Electrolux PROFESSIONAL

Horizontal cooking

Navigate Culinary Excellence

thermaline Made to Measure and Modular 90 cooking blocks

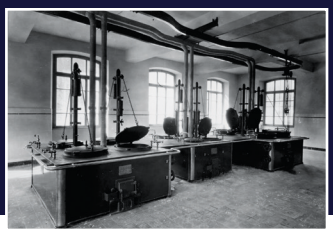
thermaline

Swiss Design

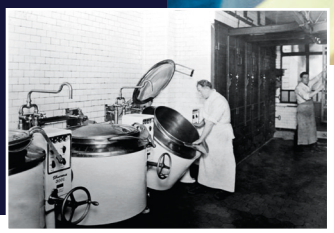
Since 1871

Production, Precision and Tradition for over 150 years

Swiss Design delivered around the world from a world class factory based in Switzerland. 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 therma*line* product family, global player in the market. therma*line* 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 M2M 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.

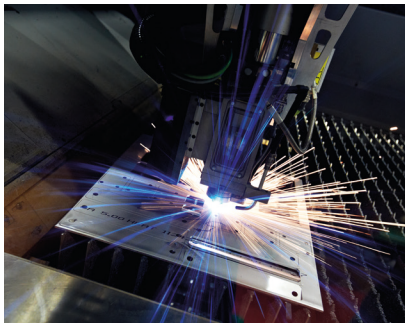
Energy savings
Innovative solutions for high efficiency and savings. Less consumptions and lower running costs. Better for your business and for the environment.

Simple&Safe
Everything made easy. Superior ergonomics, maximum cleanability and operator safety guaranteed.

Sursee, Switzerland.
therma***line*** 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.

M2M
One-of-a-kind design

M2M-Made to Measure is created to offer every top chef a **partner** for life with the latest **professional technology** and ultimate kitchen design.

The team of experts is at your disposal to provide prompt answers to **your needs** and to make the kitchen of your dreams become a reality.

An **M2M-Made to Measure** cooking suite is customized in every detail, each single part is designed for **specific project** including the internal double structure covered by **3 mm unique top for greated robustness**.

Smooth and Sturdy One Piece Top
The worktop of a therma*line* Block is completely smooth. The single appliances are welded in the unique top without junctions. Therefore it is very easy to clean and very confortable to work on.

Highest Confort
The worktop can be customized with rounded edges, splash guards, lowering and protection rails.

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) with "U" reinforcements on the bottom.

thermaline M2M
Made to Measure

Fry Top, uniformity and temperature control

USPH Standard

Electrolux Professional appliances guarantee high level of hygiene in accordance to USPH standard.

Rolling racks for Pot & Pan stability

Large drawer to collect grease

Tailor-made elements, including splashback and lower working top and more to create ideal working conditions

H3 base assures perfect cleanability and hygiene.

Express your cooking creativity

Customized high performing cooking suits with **one piece top** offer more than 40 options to satisfy most demanding preferences.

The team of experts is at your disposal to provide prompt answers to **your needs** and to make the kitchen of your dreams become a reality.

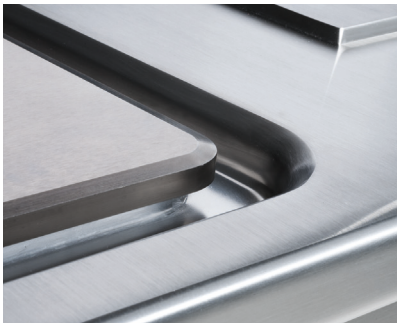
Large range of appliances available, including unique multifunctional units, best-in-class **energy efficient functions** and solutions offered exclusively in M2M-Made to Measure execution.

These are only a few of the options which are offered in a **variety of modular widths, depths, body heights and installations**: fry tops with powerblocks, free-cooking tops, aquacookers plus, high power chargrills, pasta cookers and fryers.

Specializing in energy savings and efficiency

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.

Chrome Plate
All therma*line* frytops feature chrome plating, designed to conserve energy by retaining heat, while also boasting non-stick properties for easy cleaning.



Ecotop for energy savings
therma*line* Modular 90 for pot and pans cooking features Ecotop with its special coating to prevent heat dispersion and ensure savings.
Reduced heat radiation to the outside of the cooking plate.
Ecotop cooking 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.

Energy saving

therma*line* 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.

Safety and versatility with induction

Fast
Induction is significantly faster when it comes to cooking than other indirect cooking system

Energy savings
Induction hobs recognize whether or not a pan is placed on the cooking zone. **Power is only generated when pot is present**.

Safe
Induction is safe, the surface's temperature is relevantly lower than other indirect cooking appliances

Clean
Induction is easy to clean. As only the pan is heated it means that splliages do not get baked on

Fast and precise cooking
With therma*line* 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.

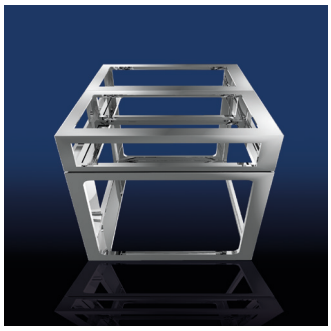
Flexible configurations
therma*line* offers a **complete range** of induction appliances, including full surface, single point induction and wok. The induction top can be **combined** with a number of bases, including electric ovens, warming and holding cabinets.

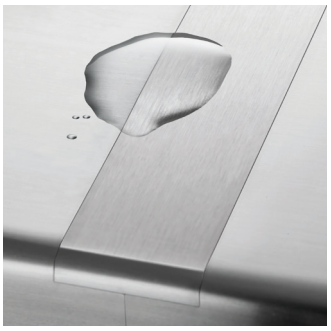
up to 90%* energy efficiency

* based on internal laboratory test related to the other indirect coking system

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.

Beyond durability





Unique chassis
therma*line* Modular 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, wall mounted, plinth from others).

Multifunctional
There are never enough cooking tops in a high productivity kitchen. Free-cooking tops and Aquacooker Plus 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 provide full control of your operation.

Perfect hygienic connection
The Thermodul water proof and seamless connection between cooking functions (ProThermetic Boiling and Braising Pans included) avoids liquid infiltration assuring high level of hygiene.

Technological innovation for professionals

Pasta cooker
Extremely versatile and high performance, offer a step-controlled infrared heating system positioned below the well to ensure higher performances and efficiency.

Free-Cooking top
The quality of your dishes is ensured by a multi-function free-cooking top featuring direct or indirect cooking using any type of pots and pans located within 2 or 4 cooking zones.

Perfect cooking results thanks to the **1°C precise** temperature electronic control within a **80-350°C range**.

Non sticking cooking plate in **massive 20mm thick** stainless steel **AISI 316 - DIN 1.4404.**

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

Precise temperature control within **1°C** and automatic water filling ensure excellent results and overnight cooking as well.

Deep fat fryer
The V-shaped well 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 to the external heating elements. Fast removal of food residuals and easy cleaning thanks to rounded corners and precise laser welded well.

PATENTED*
(EP2708813B1 and related family)

Fry top NitroChrome3 guarantees extreme resistance to scratches offering in addition the anti corrosion and no stick properties of all the chromium surfaces
Uniform heating is guaranteed with the Powerblock heating system and assures maximum results regardless where the food is placed.
Very precise temperature 80-280°C electronic controlled with 1°C accuracy.

High Power Chargrill
Even, flawless grilling, portion after portion and the fastest heat-up time, quick heat technology, not only heats the grill in record time, but also cuts cooking times too thanks to heating elements coupled with cooking grids and PATENTED Heat Boost removable deflectors.
Cleaning is also easy and fast thanks to the removable and dw safe grids and deflectors and the water basin underneath, collecting the grease and fat coming from the grilling.

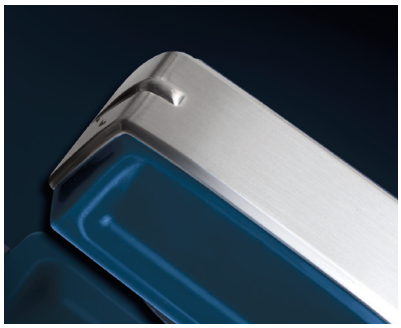
PATENTED*
(EP2708813B1 and related family)

The warranty of hygiene always perfect

H3 Base
Optimal cleaning result with H3 open and closed base, thanks to rounded edges in 3 dimensions (bottom, top and sides) for unparallel hygiene.

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

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 4-digit LED highly visible offering full control from a distance for all operations.

Flanged feet
All freestanding units come as standard with flanged feet assuring safety on board. As option, appliances can be also installed on plinth and wall hanging.

Solid Tops - 2 and 4 Zones

	589868	589870	589872
External dim. - mm Width Depth Height	 500 900 250	 1000 900 250	 1000 900 250
Electric Power - kW	6	16	16
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side
Ecotop	•		•
Zone	2	4	4

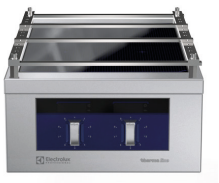
Solid Tops - 2 and 4 Zones - on H3 Open Base

	589876	589878	589880
External dim. - mm Width Depth Height	 500 900 700	 1000 900 700	 1000 900 700
Electric Power - kW	6	16	16
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side
Ecotop	•		•
Zone	2	4	4

Solid Tops on Oven

	589882	589884
External dim. - mm Width Depth Height	 1000 900 700	 1000 900 700
Electric Power - kW	21.3	21.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side
Ecotop		•

Induction Tops - 2 and 4 Zones



	589841	589843
External dim. - mm Width Depth Height	 500 900 250	 1000 900 250
Electric Power - kW	10	20
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side
Zone	2	4

Induction Tops on Oven - 4 Zones

	589845
External dim. - mm	
Width	1000
Depth	900
Height	700
Electric Power - kW	25
Electrical connection	440V 3 50/60Hz
Operating side	1-side

Induction Woks

	589849
External dim. - mm	
Width	500
Depth	900
Height	250
Electric Power - kW	5
Electrical connection	440V 3 50/60Hz
Operating side	1-side

Induction Woks and Plates

	589850
External dim. - mm	
Width	500
Depth	900
Height	250
Electric Power - kW	10
Electrical connection	440V 3 50/60Hz
Operating side	1-side
Wok	front
Plate	back

Full Surface Induction on H3 Open Base

	589852	589854
External dim. - mm		
Width	500	1000
Depth	900	900
Height	700	700
Electric Power - kW	14	28
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side
Zones	2	4

Fry Tops - Ribbed or Smooth Chrome Plate

	589830	589831	589828	589829
External dim. - mm				
Width	400	800	400	800
Depth	900	900	900	900
Height	250	250	250	250
Electric Power - kW	5.1	15.3	5.1	15.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Type of Plate	ribbed	ribbed	smooth	smooth

Fry Tops - Smooth/Ribbed Chrome Plate

	589832
External dim. - mm	
Width	800
Depth	900
Height	250
Electric Power - kW	15.3
Electrical connection	440V 3 50/60Hz
Operating side	1-side

Fry Tops - Ribbed or Smooth Chrome Plate - on H3 Open Base

	589838	589839	589836	589837
External dim. - mm				
Width	400	800	400	800
Depth	900	900	900	900
Height	700	700	700	700
Electric Power - kW	5.1	15.3	5.1	15.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side	1-side
Type of Plate	ribbed	ribbed	smooth	smooth

Fry Tops - Smooth/Ribbed Chrome Plate - on H3 Open Base

	589840
External dim. - mm	
Width	800
Depth	900
Height	700
Electric Power - kW	15.3
Electrical connection	440V 3 50/60Hz
Operating side	1-side

Free-Cooking Tops

	589890	589891
External dim. - mm		
Width	500	1000
Depth	900	900
Height	250	250
Electric Power - kW	6	16
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side

Free-Cooking Tops - on H3 Open Base or on Electric Static Oven

	589892	589893	589894
External dim. - mm			
Width	500	1000	1000
Depth	900	900	900
Height	700	700	700
Electric Power - kW	6	16	21.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side
Type	freestanding	freestanding	on oven

Electric Chargrill - on H3 Open Base

	589910	589911	589912
External dim. - mm			
Width	500	800	1200
Depth	900	900	900
Height	700	700	700
Electric Power - kW	5.4	10.8	16.2
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side

Bain Marie GN 1/1 GN 2/1 - on H3 Open Base

	589820	589821
External dim. - mm		
Width	400	800
Depth	900	900
Height	700	700
Electric Power - kW	1.5	3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side
Mixing tap position	back	back

Aquacooker Plus - Freestanding

	589686
External dim. - mm	
Width	400
Depth	900
Height	700
Electric Power - kW	7.5
Electrical connection	440V 3 50/60Hz
Operating side	1-side

Pasta Cookers - Freestanding

	589865	589864
External dim. - mm		
Width	400	400
Depth	900	900
Height	700	700
Electric Power - kW	6	10
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side
Tank capacity - lt	20	40

Deep Fat Fryers - Freestanding

	589825	589827	589826
External dim. - mm			
Width	400	400	500
Depth	900	900	900
Height	700	700	700
Electric Power - kW	5.4	10	18
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Operating side	1-side	1-side	1-side
Tank capacity - lt	7	14	23

Sink Units - Freestanding

	589898
External dim. - mm	
Width	400
Depth	900
Height	700
Operating side	1-side

Mixing Tap Tops

	589146	589148
External dim. - mm		
Width	200	200
Depth	900	900
Height	250	250
Operating side	1-side	1-side
Lever	•	
Knobs		•

Closed Work Tops - 100 to 600 mm

	589150	589152	589154	589156	589158	589160
External dim. - mm						
Width	100	200	300	400	500	600
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250

Closed Work Tops - 700 to 1500 mm

	589162	589164	589166	589168	589170	589172
External dim. - mm						
Width	700	800	900	1000	1200	1500
Depth	900	900	900	900	900	900
Height	250	250	250	250	250	250

H3 Open Bases

	589804	589805	589806	589807	589808
External dim. - mm					
Width	400	500	600	700	800
Depth	900	900	900	900	900
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side

H3 Open Bases

	589800	589801	589802	589803
External dim. - mm				
Width	900	1000	1200	1500
Depth	900	900	900	900
Height	450	450	450	450
Operating side	1-side	1-side	1-side	1-side

H3 Cupboard Bases

	589899	589903	589904	589906	589905
External dim. - mm					
Width	400	500	600	800	1000
Depth	900	900	900	900	900
Height	450	450	450	450	450
Operating side	1-side	1-side	1-side	1-side	1-side
Doors	1	1	1	2	2

Closed Bases

	589907	589908	589909
External dim. - mm			
Width	100	200	300
Depth	900	900	900
Height	450	450	450

Accessories for Induction Ranges
Function accessories

911000

911003

Induction wok-pans

Handle	Stainless Steel AISI 304 - DIN 1.4301	Stainless Steel AISI 304 - DIN 1.4301
Diameter	350 mm (upper diameter)	
Height	100 mm	100 mm
PNC	911000	911003
Ccooking surface material	Stainless steel	Non stick

Scraper for glass

Use on	Induction ranges
PNC	910601

Accessories for Fry Tops
Function accessories

913119

913120

Scrapers

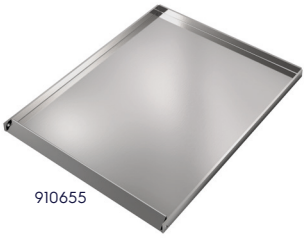
Use on	Smooth Plates	Ribbed Plates
PNC	913119	913120

Accessories for Chargrill
Function accessories

Scrapers

Description	Scraper with hook
PNC	206346

Accessories for Oven Ranges



910655

Accessories for baking

Description	Chrome grid	Baking sheet	Bottom plate	Fire Clay Plate
Size	2/1 GN	2/1 GN	2/1 GN	2/1 GN
PNC	910652	910651	910655	910656
Note	Included in Standard delivery	Optional accessory	Optional accessory Used to collect the grease, when cook without a tray	Optional accessory Used for baking pizza or bread to ensure high temp and even heating

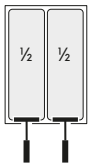
Accessories for Deep Fat Fryers
Function accessories

913145

Baskets for Fryers

Quantity	1
Size	Full
Appliance typology	7 L
Included	Yes
Size WxDxH	225x325x90 mm
PNC	913145

913152

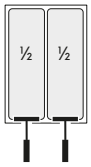


913151

Baskets for Fryers

Quantity	2	1
Size	Half	Full
Appliance typology	14 L	
Size WxDxH	105x325x125 mm	225x325x120 mm
PNC	913152	913151
Included	No	Yes

913140



913141

Baskets for Fryers

Quantity	2	1
Size	Half	Full
Appliance typology	23 L	
Size WxDxH	140x330x150 mm	285x352x148 mm
PNC	913140	913141
Included	Yes	No

Accessories for Deep Fat Fryers
Function accessories

Filters for oil

Description	Sediment tray
Used	Inside the well
Appliance typology	23 L
Size WxDxH	295x390x65 mm
PNC	913144
Material	Stainless Steel AISI 304 - DIN 1.4301

- Used as a pre-filter for the cold zone of the fryer and help to prevent clogging of the drain during oil discharge
- Keep it in the well during frying

Filter for oil

Description	Oil filter
Used	with oil collecting container
Appliance typology	14L
Size WxDxH	256x402x40 mm
PNC	913146
Material	Stainless Steel AISI 304 - DIN 1.4301

- To be used together with discharge vessel GN 2/3 H 200

Filter for oil

Description	Oil filter
Used	with oil collecting container
Appliance typology	7L
Size WxDxH	250x98,5x70 mm
PNC	913154
Material	Stainless Steel AISI 304 - DIN 1.4301
Included	Yes

- To be used together with discharge vessel GN 2/3 H 200, included with the fryer

Accessories for Deep Fat Fryers
Function accessories

Unclogging rod

Appliance typology	23 L
PNC	913142

- To be used in case the drain of the fryer is clogged during oil discharge

Discharge vessels

Description	Discharge vessel	Lid for discharge vessel
Appliance typology	14 L or 23 L	
PNC	911570	911585
Material	Stainless Steel AISI 304 - DIN 1.4301	

- To be used together with the drain extension, included with the fryer

Deflector

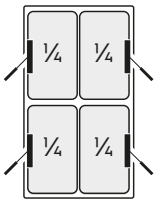
Appliance typology	23 L
PNC	913143

- For floured products for V-shape fryers
- The deflector is lying on the inclined part of the well, in order to avoid the bread or flour released by the products to lie there and get burned

Accessories for Pasta Cookers 20 LT

Function accessories

913136

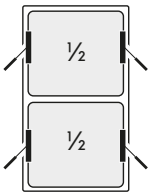


913138

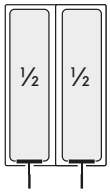
Baskets and support for baskets

Description	Baskets	Mandatory support for 913136
Quantity	4	1
Appliance typology	20 L	
Size WxDxH	105x160x265 mm	230x350x30 mm
PNC	913136	913138

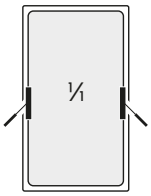
913135



913137



913036



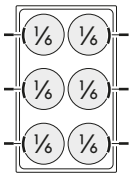
Baskets

Quantity	2	2	1
Appliance typology	20 L		
Size WxDxH	220x170x265 mm	105x350x265 mm	220x352x265 mm
PNC	913135	913137	913036

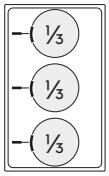
Accessories for Pasta Cookers 40LT

Function accessories

913131



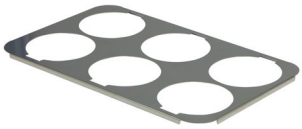
913130



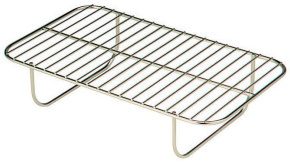
Baskets

Quantity	6	3
Appliance typology	40 L	
Size WxDxH	135x135x180 mm	170x170x180 mm
PNC	913131	913130

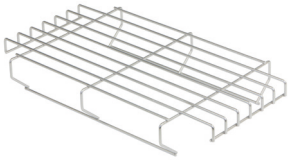
913133



913132



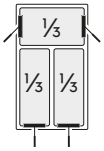
913127



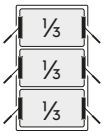
Supports for baskets

Description	Support frame to hold 6 round baskets (alternative to 913132)	Grid support for round baskets (mandatory for 913131 and 913130)	False bottom
Appliance typology	40 L		
Size WxDxH	330x535x10 mm	290x500x115 mm	295x505x80 mm
PNC	913133	913132	913127

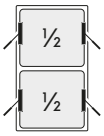
913124



913128



913129



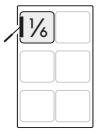
Baskets

Quantity	3	3	2
Appliance typology	40 L		
Size WxDxH	135x310x210 mm	275x150x210 mm	275x230x210 mm
PNC	913124	913128	913129

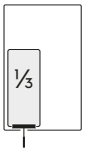
Accessories for Pasta Cookers 40/20 LT

Function accessories

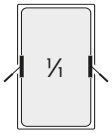
913125



913126



913134



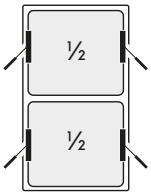
Baskets

Quantity	1	1	1
Appliance typology	40 L		
Size WxDxH	130x130x215 mm	135x310x215 mm	275x480x210 mm
PNC	913125	913126	913134

Lids

Appliance typology	20 L	40 L
PNC	913148	913149

Accessories for Aquacooker Plus
Function accessories



Basket

Quantity	2
Size	Half
Appliance typology	20 L
PNC	913037

False Bottom

Appliance typology	20 L
PNC	913680
Material	Stainless Steel AISI 304 - DIN 1.4301

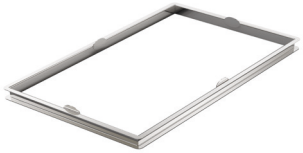
Lid

Appliance typology	20 L
PNC	913139
Material	Stainless Steel AISI 304 - DIN 1.4301

Accessories for Bain Maries
Function accessories

GN divider

PNC	913297
Material	Stainless Steel AISI 304 - DIN 1.4301



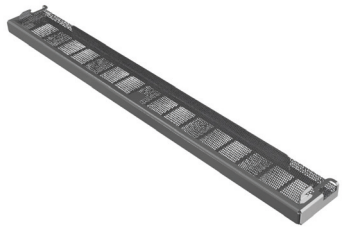
Adapter container

Appliance width	1/1 GN	2/1 GN
PNC	913657	913658
Material	Stainless Steel AISI 304 - DIN 1.4301	

Lids

Appliance width	1/1 GN	2/1 GN
PNC	913139	913147
Material	Stainless Steel AISI 304 - DIN 1.4301	

Filters, Pre-assebled Unit
Installation accessories



Filters

Width	400 mm	500 mm	800 mm	1000 mm	1200 mm
PNC	913663	913664	913665	913666	913667
Material	Stainless Steel AISI 304 - DIN 1.4301				

- Recommended for all electric appliances for better protection of internal components against dust and grease infiltration

Pre-assembled unit execution

Factory fitted

PNC	913693

- Necessary to order a unit or a block with installation accessories already mounted in the factory
- When ordered as standard, means to request to pre-assemble in the factory 1 Back panel, 2 Side panels and 2 Endrails - cost of accessories excluded
- Other configurations for a single unit or a block can be ordered as special

- NOTE: Installation accessories are available for selection in the configurator.

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- ► Our products are 100% quality tested by experts

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