



therma*line*

ProThermetic
Pressure Braising Pans



Electrolux



Since 1871

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

Made for your Excellence



Kettles line 1930



First generation of tilting kettles 1934



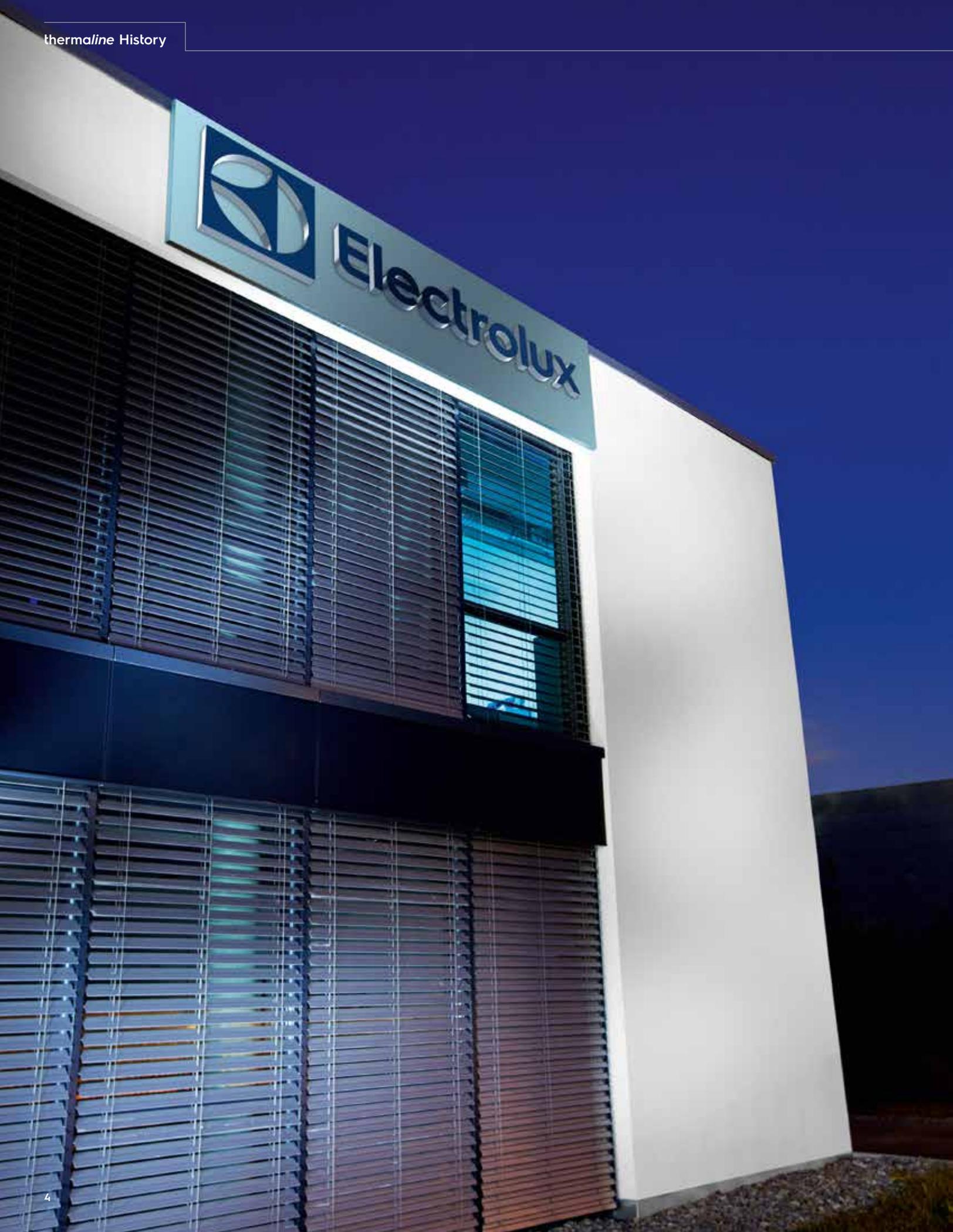
Cooking installation in Kloster 1960

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: Swiss excellence

a new era in professional cooking



Sursee, new Production and Competence Center

Dedicated to excellence, the 300,000 ft² 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

Maximum flexibility for high capacity kitchens



Electrolux Professional, a new era for chefs

The ProThermetic range offers the best solutions for high production kitchens:

- ▶ central kitchen
- ▶ banquets and catering
- ▶ colleges and universities
- ▶ corporate dining
- ▶ restaurant
- ▶ healthcare
- ▶ hospitality
- ▶ K-12 schools

Choose among the extensive range of product types offering tilting pressure braising pans in different sizes.

The multipurpose pressure braising pan provides the utmost flexibility: you can boil, braise, griddle, steam or pressure cook, all in the same appliance.

You can rely on the ProThermetic range to prepare any kind of foods even the most delicate ones. These are just a few of the many features designed to offer you the greatest flexibility during preparations in the kitchen!







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Incomparable simplicity to keep your cooking under control

Ease of use

User-friendly icons and command options are intuitive, self-explanatory, and eliminate the need for instruction manuals.

Visibility

Highly-visible and bright LED control panel ensures reading and visibility from distances and from different angles.

Cleanability

Easy-to-clean smooth surface guarantees high levels of hygiene maintaining an elegant design.

Reliability

The scratch-resistant surface and the recessed screen prevent damage and maintain appearance and functionality over time.

The front panel mounting, away from the working area, allows to exploit all the top surface to handle pans and kitchen tools.

The same long lasting Touch technology of other Electrolux products (i.e. ovens), allows to easily switch from one appliance to the other.

USB connection

By means of a simple USB connection, up to 1,000 personal recipes can be saved, stored and transferred to other appliances, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity in terms of quality and taste throughout different outlets.

In addition, the USB key allows you to download HACCP data and upload it in your PC without the need for specific software.

Control panel displays:

- ▶ Actual and set temperature
- ▶ Set and remaining cooking time
- ▶ Deferred start
- ▶ Keep Steam
- ▶ Pressure cooking
- ▶ Power levels for simmering
- ▶ Multi-phase cooking program

Even Better Usability with the Remote Control (optional)

- ▶ The Control Panel can be positioned on the right side of the appliance for more comfortable usage.
- ▶ It is a standard accessory on all ProThermetic Appliances

- ▶ The Hold function is used to cook foods first at 212°F and then continuing at lower temperatures. When activated, the food is quickly heated to a simmering temperature and then the energy supply is switched off

- ▶ The Power control is ideal to cook delicate foods at a temperature of 212°F. The pre-set energy is supplied to the food after the boiling point has been reached, using only minimum power supply to keep the water boiling.

- ▶ The Multi-phase cooking program (up to 15 phases) offers a wider range of options when selecting times, temperatures and functions.



10:08

86°

Partly Cloudy

0:30

therma line

Sanitation above all

The ProThermetic range is certified IPX6, **8 times higher than market standard protection*** against strong jets of water on electric, gas and steam heated appliances. Thanks to the labyrinth protection system only ProThermetic can claim IPX6 water protection on gas appliances.

IPX6, combined with the location of the electrical components (on the right column) separated from the water connection, guarantees an easy, rapid and thorough cleaning process.

IPX6



* The *thermaline* products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 26 gallons/minute at 36 psi, at a distance of about three feet, lasting 4 minutes and reaching 105 gallons of water.

Guaranteed efficiency to make your work easier and more profitable

Make your working day simple and profitable with *thermaline* ProThermetic braising pans (ideal to prepare vegetables, fish, meats and stews) in large quantities while maintaining excellent quality. The range of ProThermetic braising pans opens up new possibilities to increase energy savings, sustainability and business in your kitchen.

The high performance **Power Block** heating system ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results.

The **Power Control** regulates the energy supplied to the food after boiling has been reached, using only minimal power to keep the water at a constant boil thus saving in energy and costs.

The **double-wall insulation** keeps all the heat in the unit, providing less dispersion in the environment for higher energy saving and more pleasant working conditions.



Pressure cooking ensures a dramatic reduction of the cooking time (up to 70% compared to traditional cooking) providing high food quality, in other words: better vitamins, minerals and essential nutrients retention as well as a more appealing

presentations with vividly colored food presentation. The decreased cooking time also allows the possibility to re-organize the workflow in the kitchen in a more efficient way, with clear economical advantages, and to reduce energy

consumption (up to 80% compared to a traditional cooking). Pressure cooking represents the ideal heat transfer: food is cooked in an hermetically closed environment under saturated steam at a pressure of 6.5 psi.



Save on manpower cost thanks to the -70% cooking time needed.



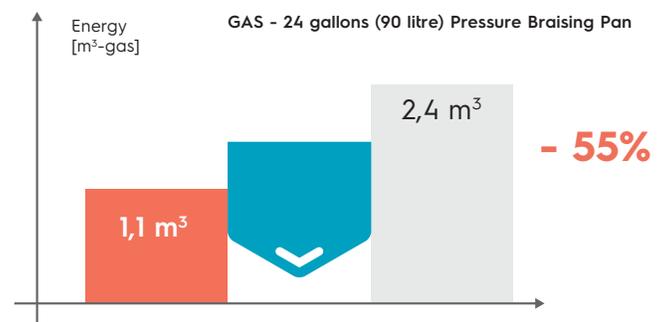
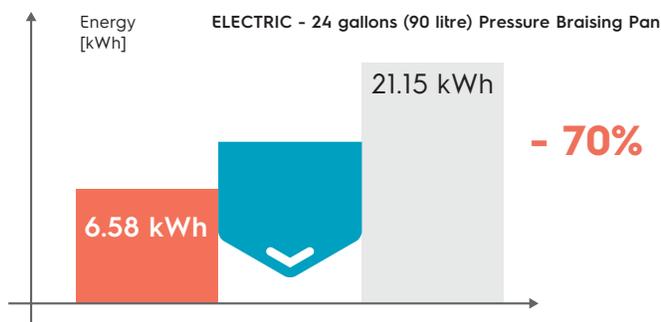
Save 132 000 kWh per year thanks to the -80% of energy consumption during the pressure cycles.

More Space in the Kitchen with Lower Running Costs.

As Kitchens are getting smaller and smaller, while menus are getting bigger and bigger, the Thermaline Pressure Braising Pan can substitute a number of appliances with many advantages.

- ▶ **Less space** needed for the appliances: **-45%**
- ▶ Lower Cleaning Costs: **-40%**
- ▶ Lower Investment: **-20%**
- ▶ **Less energy** Consumption and Ventilation Power
- ▶ In addition, **more cooking functions**

Gas and Electric Pressure Braising Pan Savings Comparison.



Quality food comes first

Excellent results always

Thanks to the new features and heating system, the *thermaline* braising pans guarantee a uniform cooking process with reduced times and excellent results.

Heavy Duty cooking surface

The heavy duty stainless steel cooking surface is highly resistant to thermal shocks and does not experience any deformation even in the worst conditions. Power block heating system on electric versions means optimal uniform heat distribution and fast reaction.

Precise operations

The electronic control is able to adjust the power according to the cooking mode selected and then maintains the required temperature to achieve the best cooking results:

► Braising operating mode

When the nominal temperature is higher than 230°F. Control is maintained via a sensor located underneath the pan. Power is supplied as and when required to maintain the set temperature without exceeding it.

► Boiling operating mode

When the nominal temperature is equal to or lower than 230°F. Control is maintained via the food sensor located in the external side wall of the pan.

► Pressure function

When the appliance registers set temperatures inside the unit it switches automatically from the bottom to the side sensor to guarantee the correct pressure inside the cooking chamber.

Pan with rounded corners, welded by a high-performing robot

Non-stick surface

New pouring spout for liquid foods

Aluminium block heating elements





Motorized tilting for easy pouring

- ▶ Variable speed motorized tilting makes emptying the pan extremely easy and precise.
- ▶ Electronic control regulates the tilting motor so that food does not spill over, whatever the angle of inclination.
- ▶ Tilting axis reaches more than 90° and has a high and frontal position to allow for pouring liquids in taller containers.
- ▶ Rotation axis is constructed in stainless steel for greater durability.
- ▶ Features excellent water protection seals.

Easy to clean

- ▶ Possibility to tilt the pan more than 90° allowing the pan to be completely emptied thus eliminating residues.
- ▶ Reduced well depth makes cleaning easier.
- ▶ All angles are easily reachable, while components are protected against jets of water and detergent.

Greater versatility

- ▶ The two-in-one cooking surface is divided into independent heating zones for better flexibility and reduced energy consumption.
- ▶ Braise and steam at the same time thanks to the possibility of using GN containers on the top to steam vegetables while braising below.

Higher productivity

- ▶ Power Block heating system ensures uniform cooking and quicker cooking times for high-productivity kitchens.
- ▶ Multifunction feature of the pans allows for simultaneous but separate cooking, steaming, braising and browning of food. Perfect when preparing different dishes together.



Features & benefits

to simplify your operations

General

Features	Advantages
Touch Screen front panel mounting	positioned outside the work area, more work space remains on the sides of the units
Touch screen LED technology	offers constant monitoring as screen is visible even from an oblique angle
Self-explanatory controls	easy to use
Touch controls similar to other Electrolux products	easy to move personnel from one unit to another in the kitchen
Recessed screen	prevents damage
Smooth surfaces	for easy cleaning
USB connection	for easy loading of recipes for easy downloading of cooking processes and HACCP data offers the possibility to connect an external core temperature probe
Step-by-step cooking process with programming of up to 15 cooking phases	allows greater flexibility in recipes
Storing of 1000 cooking recipes	by means of a simple USB connection up to 1,000 personal recipes can be saved and transferred to other units, replicated and even sent via e-mail to be used in any ProThermetic-equipped kitchen, ensuring cooking uniformity as well as the same quality and taste throughout different cooking centers
The Power Level Control function controls the energy supplied to the food after boiling has been reached	uses minimal power to keep water at constant boiling point thus saving energy costs
IPX6 water protection (for electric and gas appliances)	guarantees high protection against strong jets of water for fast and effective cleaning operations
Flush hygienic connection of the units	fast and effective cleaning operations and high level of hygiene thanks to the lack of gaps between appliances that avoids bacteria stagnation
Double-wall insulation	saves energy thanks to the optimized insulation system which keeps heat within the unit
Insulated and counterbalanced lid	for easy and safe opening and closing of the lid that can be positioned at any angle
Internal chassis, supporting frame and structure made of AISI 304 (1.4301) stainless steel stainless long-lasting and robust with 3 mm thickness and external paneling AISI 304 (1.4301)	long-lasting and robust

Tilting mechanism

Features	Advantages
Motor tilting variable speeds and soft-start and soft-stop function. Tilting axis reaches more than 90°	better ergonomics and easy cleaning facilitates pouring and cleaning operations with complete emptying
Minimum 2" ¾ (7cm) distance between frame and pan	facilitates easy and hygienic cleaning operations
Outer edge and outer casing tightly welded	for easy cleaning and optimal hygiene
	improves moisture protection
	guaranteed long-lasting construction

Pressure Braising Pans also have

Features	Advantages
A self-deaerating valve for steam removal during cooking	makes operations easier and safer as there is no risk of burning due to steam evacuation
Automatic pressure reduction with condensation water injection at the end of the cooking process	improves safety as there is no risk of burning from steam evacuation and no lid cooling is necessary
3-stage safety lock	increases security as there is no risk to open the lid when unit is under pressure
Internal pressure of 6.5 psi, 226°F (108°C)	saves time and energy to reach desired cooking temperature (50-65% of the cooking process) compared to traditional non-pressure cooking
6 point core temperature probe	ensures exact core temperature measurement at all times, thus guaranteeing food safety and high precision, with optimum results in term of cooking quality and reduced weight loss
Pan thickness ¾" (18mm) compound bottom, 1/8" (3mm) AISI 316, 1/2" (15mm) Mild steel)	very robust, guarantees long life
Operating temperature range 122-482°F (50-250°C)	for maximum flexibility: degree-accurate temperature controlled
Gastronorm pan size compliant	makes operations easy as GN containers are compatible with blast chillers, refrigerators, ovens

Range overview

Electric Models



	587021 PUET09ECUU	587025 PUET17ECUU
External dim. - inch (mm)		
width	47 1/4" (1200)	63" (1600)
depth	35 7/16" (900)	35 7/16" (900)
height without plinth	27 9/16" (700)	27 9/16" (700)
overall height (lid open)	70 33/64" (1791)	70 33/64" (1791)
overall depth	37 31/64" (952)	37 13/32" (950)
Well capacity -gal (lt)	24 (90)	45 (170)
Ampere	43	57,2
Electric power - kW	15,5	20,6
Electrical connection	208 V3 60Hz	208 V3 60Hz
GN conformity	•	•
ETL/NSF certified	•	•

Gas Models



	587027 PUET09GCWU	587028 PUET17GCWU
External dim. - inch (mm)		
width	47 1/4" (1200)	63" (1600)
depth	35 7/16" (900)	35 7/16" (900)
height without plinth	27 9/16" (700)	27 9/16" (700)
overall height (lid open)	70 7/16" (1789)	70 7/16" (1789)
overall depth	42 13/32" (1077)	42 13/32" (1077)
Well capacity -gal (lt)	24 (90)	45 (170)
Gas power - BTU/h	61416	98948
Gas power - kW	18	29
Ampere	2	2
Electric power - kW	0,25	0,25
Electrical connection	120 V1 60Hz	120 V1 60Hz
GN conformity	•	•
ETL/NSF certified	•	•

Accessories



Perforated base plate



Suspension frame



Stainless steel plinth



Strainer



Mixing tap (2 hand)

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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

