



**thermaline**

Modular 85



# 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

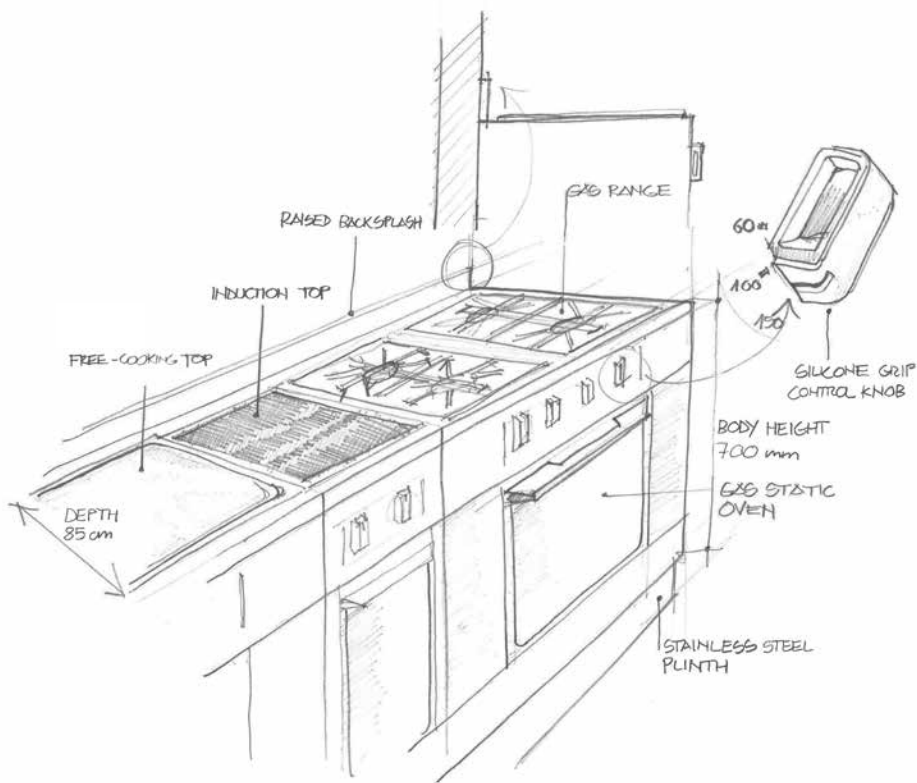
inspiring Electrolux Professional and underpinning its vision. A story that goes back to 1871 and continues today.



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 85

## Robust and hardworking



**Beyond durability**  
thermaline Modular 85 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 and concrete plinth).



**Modular for a perfect fit**  
The most flexible modular cooking system offering multiple configurations (against the wall and back to back) as well as an extensive range of cooking functions, cook tops, work tops and bases (hot, cold, neutral and holding).



**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.



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

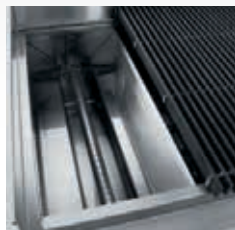




Efficient flower flame burners

## thermaline Modular 85

### Robust and hardworking



Patented chargrill heating system



Non-stick fry top surface



Multipurpose aquacooker



Free cooking

The key to the flexibility of your kitchen is modularity. Electrolux *thermaline* Modular 85 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 bain marie 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**.

### The utmost functionality

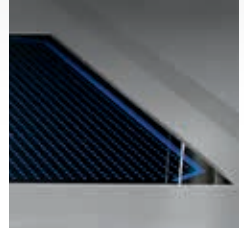
Each and every detail - from the shape of the door handles to the heavy duty silicon-grip knobs, from the highly visible user control panel is designed to guarantee extreme ergonomics.

### Hygiene and sturdiness

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



No heat dispersion Ecotop



High productivity induction



Raised drip edge



Ergonomic handles



Unique work top (optional)





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

Follow us on    

## 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

