

# Unleash your creativity

thermaline Modular 80, 85 & 90



**thermaline**

Swiss Design

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# You talk...

We need high-performance solutions that deliver **consistent, precise cooking results** while improving efficiency and ease of use.

We need to handle different cooking techniques, fitting both compact and busy kitchens. **Durability, energy efficiency, and user-friendly design** are essential for meeting the demanding needs of professional chefs.



# ...we listen

thermaline is designed for **maximum flexibility, precision, and energy efficiency**, adapting to every kitchen's unique demands—supporting chefs with robust, versatile solutions built to perform at the highest level.



## Incomparable Swiss Design

Infinite combinations, reliable **innovation**, superior **flexibility** and high quality standards.



## High performance & reliability

Precise **temperature control** and perfect **heat uniformity**. Highly resistant construction with impeccable finishing.



## Energy savings

Innovative solutions for high **efficiency** and **savings**. Better for your business and for the environment.



## Simple & safe

Superior **ergonomics**, maximum **cleanability** and guaranteed **safety**.

# Precision and tradition since 1871

Swiss Design delivered around the world.  
Made for your Excellence.

**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.**

It's a story that dates back to 1871 and continues today. The history of Electrolux Professional's Swiss-designed products is directly connected to the *thermaline* product family, a 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 has been acquired over 150 years of expertise. The elegance of Swissfinish products results in appliances that can fit into reduced spaces without sacrificing performance, cleanliness and attractiveness.





**therma line**  
SINCE 1871

# Your needs, our solutions

Find the perfect fit for your needs. Explore the key similarities and unique strengths of each of our solutions.

80

90

**thermaline 80 & 90**

**thermaline 80** is primarily electric with the exception of gas burners, while **thermaline 90** is the most complete line combining both **gas and electric functions** and offering all available configurations.



85

**thermaline 85**

The modular cooking system **thermaline 85** offers multiple configurations. With its **850 mm depth** and unique design, it's always **adaptable** and **expandable** to meet evolving needs – from new menus to new chefs.



All ranges offer possible integration of ProThermetic braising and boiling pans for maximum versatility.





Swissfinish available on request

**Crafted from a single 3 mm-thick sheet of AISI 304 stainless steel (1.4301), Swissfinish features a seamless surface with fully welded appliances for unmatched hygiene and durability**

Reinforced with “U”-shaped supports bolted beneath the top plate ensures long-lasting strength and effortless cleaning – ideal for the most demanding professional kitchens

Customizable with rounded edges, splash guards, protective rails, pot racks, and salamander supports, it is built to withstand heavy-duty use, including hot and heavy pots, without warping—offering the best return on investment for professional modular kitchens.



**Thermodul is the standard connection system between modules**

Designed for effortless cleaning, Thermodul offers a seamless, screw-free, and fully waterproof joint that guarantees maximum hygiene by eliminating dirt traps and preventing any liquid infiltration. This smart solution ensures your kitchen stays spotless and durable, combining functionality with layout flexibility.

### Energy Saving made simple with the Standby Function



**The Standby Function saves energy and quickly recovers maximum power**

On most electric appliances

# Ergonomics in action

Designed with user-focused ergonomics, every detail enhances safety, minimizes strain, and ensures a more comfortable, efficient kitchen workflow.

## Highest visibility with glass control panel and LED display



### 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 long distance. It's more than a display, it "speaks" to you.

### Durability and a sleek, modern look

Tempered glass, laser engraved behind the surface make it easy to clean and impervious to damage from cleaning chemicals.

## Metal knobs with Soft-Touch Grip



Crafted from durable metal, the control knobs are equipped with **soft-touch, heat-resistant inserts** made from high-performance plastic—not silicone.

This material provides **excellent insulation, so the knobs stay cool to the touch even during extended use.**

The non-slip surface ensures a secure grip, enhancing comfort, safety, and ease of cleaning in any kitchen environment.



## Easy and practical stainless steel control panel

Permanent laser engraving on the stainless steel surface ensures that **numbers and symbols remain clear over time.** Thanks to in-house laser printing, the control panel is resistant to corrosion and safe to clean with detergents, while also being **easy to maintain.**



## Easy grip with Free-zone Induction

The Free-zone Induction knob offers an easy and secure grip, whether you're wearing gloves or not — a true ergonomic benefit. Its aesthetic design seamlessly fits both the 85 and 90 series, ensuring optimal look and feel.

# The power of hygiene & safety

Consistent cleanliness guarantees food safety and protects health.  
A hygienic environment prevents contamination and elevates service quality.



## Smart, hygienic base design

The base compartments are designed according to the strictest hygiene standards, featuring **rounded corners\*** for easy cleaning and full compliance with H2 standards (H3 available as an option).

\*thermaline 85: bases in HS standard, H2 available as option



Easy cleaning thanks to chimneys with removable panels and cupboard doors removable without tools



## Maximum hygiene and easy maintenance

The **dropnose top and recessed plinth** help protect appliance fronts from dirt and liquid spillage.






## Enhanced safety with raised drip edges

All cooking functions with wells—such as fryers, pasta cookers, aquacookers, and bain-maries—are equipped with raised drip edges. This smart design feature prevents liquids, oils, or detergents from accidentally entering the wells, ensuring **hygienic, safe, and worry-free operation** throughout daily use.

**IPX5 protection on electric versions and IPX4 on gas versions, in compliance with IEC 60529 international standards.**

# Explore the core differences

Durable solutions ensure reliable performance under constant use. Smart investments in durability save time, cut costs, and boost productivity.

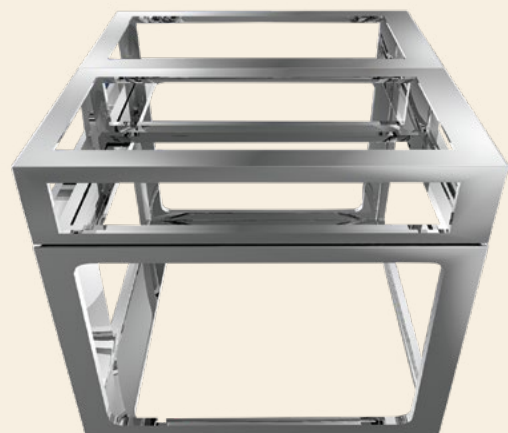
	 <b>thermaline 80</b>	 <b>thermaline 90</b>	 <b>thermaline 85</b>
<b>Top Units</b>	H 250 mm		H 250 mm
<b>Bases</b> (for installation of top units)	H 450 mm / H 550 mm		H 450 mm
<b>Stand alone units</b>	H 700 mm / H 800 mm		H 700 mm
<b>Feet</b>	H 100 mm / H 200 mm		H 200 mm
<b>Modularity</b> (width)	400/800 or 500/1000 (depending on the cooking functions)		
<b>Interface</b>	Glass control panel with digital front display (electric appliances) and knob		Stainless steel control panel with knob and LED lamps
<b>Functions</b>	Mainly electric functions, except gas burners	Gas and electric functions	Gas and electric functions
<b>Bases</b>	H2	H2 or H3	HS standard (H2 available as option)
<b>Configurations</b>	<ul style="list-style-type: none"> <li>• <b>Island</b> configuration: one side and two side operation without backsplash</li> <li>• <b>Against the wall</b> configuration with backsplash</li> <li>• <b>Back to back</b> configuration with or without backsplash</li> </ul>		<ul style="list-style-type: none"> <li>• <b>Against the wall</b> configuration with backsplash</li> <li>• <b>Back to back</b> configuration with backsplash</li> </ul>
<b>Units can be installed on</b>	<ul style="list-style-type: none"> <li>• Feet with or without stainless steel kicking strips                             <ul style="list-style-type: none"> <li>• On site concrete or stainless steel plinths</li> </ul> </li> <li>• Wall/cantilever configurations with optional factory supplied kit</li> </ul>		

Marine versions available only with thermaline 90

## Built to last

### Unique chassis

thermaline Modular 80, 85 & 90 boast a strong internal frame resistant to bumps and corrosion, thanks to their **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) and configuration (one or 2 sides operated).





# Induction power, menu variety

thermaLine offers a complete range of solutions, including the **Free-zone**, **Single Point** and **Wok Induction**.

## Unleash your creativity with Free-zone Induction

The Free-zone Induction answers chefs' needs ensuring both power or temperature control for flexible and precise cooking management - unlimited menu variety for extreme creativity.



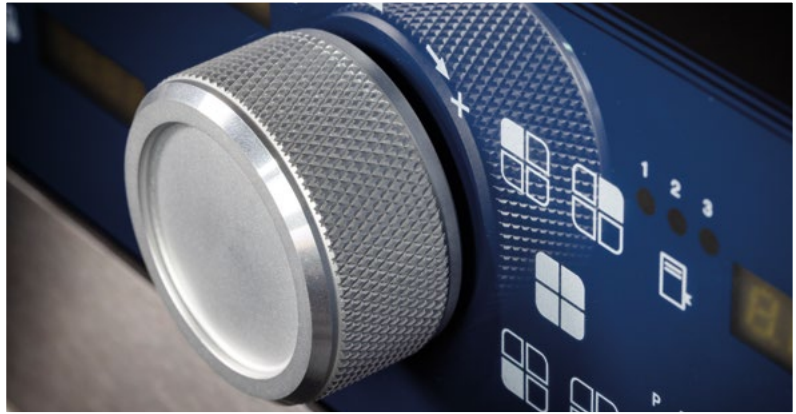
### Master in expertise

The induction technological hub is the heart of our company's expertise in designing state-of-the-art induction solutions.

## Induction is more than just the cooktop – it's a complete system.

The choice of pans significantly impacts the effectiveness of induction. High-quality, multi-layer pots and pans are key players that make all the difference in performance, time and cooking results.

Designed to impress.  
Built to perform.



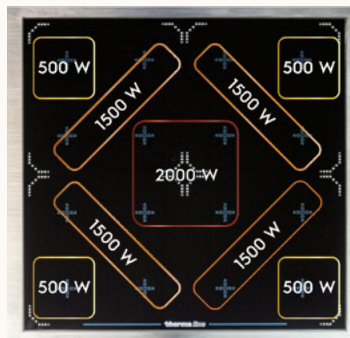
- ▶ **Capacitive touch controls** are easy to use—even with gloves on.
- ▶ 4 zones, 16 coils for **maximum customization** and menu variety.
- ▶ 16 displays let you set up to **16 different temperatures** (between 30° C and 190° C in steps of 1° C) or **powers** (from 25 to 2000W in 30 steps) with clear visibility, even from a distance.
- ▶ 4 knobs to **manage the zones**, with textured grips for a secure, non-slip hold.
- ▶ **Bridge function**: combine 2 to 4 zones for synchronized control and faster settings.

Ready to go with pre-set configurations:  
save time limiting UI interactions

Save up to three settings per zone to easily create and recall custom configurations for the entire cooking surface.



Italian configuration



French top simulation



Sliding configuration



## Point & Wok Induction: powerful and efficient

Precise and fast cooking.  
Huge energy, cleaning and ventilation  
savings. Versatile configurations.

### Fast and powerful

Reach full cooking power in seconds  
with robust 5 kW zones for quick,  
reliable results.

### Intuitive and efficient

Instant heat control with maximum  
energy use and automatic pot  
detection to save power.

### Easy to clean and comfortable

Spill-resistant surface prevents burning,  
while low heat dispersion keeps the  
kitchen cooler and ventilation needs low.

### Flexible and adaptable

Easily combine with ovens and warming  
cabinets, plus monitor cooking with large  
LED displays (TL90 and TL80) even  
from a distance.



# Powerful flame for top performance

Designed for professional kitchens, these high-efficiency gas burners deliver even heat distribution, fast response, and total control for any cooking style.



## Efficient Flower-Flame Burners

The patented\* 7 kW and 10 kW Flower-Flame Burners deliver outstanding efficiency, minimizing heat loss. Their unique triple-ring design automatically **adjusts the flame size to the pot, ensuring optimal combustion and effortless use of cookware.** The grids' flush design makes it easy to slide pots and pans smoothly from the worktop to the burners.

**PATENTED\***

(EP2708813B1 and related family)

Designed for easy cleaning, the deep-drawn hobs keep water below the burners, simplifying end-of-day maintenance. The EcoFlame versions include a water drain, while in other models the water must be removed with a cloth.



## EcoFlame Efficiency

Optional EcoFlame pot recognition sensors further enhance efficiency by activating a start & stop function, saving energy and providing fast, continuous service.

# Versatile tops, powerful surfaces

From high-performance solid tops to energy-saving eco tops and the gas-powered French top, this range offers an extended cooking surface to **use multiple pots and pans of any size and any material.**

## Solid Top: precision and control

**Electric** cooking top with 8 power levels and a temperature range **from 50°C to 450°C.** 2 sensors on each zone (4 zones\*) ensure safety and consistent performance, preventing overheating and deformation.

The 20 mm flush-mounted steel cooking plate creates a seamless surface for effortless movement of pots and pans, while the rounded edge with drainage channel makes cleaning quick and easy.

\* also available in half-module version.



## Ecotop: the sustainable choice

The *thermaline* Ecotop stands out with its innovative surface coating that reflects heat inward, **cutting heat radiation by 33%\*** compared to traditional solid tops.

Designed for high productivity even under heavy-duty conditions, Ecotop ensures **outstanding performance** while **minimizing energy use.**

\*Comparative test performed by measuring temperature at 100 mm from the surface of the plate, with average energy consumption monitored at maximum power.



## French Top: gas-powered traditional cooking

The French Top is the perfect solution for **versatile, high-performance cooking**, offering a wide temperature range from 50°C to 550°C.

Its 27 mm-thick cast iron plate reaches up to 550°C at the center, gradually decreasing to 200°C at the edges—ideal for multi-zone cooking.

Built for safety and durability, it features a double-jacket chimney and IPX4 water resistance.



Available as top or in freestanding versions with an open base or static gas oven.

# Direct heat, consistent results

Enjoy the advantages of direct cooking: even heat distribution, rapid temperature rise, and quick recovery—helping you achieve consistent and efficient results every time.



## Energy efficient & fast heating

Achieve exceptional cooking results **with a 15 mm-thick mirror chromed surface** designed for **durability and non-stick performance**. Enjoy even temperature distribution and precise control, ensuring consistent quality in every dish.

**Fry Top – the perfect griddle for meat, fish & vegetables, ideal for large-scale cooking with effortless maintenance**

### Even cooking & precise control

The high-performance Power Block heating system (electric versions) ensures perfect heat uniformity and accurate temperature regulation from 80 to 280 °C. The 15 mm-thick chrome-plated, non-stick surface guarantees excellent cooking results with optimal temperature distribution.

### High productivity & energy efficiency

The large cooking plate is equipped with powerful heating elements (electric Power Block or gas with electronic ignition). The Standby Function on electric models reduces energy consumption, while the mirror chrome surface limits heat radiation, improving the working environment.

### Easy to clean

Deep-drawn surface, removable backsplash, and large drain hole for quick draining of juices.

### Unmatched versatility

Available in 1 or 2 zones, smooth or ribbed surface, electric or gas, top-mounted or freestanding versions.



# Direct or indirect, one top does it all

The **Free-Cooking Top** multifunctional cooking surface can be used as **both a solid top and a fry top**, allowing for **direct contact cooking and indirect cooking** with any cookware.

**Performance, precision,  
and durability in every  
detail**

## Precision temperature control

Electronic regulation ensures a wide temperature range from 80 °C to 350 °C, with 1°C accuracy for perfect cooking every time.

## Two or four zones

The multifunctional Free-Cooking Top is electric powered, with 2/4 zones and available in top and freestanding versions to suit different kitchen layouts. Prevent overheating and plate damage thanks to dual sensors for each zone.

## Built to last

The 20 mm-thick anti-scratch AISI 316 stainless steel plate (DIN 1.4404) withstands heavy-duty use and can even be worked on with knives.

## Easy to clean

The 10 mm raised plate with drainage keeps work areas spotless.



**Multifunctional solutions** are essential in every kitchen: ideal for multiple cooking preparations, ensuring flexibility and space optimization.

# High-Performance Chargrills

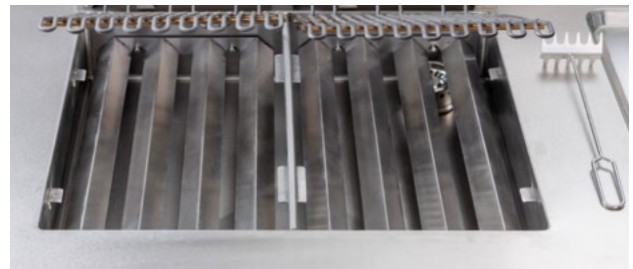
Efficient radiant heating and precise zone control for even, versatile cooking.



## Gas or electric, same grilling excellence

### Perfect sear, juicy flavor. Every time

Cooking grates can reach up to 350°C, sealing in juices to keep food moist and succulent. Ideal for simultaneously grilling different foods such as fish, meat and vegetables to perfection.



## Powerful radiant heating

Efficient heating system transfers heat evenly across deflectors and cooking grates. This ensures consistent results with a uniform temperature across the entire surface.

## Precision grilling

Each heating zone is independently controlled, allowing precise temperature management across the surface. A patented deflector enhances uniform heat distribution for reliable results every time, saving 30%\* energy per sqm.

**PATENTED**

(EP3127458B1 and related family)

electric models

**PATENTED**

(US9591947B2 and related family)

gas models

\* based on internal tests



## 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 (electric versions only).

# In-well cooking for pasta & more

Engineered from premium stainless steel for maximum durability, these versatile water-based cookers offer advanced temperature control, automatic water management, and safety features to boost productivity.



## Aquacooker: versatile and durable cooking solution

The Aquacooker is a **versatile solution** designed for sous vide, pasta, and bain-marie cooking, boosting kitchen productivity 24/7.

With **precise 1°C electronic temperature control** (40–90°C) for perfect sous vide results, powerful 7.5 kW multi-level heating for pasta and vegetables, and an automatic two-speed water refill plus

starch drain, it makes cooking efficient and effortless.

Built with **durable, corrosion-resistant stainless steel** and enhanced safety features, the Aquacooker is designed for long-lasting reliability.

Low temperature overnight cooking is possible, thanks to temperature control and automatic water refilling.



**Multifunctional solutions** are essential in every kitchen: ideal for multiple cooking preparations, ensuring flexibility and space optimization.

## Pasta Cooker

Automatic filling of water and the anti-foaming drain guarantee a **constant cooking process with high productivity**, even in the case of heavy usage. Dry operation protection prevents the device from being operated without water.



# Fryers crafted for crisp quality

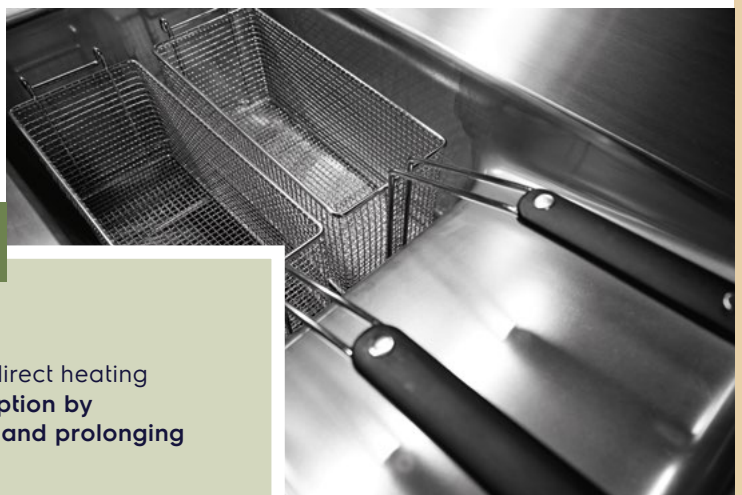
Designed for outstanding oil care, reliability, and easy cleaning—our professional fryers deliver perfectly crispy results, even at peak times.

## Ignite your culinary potential with V-shaped Deep Fat Fryers

The V-shaped well, available with electric or gas heating, delivers high performance and efficiency by quickly bringing oil to the **ideal frying temperature**. Its optimized indirect heating system ensures the cooking oil does not come into direct contact with high-temperature heating elements, providing **excellent heat uniformity** and eliminating the risk of burning.

## Fast & easy cleaning

A large cool zone collects food residuals, slowing down oil degradation and maintaining quality. The fryer's precise laser-welded construction, rounded corners, and thoughtfully engineered shape with pressed parts and external heating elements **make cleaning fast and easy** — supporting high productivity for the most demanding chefs.



### V-shaped well

The V-shaped well and indirect heating system **reduce oil consumption by minimizing thermal stress and prolonging oil life.**

# The winning choice for versatile cooking

Multibraiser - an extra versatile cooking solution for holding, poaching, boiling, braising, grilling, and shallow frying.



**Multifunctional solutions** are essential in every kitchen: ideal for multiple cooking preparations, ensuring flexibility and space optimization.

## Multibraisers

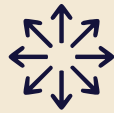
The well is made of an 18 mm-thick compound cooking plate in stainless steel, resistant to thermal shock.

It features a large drain and allows the use of GN containers for liquid discharge.

This makes it perfect for meat, fish, vegetables, soups, sauces, and much more.

GN 1/1 and 2/1 versions come with electronic control and *thermaline* power blocks heating system.





## Complete your range with *thermaLine* ProThermetic Braising and Boiling Pans: the best solution for high productivity kitchens

Specially designed for heavy-duty requirements in terms of quantity, performance and cooking results: ideal for central kitchens and airport catering, hospitals, school canteens, big hotels and restaurants.



Scan to discover  
the complete range

# Modular bases: the foundation of your kitchen workflow

Explore our versatile range of modular bases designed to optimize storage, cooking, and workflow efficiency in your kitchen.

## Hot Bases



### Electric Static Oven Base

Designed for seamless integration into modular cooking lines, it offers efficient cooking capabilities with a static heat system. This base is constructed with a 2 mm-thick AISI 304 stainless steel top, ensuring durability and ease of cleaning.

The unit is designed for one and two-side operation (passthrough model) and is GN conformed, providing ample space for various cooking needs. Its robust construction and hygienic design make it a reliable choice for professional kitchens.

Not for installation below Induction, Ecotop, Solid Top and Freecooking Top Units.



### Warming Cabinets for plates

Essential for keeping plates warm at a consistent temperature between 30 and 110 °C. This ensures food is served on perfectly heated plates, enhancing the dining experience.



### Holding Cabinets for food

Designed to keep food warm while preserving flavor, taste, and appearance, Holding Cabinets maintain stable and uniform temperatures ranging from 30 to 120 °C. They ensure hygiene standards are met without compromising food quality.

## Neutral Bases



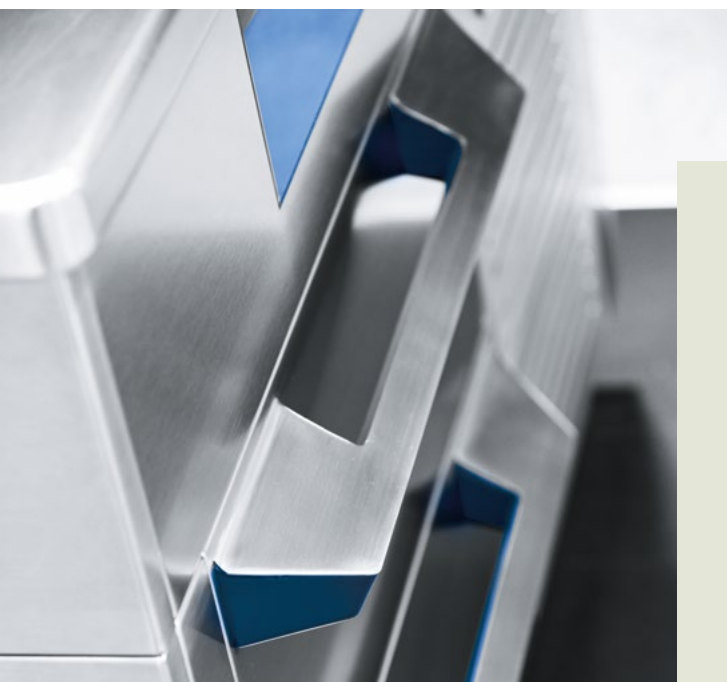
### Bases (Open or Closed)

Neutral Bases are versatile storage solutions designed to fit seamlessly into modular cooking lines. Available in both open and closed configurations and constructed from high-quality AISI 304 stainless steel, they ensure durability and ease of cleaning, contributing to an organized and efficient kitchen environment.



### Passthrough Bases (Island Configuration Support)

Passthrough Bases are ideal for island kitchen configurations, allowing access from both sides for an efficient workflow. Constructed from AISI 304 stainless steel, they feature rounded corners and flat surfaces for easy cleaning, providing a stable and hygienic platform.



 Multifunctional and green

## R290

### Refrigerated/Freezer Base

Designed for maximum flexibility in food preservation, it functions as both a freezer and a refrigerator, ensuring perfect storage for every type of food. Temperature settings range from  $-22^{\circ}\text{C}$  to  $+8^{\circ}\text{C}$ .

#### Go green with R290

The refrigerant gas R290 complies with the most restrictive regulations on global warming.

therma line

The control panel features two large, textured silver knobs with white caps. The left knob is positioned above a digital display showing '200'. The right knob is positioned above a digital display showing '150'. Between the knobs, there are several digital displays: one showing '100', one showing '50', and another showing '2'. The panel is equipped with various control icons, including a grid of four squares, a single square, and symbols for power (P), temperature (T), and a double arrow. There are also three small indicator lights labeled '1', '2', and '3'.



# 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 the performance of your equipment**, together with **user safety**.





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



[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

## 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](http://electroluxprofessionalgroup.com)