![Electrolux Professional]

# Smooth Sailing, Safe Cooking

**therma*line* Modular cooking blocks USPHS Compliant
Brochure, Range Overview & Accessories**

therma*line*
Swiss Design

For the finest culinary experience, wherever the voyage takes you

Whether for small or large-scale operations, our cooking solutions are designed to fit every galley, providing seamless workflow, exceptional results, and cost-effective operation
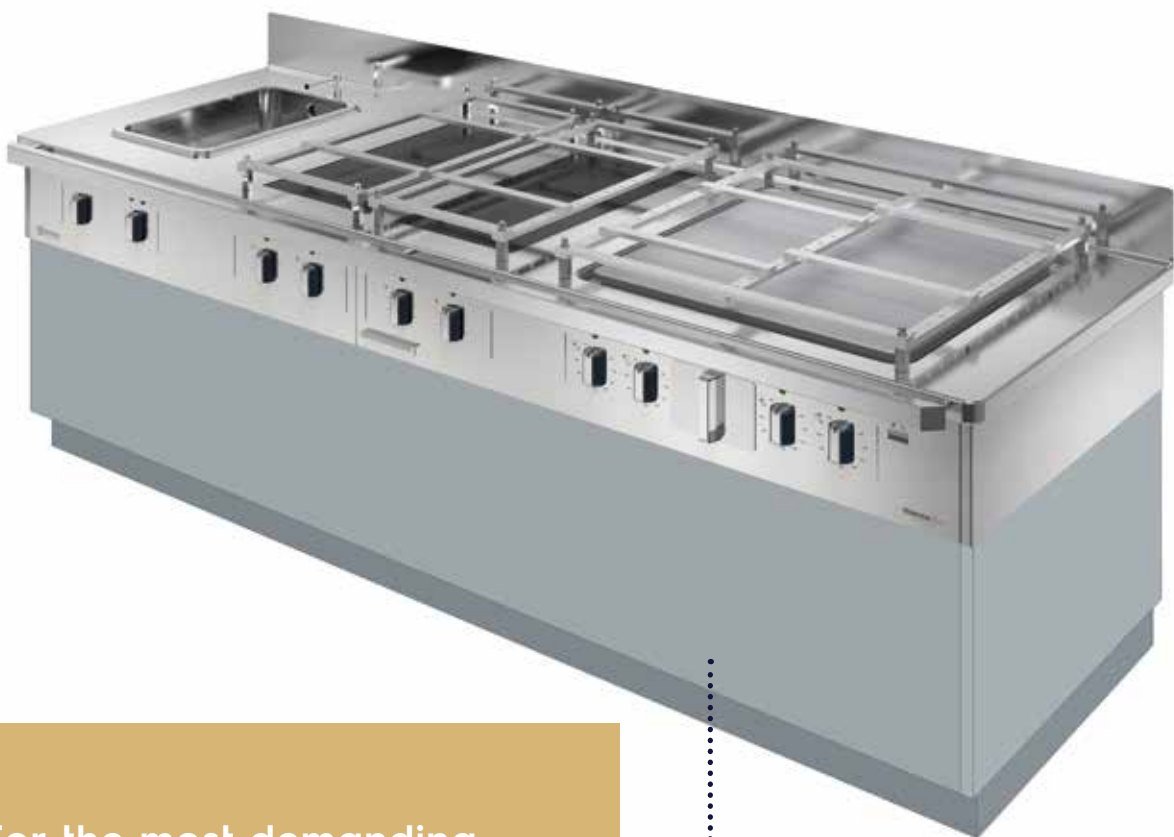
For the most demanding Marine menus

Designed to meet the highest culinary standards and customization, our advanced cooking solutions deliver the finest culinary experience, ensuring efficiency, durability, and impeccable hygiene in every galley.

Bases can be from Electrolux Professional or other suppliers

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Two product lines, one perfect fit for every galley

Choose between our **900mm and 850mm** lines—both engineered with the same advanced technology inside, but tailored to different space requirements.

The 900mm line features larger cooking plates for higher productivity, while the 850mm line offers a compact footprint ideal for tighter galley layouts. **Perfectly suited for both new builds and refits, this is performance made to measure.**

Custom-Made for USPHS projects

Engineered for unmatched flexibility, our cooking solutions meet the highest standards of demanding consultants and customers. With the ability to mix TL90 and TL85 functions within a single cooking block— based on depth—you can tailor your setup without limits.

All cooking elements can be installed on any compatible base, even third-party structures, as long as they follow TL90 and TL85 construction guidelines. **Customization without compromise, built for the strictest requirements.**

Hygiene made easy with IPX6 Protection

Designed for **maximum cleanliness and efficiency,** our equipment features **IPX6** high water protection on the front panel, allowing the safe use of a pressure spray gun for quick and effective cleaning. This robust protection level ensures thorough hygiene, reduces cleaning time and running costs, and supports the **highest standards of food safety on board.** Whether for small or large-scale operations, our cooking solutions are built to fit every galley, delivering seamless workflow, exceptional results, and cost-effective operation.

Precision & Performance at your fingertips

Our NitroChrome[3] Frytops, High Power Chargrill, Indirect Fryers, Induction Full and Point, and Pasta/Aquacookers provide **exceptional cooking performance** with high power and large surface capacity for maximum productivity.

High productivity, low running costs

The advanced electronic control system allows for precise temperature adjustments with 1 °C accuracy, ensuring **perfect cooking results** without the need for constant supervision. Stable cooking conditions guarantee consistent food quality, while the high-efficiency design optimizes energy use, lowering running costs without sacrificing performance.

Robust, efficient, and built to last — voyage after voyage

Built for the toughest marine conditions, our equipment guarantees **maximum performance and durability.** The robust 3+3mm top and reinforced internal frame provide exceptional strength, while high water protection prevents infiltration for reliable operation. Easy maintenance is ensured with a tilting front panel, and active ventilation keeps components cool, extending their lifespan for **long-lasting efficiency.**

Power Fry Top
FryTop NitroChrome³

Better cooking, no scratching, easier cleaning and low heat emission

Designed to meet the highest culinary demands with ease, thanks to superior grilling performance, easy maintenance, and lower running costs

Uniform heat distribution across the entire surface, eliminating cold zones and ensuring consistent cooking. The 15mm heavy-duty plate retains heat efficiently, allowing for fast temperature recovery and uninterrupted performance.

PATENTED
(EP3117746B1 and related family)

Enhanced Cooking Performance and durability with NitroChrome³ technology

▸ **Durability is guaranteed** with the NitroChrome³ surface, offering exceptional resistance to scratches and corrosion.

▸ **Easier and more efficient cooking.** The non-stick properties of the micro-nodular surface prevents sticking and minimizes flavor transfer.

▸ Power Block heating system and large cooking plates assures **high productivity**.

▸ **Easy to clean** with no sticking and deep antiscratch drawn cooking surface, removable back splash and a large drain hole of residual cooking juices.

Deep
Fat Fryer

Superior frying performance with extended oil life & easy cleaning

Crispy and juicy results achieved with an advanced indirect heating system that ensures even heat distribution and prevents burning

By keeping oil away from heating elements, it maintains temperature, preserves food quality, and extends oil life, **reducing waste and costs**. A standby function further enhances energy efficiency.

Designed for ease, engineered for safety

▸ **Cleaning is effortless**, thanks to the seamless "V"-shaped deep-pressed frying tank with rounded edges, designed to prevent residue buildup.

▸ Enhanced safety with the raised edge around the well to protect from infiltration of dangerous liquids.

High Power Chargrill

Perfect grilling, juicy results & easy cleaning

Perfect sear, juicy flavor.
Every time

Get perfect sear marks and juicy results with a patented heating system that locks in flavor. Specialized grids ensure ideal grilling for meat, fish, shellfish, and vegetables.
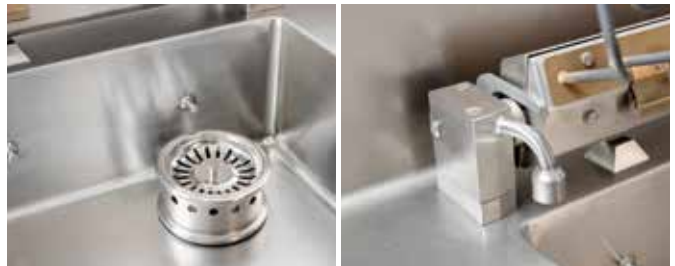
Precision grilling with Advanced Control

The electronic control system ensures even heat distribution, while a patent deflector enhances stability for precise, uniform grilling.

PATENTED
(EP3127458B1and related family)

Maintenance made easy

Effortless cleaning with a built-in basin, water drain, and stainless-steel design. Removable, dishwasher-safe components and tilting heating elements ensure easy maintenance.

Efficiency and excellence for any galley

thanks to perfect results, minimal effort, and fast cleaning,

Induction system

Precision, power, and performance—induction cooking redefined

Precise and fast cooking

Heating reaches maximum power within seconds and can be adjusted instantly for versatile cooking thanks to precise power settings.

Huge savings in energy, cleaning and ventilation

The complete range includes full, point, and wok induction, offering flexibility for a la carte menus with Full Service Induction or high productivity with Point Induction.

Versatile for every chef and cooking process

Heat is generated directly in the pan for efficient, smoke-free cooking, with easy cleaning, a cool surface, lower kitchen temperatures, and reduced energy consumption thanks to automatic pot detection.

Fast, clean, efficient

The Pasta Cooker

Precision cooking meets everyday versatility – high-performance cooking

Multifunctionality at yout fingertips. Perfect cooking in each function

Versatile and precise: Cook pasta, rice, vegetables, and more with 4 power levels at 100°C or adjustable settings from 40-90°C for perfect results every time.

The pasta cooker can be used for both steam cooking with perforated GN containers and as a bain-marie.

Efficient and durable

Durable stainless-steel cooking well, corrosion-resistant even against salt. Protection from dry heating and overheating, energy-saving standby function, and enhanced safety with a raised edge to prevent liquid infiltration.

One touch, endless possibilities- precision cooking made simple

Free Cooking Top & Ecotop

Excellent food quality for direct and indirect cooking

thermaline Ecotop The most poweful and efficient* solid top on the market.

35% Energy Savings.
35% More Performance

Reduced energy consumption with the precise temperature control and the special hob coating.

Even more energy saving with the standby function.

*compared to traditional solid tops

Free Cooking Top.
Precision cooking made easy

▸ Precise cooking from 80-350°C with 1°C accuracy for direct and indirect use. Durable 20mm scratch-free plate, safe for knives and spatulas..

▸ Non-stick plate for crispy braising and no flavor transfer. Stable temperature with 8-sensor control reduces monitoring. Large plates ensure high production.

▸ Easy-to-clean, polished cooking plate with raised edges and drain. Energy-saving design with low heat radiation and standby function.

Ecotop. High productivity also in heavy duty conditions

▸ Perfect cooking results also with many pots and pans of every size thanks to the large cooking surface.

▸ The 8 sensors (4 zone) electronic control ensures stable temperature and protect the cooking plate against deformations.

Perfect for each pots and pans

Pots and pans can slide over the flush mounted cooking plate.

More sturdiness and reliability

Appliances must work for long runs and in every conditions

Greater durability with the frame construction

Internal frame structures in stainless steel AISI 304, 3 and 2 mm thick. Tops and bases flexibility and highest stability even in complex marine configurations

Faster and more precise cooking with the electronic control

The **electronic system** provides rapid and precise temperature control, responding instantly to the chef's needs. Unlike traditional electromechanical systems, it delivers power faster and maintains a stable cooking temperature, eliminating the need for constant monitoring.

Safety

The raised drip edge avoids that any liquids enter wells containing water or oil (Available in Fryers, Aquacooker/Pasta cookers and Bainmaries)

Easy installation and service

The internals of the appliances, including heating and control components can be reached **opening** and **tilting the front pane**l.

Induction Tops - 2 and 4 Zones

	589926	589927
External dim. - mm		
Width	500	1000
Depth	900	900
Height	250	250
Electric Power - kW	10	20
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zone	2	4

Induction Woks

	589928
External dim. - mm	
Width	500
Depth	900
Height	250
Electric Power - kW	5
Electrical connection	440V 3 50/60Hz

Full Surface Induction - 2 and 4 Zones

	589929	589930
External dim. - mm		
Width	500	1000
Depth	900	900
Height	250/700	250/700
Electric Power - kW	14	28
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zones	2	4

Eco Tops - 2 and 4 Zones

	589931	589932
External dim. - mm		
Width	500	1000
Depth	900	9-00
Height	250	250
Electric Power - kW	6	16
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zone	2	4

Free-Cooking Tops - 2 and 4 Zones

	589933	589934
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
Zone	2	4

Fry Tops - 1 Zone Ribbed or Smooth - Nitro Chrome Plate

	589915	589918
External dim. - mm		
Width	400	400
Depth	900	900
Height	250	250
Electric Power - kW	5.1	5.1
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed

Fry Tops - 2 Zone Ribbed or Smooth - Nitro Chrome Plate

	589916	589919	589921
External dim. - mm			
Width	800	800	800
Depth	900	900	900
Height	250	250	250
Electric Power - kW	15.3	15.3	15.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed	smooth / ribbed

Fry Tops XL - 2 Zone Ribbed or Smooth - Nitro Chrome Plate

	589917	589920	589922
External dim. - mm			
Width	1200	1200	1200
Depth	900	900	900
Height	250	250	250
Electric Power - kW	20.4	20.4	20.4
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed	smooth / ribbed

Electric Chargrill - Tops

	589935	589936
External dim. - mm		
Width	800	1200
Depth	900	900
Height	250	250
Electric Power - kW	10.8	16.2
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz

Deep Fat Fryers 14 and 23 Lt - Freestanding

	589914	589913
External dim. - mm		
Width	400	500
Depth	900	900
Height	800	800
Electric Power - kW	10	18
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Tank capacity - lt	14	23

Aquacooker / Pastacooker

	589923
External dim. - mm	
Width	500
Depth	900
Height	250
Electric Power - kW	7.5
Electrical connection	440V 3 50/60Hz

Bain Marie GN 1/1 GN 2/1

	589924	589925
External dim. - mm		
Width	400	800
Depth	900	900
Height	250	250
Electric Power - kW	1.5	3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Mixing tap position	back	back

Static Oven Base

	589941
External dim. - mm	
Width	1000
Depth	900
Height	450
Electric Power - kW	5.0
Electrical connection	440V 3 50/60Hz

Sink

	589937
External dim. - mm	
Width	400
Depth	900
Height	250

Mixing Taps

	589938	**589939**
External dim. - mm		
Width	200	200
Depth	900	900
Height	250	250
Lever	•	
Knobs		•

Closed Work Tops – variable width from 100 to 1200 mm

	589940
External dim. - mm	
Width	100-1200
Depth	900
Height	250

Induction Tops - 2 and 4 Zones

	588493	588494
External dim. - mm		
Width	400	800
Depth	850	850
Height	250	250
Electric Power - kW	10	20
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zone	2	4

Induction Woks

	588495
External dim. - mm	
Width	500
Depth	850
Height	250
Electric Power - kW	5
Electrical connection	440V 3 50/60Hz

Full Surface Induction - 2 and 4 Zones

	588496	588497
External dim. - mm		
Width	400	800
Depth	850	850
Height	250/700	250/700
Electric Power - kW	14	28
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zones	2	4

Eco Tops - 2 and 4 Zones

	588498	588499
External dim. - mm		
Width	500	800
Depth	850	850
Height	250	250
Electric Power - kW	6	12
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zone	2	4

Free-Cooking Tops - 2 and 4 Zones

	588702	588720
External dim. - mm		
Width	500	800
Depth	850	850
Height	250	250
Electric Power - kW	6	12
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Zone	2	4

Fry Tops - 1 Zone Ribbed or Smooth - Nitro Chrome Plate

	588730	588485
External dim. - mm		
Width	400	400
Depth	850	850
Height	250	250
Electric Power - kW	5.1	5.1
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed

Fry Tops - 2 Zone Ribbed or Smooth - Nitro Chrome Plate

	588731	588486	588488
External dim. - mm			
Width	800	800	800
Depth	850	850	850
Height	250	250	250
Electric Power - kW	15.3	15.3	15.3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed	smooth / ribbed

Fry Tops XL - 2 Zone Ribbed or Smooth - Nitro Chrome Plate

	588732	588487	588489
External dim. - mm			
Width	1200	1200	1200
Depth	850	850	850
Height	250	250	250
Electric Power - kW	20.4	20.4	20.4
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz	440V 3 50/60Hz
Type of Plate	smooth	ribbed	smooth / ribbed

Electric Chargrill - Tops

	588721	588722
External dim. - mm		
Width	800	1200
Depth	850	850
Height	250	250
Electric Power - kW	8.7	13.1
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz

Deep Fat Fryers 14 and 23 Lt - Freestanding

	588729	588728
External dim. - mm		
Width	400	500
Depth	850	850
Height	800	800
Electric Power - kW	10	18
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Tank capacity - lt	14	23

Aquacooker / Pastacooker

	588490
External dim. - mm	
Width	500
Depth	850
Height	250
Electric Power - kW	7.5
Electrical connection	440V 3 50/60Hz

Bain Marie GN 1/1 GN 2/1

	588491	588492
External dim. - mm		
Width	400	800
Depth	850	850
Height	250	250
Electric Power - kW	1.5	3
Electrical connection	440V 3 50/60Hz	440V 3 50/60Hz
Mixing tap position	back	back

Static Oven Base

	588727
External dim. - mm	
Width	800
Depth	850
Height	450
Electric Power - kW	5.0
Electrical connection	440V 3 50/60Hz

Sink

	588723
External dim. - mm	
Width	400
Depth	900
Height	250

Mixing Taps

	588724	588725
External dim. - mm		
Width	200	200
Depth	900	900
Height	250	250
Lever	•	
Knobs		•

Closed Work Tops - variable width from 100 to 1200 mm

	588726
External dim. - mm	
Width	100-1200
Depth	850
Height	250

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
Height	100 mm	100 mm
PNC	**911000**	**911003**
Material	Stainless Steel AISI 304 - DIN 1.4301	

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	**206347**

Accessories for Oven Ranges

Accessories for baking

Description	Chrome grid	Baking sheet
Size	2/1 GN	2/1 GN
PNC	**910652**	**910651**
Note	Included in Standard delivery	Optional accessory

Accessories for baking

Description	Bottom plate	Fire Clay Plate
Size	2/1 GN	2/1 GN
PNC	**910655**	**910656**
Note	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
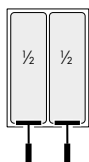## Function accessories

913152
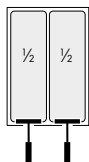
913151

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

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 Aquacooker
Function accessories

Basket

Quantity	2
Size	Half
Appliance typology	20 L
PNC	**913037**

913133

Support for baskets

Description	Support frame to hold 6 round baskets (alternative to 913132)
Appliance typology	40 L
Size WxDxH	330x535x10 mm
PNC	**913133**

913131

Baskets

Quantity	6
Appliance typology	40 L
Size WxDxH	135x135x180 mm
PNC	**927213**

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	

Energy optimizers
Installation accessories

Energy optimizers

Factory fitted

Ampere	14 A	18 A	24 A	32 A	40 A
PNC	913244	913245	913246	913247	913248

▸ Not applicable for induction ranges and infrared plates
▸ When select energy optimizer kit, verify maximum current consumption (Amps) of the cooking appliance
▸ Kit contains: contactors, relay and socket, terminal block, electric wiring diagram

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

Excellence
with the environment in mind

▸ The majority of Electrolux Professional Group factories are third-party certified
according to ISO (International Organization for Standardization) standards ISO
9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*

▸ We are focused on developing innovative and sustainable solutions designed for
low water, energy and detergent consumptions and reduced emissions.

▸ Our products are tailored to human comfort based on ergonomic principles
and according to the user's natural workflow, achieving maximum efficiency with
minimum effort. We also perform third-party ergonomic certifications on certain
products (ERGOCERT).

▸ The selection of materials and technologies for our products complies with REACH
(Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS
directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of
human health and the environment.

*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com