



## **thermaline**

Modular 80

Modular 90



**Electrolux**

# Production, Precision and Tradition for over 100 years



A strong passion for innovation, special attention to customers and a genuine belief in sustainability: these are the core values

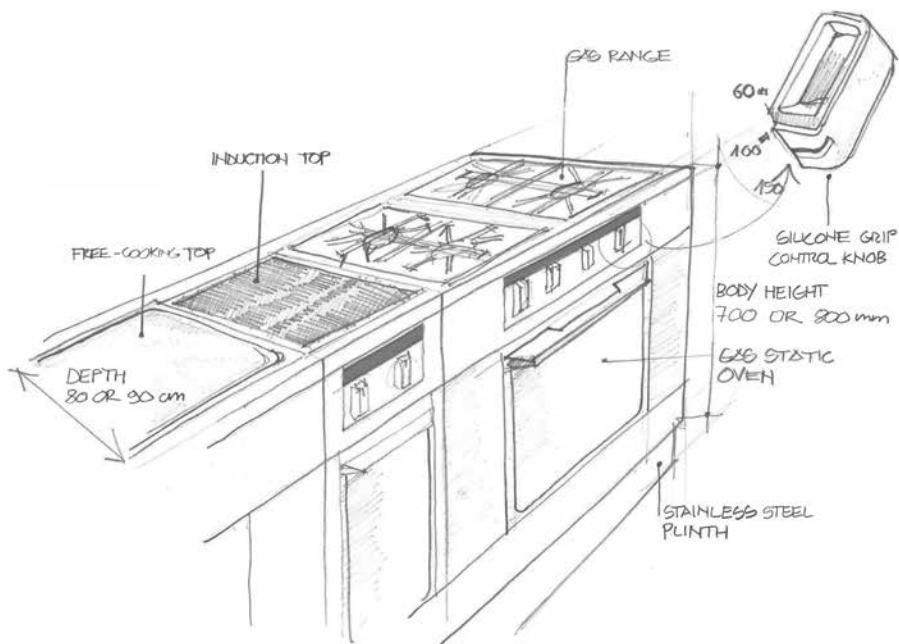
inspiring Electrolux Professional and underpinning its vision. A story that goes back to 1871 and continues today.



thermaline Electrolux Swiss design is a factor for success and our Competence and Production Center in Sursee gathers production, research



laboratories, quality management and competence training under one innovative roof that focuses on sustainable savings and green energy.



# thermaline Modular 80 & 90

## Built for the toughest kitchens



**Beyond durability**  
thermaline Modular 80 & 90 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2 mm thick AISI 304 stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel or concrete plinths).



**Free cooking**  
There are never enough cooking tops in a high productivity kitchen. The free-cooking top allows you to use both pots and pans and cook food directly on contact at the same time. 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, on electric version, provide full control of your operations.

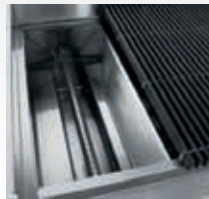


**Swiss excellence**  
Swiss designed with impeccable finishing. The Thermodul seamless connection between cooking functions (ProThermetic boiling and braising pans included) avoids liquid infiltration assuring maximum hygiene.





Efficient flower flame burners



Patented chargrill heating system



Non-stick fry top surface



Multipurpose aquacooker



Free-cooking



No heat dispersion Ecotop

## thermaline Modular 80 & 90

### Built for the toughest kitchens

The key to the flexibility of your kitchen is modularity. ElectroLux thermaline Modular 80 & 90 kitchens offer wall configurations with stainless steel front panels, HS cabinets and an optional single-piece top. The perfect efficient and flexible answer for the cooking needs of high production kitchens.

#### Efficient burners accelerate cooking times and save energy

Patented, flush-mounted, triple ring, highly efficient flower flame burners avoid heat dispersion, saving time and energy. As option, power can be raised to 10 kW (in this case pot grids will be higher). Ecoflam shuts the burner off when the pan is removed, keeping only the pilot flame on and providing less heat dispersion for higher energy savings and for more pleasant working conditions.

#### Perfection with even temperatures

Thanks to the patented, highly efficient gas heating system, the high power chargrill cooking grate reaches an even temperature, providing perfect grilling results on the entire cooking surface.

#### Hygienic non-stick surface

Fry tops are equipped with a highly resistant non-stick Powertop surface for optimal heat distribution and perfect cooking evenness.



### Multipurpose cooking

**Aquacooker** is the ideal machine for multi-purpose preparations: you can use it for sous-vide (vacuum cooking), as a bainmarie and even as a pasta cooker.

### Choose a cooking preference

The **Free-cooking top** allows you to cook directly - food in contact with the surface - or indirectly - working with pots and pans for maximum flexibility.

### Reduced heat dispersion

The **solid tops** feature a very special coating: Ecotop, which guarantees high efficiency while reducing heat dispersion for a comfortable working environment.

### Higher productivity and a lot of benefits

Allows up to 16 pots at the same time for higher productivity while enjoying all the benefits of **induction technology**: energy efficiency, better working conditions, easy and fast cleaning operations.

### Safety to improve cooking results

The new raised drip edge contributes to better cooking results and food safety, preventing liquids and oils from dripping into the water wells of **deep fat fryers, pasta cookers** and **bain marie tops**.

**Flexibility features double temperature operations Freezer or refrigerated base** in a single machine, the most flexible solution for your refrigeration needs.

### The utmost functionality

Each and every detail - from the shape of the door handles to the heavy duty silicon-grip knobs, from the highly visible user control panel is designed to guarantee extreme ergonomomy.

### Hygiene and sturdiness

According to the strictest regulations on hygiene the base compartments follow the H2 standards with large round edges for easy cleanability.

The optional Swissfinish 3mm-thick stainless steel single piece **work top** offers the best in hygiene and sturdiness. The prestigious design results in a solid, ergonomic and easy to clean cooking block.



High productivity induction



Raised drip edge



Ref-freezer base



Highly visible control panel



Hygienic H2 bases



Unique work top (optional)







Discover the Electrolux Excellence  
and share more of our thinking at  
[www.professional.electrolux.com](http://www.professional.electrolux.com)

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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

