



 **thermaline**

M2M - Made to Measure



Thinking of you
Electrolux



Since 1871



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-made products which is directly connected to the Therma brand, leader 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.



Electrolux

thermaline: Swiss excellence

a new era in professional cooking



Sursee, new Production and Competence Center

Dedicated to excellence, the new 25,970m² 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 (-92% by the end of 2013) 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



M2M - Made to Measure

A design for every top chef



Fine dining restaurants



Five-star hotels

Unique and beautiful, Made to Measure is created to offer every top chef a partner for life, meeting the requirements of five-star hotels and fine dining restaurants with the latest professional technology and ultimate kitchen design. The result can only be your ideal kitchen, a product achieved with the same precision and passion of a

fashion designer, a jewel of rare beauty, sturdy and functional, and which can only exist in two places in the world: in your mind and at the *thermaline* Production and Competence Center in Sursee, Switzerland. The team of experts is at your disposal to provide prompt answers to your needs and to make the kitchen of your dreams become a reality.





therma line

You desire. We build

The possibilities are endless



Whether you prefer a traditional gas burner or electric functions to prepare your recipes, or you cannot do without induction technology for your finest creations, the new *thermaline* M2M - Made to Measure enables you to choose from among an extensive range of cooking options (more than 40)

to suit your preferences, style of cooking and specialities. Your kitchen will be like no other, a fully customized dress to fit your personality, a tailor-made masterpiece in which reliable innovation, high efficiency and one-of-a-kind design mix perfectly.





Express your cooking creativity



High Power Chargrill

Almost limitless possibilities for “à la carte” customized orders from clients with every possible kitchen requirement.

- Cookers with open burners
- Electric griddles/fry tops with powertop
- Free-cooking tops
- Aquacookers
- Chargrills
- Pasta Cookers and Fryers

- Multi Braisers
- Ventilated pass-through ovens in both electric and gas versions
- Warming cabinets
- Refrigerated and freezer bases

These are only a few of the options which are offered in a variety of modular widths, depths, body heights and installations.



Pasta Cooker



High Power Gas Wok



Aquacooker





Free-Cooking Top



Refrigerated / Freezer Base



Full Surface Induction



High Power Induction Wok





reddot award 2014
best of the best

Reliable innovation makes your life easier



Advanced design guarantees exceptional functionality and cleanliness

The control panel provides highly visible operating activity and the completely smooth glass surface guarantees maximum hygiene. While the precise temperature regulation (by 1° increments) guarantees optimal cooking results.



Efficient burners accelerate cooking times

Patented, flush-mounted, triple ring, highly efficient flower flame burners avoid heat dispersion, saving time and energy. As option, power can be raised to 12 kW (in this case pot grids will be higher).



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

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



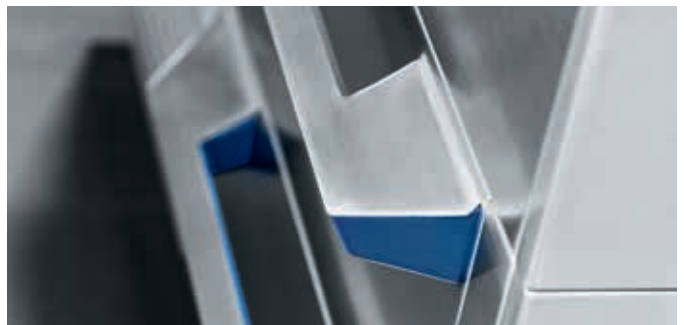
Multipurpose cooking

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.



Flexibility features double temperature operations

Freezer and refrigerated bases in a single machine, the most flexible solution for your refrigeration needs.



Maximum efficiency

Pleasant work environment



Ecotop

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



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.

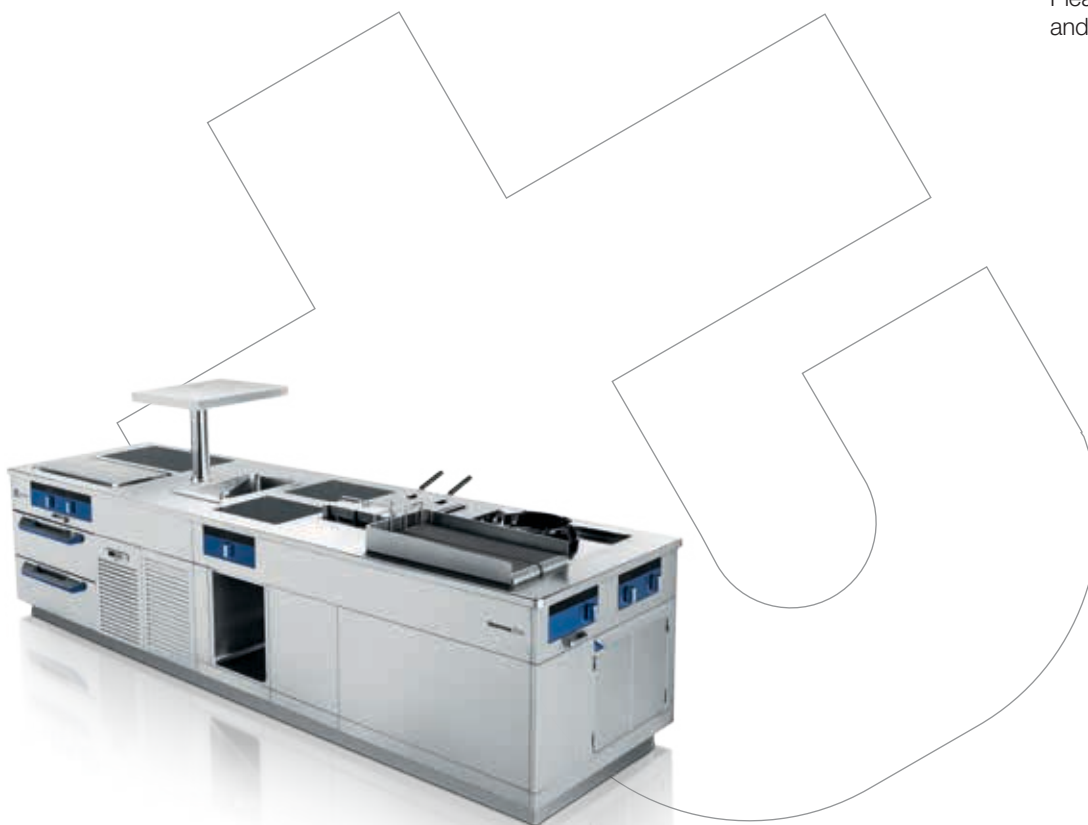


Full surface induction

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.

Guaranteed efficiency

Pleasant working environment and a profitable business.





Swissfinish

One-of-a-kind design



therma*line* swissfinish ensures the superior manufacturing design of taylor made kitchens constructed with high quality stainless steel to create beautiful and sturdy appliances featuring seamless tops.

Attractive yet practical designs are the trademark of Electrolux Professional products which guarantee prestige in kitchen design as well as long lasting appliances.





there

Hygiene and sturdiness

The 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.

Safety

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

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 with laser graphics to the pass-through convection ovens - is designed to guarantee extreme functionality.



Excellence with the environment in mind

Electrolux Professional solutions perfectly match the customers' needs, including the areas of reliability, cost efficiency and sustainability. The products are the best in terms of quality - durability with low running costs. Some installations have been running for more than 40 years!

- All Electrolux Professional factories are ISO 14001-certified
- All Electrolux Professional solutions are designed for low water, energy and detergent consumption, and for low emissions into the environment
- All Electrolux Professional solutions are the best-in-class in terms of quality, for a long life cycle with the lowest life cycle costs. There are solutions still running after 40 years
- All Electrolux Professional solutions are ROHS and REACH-compliant and over 95% recyclable
- All Electrolux Professional solutions are 100% quality tested and all of the functions are singularly checked by expert technicians
- In the last five years, more than 70% of Electrolux Professional solutions have been updated with features that are always designed with the needs of customers and environmental considerations in mind
- Electrolux Professional sustains a specific energy saving program to reduce the energy consumption of its production plants



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