass display and the highly-visible LED digits, on electric version, provide full control of your operations.

Swiss Design

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



Technological innovation for professionals



Multifunctional cooker

Multifunctional appliance for holding, poaching, boiling, braising, frying and shallow frying. Perfect for meat, fish, vegetables, soups, sauces and much more.



Aquacookers

Water-based, multi-purpose kitchen preparations, including regeneration, holding and boiling can be produced quickly with the Modular 80 & 90 Aquacooker. Cooking well is in stainless steel 1.4435 (AISI 316L) for superior resistance against corrosion.



Free-Cooking top

The quality of your dishes is ensured by a multi-function free-cooking top featuring direct contact or indirect contact using any type of pots and pans located within 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.





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.



Deep fat fryers

The V-shaped well with electric or gas heating offers high performance and efficiency, brings oil to frying temperature quickly. Ensures high productivity and a longer oil life thanks to uniform distribution of heat and no direct contact with the heating elements. Fast removal of food residuals and easy cleaning thanks to rounded corners, and precise laser welded well.



High performance chargrill

Thanks to the highly efficient **radiant heating system***, flame heats the radiant shield bringing the temperature above 700°C. The heat is then transmitted towards the heat deflectors and onto the cooking grate, thus assuring an even temperature throughout to produce excellent grilling results.

PATENTED

(US9591947B2 and related family)



Holding and warming cabinet bases

A perfect support for serving food. Working temperatures from 30 to 120 °C for the holding cabinets and 30 to 110 °C for the warming cabinets.



The warranty of hygiene always perfect



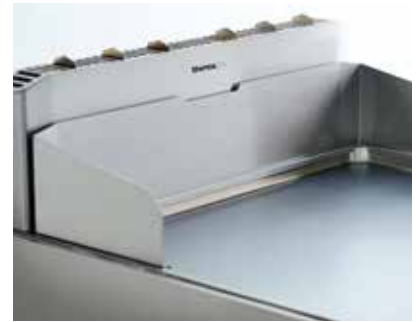
Bases with rounded corners

According to the strictest regulations on hygiene the base compartments follow the H2 standards with large round edges for easy cleanability. H3 available as option.



Fast cleaning

The *thermaline* Modular 80 & 90 range offers IPX5 (on electric version) and IPX4 (on gas version) levels of protection according to IEC international directives. The smart design of the droptop and recessed pinth protects the front of the appliances from dirt.



Chimneys with removable panels

Double-lined chimneys include removable panels for easy cleaning.

Seamless and Waterproof connection

Easy to clean Thermodul connection between units without visible screws. Highest level of hygiene, no traps. Waterproof, no liquids infiltrate inside the unit.





Safety and comfort in your kitchen



Metal knobs with silicon grip

Metal command knobs feature non-slip, heat-resistant silicon grips for precise control. The heavy duty metal knobs resist high temperatures and the silicon inserts ensure excellent insulation.



Highly visible LED for full control

The retro-illuminated tempered glass display with led on the electric version features highly visible digits offering full control from a distance for all operations.



Cooking options with raised drip edge

Safety and hygiene are guaranteed by a raised drip edge around fryers, pasta cookers, aquacookers and bain-maries which prevent contaminating liquids from entering the wells.





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

