



High productivity, efficiency and precision

ProThermetic Boiling Pans

Horizontal cooking



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).



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.



Incomparable Swiss design

Infinite combinations, reliable innovation, superior flexibility and the highest quality standards.

Maximum flexibility for high capacity kitchens

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.



Central kitchens and airport catering



Hospitals and cafeterias



Big hotels and restaurants



Hygiene above all, inside and outside the Cooking Vessel

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.



International IEC standards

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.



Simplicity to keep your cooking under control

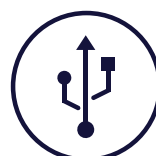


Reliability

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 Professional products allows to easily switch from one appliance to the other.



Easy Management of Recipes and HACCP Data with the 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.



Simple and Effective Control with the Touch Screen Panel

- ▶ Actual and set temperature
- ▶ Set and remaining cooking time
- ▶ Deferred start
- ▶ Soft function
- ▶ Pressure cooking (pressure stationary boiling pans)
- ▶ Power levels from simmering to strong boiling
- ▶ Stirrer (round boiling pans)
- ▶ Multi-phase cooking program



Full Control at Finger Tips

- ▶ 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.



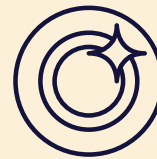
Ease of use

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



High Visibility and Easy Monitoring

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.

Guaranteed efficiency for easier and more profitable work

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.



Braising Pan



**Do More in Less Time.
Boiling 40% Faster**

The thermaline Boiling Pans are very high performing.
The **closed double-wall indirect heating system** grants rapid heating and cooking times, thanks to the steam pressure at **1.5 bar**, generating 125 °C within the double jacket.
The heating time (20-90 °C) of 100Lt Electric Boiling Pan is less than 30 Minutes.



**Save Energy
and Money**

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.



**Perfect boiling thanks to the
highest uniformity with less than
1% temperature fluctuation**

The indirect heating system of the thermaline Boiling Pans delivers the best possible **temperature uniformity**, perfect to boil delicate food or suos vide cooking.

PBOT15 Electric Temperature 80 °C	Lid	Load	Minimum Temperature	Maximum Temperature	Temperature Fluctuation
	Closed	150Lt - 100%	79.5 °C	80.2 °C	0.7 °C
	Open	75Lt - 50%	79.7 °C	81.1 °C	1.4 °C
	Closed	37.5 - 25%	79.9 °C	82.6 °C	2.7 °C



Boiling Pan

Pressure Braising Pan



Excellent results: Boiling Pan, Pressure Boiling Pan

Quick heating

Thanks to the indirect heating system with steam at 1.5 bar (125°C) heating times are reduced automatically.

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 200 litre versions), the *thermaline* boiling pans last throughout the life time of your kitchen, and more reaction.

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 from 3 up to 5 mm thick (depending on capacity and on the part of the machine: top or bottom)

Low temperature zone

Safe for the operator



Easy cleaning

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



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 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.
- ▶ Variable speed stirrer also available.



Safe and easy

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



Manual
Phase
1.0
82°
Continuous cooking
START

therma line

ProThermetic Boiling Pan with Variable Speed Stirrer



1 The Chef's best friend

Ideal for any **creamy preparations** such as hummus, sauces, soups, purées and mashed vegetables.



2 Easy mixing and stirring

Obtain a creamy and tasty purée thanks to the specific stirrer for mashed potatoes (variable speed from 10 to 100 rpm with 3 rotation patterns).



3 Flexible and high performing

- ▶ Variable from 10rpms up to 100 rpms
- ▶ Control of speed via touch panel
- ▶ Specific stirrer for mashed potatoes
- ▶ Variable speed stirrer high power motor (3,8 kw) to efficiently support thick preparations
- ▶ 150l, 200l and 300l versions available
- ▶ Steam and Electric models.



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 Professional 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
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 ProThermatic-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 bacteria stagnation
Double-wall insulation	saves energy thanks to the optimized insulation system which keeps heat within the unit
Insulated and counterbalanced lid	special closing system to keep close the lid during the cooking operations
Chassis, supporting frame and structure made of stainless steel (18/10)	long-lasting and robust

Tilting versions

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 food draw valve with labyrinth closure	facilitates food-draining operations guarantees safety as accidental opening is impossible

Stationary versions

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

Boiling Pans (round and rectangular versions)

Features	Advantages
Rounded boiling bottom	versatility: boiling pan internal shape with a large radius also allow cooking small quantities of food (minimum 20% of the total capacity)
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

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

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

* 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
Electric power (with variable speed stirrer) - kW			28,0	34,0	40,0		
Gas power - kW	15	21	27	-	45	-	-
Electric power (gas version without stirrer) - kW	0,25	0,25	0,25		0,25		
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
Electric power (steam version with variable speed stirrer) - kW			4,0	4,0	4,0		

Accessories

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



Spray gun
 **Factory fitted**



Base plate for boiling pans



Stainless steel plinth
 **Factory fitted**



HACCP board



Mixing tap (2 hand)
 **Factory fitted**



Food draw valve (2" diameter)
 **Factory fitted**



Bottom plate with 2 feet
 **Factory fitted**





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



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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

