



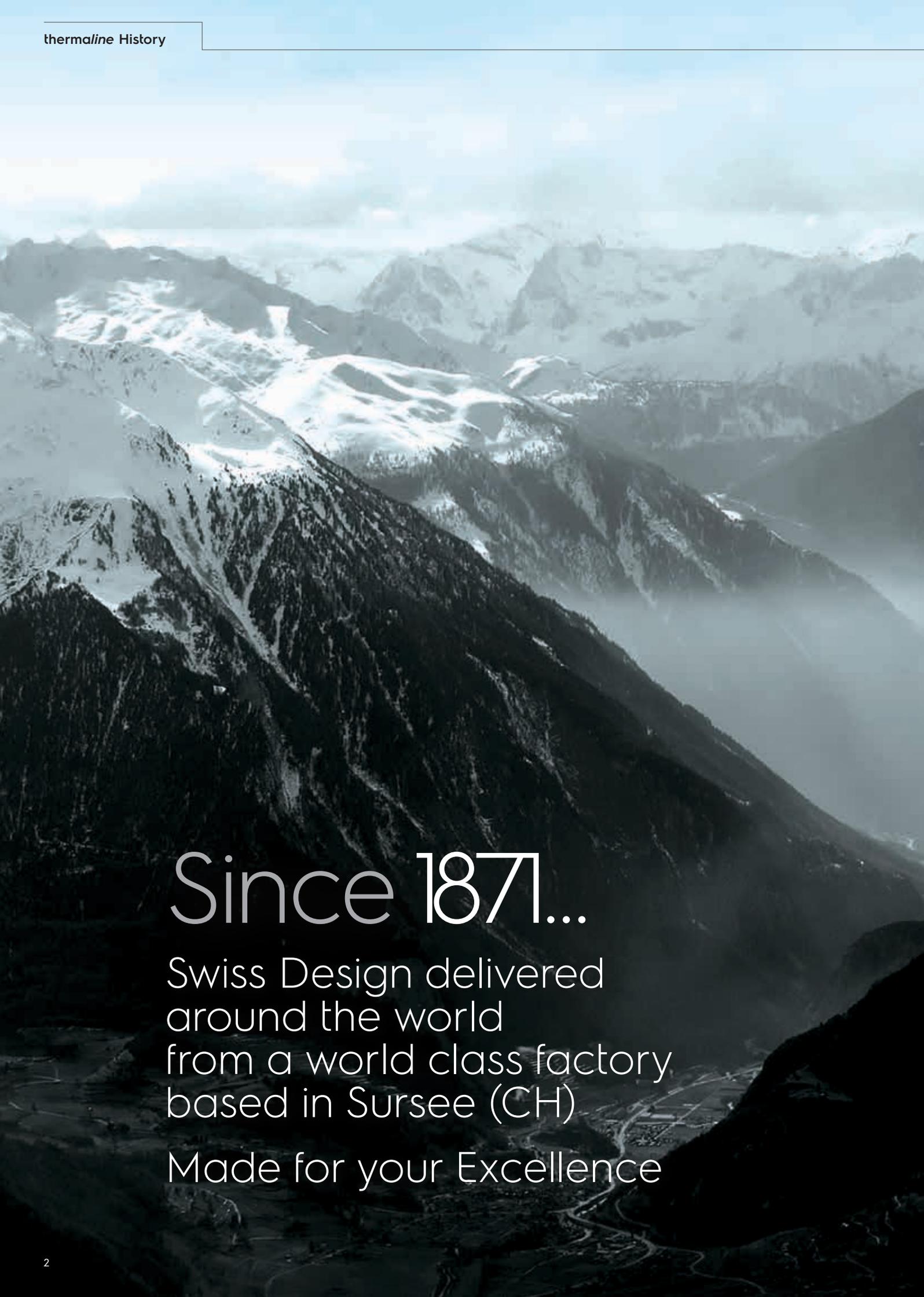
therma*line*

Modular 80

Modular 90



Electrolux



Since 1871...

Swiss Design delivered
around the world
from a world class factory
based in Sursee (CH)

Made for your Excellence



Boiling pans line 1930



First generation of tilting boiling pans
1934



Cooking installation in Kloster 1960

Production, Precision and Tradition for over 100 years



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 Swiss designed products which is directly connected to the *thermaline* product family, 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 can be acquired over one hundred years of expertise. The elegance of the Swissfinish products results in appliances that can fit into reduced spaces without sacrificing performance, cleanliness and attractiveness.



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.

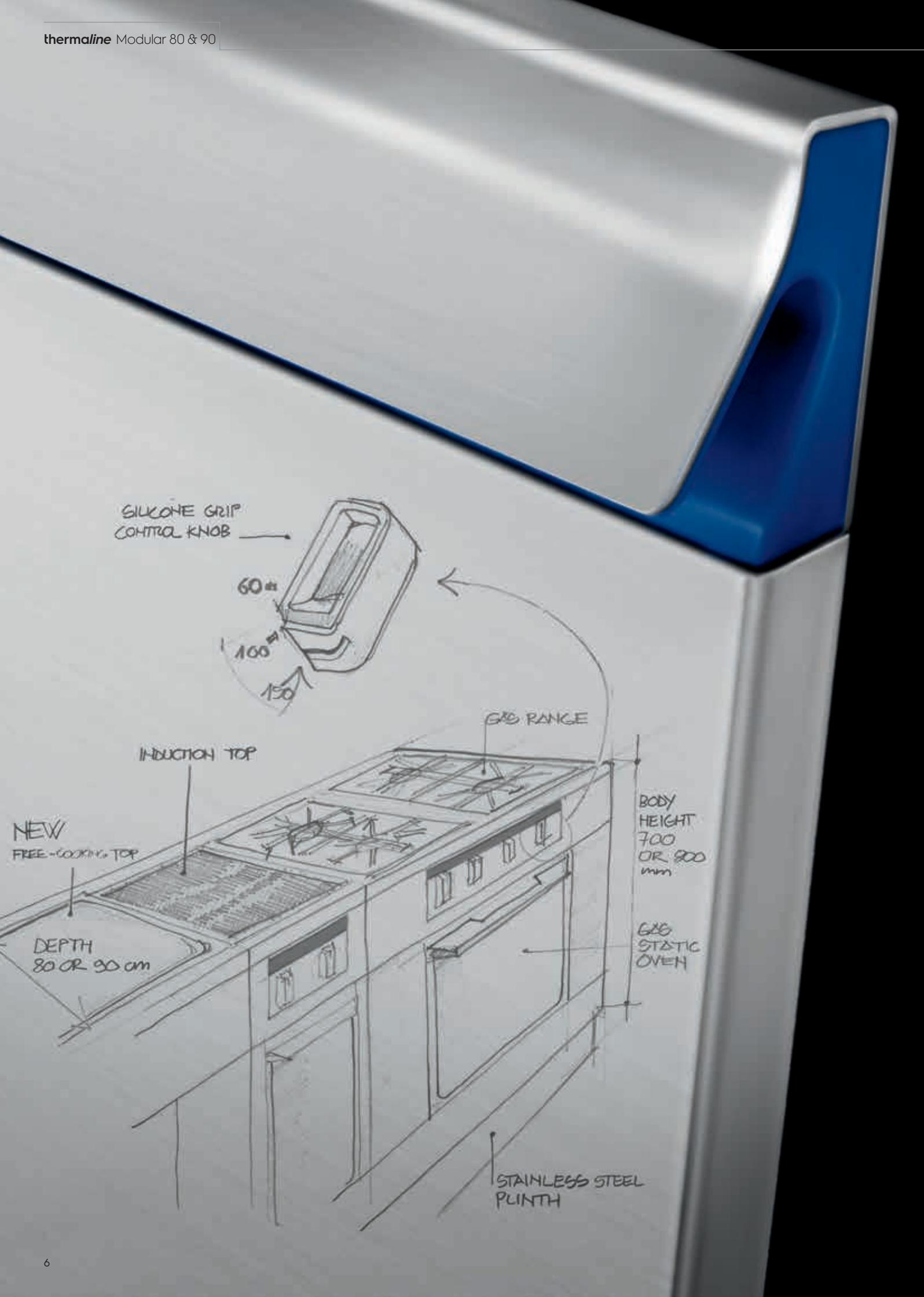
After-sales service: near the customer, everywhere in the world

When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient customer service and fast technical assistance. The products are delivered, installed and efficiently supervised through a global after-sales service network which ensures prompt and expert advice all over the world.

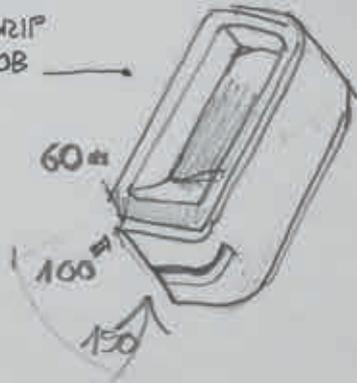
- ▶ more than 2,000 authorized service centers
- ▶ more than 10,000 expert technicians
- ▶ 10-year availability of spare parts from the end of production
- ▶ 98.000 available spare parts on stock
- ▶ 24/48 hours spare parts delivery worldwide



Sursee, Switzerland.
thermaline Competence and Production Center



SILICONE GRIP
CONTROL KNOB



INDUCTION TOP

GAS RANGE

BODY
HEIGHT
700
OR 900
mm

NEW
FREE-COOKING TOP

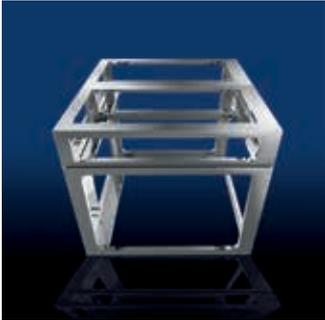
DEPTH
80 OR 90 cm

GAS
STATIC
OVEN

STAINLESS STEEL
PLINTH

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 Design

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





Specialising in energy savings and efficiency



More efficient flame burners

This technology, unique in its kind, ensures adaptation of the flame to the size of the pot with patented triple-ring, flower-flame burners offering optimised combustion and achieving up to 65% efficiency. In addition, your kitchen will save energy and use heat efficiently, even returning to maximum power, with automatic stop&start devices, including stand-by mode on electric appliances and Ecoflam on gas burners fitted with pot recognition sensors.

Ecotop with 35% energy savings

Modular 80 & 90 features Ecotop with its special solid top coating to prevent heat dispersion and ensure savings. The Ecotop alloy of our steel cooking plates guarantees high efficiency and reduces the propagation of heat in the working environment. Ecotop hobs are equipped with 8 sensors for optimal temperature control and monitoring. Your kitchen will consume up to 35% less energy with this new technology, in which the best use of the temperature zones can be exploited by simply moving the pots.

Precise temperature control

Superior temperature control with the thermocouple device ensures 1°C accuracy. The Free-cooking tops are equipped with 8 temperature sensors for precise temperature control, and, with the high performance Power Block heating system on electric version which ensures even temperature distribution for greater efficiency and excellent cooking results. Working temperature from 80 to 350°C.





Maximum reliability

to support your cooking schedules



Perfect heat uniformity

The resistant chrome-plated surfaces of the fry tops offer optimal propagation and perfect uniformity of heat. All of the energy is concentrated on the surface, reducing the time necessary to reach the desired temperature.

Food does not stick to the surfaces, facilitating the preparation of multiple foods, while the chrome helps avoid the mixing of flavours when passing from one type of food to another.

Water-filled wells in stainless steel

An alloy similar to that of the worktop is used in the water wells to prevent corrosion. This highly resistant material ensures the long life of your kitchen.

Holding and warming cabinet bases

A perfect support for serving food. This device keeps heat at low temperatures as the holding cabinet base ensures stable and uniform temperatures for your dishes, respecting hygiene regulations without compromising flavour, taste and appearance. Working temperatures from 30 to 120°C for the holding cabinets and 30 to 110°C for the warming cabinets.





The warranty of hygiene always perfect



Bases with rounded corners

According to the strictest regulations on hygiene the base compartments follow the H2 standards with large round edges for easy cleanability. H3 available as option.



Fast cleaning

The *thermaline* Modular 80 & 90 range offers IPX5 (on electric version) and IPX4 (on gas version) level of protection according to IEC international directives and is therefore protected from jets of water. The smart design of the dropnose top protects the front of the appliances from dirt.



Control panel in tempered glass

The retro-illuminated tempered glass display is treated specially to be resistant to corrosion deriving from chemical detergents while offering fast and easy cleaning.



Chimneys with removable panels

Double-lined chimneys include removable panels for easy cleaning.





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 laser-cut printed icons are clearly visible, detergent-friendly, resistant to corrosion and avoid proliferation of germs and bacteria. The heavy duty metal knobs resist both high and changing temperatures.



Highly visible LED for full control

As shown above, the LED on electric version, features highly visible digits offering full control from a distance for all operations.



Cooking options with raised drip edge

Safety of kitchen staff is guaranteed by a raised drip edge around fryers, pasta cookers, aquacookers and bain-maries which prevent contaminating liquids from entering the wells.



Technological innovation for professionals



Technical experience

The Modular 80 & 90 range is flexible enough to offer wall-mounted, back to back and island configurations, and is the only model to offer an 800 mm pass-through open base.

thermaline produces over 600 gas and electric powered models in order to satisfy any customer need.

Patented flower flame burners

High-efficiency patented flower flame burners produce less heat, while the flame itself is concentrated only on the bottom of the pan.

Aquacookers

Water-based multi-purpose kitchen preparations, including Sous-Vides, Bain-Maries and Pasta Cookers can be produced quickly with the Modular 80 & 90 Aquacooker.

Free-Cooking top

The quality of your dishes is ensured by a multi-function free-cooking top featuring direct contact or indirect contact using any type of pots and pans located within 2 or 4 cooking zones. The built-in stand-by function automatically reduces the power whenever there are no pots or food on the surface area.





Refrigerated freezer base

The most flexible solution in a single kitchen multi-temperature operations, refrigerate or freeze foods according to your needs.



Full surface induction

This ingenious design allows cooking with up to 16 pots at the same time anywhere on the surface. With the new Quad+ technology, the induction devices are even more durable and sturdy.



Deep fat fryers

The V-shaped well with electric or gas heating offers high performance and efficiency, brings oil to frying temperature quickly and ensures: high productivity, precise laser welding and rounded corners to facilitate dirt removal, a longer life thanks to uniform distribution of heat and no direct contact with the heating elements.



High performance chargrill

High performance chargrills use less power, save energy and guarantee increased productivity. Thanks to the **highly efficient radiant heating system**, flame heats the radiant shield bringing the temperature above 700°C. The heat is then transmitted towards the heat deflectors and onto the cooking grate, thus assuring an even temperature throughout to produce excellent grilling results.





Swissfinish Modular 80 & 90

One-of-a-kind design

Swissfinish, available on request to facilitate cleaning, means an optional 3 mm-thick single piece worktop for superior hygiene and sturdiness.

Best in class for its prestigious, ergonomic design, the *thermaline* Modular 80 & 90 guarantees a truly pleasant work environment in your kitchen.





Discover the Electrolux Excellence
and share more of our thinking at
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

