

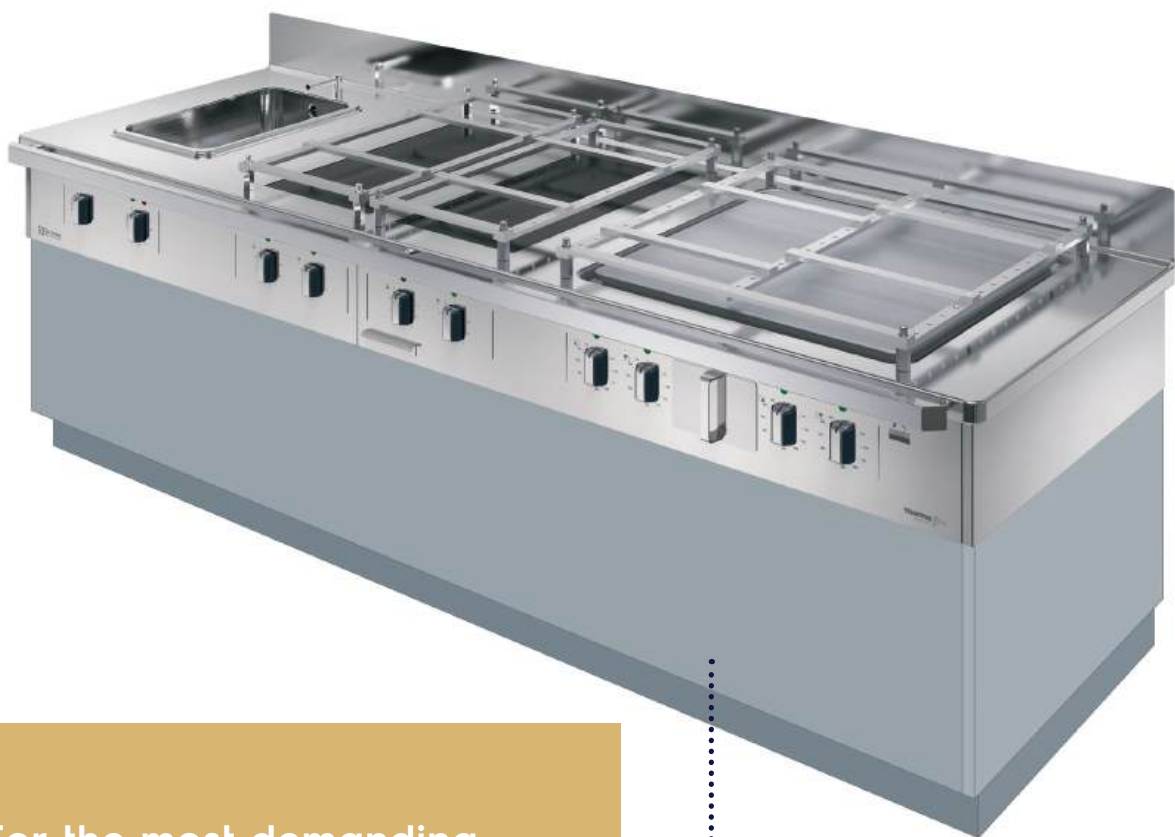
Smooth Sailing, Safe Cooking

thermaline Made-to-Measure cooking blocks USPHS Compliant
Brochure, Range Overview & Accessories



For the finest culinary experience, wherever the voyage takes you

Whether for small or large-scale operations, our cooking solutions are designed to fit every galley, providing seamless workflow, exceptional results, and cost-effective operation



For the most demanding Marine menus

Designed to meet the highest culinary standards and customization, our advanced cooking solutions deliver the finest culinary experience, ensuring efficiency, durability, and impeccable hygiene in every galley.

Bases can be from Electrolux Professional or other suppliers



Bases can be from Electrolux
Professional or other suppliers

Two product lines, one perfect fit for every galley

Choose between our **900mm and 850mm** lines—both engineered with the same advanced technology inside, but tailored to different space requirements.

The 900mm line features larger cooking plates for higher productivity, while the 850mm line offers a compact footprint ideal for tighter galley layouts. **Perfectly suited for both new builds and refits, this is performance made to measure.**

Custom-Made for USPHS projects

Engineered for unmatched flexibility, our cooking solutions meet the highest standards of demanding consultants and customers. With the ability to mix TL90 and TL85 functions within a single cooking block—based on depth—you can tailor your setup without limits.

All cooking elements can be installed on any compatible base, even third-party structures, as long as they follow TL90 and TL85 construction guidelines. **Customization without compromise, built for the strictest requirements.**



Hygiene made easy with IPX6 Protection

Designed for **maximum cleanliness and efficiency**, our equipment features **IPX6** high water protection on the front panel, allowing the safe use of a pressure spray gun for quick and effective cleaning. This robust protection level ensures thorough hygiene, reduces cleaning time and running costs, and supports the **highest standards of food safety on board**. Whether for small or large-scale operations, our cooking solutions are built to fit every galley, delivering seamless workflow, exceptional results, and cost-effective operation.



Precision & Performance at your fingertips

Our NitroChrome³ Frytops, High Power Chargrill, Indirect Fryers, Induction Full and Point, and Pasta/Aquacookers provide **exceptional cooking performance** with high power and large surface capacity for maximum productivity.



High productivity, low running costs

The advanced electronic control system allows for precise temperature adjustments with 1 °C accuracy, ensuring **perfect cooking results** without the need for constant supervision. Stable cooking conditions guarantee consistent food quality, while the high-efficiency design optimizes energy use, lowering running costs without sacrificing performance.



Robust, efficient, and built to last – voyage after voyage

Built for the toughest marine conditions, our equipment guarantees **maximum performance and durability**. The robust 3+3mm top and reinforced internal frame provide exceptional strength, while high water protection prevents infiltration for reliable operation. Easy maintenance is ensured with a tilting front panel, and active ventilation keeps components cool, extending their lifespan for **long-lasting efficiency**.



Power Fry Top FryTop NitroChrome³

Better cooking, no scratching, easier cleaning and low heat emission

Designed to meet the highest culinary demands with ease, thanks to superior grilling performance, easy maintenance, and lower running costs

Uniform heat distribution across the entire surface, eliminating cold zones and ensuring consistent cooking. The 15mm heavy-duty plate retains heat efficiently, allowing for fast temperature recovery and uninterrupted performance.

PATENTED

(EP3117746B1 and related family)



Enhanced Cooking Performance and durability with NitroChrome³ technology

- ▶ **Durability is guaranteed** with the NitroChrome³ surface, offering exceptional resistance to scratches and corrosion.
- ▶ **Easier and more efficient cooking.** The non-stick properties of the micro-nodular surface prevents sticking and minimizes flavor transfer.
- ▶ Power Block heating system and large cooking plates assures **high productivity**.
- ▶ **Easy to clean** with no sticking and deep antiscratch drawn cooking surface, removable back splash and a large drain hole of residual cooking juices.

Deep Fat Fryer

Superior frying performance with extended oil life & easy cleaning



Crispy and juicy results achieved with an advanced indirect heating system that ensures even heat distribution and prevents burning

By keeping oil away from heating elements, it maintains temperature, preserves food quality, and extends oil life, **reducing waste and costs**. A standby function further enhances energy efficiency.

Designed for ease, engineered for safety

- ▶ **Cleaning is effortless**, thanks to the seamless "V"-shaped deep-pressed frying tank with rounded edges, designed to prevent residue buildup.
- ▶ Enhanced safety with the raised edge around the well to protect from infiltration of dangerous liquids.

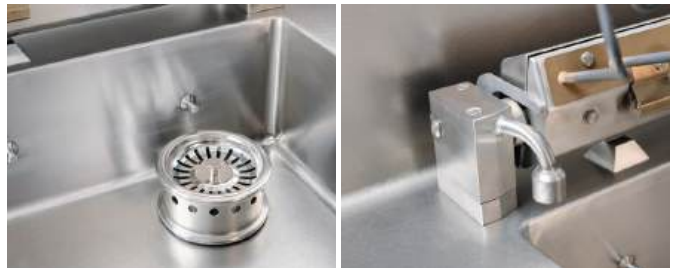
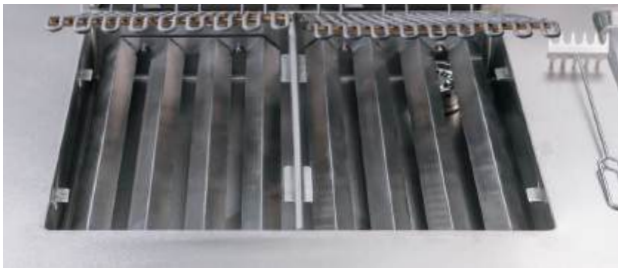


High Power Chargrill

Perfect grilling, juicy results & easy cleaning

Perfect sear, juicy flavor. Every time

Get perfect sear marks and juicy results with a patented heating system that locks in flavor. Specialized grids ensure ideal grilling for meat, fish, shellfish, and vegetables.



Precision grilling with Advanced Control

The electronic control system ensures even heat distribution, while a patent deflector enhances stability for precise, uniform grilling.

PATENTED

(EP3127458B1 and related family)

Maintenance made easy

Effortless cleaning with a built-in basin, water drain, and stainless-steel design. Removable, dishwasher-safe components and tilting heating elements ensure easy maintenance.

**Efficiency and
excellence for
any galley**

thanks to perfect results, minimal effort,
and fast cleaning,



Induction system

Precision, power, and performance—induction cooking redefined

Precise and fast cooking

Heating reaches maximum power within seconds and can be adjusted instantly for versatile cooking thanks to precise power settings.

Huge savings in energy, cleaning and ventilation

The complete range includes full, point, and wok induction, offering flexibility for a la carte menus with Full Service Induction or high productivity with Point Induction.

Versatile for every chef and cooking process

Heat is generated directly in the pan for efficient, smoke-free cooking, with easy cleaning, a cool surface, lower kitchen temperatures, and reduced energy consumption thanks to automatic pot detection.



Fast, clean, efficient



The Pasta Cooker

Precision cooking meets everyday versatility – high-performance cooking

Multifunctionality at your fingertips. Perfect cooking in each function

Versatile and precise: Cook pasta, rice, vegetables, and more with 4 power levels at 100°C or adjustable settings from 40-90°C for perfect results every time.

The pasta cooker can be used for both steam cooking with perforated GN containers and as a bain-marie.



Efficient and durable

Durable stainless-steel cooking well, corrosion-resistant even against salt. Protection from dry heating and overheating, energy-saving standby function, and enhanced safety with a raised edge to prevent liquid infiltration.



One touch,
endless
possibilities-
precision
cooking
made simple

Free Cooking Top & Ecotop

Excellent food quality for direct and indirect cooking



thermaline Ecotop
The most powerful
and efficient*
solid top on the
market.

35% Energy Savings.

35% More Performance

Reduced energy consumption with the precise temperature control and the special hob coating.

Even more energy saving with the standby function.

*compared to traditional solid tops

Free Cooking Top.

Precision cooking made easy

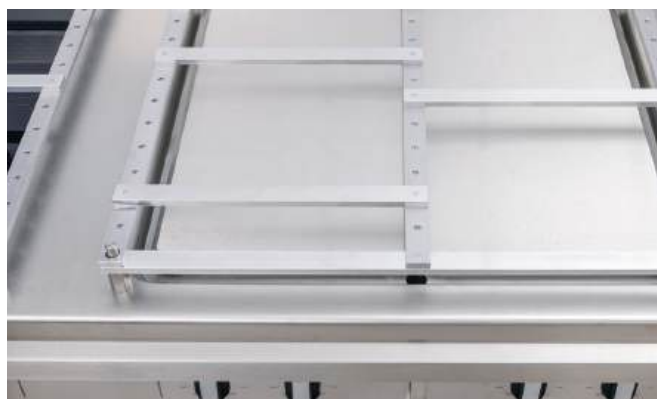
- ▶ Precise cooking from 80-350°C with 1°C accuracy for direct and indirect use. Durable 20mm scratch-free plate, safe for knives and spatulas..
- ▶ Non-stick plate for crispy braising and no flavor transfer. Stable temperature with 8-sensor control reduces monitoring. Large plates ensure high production.
- ▶ Easy-to-clean, polished cooking plate with raised edges and drain. Energy-saving design with low heat radiation and standby function.

Ecotop. High productivity also in heavy duty conditions

- ▶ Perfect cooking results also with many pots and pans of every size thanks to the large cooking surface.
- ▶ The 8 sensors (4 zone) electronic control ensures stable temperature and protect the cooking plate against deformations.

Perfect for each pots and pans

Pots and pans can slide over the flush mounted cooking plate.



More sturdiness and reliability

Appliances must work for long runs and in every conditions



Greater durability with the frame construction

Internal frame structures in stainless steel AISI 304, 3 and 2 mm thick. Tops and bases flexibility and highest stability even in complex marine configurations



Faster and more precise cooking with the electronic control

The **electronic system** provides rapid and precise temperature control, responding instantly to the chef's needs. Unlike traditional electromechanical systems, it delivers power faster and maintains a stable cooking temperature, eliminating the need for constant monitoring.



Safety

The raised drip edge avoids that any liquids enter wells containing water or oil (Available in Fryers, Aquacooker/Pasta cookers and Bainmaries)



Easy installation and service

The internals of the appliances, including heating and control components can be reached **opening and tilting the front panel**.

Induction Tops - 2 and 4 Zones



| | 589926 | 589927 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 1000 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Electric Power - kW | 10 | 20 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Induction Woks



| | 589928 |
|-----------------------|-------------------|
| External dim. - mm | |
| Width | 500 |
| Depth | 900 |
| Height | 250 |
| Electric Power - kW | 5 |
| Electrical connection | 440V 3 50/60Hz |

Full Surface Induction - 2 and 4 Zones



| | 589929 | 589930 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 1000 |
| Depth | 900 | 900 |
| Height | 250/700 | 250/700 |
| Electric Power - kW | 14 | 28 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zones | 2 | 4 |

Eco Tops - 2 and 4 Zones



| | 589931 | 589932 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 1000 |
| Depth | 900 | 9-00 |
| Height | 250 | 250 |
| Electric Power - kW | 6 | 16 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Free-Cooking Tops - 2 and 4 Zones



| | 589933 | 589934 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 1000 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Electric Power - kW | 6 | 16 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Fry Tops - 1 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 589915 | 589918 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 400 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Electric Power - kW | 5.1 | 5.1 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed |

Fry Tops - 2 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 589916 | 589919 | 589921 |
|-----------------------|-------------------|-------------------|--------------------|
| External dim. - mm | | | |
| Width | 800 | 800 | 800 |
| Depth | 900 | 900 | 900 |
| Height | 250 | 250 | 250 |
| Electric Power - kW | 15.3 | 15.3 | 15.3 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed | smooth / ribbed |

Fry Tops XL - 2 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 589917 | 589920 | 589922 |
|-----------------------|-------------------|-------------------|--------------------|
| External dim. - mm | | | |
| Width | 1200 | 1200 | 1200 |
| Depth | 900 | 900 | 900 |
| Height | 250 | 250 | 250 |
| Electric Power - kW | | | |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed | smooth / ribbed |

Electric Chargrill - Tops



| | 589935 | 589936 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 800 | 1200 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Electric Power - kW | 10.8 | 16.2 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |

Deep Fat Fryers 14 and 23 Lt - Freestanding



| | 589914 | 589913 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 500 |
| Depth | 900 | 900 |
| Height | 800 | 800 |
| Electric Power - kW | 10 | 18 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Tank capacity - lt | 14 | 23 |

Aquacooker / Pastacooker



| | 589923 |
|-----------------------|-------------------|
| External dim. - mm | |
| Width | 500 |
| Depth | 900 |
| Height | 250 |
| Electric Power - kW | 7.5 |
| Electrical connection | 440V 3 50/60Hz |

Bain Marie GN 1/1 GN 2/1



| | 589924 | 589925 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 800 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Electric Power - kW | 1.5 | 3 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Mixing tap position | back | back |

Static Oven Base



| | |
|-----------------------|-------------------|
| | 589941 |
| External dim. - mm | |
| Width | 1000 |
| Depth | 900 |
| Height | 450 |
| Electric Power - kW | 5.0 |
| Electrical connection | 440V 3 50/60Hz |

Sink



| | |
|--------------------|---------------|
| | 589937 |
| External dim. - mm | |
| Width | 400 |
| Depth | 900 |
| Height | 250 |

Mixing Taps



| | | |
|--------------------|---------------|---------------|
| | 589938 | 589939 |
| External dim. - mm | | |
| Width | 200 | 200 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Lever | • | |
| Knobs | | • |

Closed Work Tops - variable width from 100 to 1200 mm



| | |
|--------------------|---------------|
| | 589940 |
| External dim. - mm | |
| Width | 100-1200 |
| Depth | 900 |
| Height | 250 |

Induction Tops - 2 and 4 Zones



| | 588493 | 588494 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 800 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | 10 | 20 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Induction Woks



| | 588495 |
|-----------------------|-------------------|
| External dim. - mm | |
| Width | 500 |
| Depth | 850 |
| Height | 250 |
| Electric Power - kW | 5 |
| Electrical connection | 440V 3 50/60Hz |

Full Surface Induction - 2 and 4 Zones



| | 588496 | 588497 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 800 |
| Depth | 850 | 850 |
| Height | 250/700 | 250/700 |
| Electric Power - kW | 14 | 28 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zones | 2 | 4 |

Eco Tops - 2 and 4 Zones



| | 588498 | 588499 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 800 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | 6 | 12 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Free-Cooking Tops - 2 and 4 Zones



| | 588702 | 588720 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 500 | 800 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | 6 | 12 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Zone | 2 | 4 |

Fry Tops - 1 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 588454 | 588485 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 400 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | 5.1 | 5.1 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed |

Fry Tops - 2 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 588455 | 588486 | 588488 |
|-----------------------|-------------------|-------------------|--------------------|
| External dim. - mm | | | |
| Width | 800 | 800 | 800 |
| Depth | 850 | 850 | 850 |
| Height | 250 | 250 | 250 |
| Electric Power - kW | 15.3 | 15.3 | 15.3 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed | smooth / ribbed |

Fry Tops XL - 2 Zone Ribbed or Smooth - Nitro Chrome Plate



| | 588456 | 588487 | 588489 |
|-----------------------|-------------------|-------------------|--------------------|
| External dim. - mm | | | |
| Width | 1200 | 1200 | 1200 |
| Depth | 850 | 850 | 850 |
| Height | 250 | 250 | 250 |
| Electric Power - kW | | | |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Type of Plate | smooth | ribbed | smooth / ribbed |

Electric Chargrill - Tops



| | 588721 | 588722 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 800 | 1200 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | | |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |

Deep Fat Fryers 14 and 23 Lt - Freestanding



| | 588452 | 588453 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 500 |
| Depth | 850 | 850 |
| Height | 800 | 800 |
| Electric Power - kW | 10 | 18 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Tank capacity - lt | 14 | 23 |

Aquacooker / Pastacooker



| | 588490 |
|-----------------------|-------------------|
| External dim. - mm | |
| Width | 500 |
| Depth | 850 |
| Height | 250 |
| Electric Power - kW | 7.5 |
| Electrical connection | 440V 3 50/60Hz |

Bain Marie GN 1/1 GN 2/1



| | 588491 | 588492 |
|-----------------------|-------------------|-------------------|
| External dim. - mm | | |
| Width | 400 | 800 |
| Depth | 850 | 850 |
| Height | 250 | 250 |
| Electric Power - kW | 1.5 | 3 |
| Electrical connection | 440V 3 50/60Hz | 440V 3 50/60Hz |
| Mixing tap position | back | back |

Static Oven Base



| | | |
|-----------------------|-------------------|--|
| | 588727 | |
| External dim. - mm | | |
| Width | 800 | |
| Depth | 850 | |
| Height | 450 | |
| Electric Power - kW | 5.0 | |
| Electrical connection | 440V 3 50/60Hz | |

Sink



| | | |
|--------------------|---------------|--|
| | 588723 | |
| External dim. - mm | | |
| Width | 400 | |
| Depth | 900 | |
| Height | 250 | |

Mixing Taps



| | | |
|--------------------|---------------|---------------|
| | 588724 | 588725 |
| External dim. - mm | | |
| Width | 200 | 200 |
| Depth | 900 | 900 |
| Height | 250 | 250 |
| Lever | • | |
| Knobs | | • |

Closed Work Tops - variable width from 100 to 1200 mm



| | | |
|--------------------|---------------|--|
| | 588726 | |
| External dim. - mm | | |
| Width | 100-1200 | |
| Depth | 850 | |
| Height | 250 | |

Accessories for Induction Ranges

Function accessories

911000



Induction wok-pans

| | | |
|----------|---------------------------------------|---------------------------------------|
| Handle | Stainless Steel AISI 304 - DIN 1.4301 | Stainless Steel AISI 304 - DIN 1.4301 |
| Height | 100 mm | 100 mm |
| PNC | 911000 | 911003 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 | |

911003



Scraper for glass

| | | |
|--------|------------------|--|
| Use on | Induction ranges | |
| PNC | 910601 | |

Accessories for Fry Tops

Function accessories

913119



913120



Scrapers

| | | |
|--------|---------------|---------------|
| Use on | Smooth Plates | Ribbed Plates |
| PNC | 913119 | 913120 |

Accessories for Chargrill

Function accessories

Scrapers

| | |
|-------------|-------------------|
| Description | Scraper with hook |
| PNC | 206347 |

Accessories for Oven Ranges

Accessories for baking

| | | |
|-------------|-------------------------------|--------------------|
| Description | Chrome grid | Baking sheet |
| Size | 2/1 GN | 2/1 GN |
| PNC | 910652 | 910651 |
| Note | Included in Standard delivery | Optional accessory |

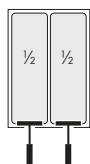
Accessories for baking

| | | |
|-------------|--|---|
| Description | Bottom plate | Fire Clay Plate |
| Size | 2/1 GN | 2/1 GN |
| PNC | 910655 | 910656 |
| Note | Optional accessory Used to collect the grease, when cook without a tray | Optional accessory Used for baking pizza or bread to ensure high temp and even heating |

Accessories for Deep Fat Fryers

Function accessories

913152



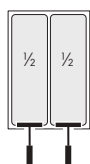
913151



Baskets for Fryers

| | | |
|--------------------|----------------|----------------|
| Quantity | 2 | 1 |
| Size | Half | Full |
| Appliance typology | 14 L | |
| Size WxDxH | 105x325x125 mm | 225x325x120 mm |
| PNC | 913152 | 913151 |
| Included | No | Yes |

913140



913141



Baskets for Fryers

| | | |
|--------------------|----------------|----------------|
| Quantity | 2 | 1 |
| Size | Half | Full |
| Appliance typology | 23 L | |
| Size WxDxH | 140x330x150 mm | 285x352x148 mm |
| PNC | 913140 | 913141 |
| Included | Yes | No |

Accessories for Deep Fat Fryers

Function accessories



Filters for oil

| | |
|--------------------|---------------------------------------|
| Description | Sediment tray |
| Used | Inside the well |
| Appliance typology | 23 L |
| Size WxDxH | 295x390x65 mm |
| PNC | 913144 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 |

- ▶ Used as a pre-filter for the cold zone of the fryer and help to prevent clogging of the drain during oil discharge
- ▶ Keep it in the well during frying



Filter for oil

| | |
|--------------------|---------------------------------------|
| Description | Oil filter |
| Used | with oil collecting container |
| Appliance typology | 14L |
| Size WxDxH | 256x402x40 mm |
| PNC | 913146 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 |

- ▶ To be used together with discharge vessel GN 2/3 H 200

Accessories for Deep Fat Fryers

Function accessories



Unclogging rod

| | |
|--------------------|---------------|
| Appliance typology | 23 L |
| PNC | 913142 |

- ▶ To be used in case the drain of the fryer is clogged during oil discharge



Discharge vessels

| | | |
|--------------------|---------------------------------------|--------------------------|
| Description | Discharge vessel | Lid for discharge vessel |
| Appliance typology | 14 L or 23 L | |
| PNC | 911570 | 911585 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 | |

- ▶ To be used together with the drain extension, included with the fryer



Deflector

| | |
|--------------------|---------------|
| Appliance typology | 23 L |
| PNC | 913143 |

- ▶ For floured products for V-shape fryers
- ▶ The deflector is lying on the inclined part of the well, in order to avoid the bread or flour released by the products to lie there and get burned

Accessories for Aquacooker

Function accessories



Basket

| | |
|--------------------|---------------|
| Quantity | 2 |
| Size | Half |
| Appliance typology | 20 L |
| PNC | 913037 |

913133



Support for baskets

| | |
|--------------------|---|
| Description | Support frame to hold 6 round baskets (alternative to 913132) |
| Appliance typology | 40 L |
| Size WxDxH | 330x535x10 mm |
| PNC | 913133 |

913131



Baskets

| | |
|--------------------|----------------|
| Quantity | 6 |
| Appliance typology | 40 L |
| Size WxDxH | 135x135x180 mm |
| PNC | 927213 |



False Bottom

| | |
|--------------------|---------------------------------------|
| Appliance typology | 20 L |
| PNC | 913680 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 |

Lid

| | |
|--------------------|---------------------------------------|
| Appliance typology | 20 L |
| PNC | 913139 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 |

Accessories for Bain Maries

Function accessories

GN divider

| | |
|----------|---------------------------------------|
| PNC | 913297 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 |

Adapter container

| | | |
|-----------------|---------------------------------------|---------------|
| Appliance width | 1/1 GN | 2/1 GN |
| PNC | 913657 | 913658 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 | |

Lids

| | | |
|-----------------|---------------------------------------|---------------|
| Appliance width | 1/1 GN | 2/1 GN |
| PNC | 913139 | 913147 |
| Material | Stainless Steel AISI 304 - DIN 1.4301 | |

Energy optimizers

Installation accessories

Energy optimizers



| | | | | | |
|--------|---------------|---------------|---------------|---------------|---------------|
| Ampere | 14 A | 18 A | 24 A | 32 A | 40 A |
| PNC | 913244 | 913245 | 913246 | 913247 | 913248 |

- ▶ Not applicable for induction ranges and infrared plates
- ▶ When select energy optimizer kit, verify maximum current consumption (Amps) of the cooking appliance
- ▶ Kit contains: contactors, relay and socket, terminal block, electric wiring diagram



Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable - and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 5001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com