

High productivity, efficiency and precision

ProThermetic multi-functional Braising
Pans & Pressure Braising Pans



thermaline

Swiss Design

You talk...

We need to cook large quantities of food in the shortest possible time, in a safe and pleasant working ambient. We are searching for an effortless solution that gives us the possibility to apply simultaneously various cooking techniques without using multiple pieces of the equipment, seeking consistency and high food quality every day.



...we listen

Our multi-functional units are reliable, durable and easy to use: the perfect solution to boost the productivity, significantly reducing the cooking time. You will work in safe and comfortable condition, due to reduced heat emission and worry-less operations guaranteed (non stick option, easy to operate, easy to clean).



**Reliability
and Flexibility**



**Cleanability
and Hygiene**



**Top savings with
pressure cooking**



**Outstanding
Productivity**

Reliability and Flexibility

The ProThermetic range offers the best solution for high productivity kitchens: central kitchens and airport catering, hospitals, school canteens, big hotels and restaurants. An extensive range of product typologies offering tilting or stationary Braising and Pressure Braising pans in different, with different features and many possible configurations.



**Durable
and Reliable**

The *thermaline* Braising Pans and Pressure Braising Pans deliver outstanding results **also in the toughest conditions.**

- ▶ Extremely robust, wrap resistant and insensitive for thermal shocks, guaranty temperature stability with full loads of food, even with frozen products.
- ▶ Internal surface of the vessel is in DIN 1.4404/AISI 316L for greater resistance even with acid products.
- ▶ With 1.3 inches (33 mm) thick bottom plate on electric versions and 0.7 inches (18 mm) think on gas, for quick temperature recovery.



**Top
performances**

The high performance powerblock* heating system ensures precise temperature control as well as even heat distribution for more efficiency and excellent cooking results even with big loads, regardless low installation power required.

Thanks to minimal temperature drop and fast temperature recovery the consistent and high quality cooking results are guaranteed day after day.

*Electric versions.





High Flexibility

- ▶ **Braising or boiling** mode are easily selected with the touch control.
- ▶ **In boiling mode** are available all the functions of kettles, including power level control and soft function for the best food quality and energy saving.
- ▶ **Braise and steam** at the same time thanks to the possibility of using gastronorm containers on the top to steam vegetables or rice while braising below.
- ▶ **Pressure cooking** ensures a dramatic reduction of the cooking time providing high food quality and saving energy.
- ▶ **Multi-zone grilling**
Set different temperatures for the left and right zone and cook different food at the same time or create a holding zone for the same product managing the preparation on a single plate.

Maximum control of the cooking process

The electronic control is able to adjust the power according to the cooking mode selected and maintains the required temperature to achieve the best cooking result.

Multiple temperature probes allow to control temperature precisely in any cooking mode selected.

The **6-sensor** 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.

Full control

Simple and effective control with the touch screen panel is standard in all *therma line* Braising and Pressure Braising Pans make the use easy and straightforward.



High visibility and easy monitoring

- ▶ Constant monitoring as screen is high visible even from an oblique angle and long distance.
- ▶ The display is positioned outside the work area, in a safe and recessed position. The space on the worktop is available for trays and working tools.
- ▶ **The Remote Control is available as an optional accessory (PNC 912782)**

Full control at your finger tips

A wide set of functions is available to manage also complex cooking processes:



- ▶ Actual and set temperature
- ▶ Set and remaining cooking time
- ▶ **Soft Function**
- ▶ Core temperature sensor (factory fitted option for pressure braising pan)
- ▶ Keep steam (standard in pressure braising pans)
- ▶ Pressure cooking (standard in pressure braising pans)
- ▶ **Power Control**
- ▶ Multi-phase recipes
- ▶ The control of the mixing tap is with the touch panel with precise to the liter selection
- ▶ Easy management of recipes and HACCP data with the USB Connection

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 **Power control** is ideal to cook delicate food at a temperature of 212 °F (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.



Connected solutions

Complete range is predisposed for remote monitoring system for better control, traceability of operating data and in-time service.

Cleanability and Hygiene

1 The cooking phase

Pressure cooking occurs in 100% steam saturated cavity, this ensures non drying, no burn, sticking without stirring needed.

The large rounded corners, the special grinding of the bottom and the side of the cooking vessel, make the cleaning fast and easy.

Clearance between frame and pan to easily clean external surfaces.



2 End of cooking cycle

Variable speed tilting system regulates the tilting motor so that food does not spill over, whatever the angle of inclination. Tilting axis reaches more than 90° allowing the complete emptying and eliminates residue and therefore corrosion over time.

Fast Cleaning with the Spray Gun

Thanks to the high degree of water protection, the thermaline Braising and Pressure Braising Pans can be quickly cleaned by spraying water directly onto the outer surfaces. One optional spray gun can serve two appliances. (PNC 912776)

Fast draining of liquids with the draw valve

Optional 2 inches (51mm) diameter tangent draw valve is available on request for all tilting braising and pressure braising pans and is standard for stationary versions.



3 End of the Day

IPX6

Reliability in all conditions

The ProThermetic range is certified IPX6*, 8 times higher than market standard protection against strong jets of water on electric and gas heated appliances.



*The thermaline products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 26 gal (100 litres)/minute at 36.26 psi (2.5 bar), at the distance of about 10 feet (3 meters), lasting 4 minutes and reaching 106 gal (400 litres) of water.

Top savings with pressure cooking

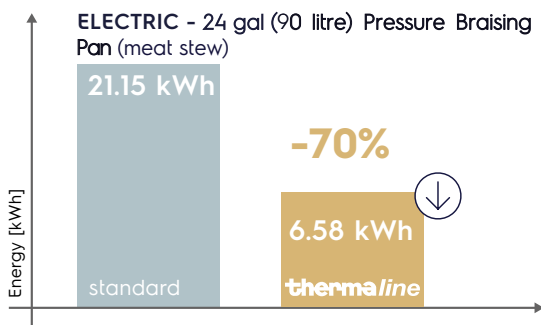
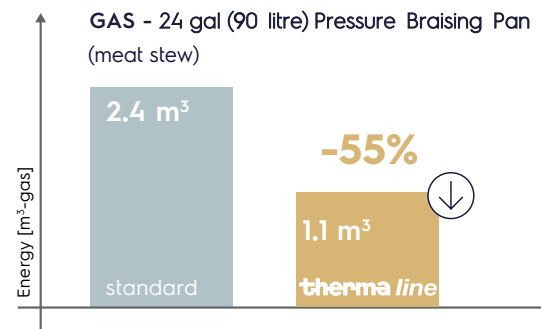
Make your working day simple and profitable with *thermaline* ProThermetic pressure braising pans ideal to produce any type of food in large quantities while maintaining excellent quality.

Do more in shorter time

Thanks to the powerful heating system and the heavy duty construction able to cope with the high pressure of 6.5 psi (0.45 bar), the *thermaline* Pressure Braising Pan works with the temperature of 226 °F (108°C) inside the cooking vessel.

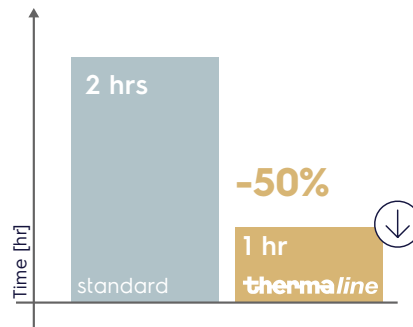
The higher pressure of the *thermaline* Pressure Braising Pan transmit the heat 5 times faster than conventional braising pans, **reducing the cooking time.**

Gas and Electric Pressure Braising Pan Saving Comparison



Gain up to 1000 hours per year (45 working days) thanks to Prothermetic pressure cooking.*

*calculation based on Gulash (meat stew).
Data available on the recipe book



Pressure cooking

Better vitamins, minerals and essential nutrients retention as well as a more appealing presentations with vividly colored food presentation.

There is no need to stir for additional time saving. In the *thermaline* Pressure Braising Pans the heat is fully deployed in the cooking process. Wasted energy is reduced to a minimum.

Thanks to the high density insulation, the precise temperature control and the optimized heating system the pressure braising pans **reduce significantly the energy consumption.**

The advantages are not only in savings. The reduced emission of heat makes also a more pleasant climate in the kitchen and minimize the usage of ventilation systems.



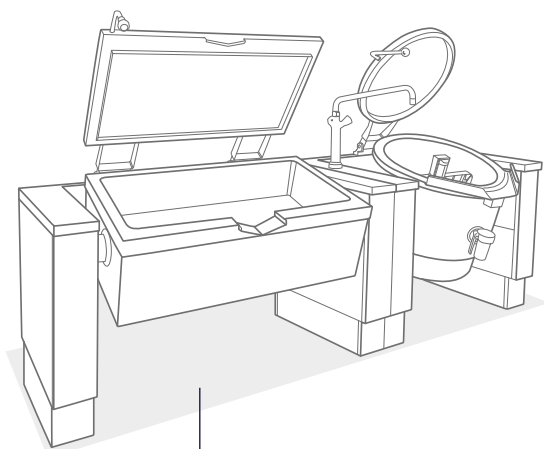


More Space in the Kitchen with Lower Running Costs

As Kitchens are getting smaller and smaller, while menus are getting bigger and bigger, the *thermaline* Pressure Braising Pan can substitute a number of appliance with many advantages.

- ▶ **Less space** needed for the appliances: **-45%**
- ▶ Lower Cleaning Costs: **-40%**
- ▶ Lower Investment: **-20%**
- ▶ **Less staffing costs** due to easy and error-proof operations
- ▶ **Less energy** Consumption and Ventilation Power
- ▶ In addition, **more cooking functions**

The **decreased cooking time** also allows the possibility to re-organize the workflow in the kitchen in a more efficient way.



28sqft / 2.6m²



15sqft / 1.4m²

Dimensions estimated excluding space needed for floor drain and tilting depth of the braising pan & pressure braising pan.

Outstanding Productivity

- ▶ Recipes can be saved by USB and transferred to another *thermaline* unit, ensuring cooking uniformity throughout different centers.
- ▶ For easy loading and downloading of recipes and HACCP data.
- ▶ 1000 recipes can be stored.
- ▶ Possibility to connect an external core temperature probe.

The **Multi-phase cooking** allows creating personalized recipes offering a wider range of options when selecting times, temperatures and functions. Each recipe can have up to 15 phase with the possibility to create, adjust, store and transfer data.

Food	Pressure Braising Pan 24 gal (90 lt)	Pressure Braising Pan 45 gal (170 lt)	Total savings of pressure cooking compared to traditional cooking*	
			Time Saving	Energy Saving
Gulash (searing)	33 lb (15 kg) / load	64 lb (29 kg) / load	not applicable	not applicable
Gulash (pressure cooking)	99 lb (45 kg) / load	190 lb (86 kg) / load	55%	77%
Hamburger	240 portions / hour	450 portions / hour	not applicable	not applicable
Omlette	300 portions / hour	560 portions / hour	not applicable	not applicable
Carrots (entire boiled)	35 lb (16 kg) / load	53 lb (24 kg) / load	52%	77%
Cauliflower (cut boiled)	35 lb (16 kg) / load	53 lb (24 kg) / load	25%	51%
Cuttlefish (entire boiled)	44 lb (20 kg) / load	66 lb (30 kg) / load	38%	76%
Dry Rice	44 lb (20 kg) / load	84 lb (38 kg) / load	18%	48%
Octopus (cut boiled)	71 lb (32 kg) / load	132 lb (60 kg) / load	44%	75%
Potatoes (entire boiled)	110 lb (50 kg) / load	207 lb (94 kg) / load	32%	65%
Rice Pudding	132 lb (60 kg) / load	249 lb (113 kg) / load	65%	85%
Zucchini (entire boiled)	44 lb (20 kg) / load	84 lb (38 kg) / load	56%	73%
Dry Tagliatelle	79 lb (36 kg) / hour	150 lb (68 kg) / hour	not applicable	not applicable

Note: Productivity, time savings and energy savings have been calculated on the basis of internal tests.

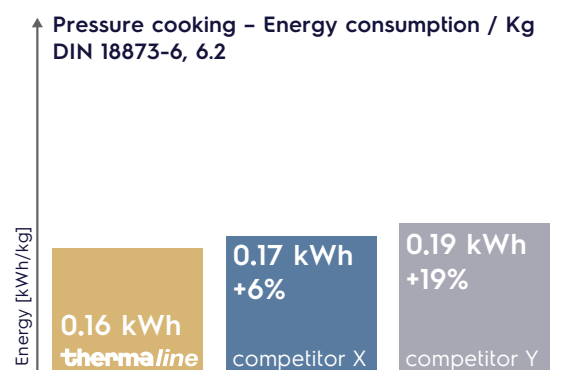
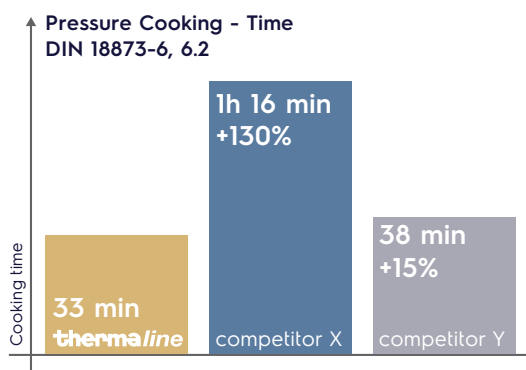
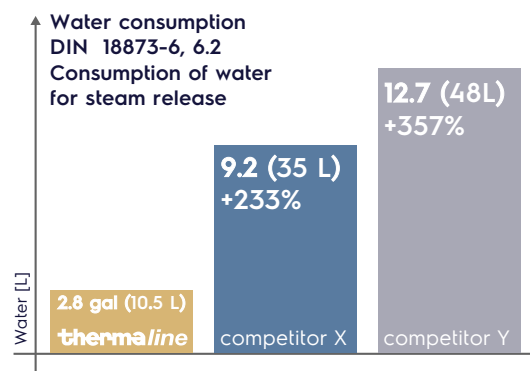
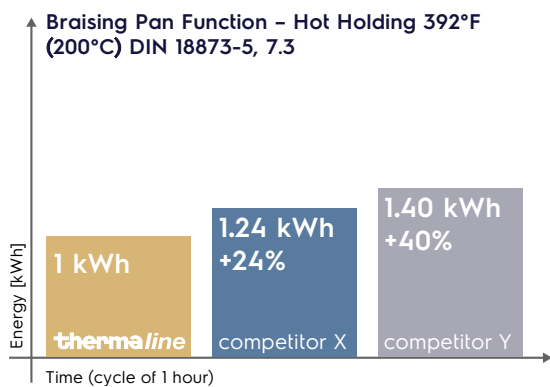
Best in class performance

The range of ProThermetic Braising Pans & Pressure Braising Pans opens up new possibilities to increase energy savings, sustainability and business in your kitchen.

To make your work easier and more profitable we ensure:

- ▶ The high performance Power Block heating system ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results.
- ▶ 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.
- ▶ 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.

Internal tests based on DIN 18873-5 and DIN 18875-6 standards



The widest range of Braising Pans & Pressure Braising Pans to fit your needs

Tilting

Capacity - gal (lt)	24 (90)	45 (170)
Cooking surface (Braising Pan) - inches (mm)	24x19 (610x480)	39x19 (980x480)
Cooking well height (Braising Pan) - inches (mm)	9 (234)	11 (284)
Cooking well height (Pressure Braising Pan) - inches (mm)	11 (274)	13 (326)
Electric power (Braising Pan) - kW	15.5	20.6
Electric power (Pressure Braising Pan) - kW	15.5	15.5
Gas power (Braising Pan) - kW	20	29
Gas power (Pressure Braising Pan) - kW	18	29
Drain tap	○	○
Pressure Version	●	●

Common features

Operating temperature range (braising mode)	120°F-482°F (50°C-250 °C)
Operating temperature (pressure mode)	226°F (108°C)
Multizone cooking	2 zones in electric version
Trays compatibility	Gastonom pan size compliant
Pan thickness	0.7 inches (18 mm) comp and bottom with AISI 316 on top

Touch screen LED technology offers constant monitoring as screen is visible even from oblique angle.

USB connection as standard for easy loading of recipes, downloading of cooking processes and HACCP data or for connecting external core temperature probe.

Flush hygienic connection of the units, compatible with the *thermaline* modular cooking ranges. Fast and effective cleaning operations and high level of hygiene are guaranteed thanks to the lack of gaps between appliances that avoids bacteria stagnation.

Double-wall insulation saves energy thanks to the optimized insulation system which keeps heat within the unit

Insulated and counterbalanced lid for easy and safe operations and closing of the lid that can be positioned at any angle.

Chassis, supporting frame and structure made of stainless steel (18/10) for extra resistance even with large continuous loads.

Better ergonomics and easy cleaning thanks to variable speed tilting system, soft-start and soft-stop functions. Complete emptying as tilting axis reached more than 90°.

Hygienic design with 2.8 inch (7 cm) distance between frame and pan for better accessibility for cleaning.

Exclusive for Pressure Braising Pan

A self-deaerating valve for stem 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.

3-stage safety lock for superior security.



Accessories



Base plate



Suspension frame



TDO drain tap



Drain strainer



Mixing tap (2 hand)



Perforated container



Spray gun

Check ProThermetic accessory book for more accessories, PNCs and other details.



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**, a dedicated service that ensures your competitive advantage. Essentia 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**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and performance of your equipment**, together with **user safety**.



**Watch
the video**
and find out more



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.

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- ▶ 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

