

 **therma**line

# therma book

Made to Measure  
Swiss Finish  
Modular  
ProThermetic



**Electrolux**



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# M2M Block with **three cooking sides**

## Back Side

**Greater usability and efficiency** with multiple cooking sides. **Left side** with Induction Tops and Freecooking Top on Multitemperature Refrigerated Base.

## Left Side

**High performance** and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

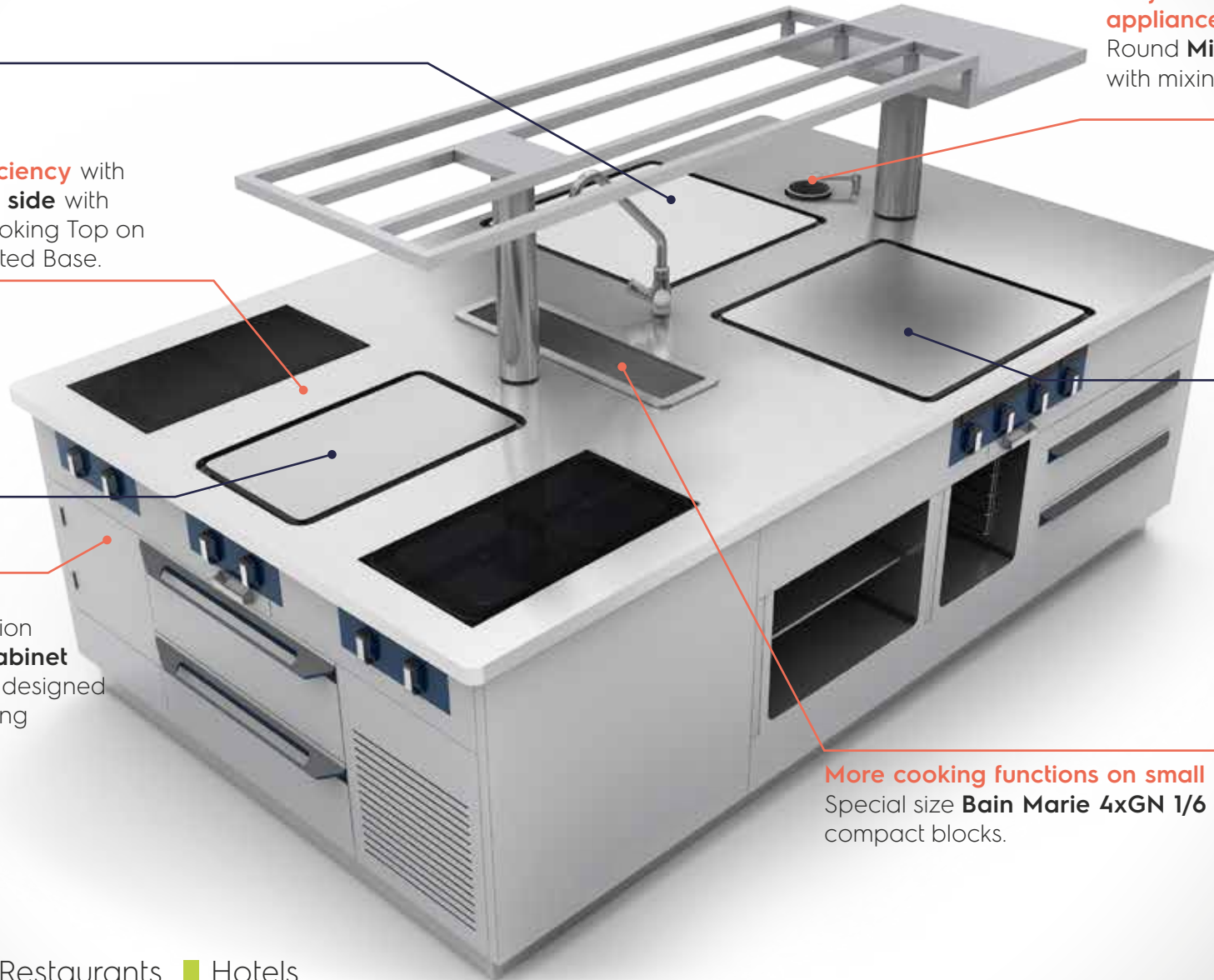
**Very useful to clean small appliances or tools.** Round **Mini Well 140mm** with mixing tap.

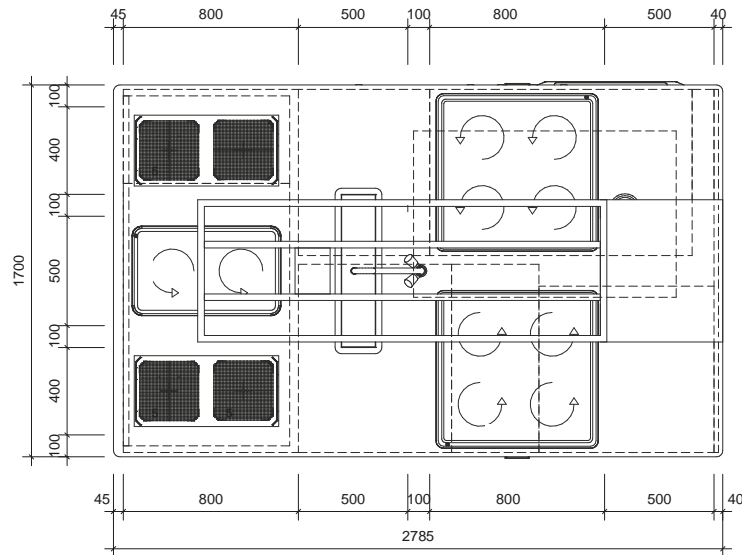
## Front Side

**More cooking functions on small footprint.** Special size **Bain Marie 4xGN 1/6** to fit also in compact blocks.

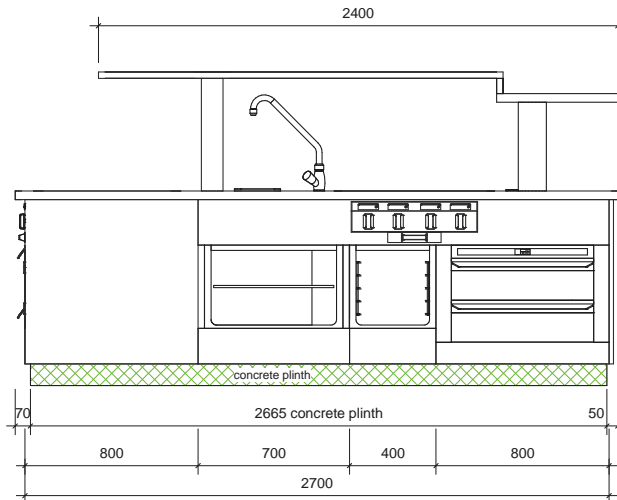
## Suite 01

M2M - ■ Fine Dining Restaurants ■ Hotels

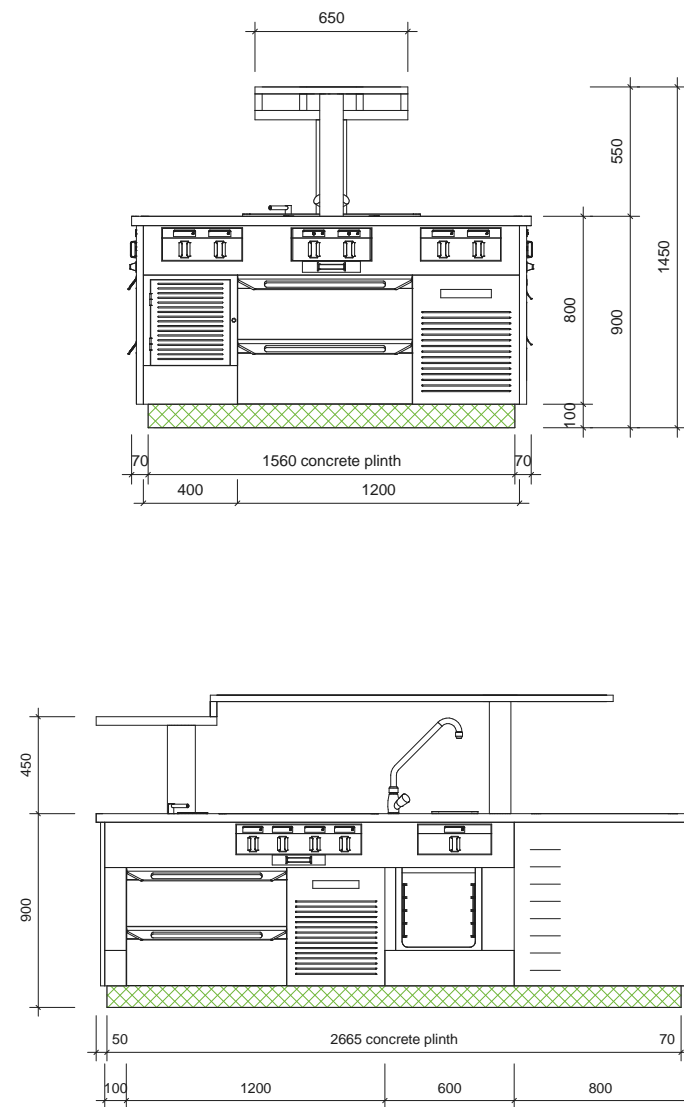




Top  
Front



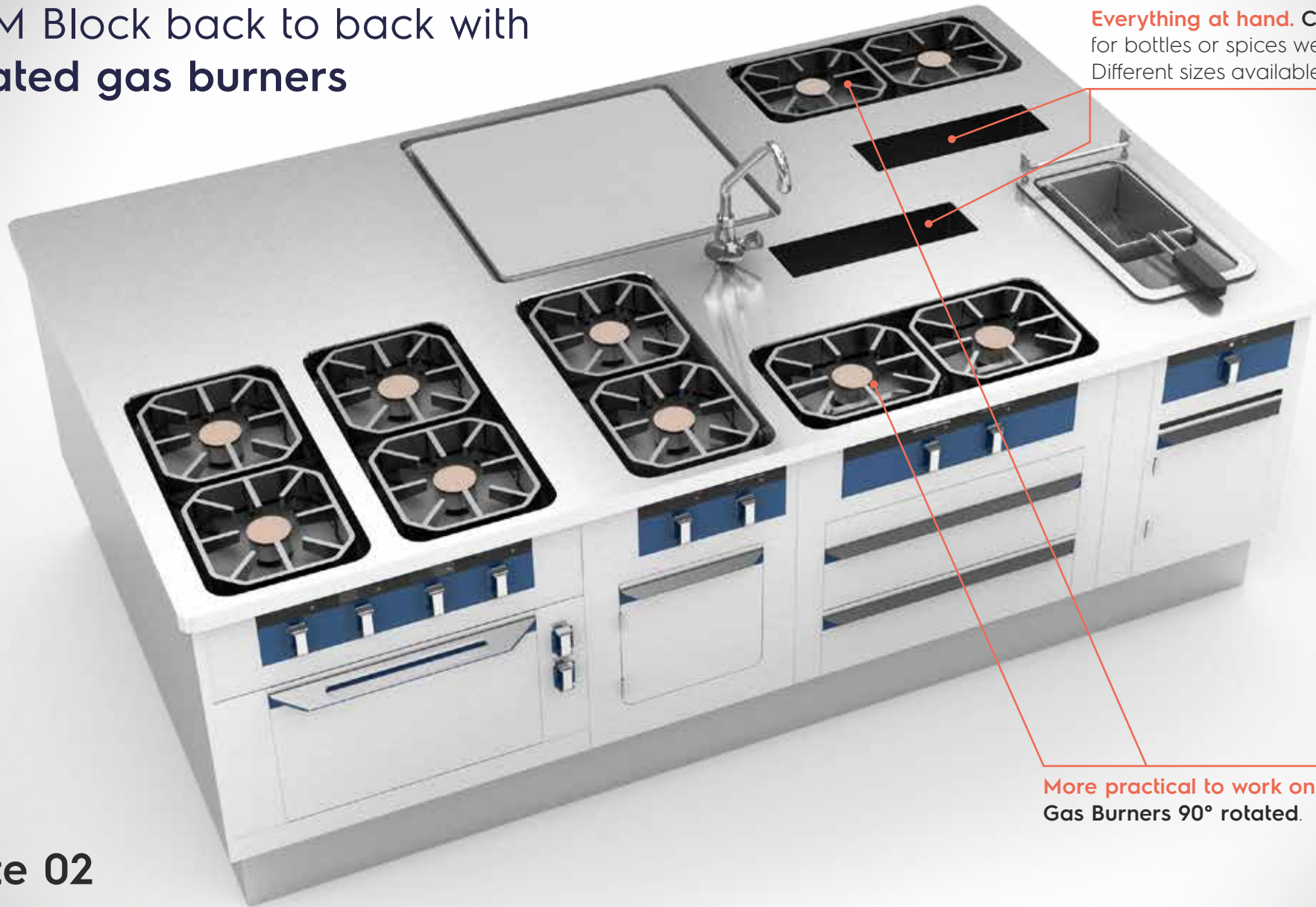
Side  
Back



Dimensions are in mm

- **Three Side M2M Block 2780x1600x800H mm** installed on concrete plinth • **Left side** with Induction tops and Freecooking top on refrigerated base. Dedicated cabinet for **induction generators** • Round mini **well 140mm** with mixing tap • **Pot rack** with **salamander support**
- **Functions:** electric free cooking 2 zones, electric solid top 4 zones, electric bain marie **4xGN 1/6**, top induction 2 zones
- **Bases:** multitemperature refrigerated base, holding cabinet, open base

## M2M Block back to back with rotated gas burners

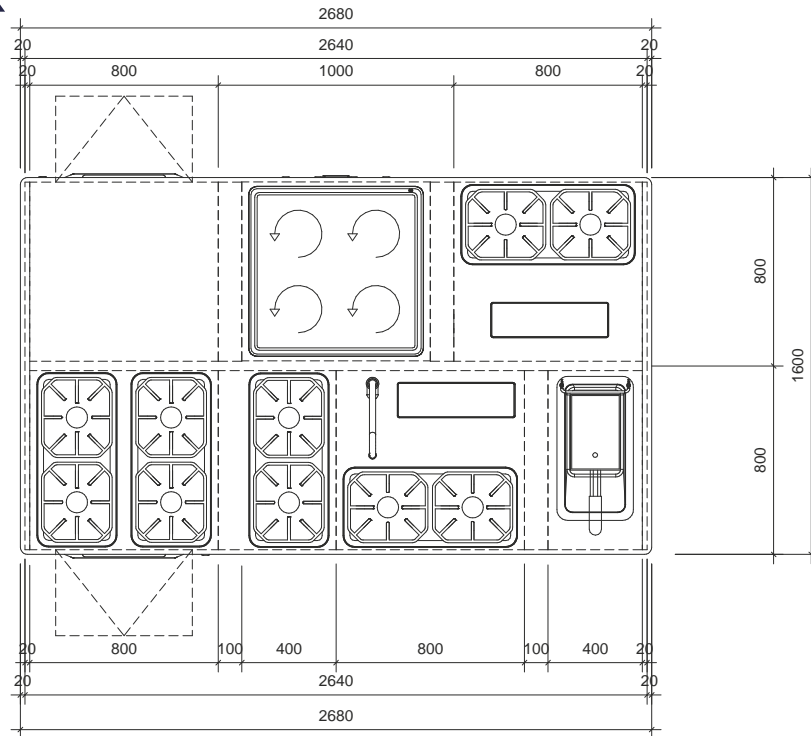


**Everything at hand.** Containers for bottles or spices welded on top. Different sizes available.

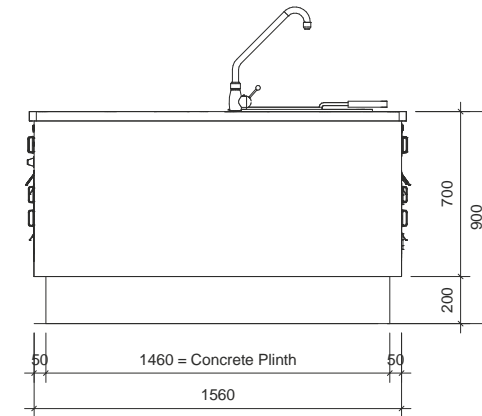
**More practical to work on** with Gas Burners 90° rotated.

## Suite 02

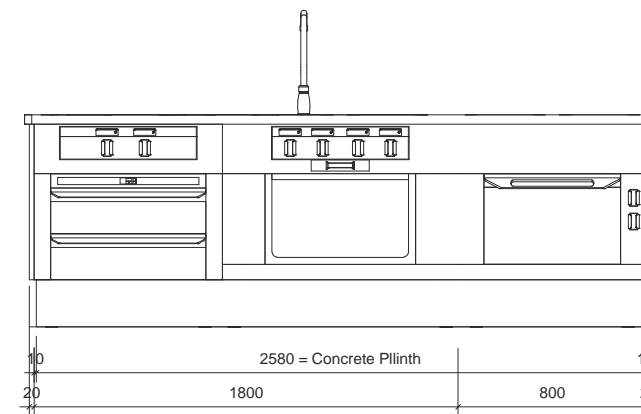
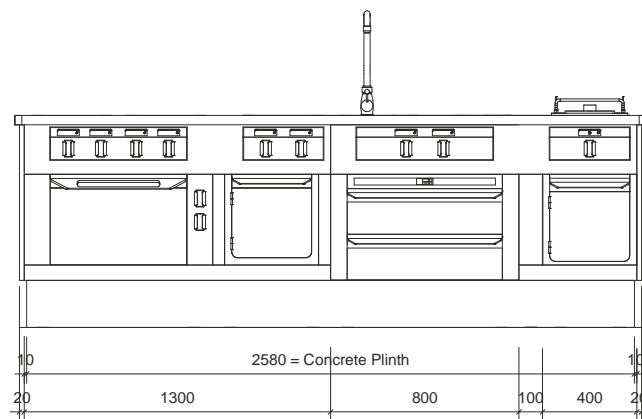
M2M - ■ Full Service Restaurants ■ Hotels



Top  
Front



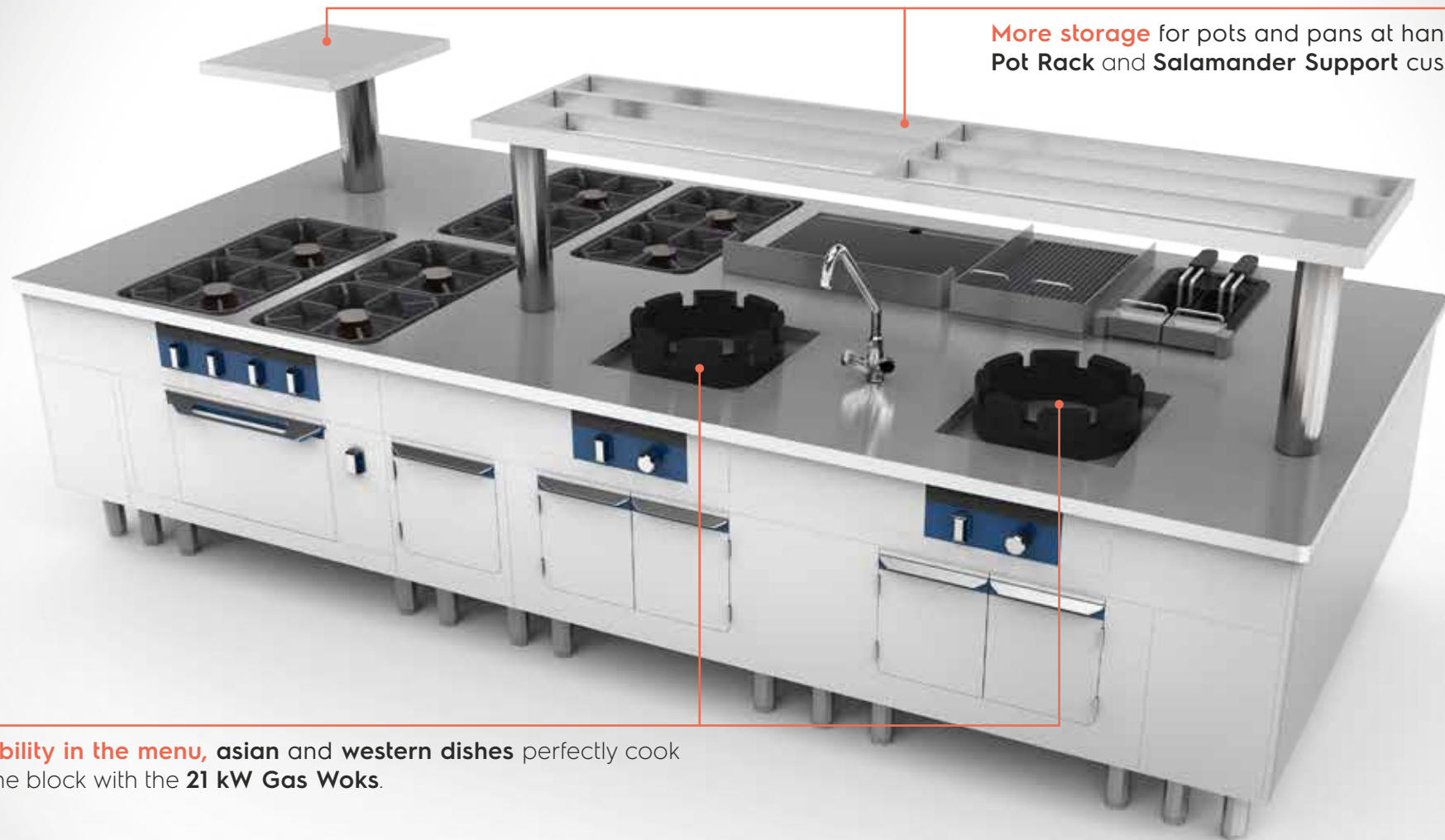
Side  
Back



Dimensions are in mm

- **Two Side** M2M Block 2680x1600x700H mm installed on concrete plinth • **Gas burners 90°** rotated • Special size **containers**
- **Functions:** 2/4 gas burners, electric solid top 4 zones, electric fryer
- **Bases:** refrigerated base, holding cabinet, electric oven, open base and with doors

## M2M Block back to back with **gas woks**



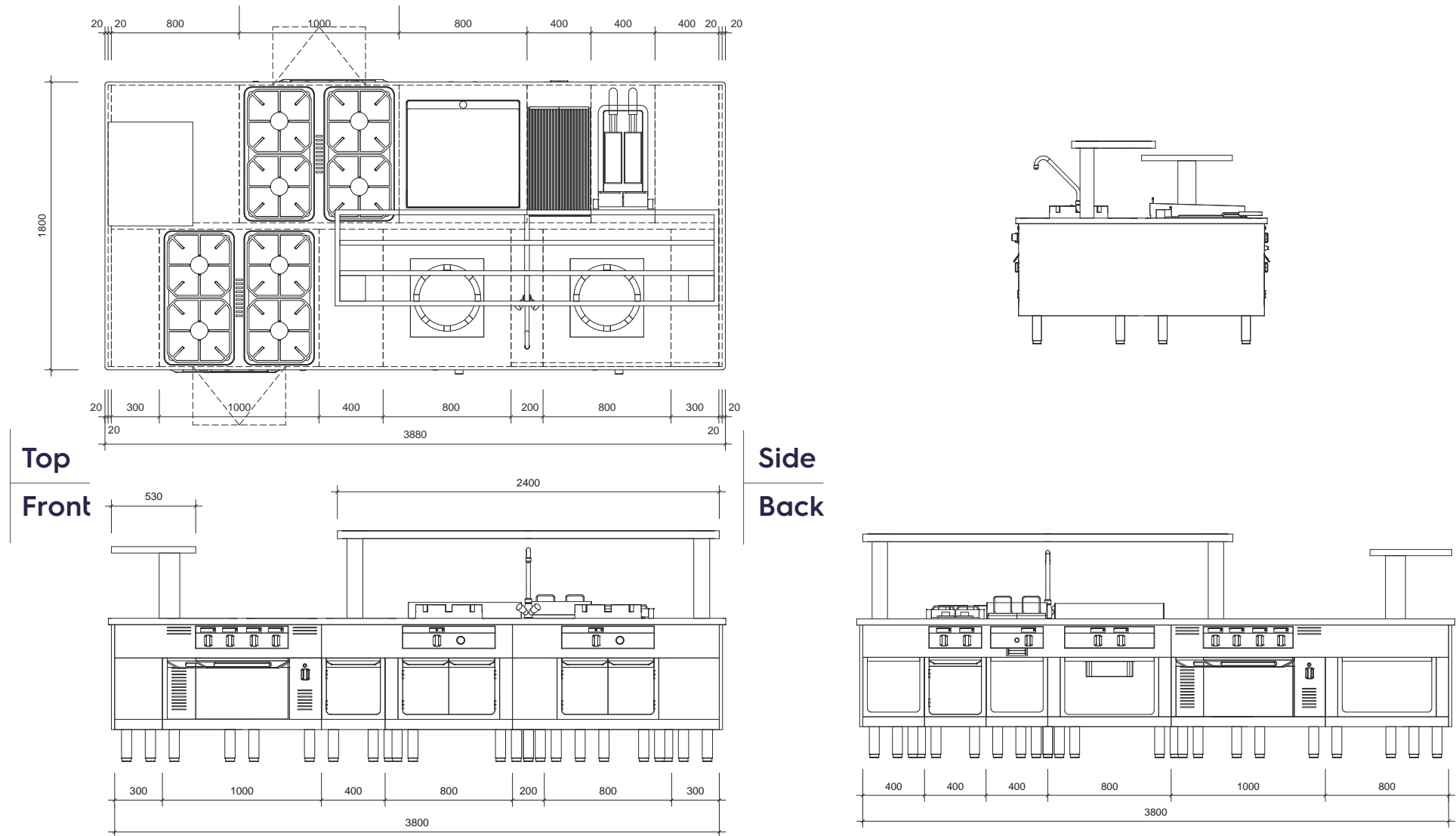
**More storage** for pots and pans at hand.  
**Pot Rack** and **Salamander Support** custom designed.

**More flexibility in the menu**, asian and western dishes perfectly cook on the same block with the **21 kW Gas Woks**.

## Suite 03

M2M - ■ Full Service Restaurants ■ Hotels

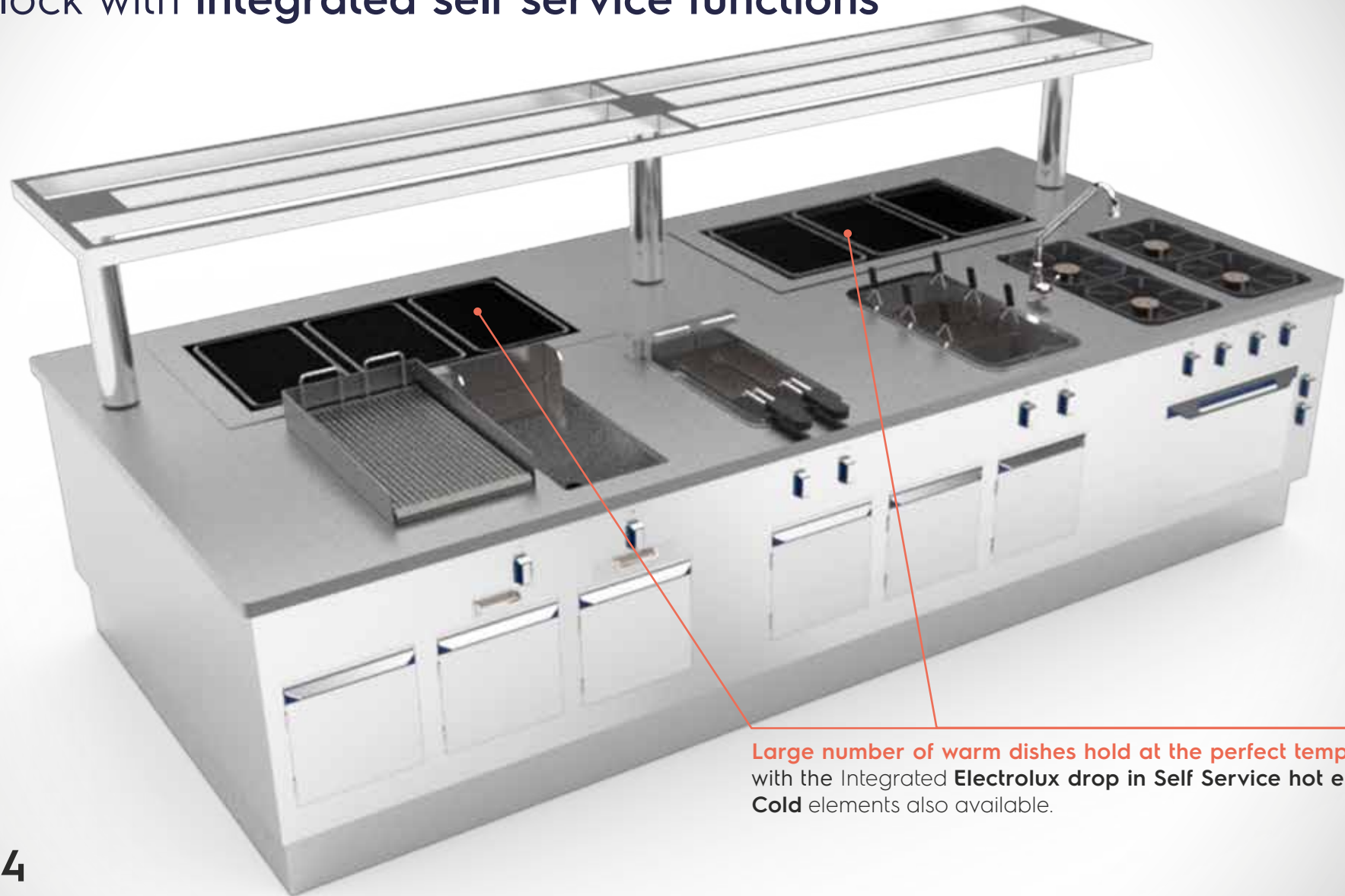




Dimensions are in mm

- **Two Side** M2M Block 3880x1800x700H mm installed on feet • **Front side** with 21 kW Gas Woks • **Pot rack** and **salamander support**
- **Functions:** gas wok, 4 gas burners with gas oven, electric fryer, gas chargrill, electric fry top
- **Bases:** open base and with doors

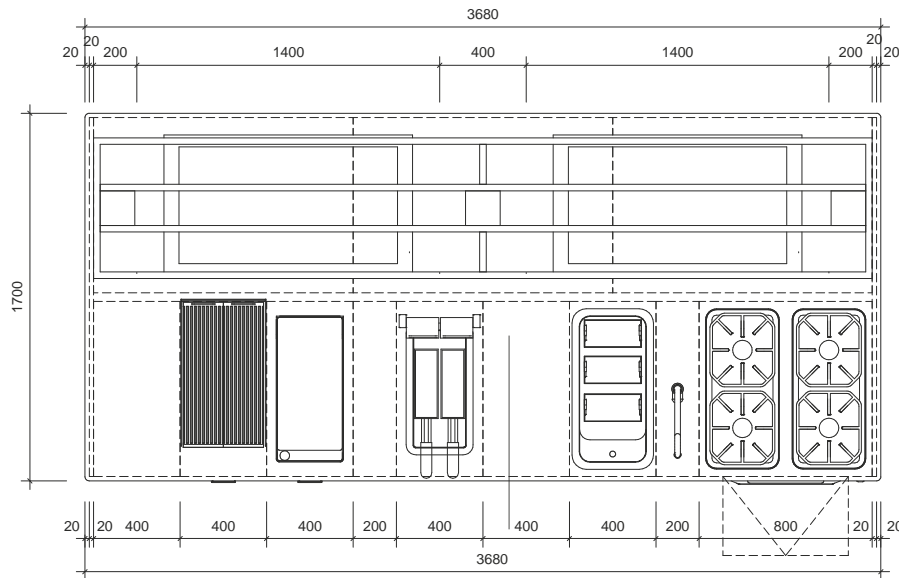
## M2M Block with **integrated self service functions**



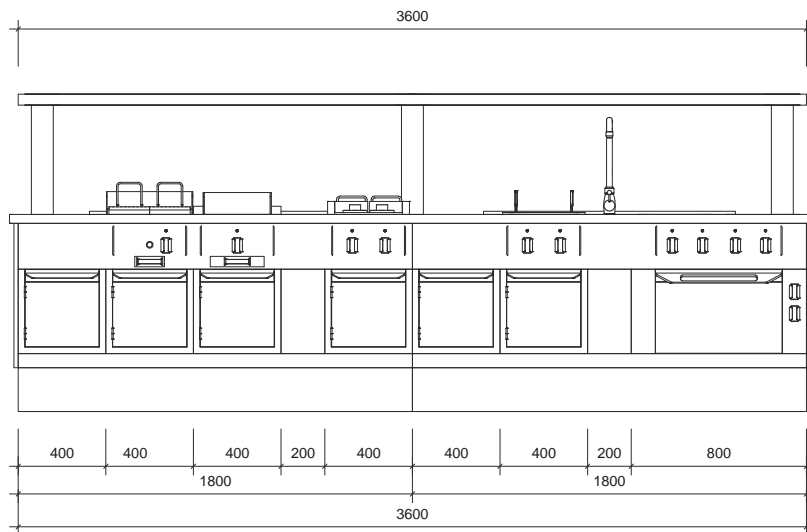
Large number of warm dishes hold at the perfect temperature with the Integrated **Electrolux drop in Self Service** hot elements. Cold elements also available.

## Suite 04

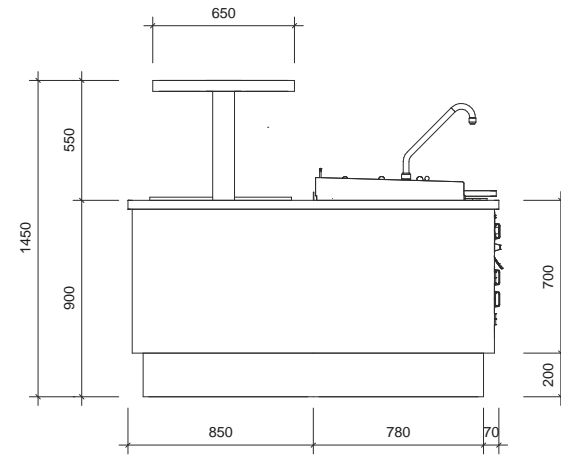
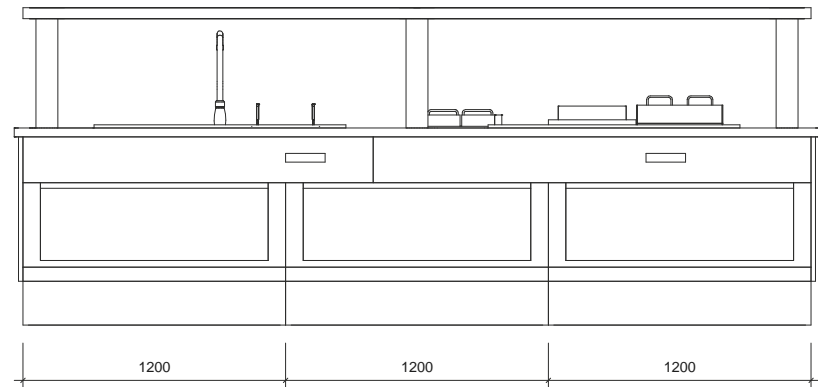
**M2M** -  Full Service Restaurants  Self Service Restaurants  Hotels



**Top  
Front**



**Side  
Back**



Dimensions are in mm

- **Two Side** M2M Block 3680x1700x700H mm installed on feet with kicking strips • **Back side** with **integrated Electrolux drop in self service hot elements** • With **pot rack**
- **Functions:** gas chargrill, electric fry top, electric fryer, electric pasta cooker, 4 gas burners, hot self service elements
- **Bases:** open and closed bases, electric oven

## M2M Block special shape in two pieces seamlessly connected

Suitable for any kitchens layout.

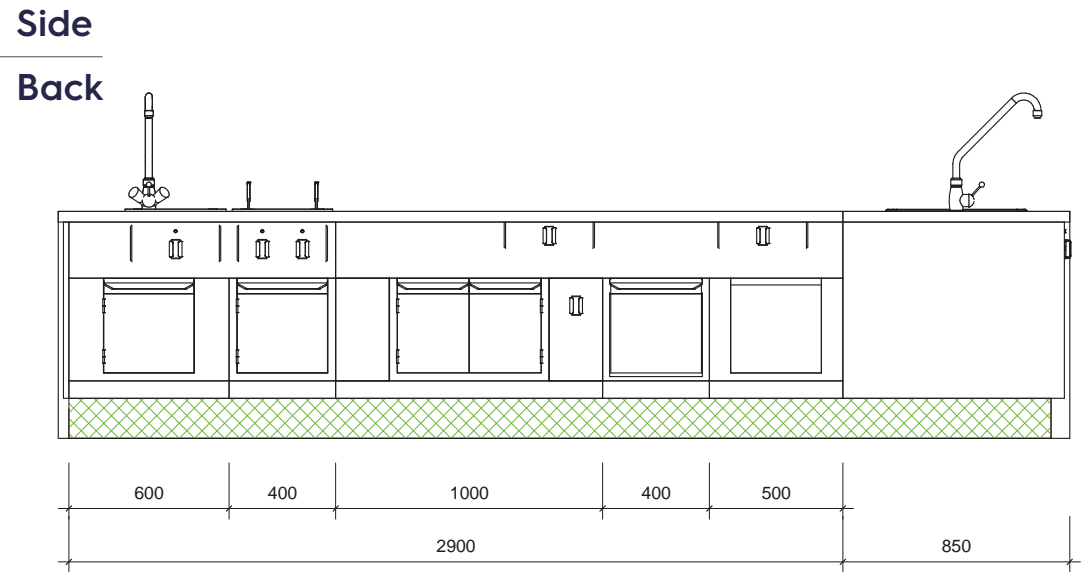
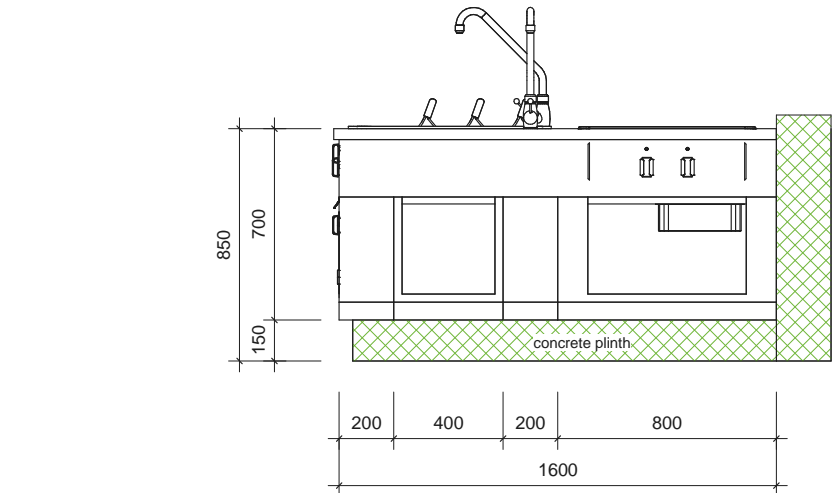
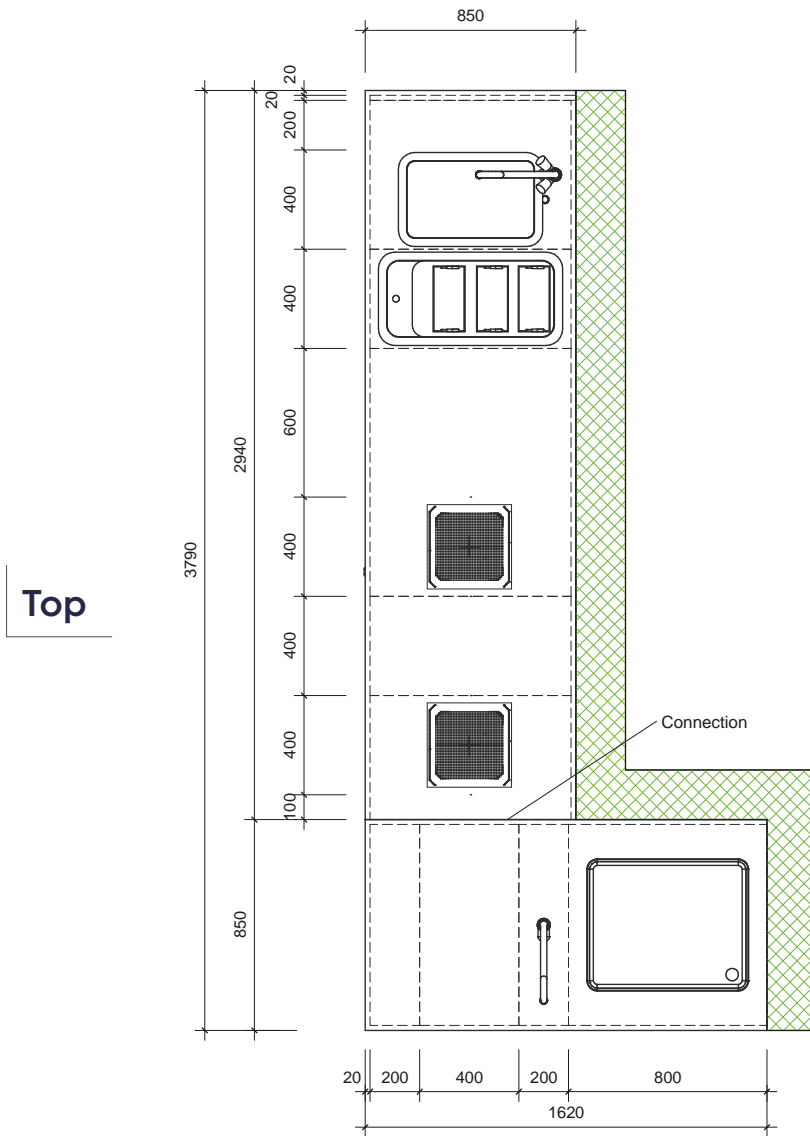
The shape of the block can be adapted to walls or other construction elements.

Work better with large support area all around with the **Single Plate Induction**.

Easy to transport and to install also in narrow spaces, being the block split in 2 parts. On the worktop can be comfortably worked on thanks to the smooth Lasertech Connection. Available also in one piece.

## Suite 05

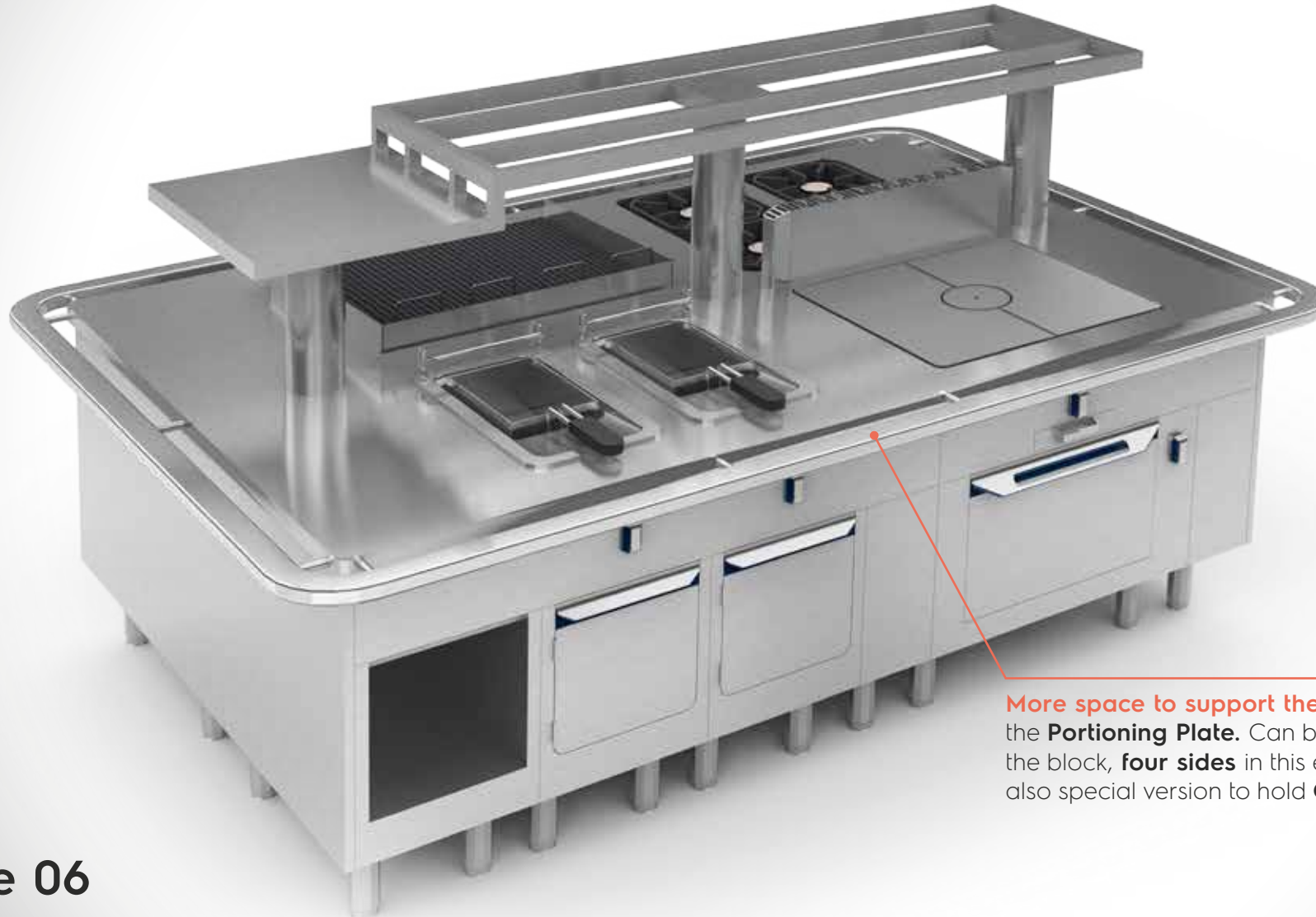
M2M - ■ Self Service Restaurants ■ Hotels



Dimensions are in mm

- **One Side M2M block special shape** in two pieces 2940x850x700H + 1620x850x700H mm installed on concrete plinth • With a **special connection** between the blocks • With two **single plates induction**
- **Functions:** electric bain marie, electric pasta cooker, induction, electric multibraiser
- **Bases:** open and closed bases, warming cabinet

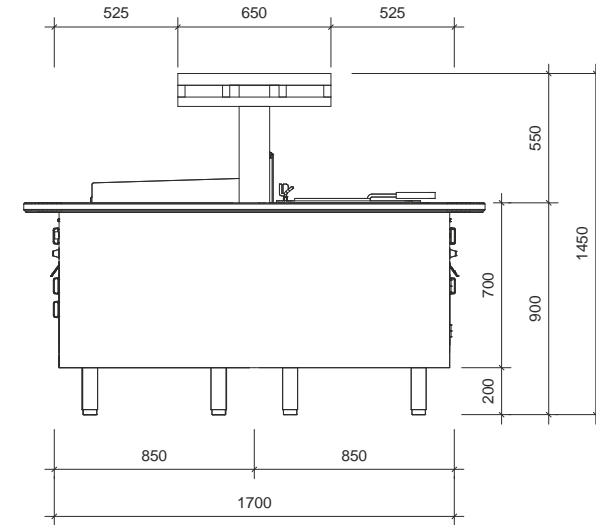
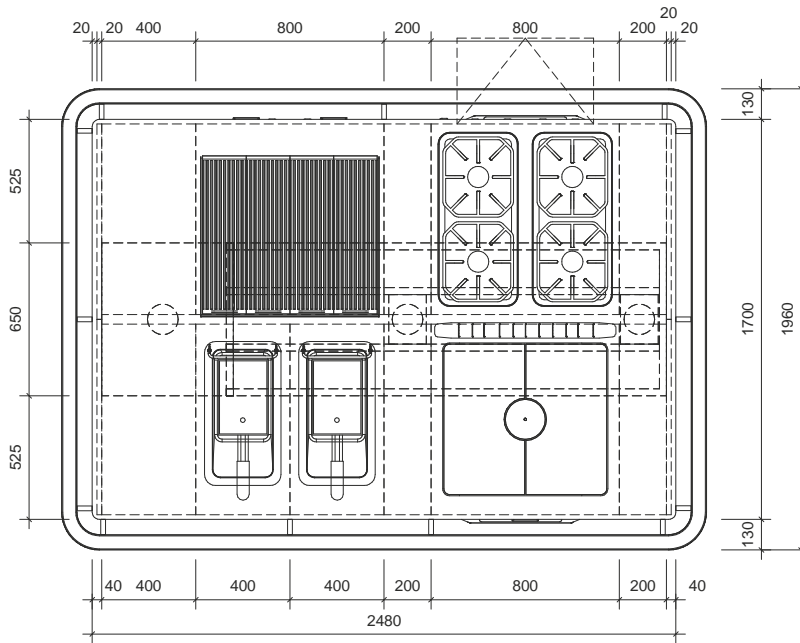
## M2M Block back to back with **all around portioning plates**



**More space to support the preparation** with the **Portioning Plate**. Can be **on each side** of the block, **four sides** in this example. Available also special version to hold **GN 1/9 containers**.

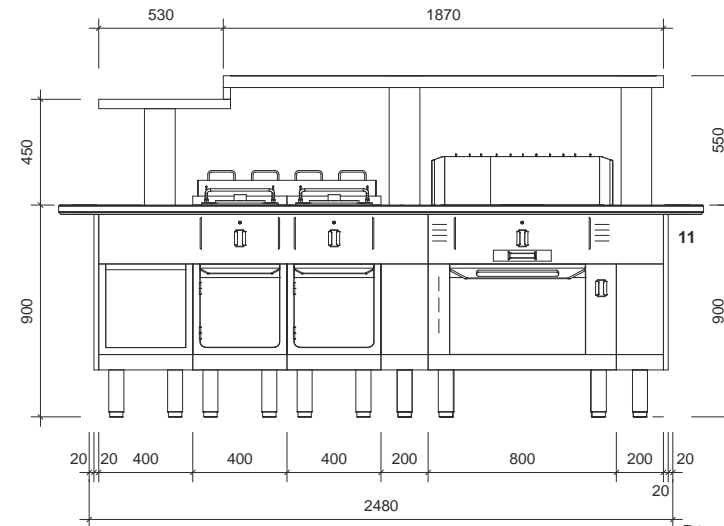
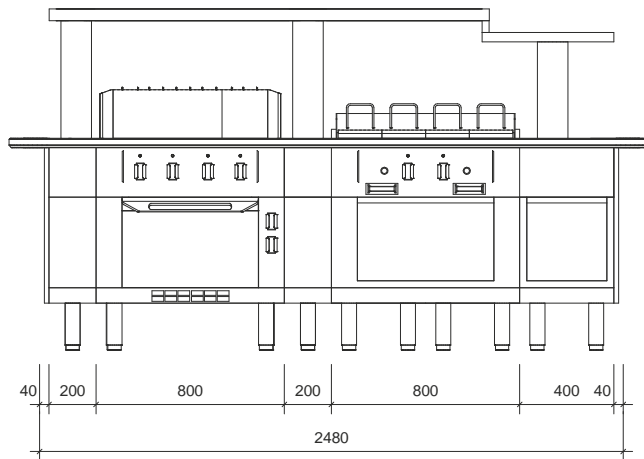
## Suite 06

M2M - ■ Full Service Restaurants ■ Hotels



Top  
Front

Side  
Back



Dimensions are in mm

- **Two Side M2M Block 2480x1700x700H mm installed on feet** • **Portioning plates on four sides** • **With pot rack with salamander support**
- **Functions:** electric bain marie, electric pasta cooker, induction, electric multibraiser
- **Bases:** open and closed bases, warming cabinet

## M2M Block back to back special shape with cut out



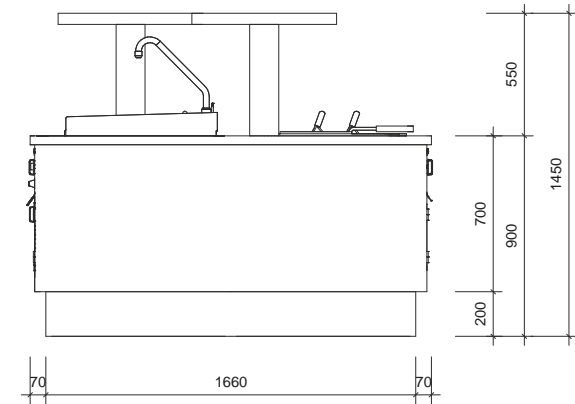
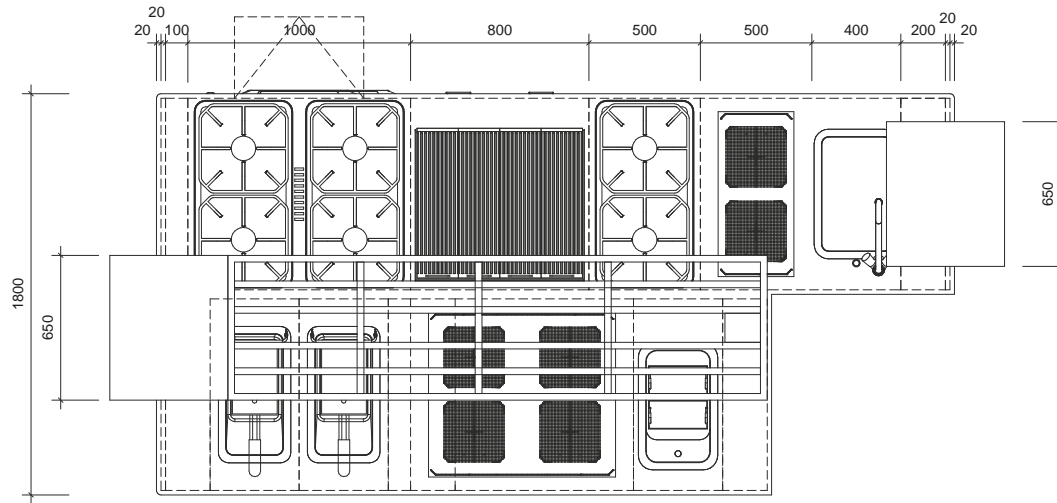
**Suitable for any kitchens layout.**

The shape of the block can be adapted with **Cut Out** to include pillars, walls or other construction elements.

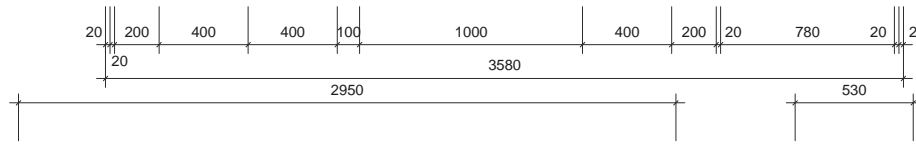
## Suite 07

M2M - ■ Full Service Restaurants ■ Hotels

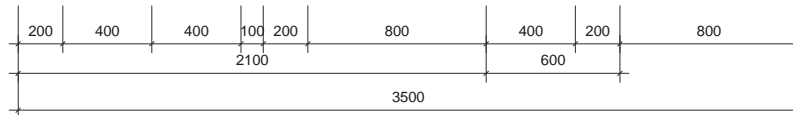
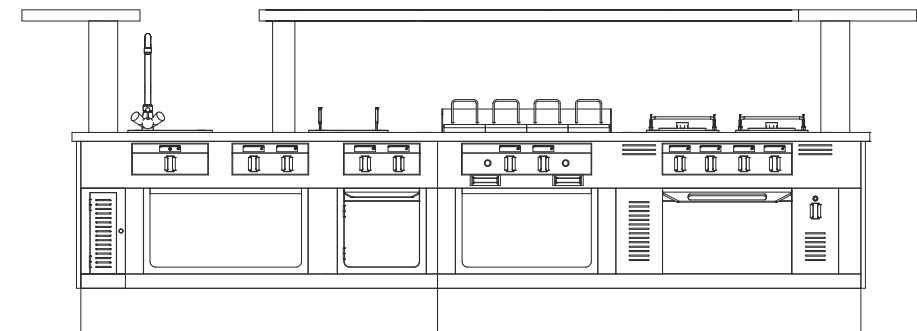
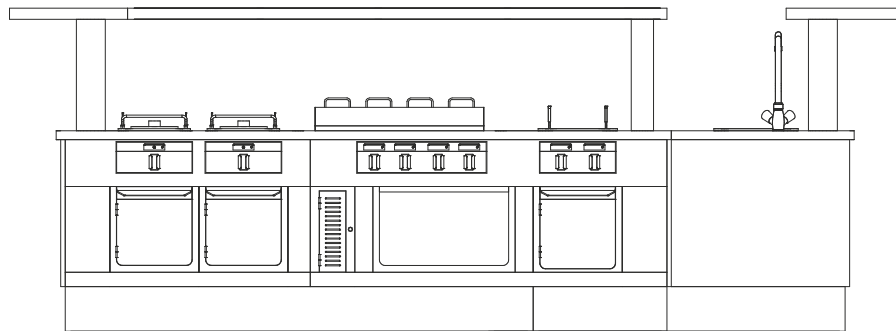




Top  
Front



Side  
Back



Dimensions are in mm

- **Two Side M2M Block special shape 3580/2760x1800x700H mm** installed on stainless steel plinth • **Cut out 800x900x900H mm on front side** • Cabinets for **induction generators** • With **pot rack** and **salamander support**
- **Functions:** electric fryer, full induction, electric pasta cooker, bain marie, induction, char grill, 4 gas burners with gas oven
- **Bases:** open and closed bases

## M2M Block against the wall with **double refrigerated base**

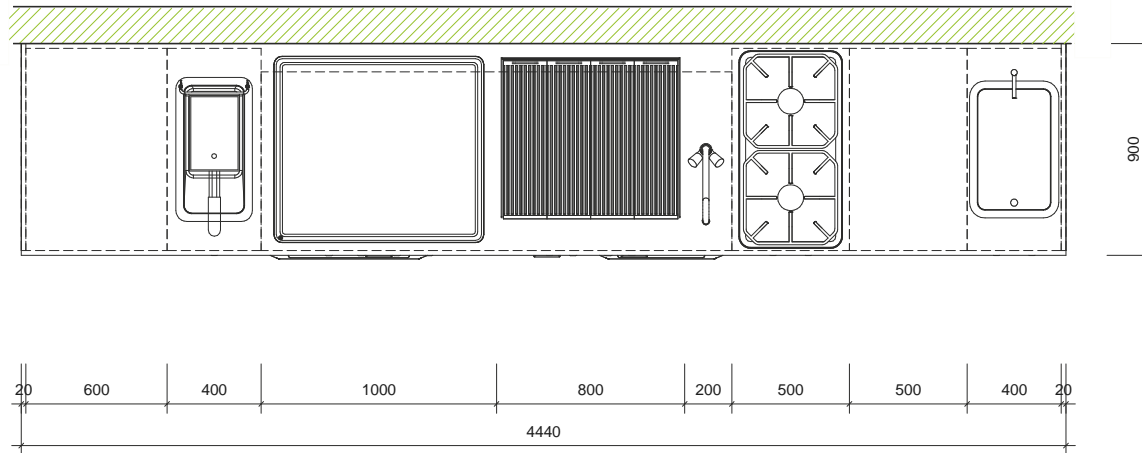


**More refrigerated space in less footprint.**

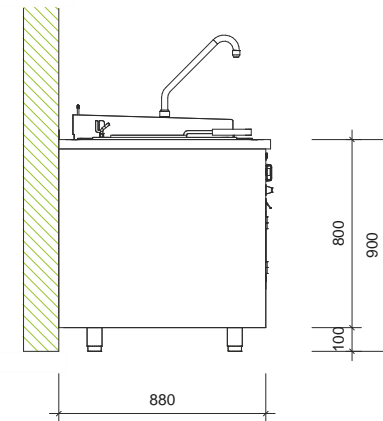
**Double multi temperature refrigerated bases powered with one compressor.** Each cabinet has an **independent** temperature.

## Suite 08

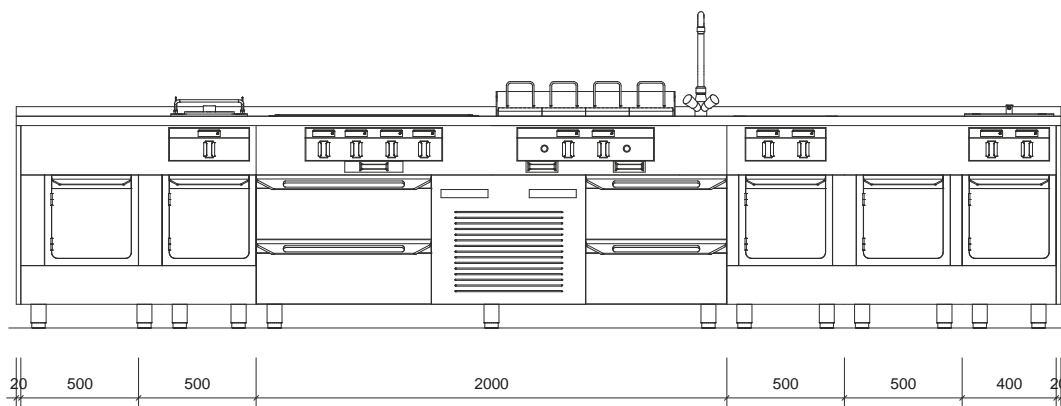
**M2M** - ■ Full Service Restaurants ■ Self Service Restaurants ■ Hotels



Top  
Front



Side



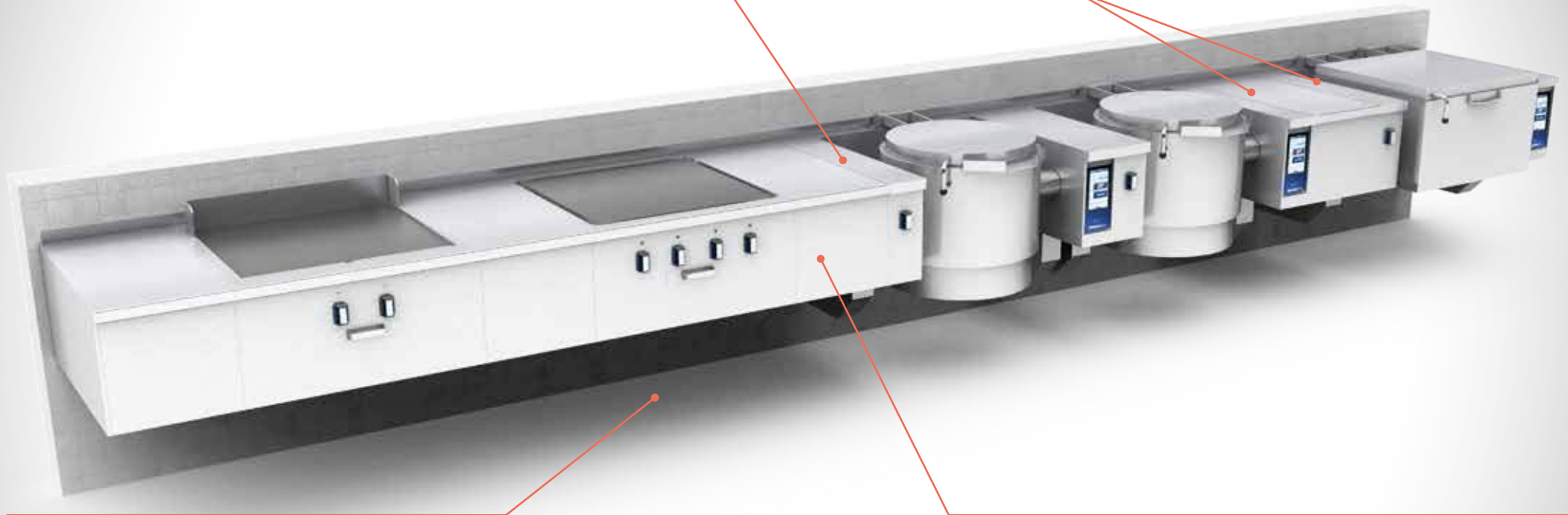
Dimensions are in mm

- **One Side M2M Block 4440x900x700H mm** installed on feet against the wall • **Two multi temperature refrigerated cabinets** with **one compressor**
- **Functions:** electric fryer, free cooking top, gas chargrill, 2 gas burners, aquacooker
- **Bases:** closed bases, refrigerated bases

## Modular block wall hanging with boiling and braising pans

Smooth to work on and easy to clean.

Modular and ProThermetic connected with the same Thermodul Connection System.



Very easy and fast to clean.

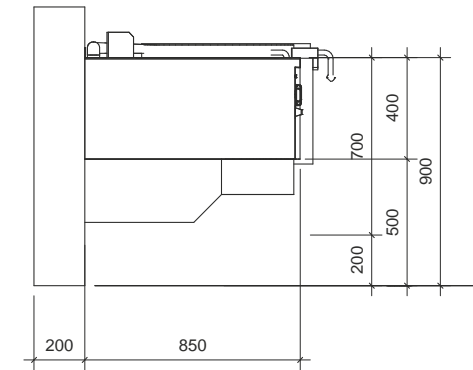
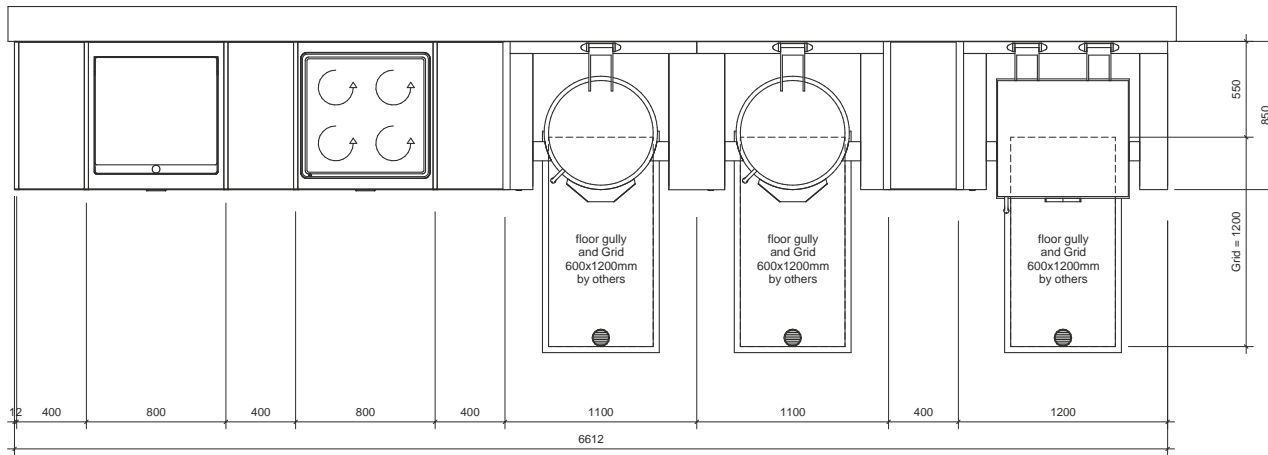
The **Wall Hanging Configuration** guarantee the best possible cleaning capability.

Perfect to produce each type of menu in large quantities.

The **High Productivity Cooking Appliances** can be combined with the **Modular Appliances** to produce all types of meals.

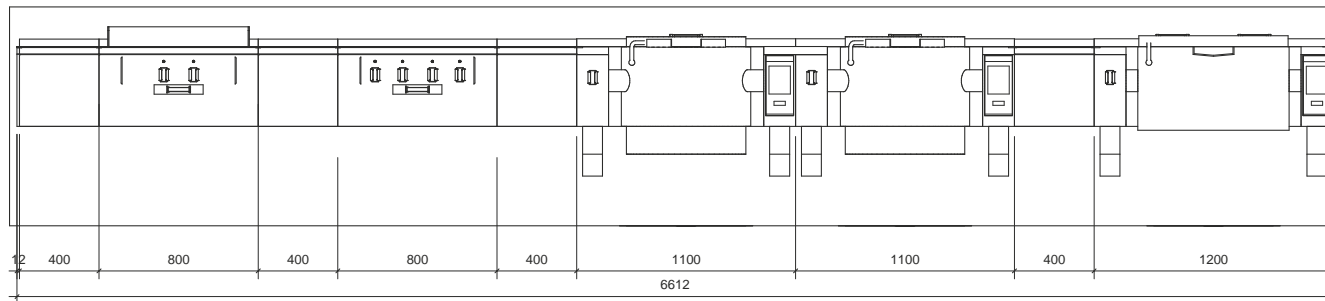
## Suite 09

Modular with ProThermetic - ■ Staff Canteens



Top  
Front

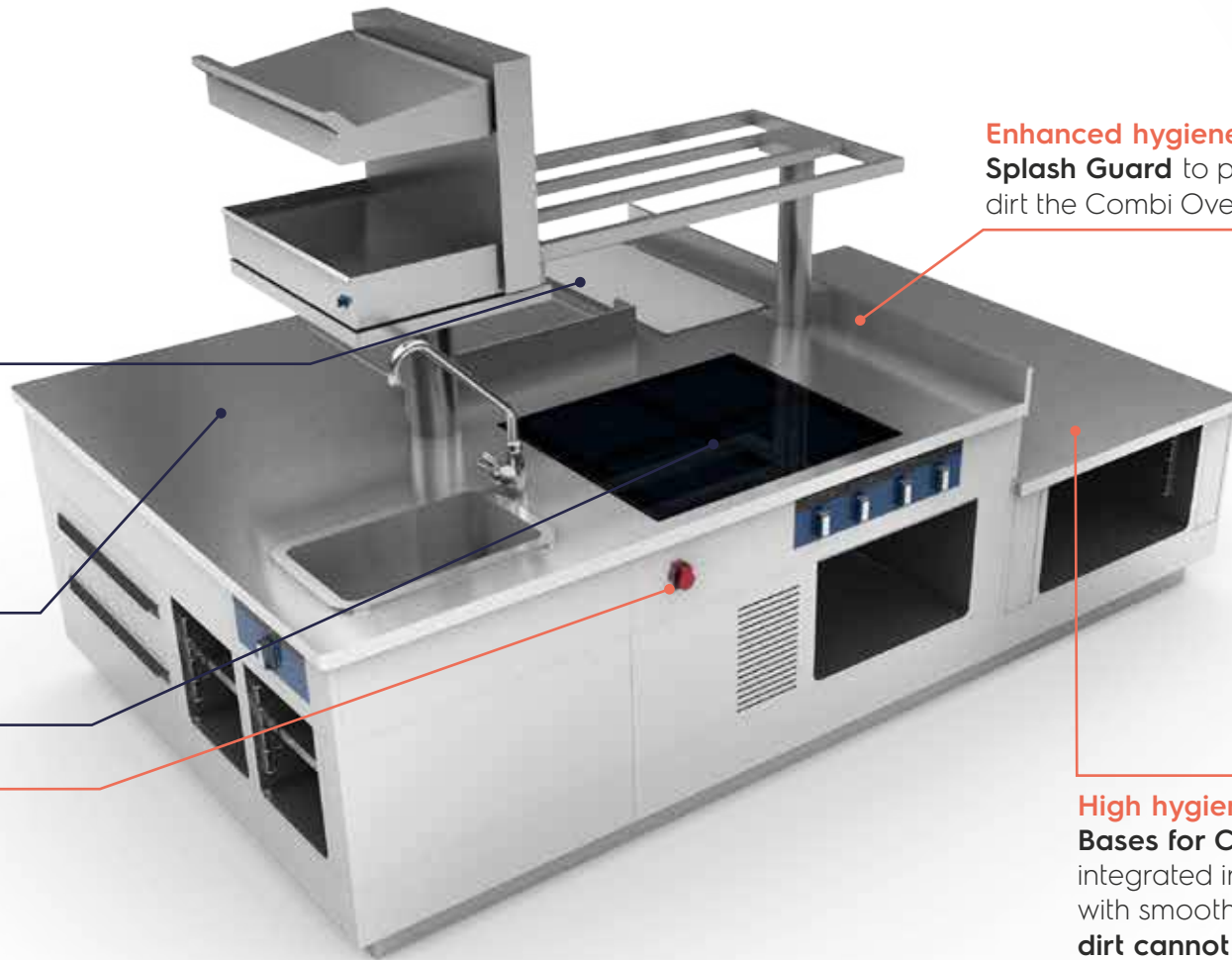
Side



Dimensions are in mm

- **One Side** Modular Block 6612x850x400H mm wall hanging
- **Functions:** Electric fry top, electric solid top, electric tilting boiling pan, electric tilting braising pan

## M2M Block with **three cooking sides** and **bases for combi ovens**



**Back Side**

**Perfect finishing** of gourmet dishes on the **Left Side** with **Salamander**, **Bain Marie** and **Holding Cabinet** at hand.

**Front Side**

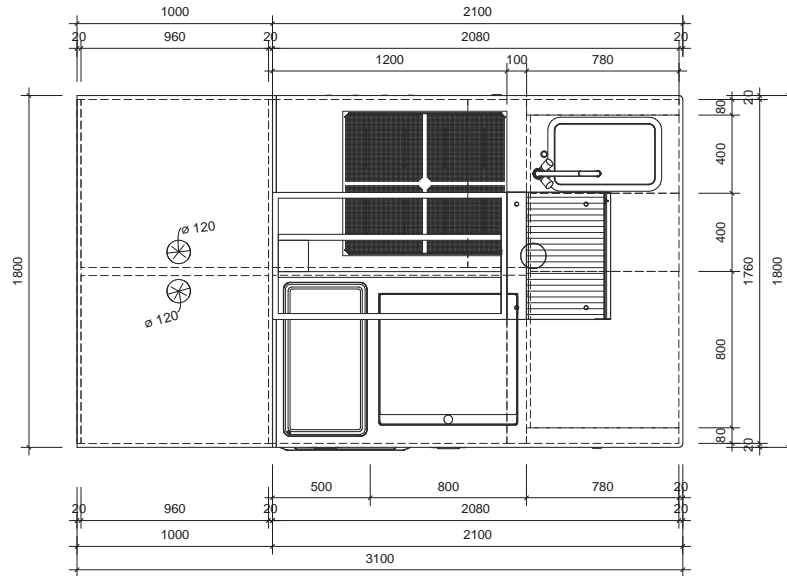
**More flexibility to power table top appliances** with the **Power Sockets**. Different models available.

**Enhanced hygiene.** **Splash Guard** to protect from dirt the Combi Oven Area.

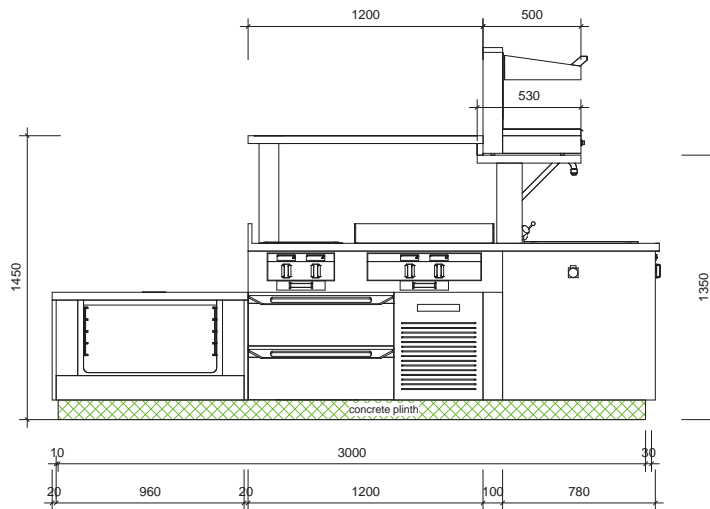
**High hygiene and usability.** **Bases for Combi Ovens** integrated into the block with smooth panels where **dirt cannot accumulate**. Bases equipped with **rails** for GN containers and **holes** for power and drain connections.

## Suite 10

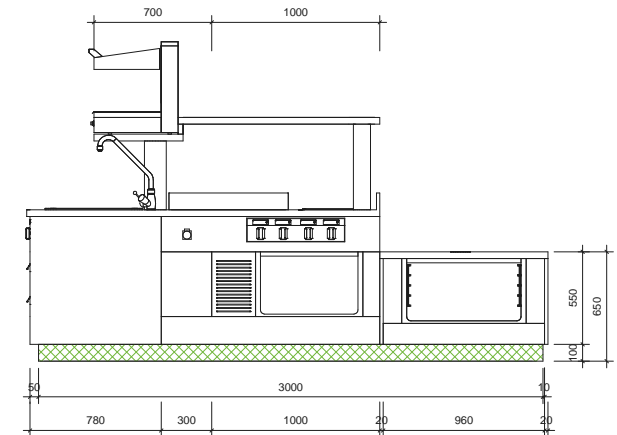
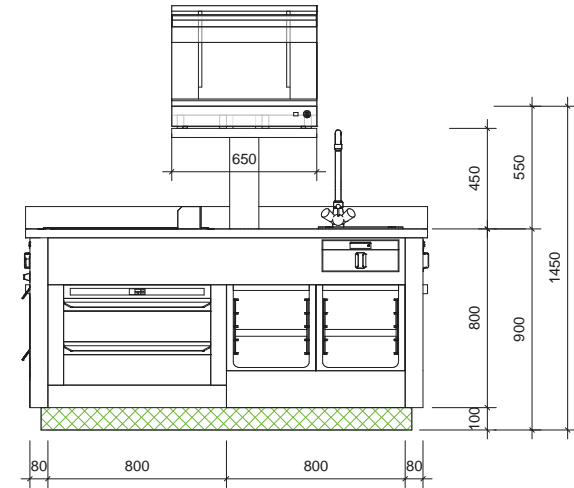
**M2M** - ■ Fine Dining Restaurants ■ Hotels



Top  
Front



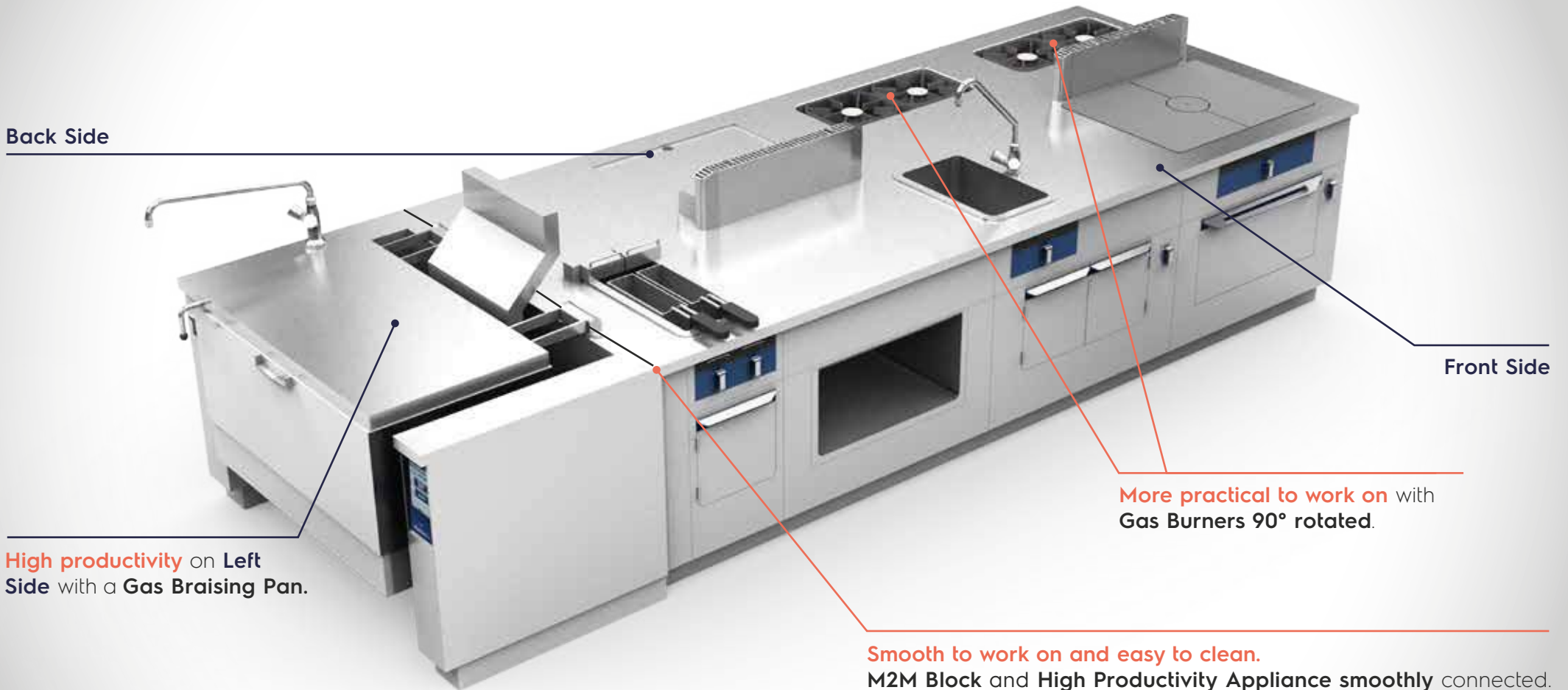
Side  
Back



Dimensions are in mm

- **Three Side** M2M Block 3100x1800x800H mm installed on concrete plinth • **Lowered bases for combi ovens** • **With pot rack and salamander support**
- **Functions:** electric free cooking top, electric fry top, bain marie, full induction
- **Bases:** refrigerated bases, holding cabinet, open bases

# M2M Block with **three cooking sides** and **gas braising pan**



Back Side

Front Side

**High productivity** on **Left Side** with a **Gas Braising Pan**.

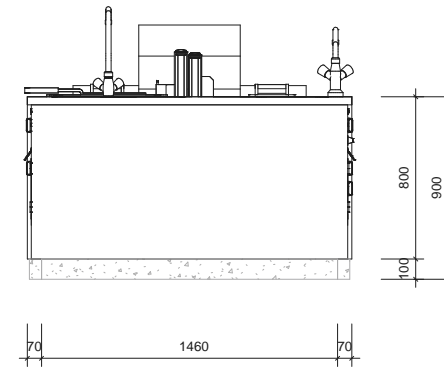
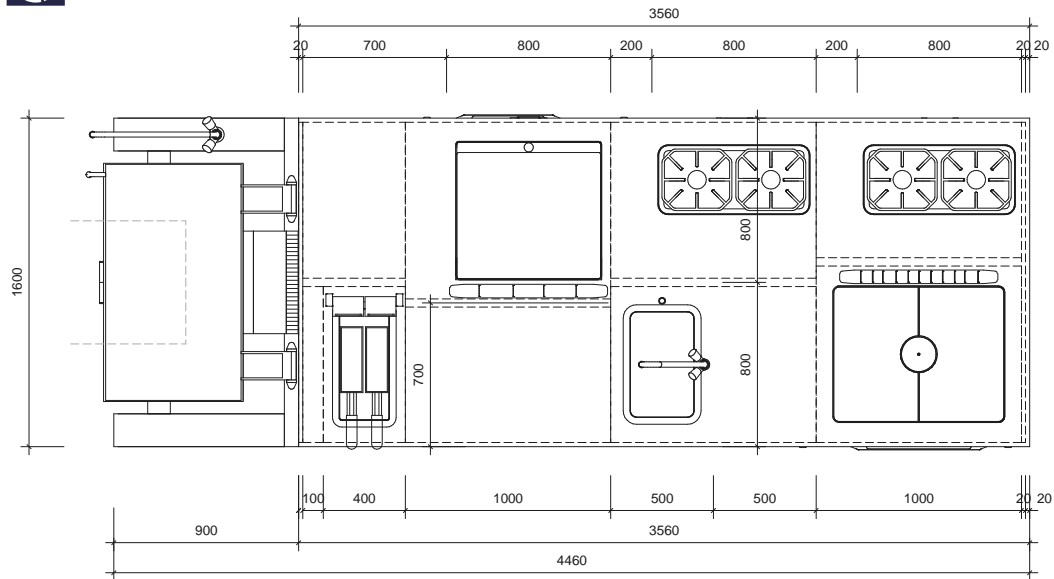
**More practical to work on** with **Gas Burners 90° rotated**.

**Smooth to work on and easy to clean.**  
**M2M Block and High Productivity Appliance smoothly connected.**

## Suite 11

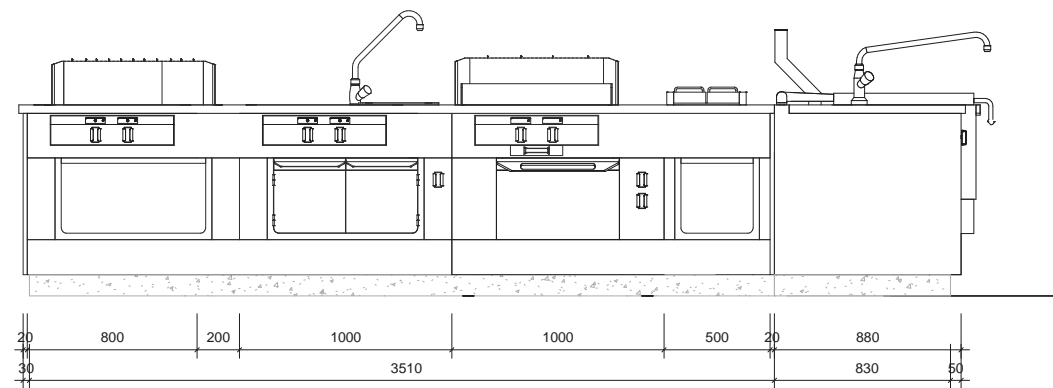
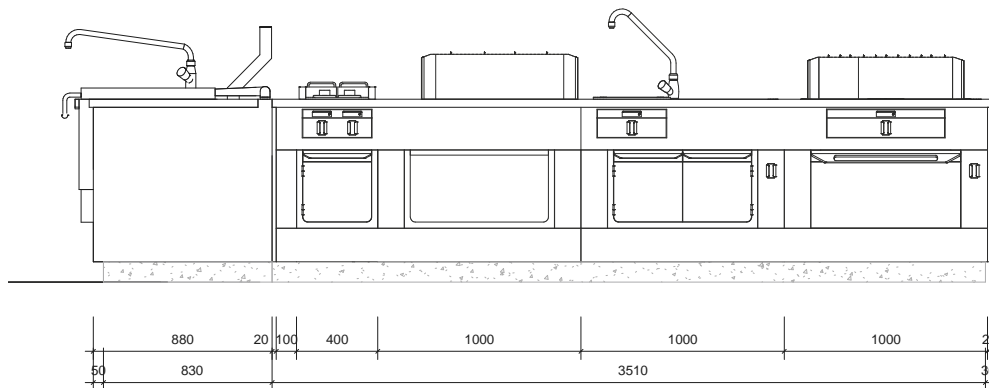
M2M with ProThermetic - ■ Full Service Restaurants ■ Hotels





Top  
Front

Side  
Back



Dimensions are in mm

- **Three Side M2M Block 4460x1600x800H mm installed on concrete plinth**
- **Special connection on the left side for ProThermetic braising pan**
- **Functions:** gas braising pan, electric fryer, electric bain marie, gas french top, 2x2 gas burners 90° rotated, gas fry top
- **Bases:** gas and electric ovens, warming cabinet, open and closed bases

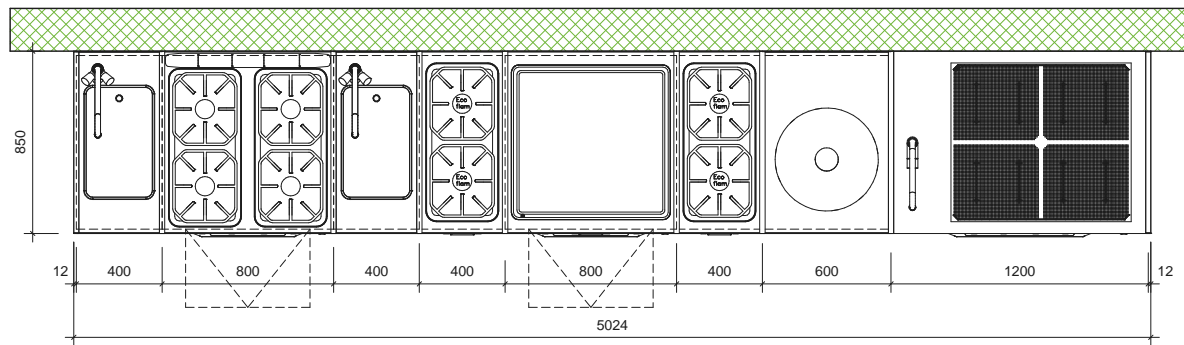
# Modular Block against the wall with integrated big green egg grill



Special grilling with the Big Green Egg Grill.

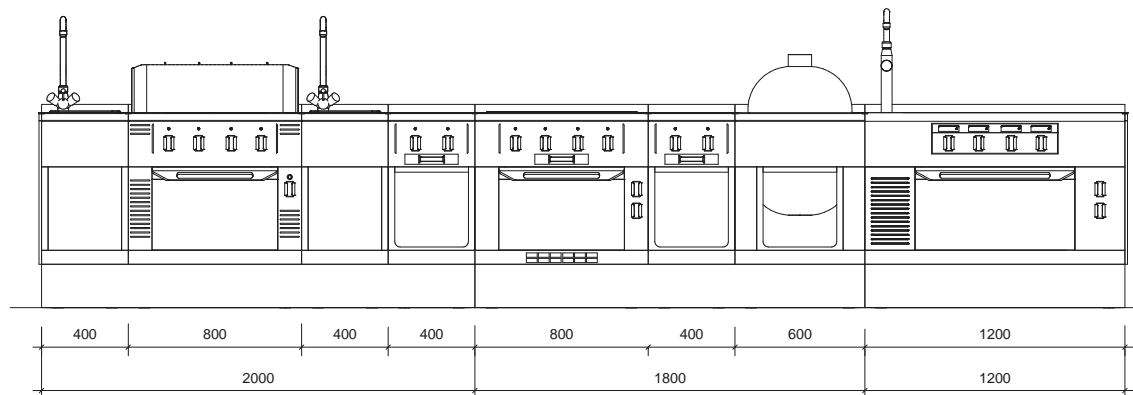
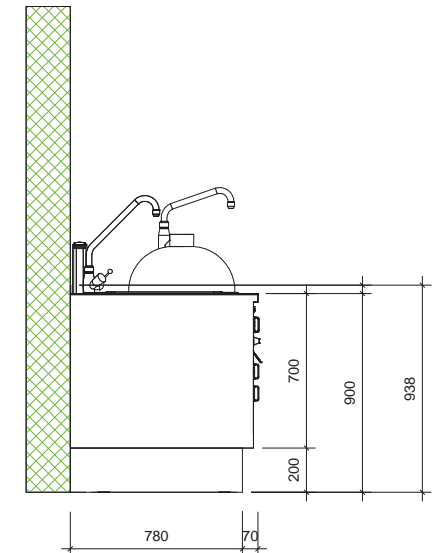
## Suite 12

Modular -  Full Service Restaurants  Hotels



Top  
Front

Side



Dimensions are in mm

- **Modular** Block 5025x850x700H mm installed on concrete plinth • **With Integrated Big Green Egg Grill**
- **Functions:** 4 gas burners with gas oven, 2x2 gas burners with ecoflame, freecooking top, full induction 4 zones with electric oven
- **Bases:** open bases

# M2M Block island two side with **pasta cookers control panels 90° rotated**

**Able to fit in each kitchen.**  
Suite's **Custom Depth 1400mm.**

**High productivity and flexibility** in a **small footprint** with the **Full Induction Plate with Small Glass.**

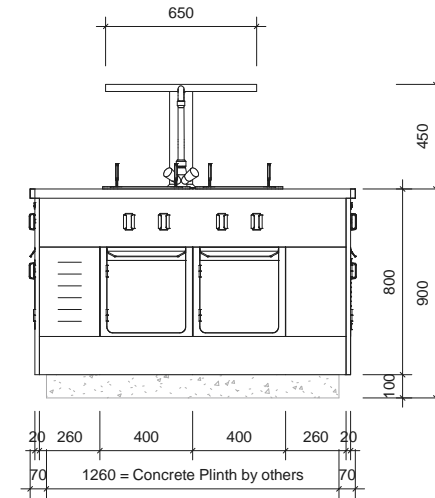
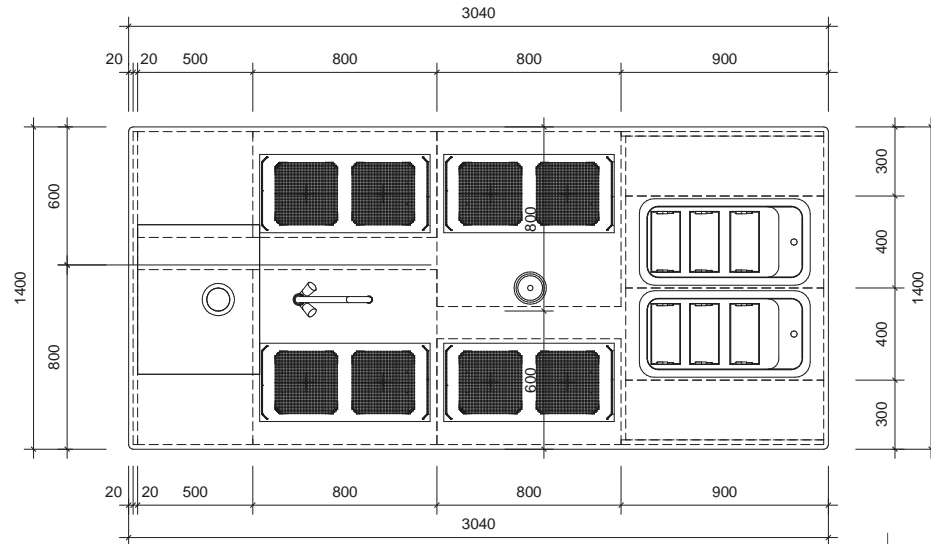
**Very useful to clean small appliances or tools.**  
Round **Mini Well 140mm** with mixing tap.

**High performance** and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

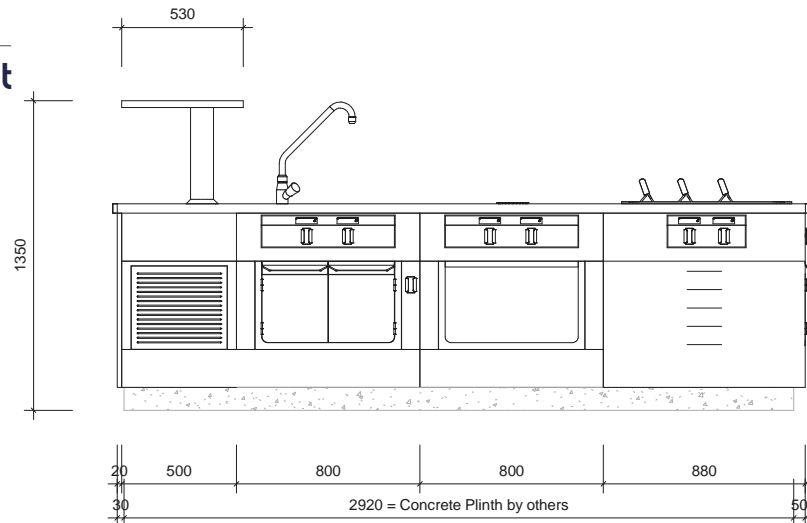
## Suite 13

**M2M** - ■ Fine Dining Restaurants ■ Hotels

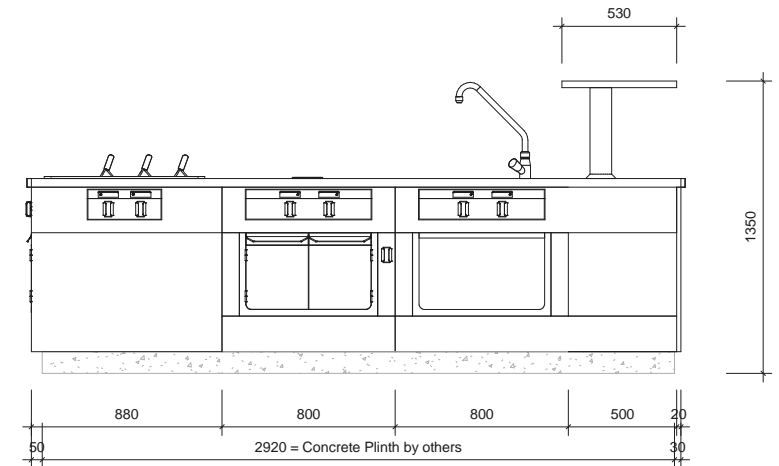
**More practical** in pasta cooking with **Electric Pasta Cookers** crosswise positioned with the **Control Panel 90° rotated.**



Top  
Front



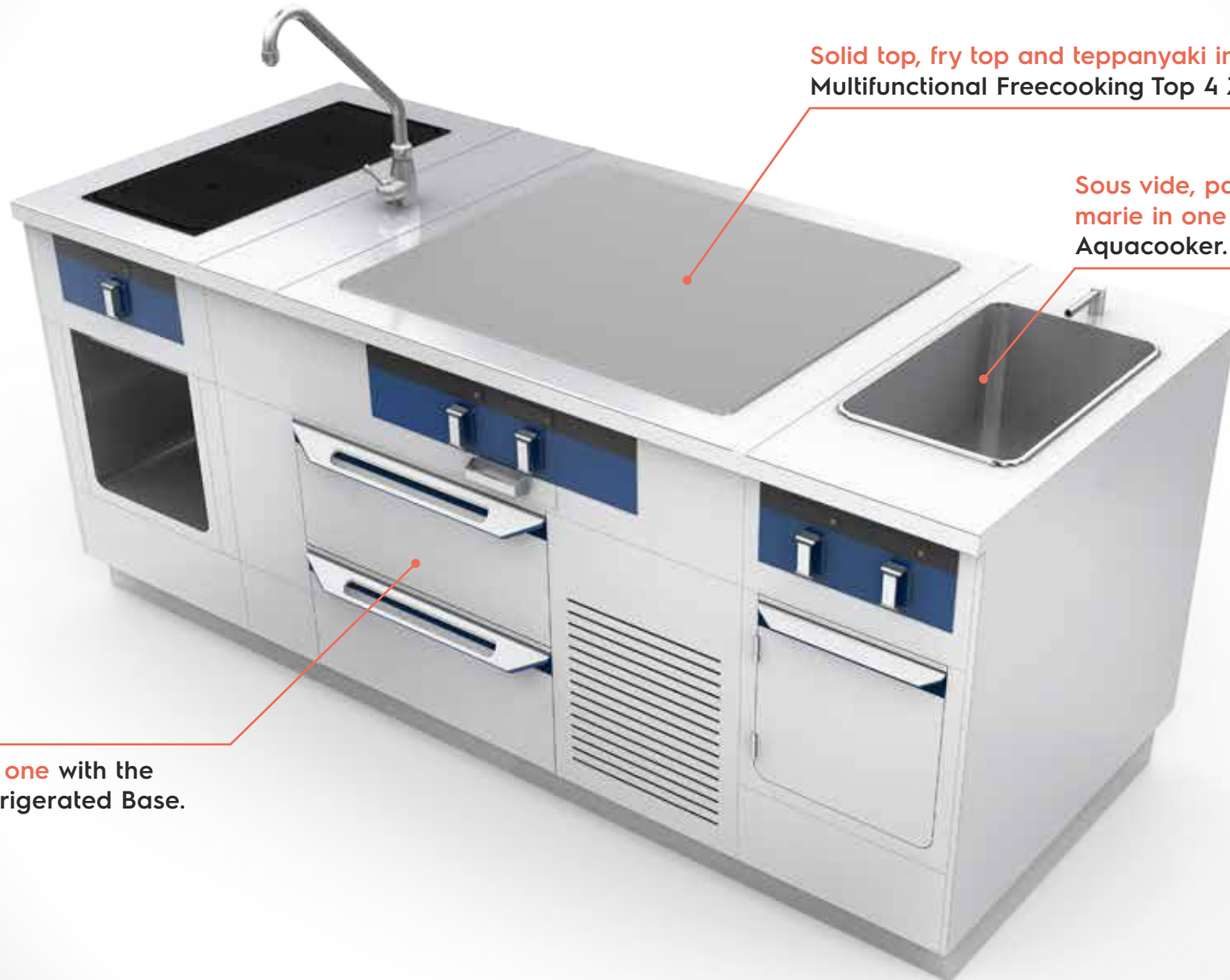
Side  
Back



Dimensions are in mm

- **Two Side** M2M Block 3040x1400x800H mm installed on concrete plinth • 2x Electric Pastacookers with **control panel 90°** rotated • 4x Full Induction Plate 2 Zones (2x7kW) with **small glass 90°** rotated • **Miniwell** 140mm • With **salamander support**
- **Functions:** full induction small glass, pasta cookers
- **Bases:** warming cabins, open bases

## thermaline Cooking Star



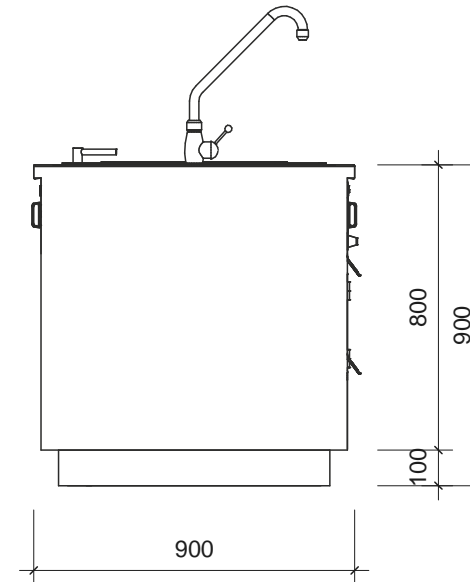
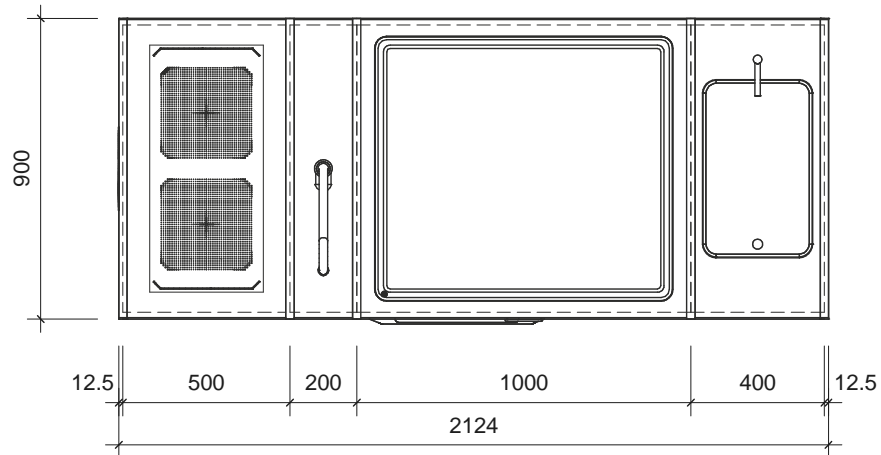
**Solid top, fry top and Teppanyaki in one** with the Multifunctional Freecooking Top 4 Zones, 2 Sides.

**Sous vide, pasta cooker and bain marie in one** with the Multifunctional Aquacooker.

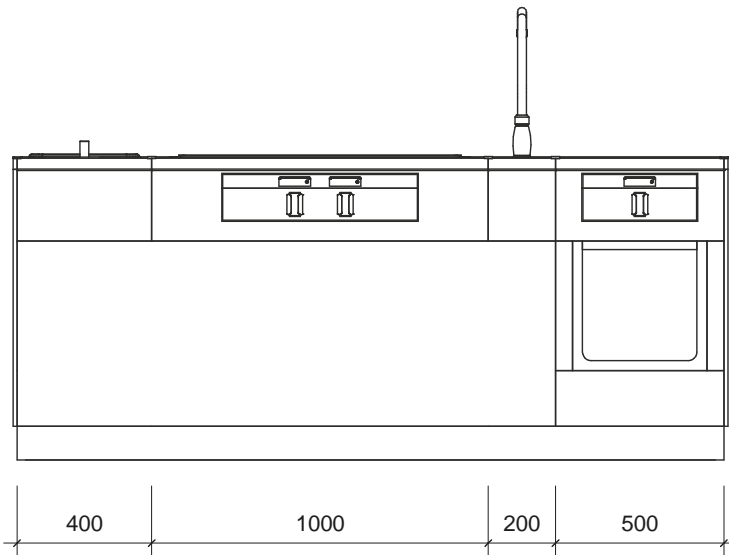
**Fridge and freezer in one** with the Multitemperature Refrigerated Base.

## Suite 14

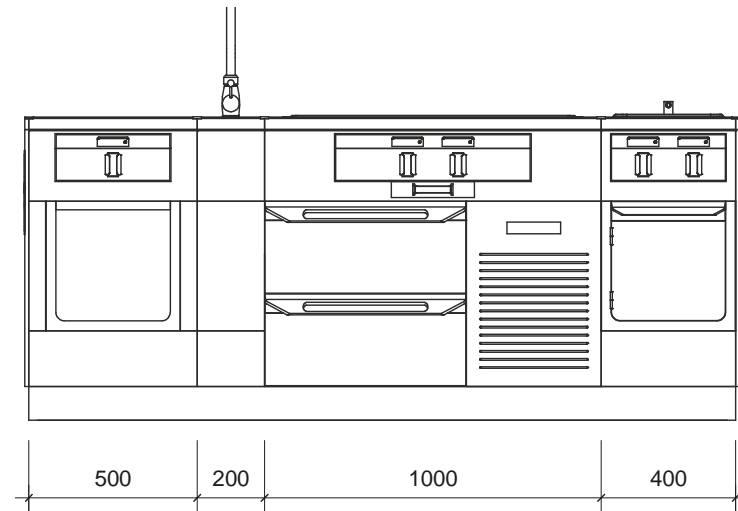
**Modular** - ■ Full Service Restaurants ■ Self Service Restaurants ■ Hotels



Top  
Front



Side  
Back



Dimensions are in mm

- **Modular Block** 2125x900x800H mm installed on stainless steel
- **Functions:** induction top 2 side, mixing tap, freecooking top **2 side**, aquacooker
- **Bases:** multitemperature refrigerated base, open base

# M2M Block with three cooking sides

Deep frying Area on the Left Side with 2 Fryers.

Able to fit in each kitchen. Suite's Custom Depth 1100mm.

Very useful to clean small appliances or tools.  
Round Mini Well 140mm with mixing tap.

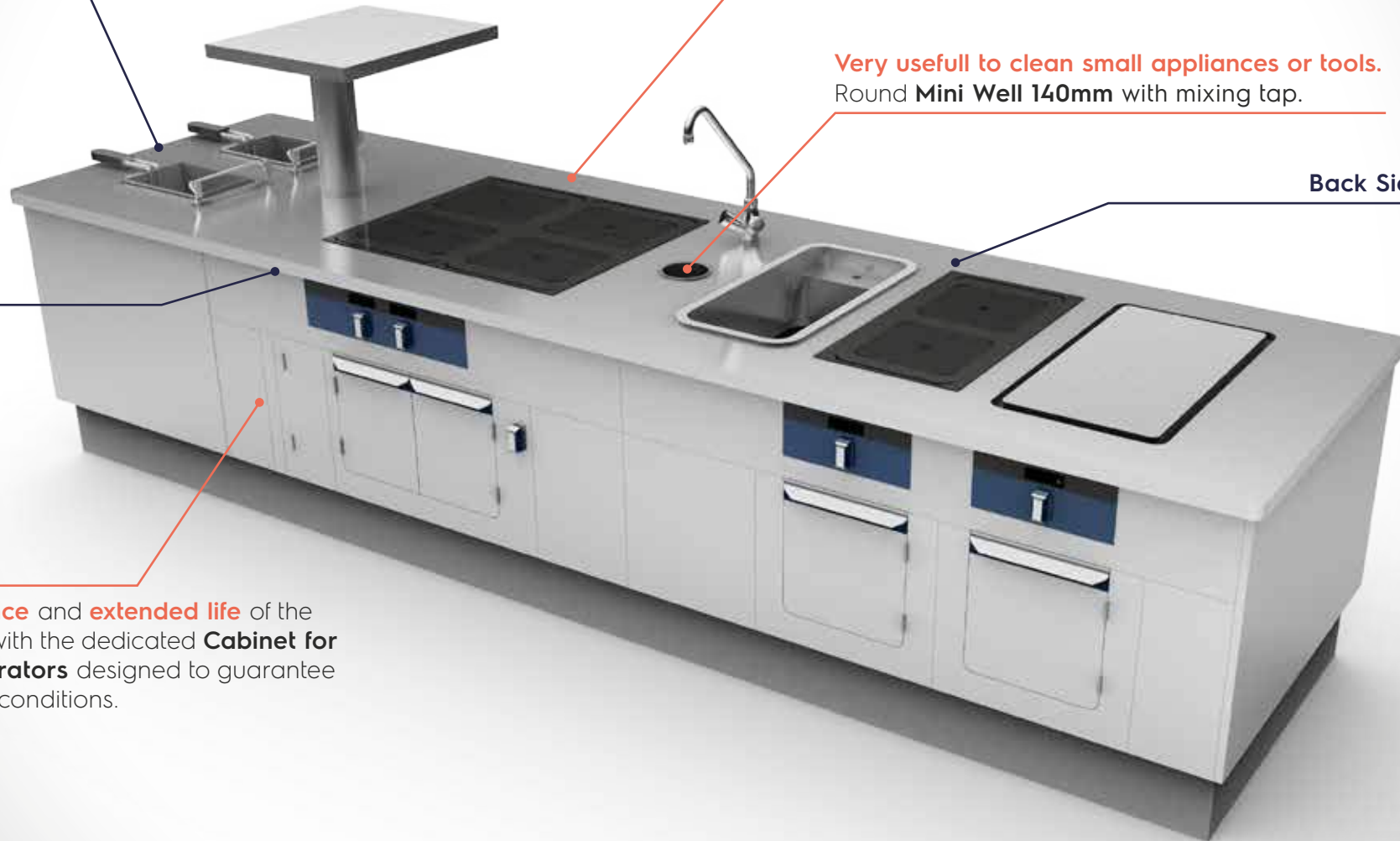
Back Side

Front Side

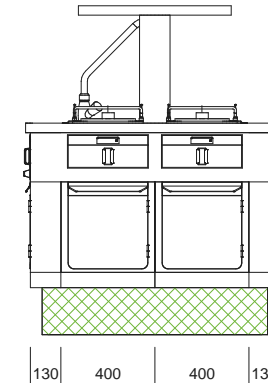
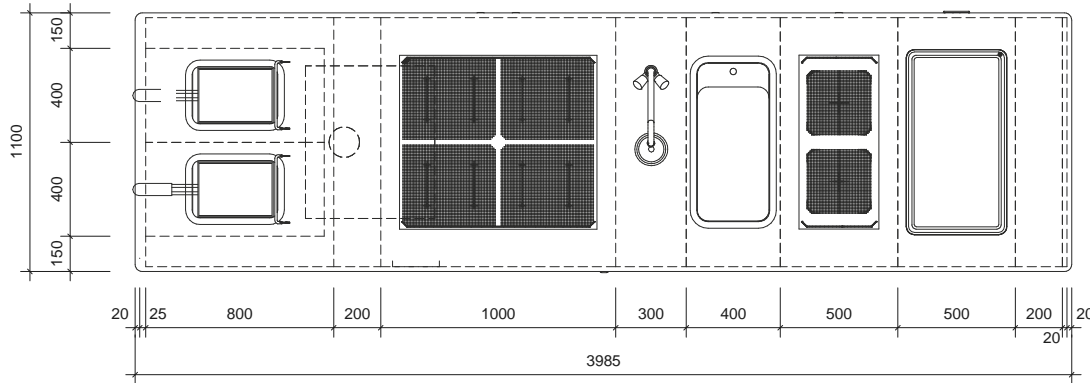
High performance and extended life of the Induction Plate with the dedicated Cabinet for Induction Generators designed to guarantee perfect working conditions.

## Suite 15

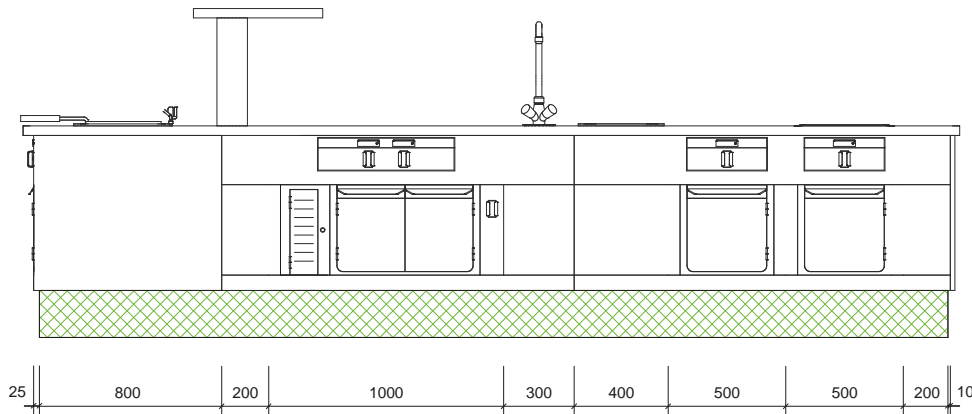
M2M - ■ Fine Dining Restaurants ■ Hotels



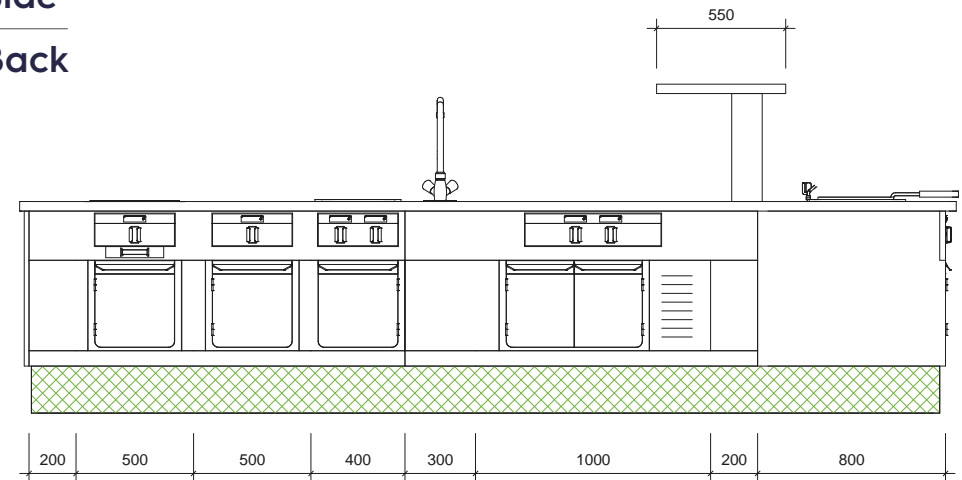




Top  
Front



Side  
Back



Dimensions are in mm

- **Three Side** M2M Block 3985x1100x700H mm installed on concrete plinth • With **Salamander support** and mixing tap
- **Functions:** 2x electric fryers **on left side**, 4 zone full service induction, 2 zones top induction, pasta cooker, freecooking top
- **Bases:** warming cabins, closed bases

# M2M Block with **three cooking sides**

**More practical to work on** on the front with **Freecooking Top 90° rotated**.

**Safe also in critical configurations.** **Splash Guard** between Fryers and Pasta Cooker.

Back Side

Front Side

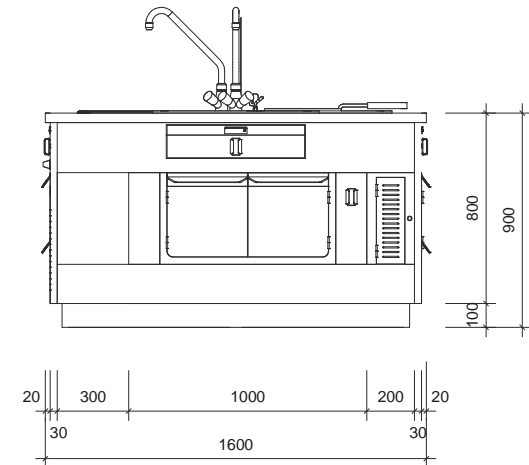
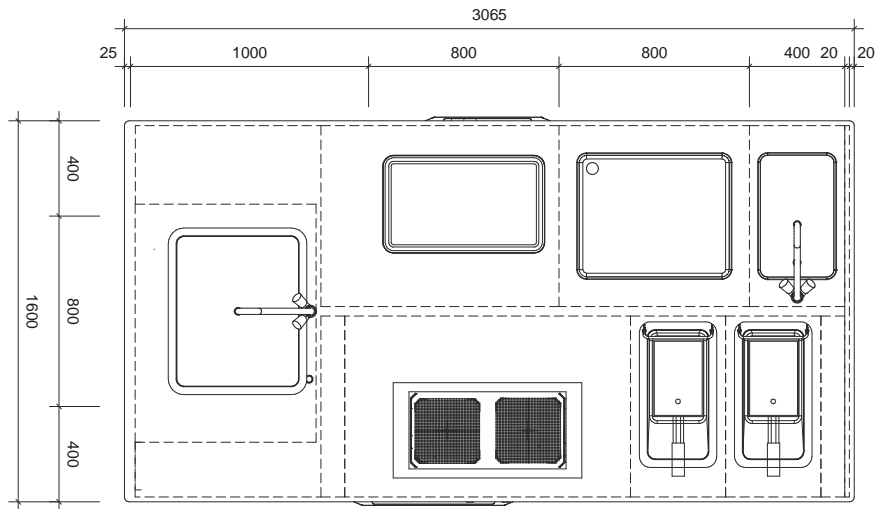
**Left Side** with **Bain Marie** on **Warming Cabinet**.

**More practical to work on** with the **Induction Top 90° rotated** to work better on the front.

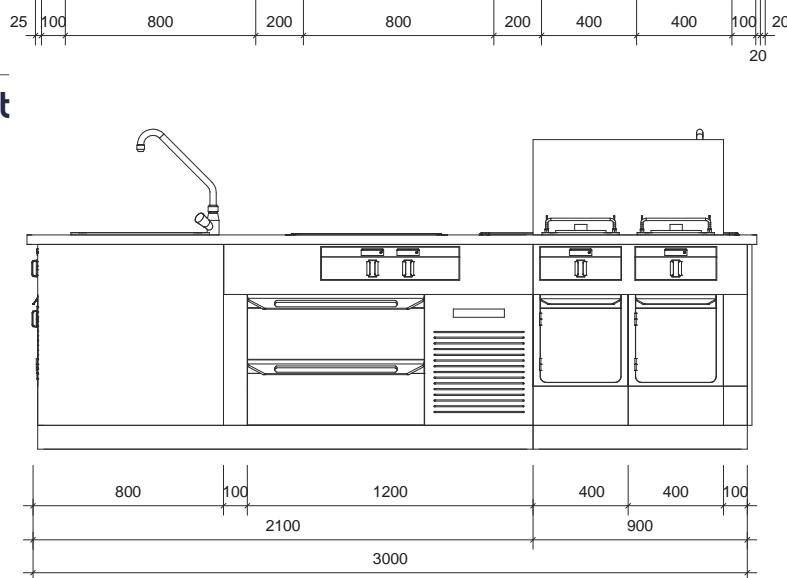
**High performance** and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

## Suite 16

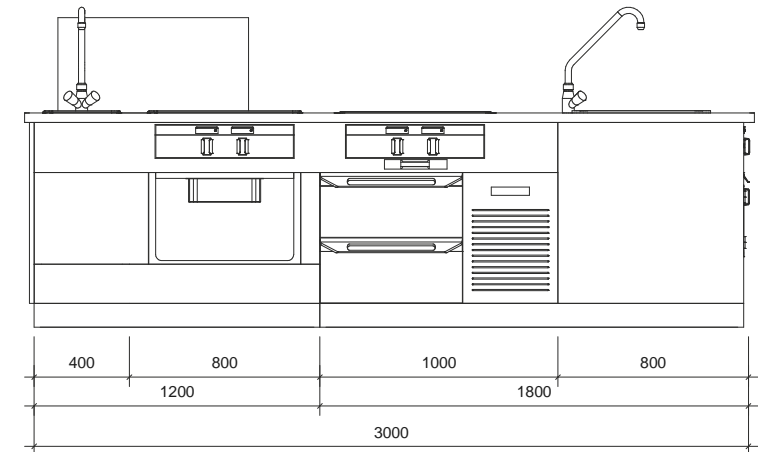
M2M - ■ Fine Dining Restaurants ■ Hotels



Top  
Front



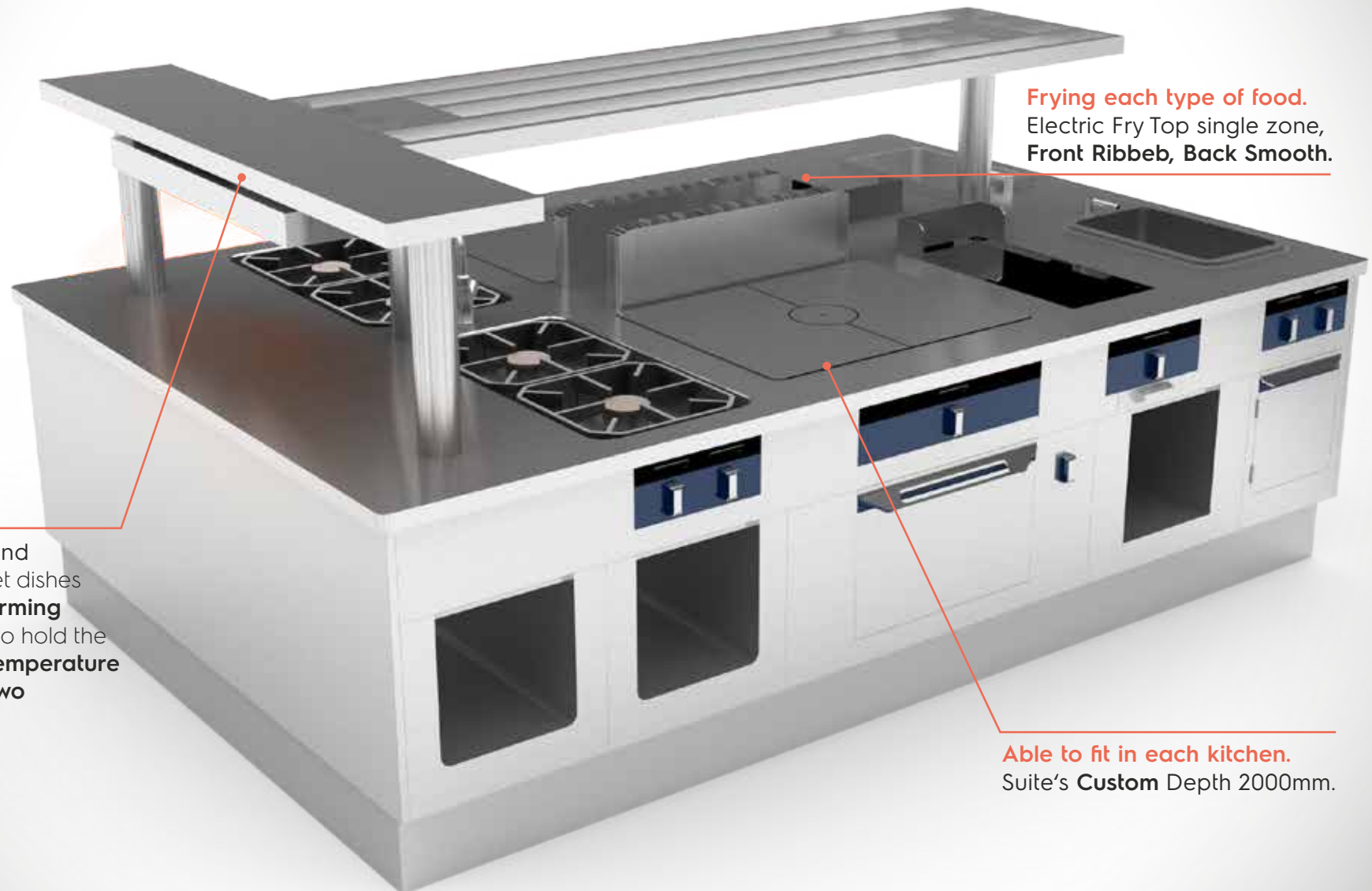
Side  
Back



Dimensions are in mm

- **Three Side** M2M Block 365x1600x800H mm installed on stainless steel plinth with 2 Zones Top Induction and Freecooking Top **90° rotated**, 2 Fryers with splash guard • With **Salamander support** and mixing tap
- **Functions:** bain marie **on left side**, top induction, 2xfryers, freecoking top, pastacooker
- **Bases:** warming cabinet, multitemperature refrigerated base

## M2M Block with **double salamander support** and **warming lamps**



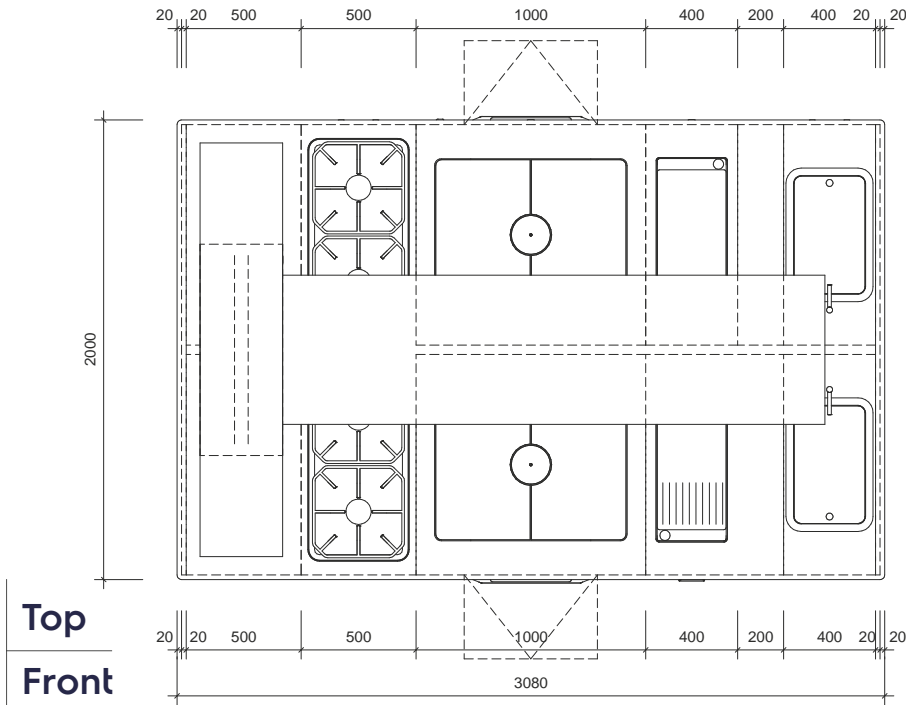
**Frying each type of food.**  
Electric Fry Top single zone,  
Front Ribbed, Back Smooth.

**Perfect finishing and holding** of gourmet dishes with **Infra Red Warming Infra Red Lamps** to hold the food at the **right temperature** and **Support for two Salamanders.**

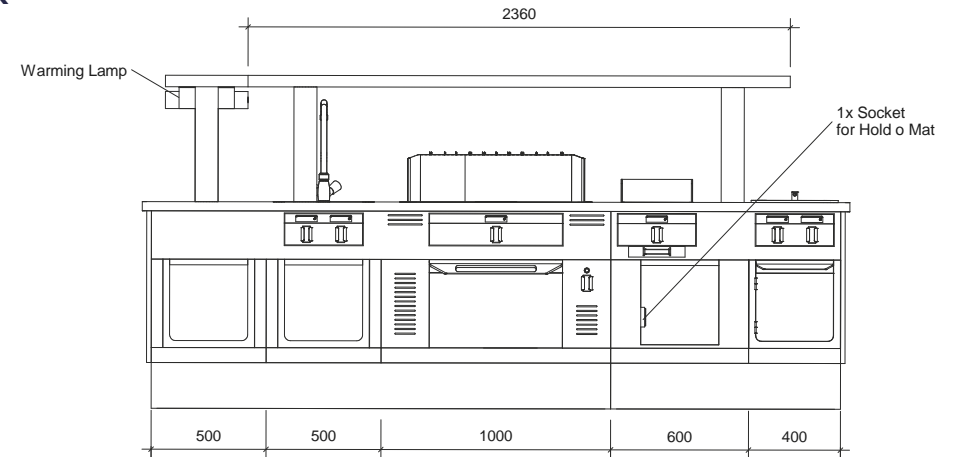
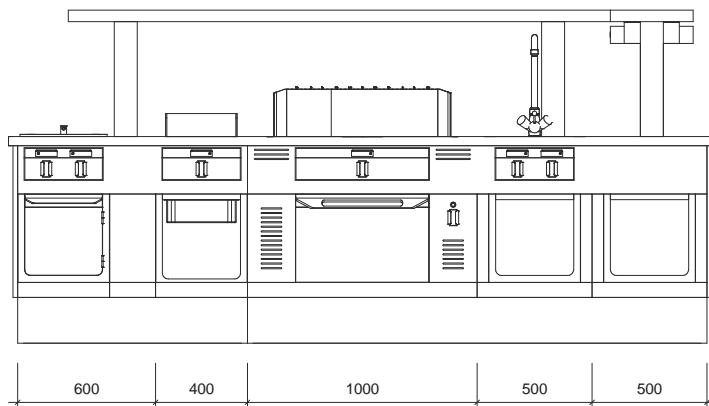
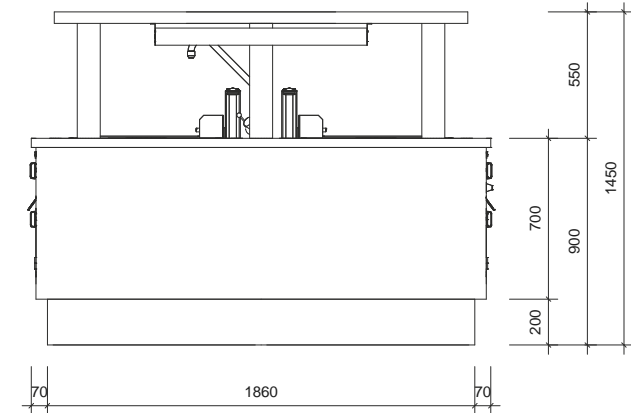
**Able to fit in each kitchen.**  
Suite's **Custom Depth 2000mm.**

### Suite 17

**M2M** - ■ Fine Dining Restaurants ■ Full Service Restaurants ■ Hotels



**Side**  
**Back**



Dimensions are in mm

- **Two Side** M2M Block 3080x2000x700H mm installed stainless steel plinth with **Pot Rack** and **Double Salamander support** with **Warming Infra Red Lamps**
- **Functions:** 2xgas burners, 2xfrench tops, electric fry top 1 zone **front ribbed back smooth**, standard smooth on the back, 2x aquacookers
- **Bases:** gas ovens, open bases with power **socket** for Hold-o-Mat

# M2M Block back to back with **boiling pan** and **braising pan**

**High productivity** with a **Stationary Boiling Pan** and a **Tilting Braising Pan**.

**Safe also in critical configurations.** **Splash Guard** between Fryers and Pasta Cooker.

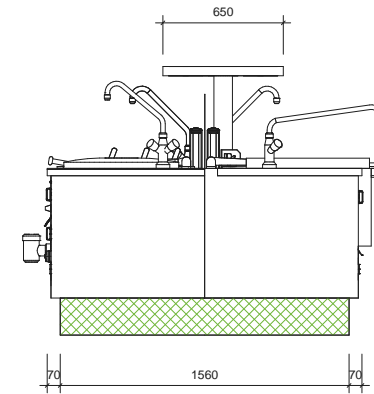
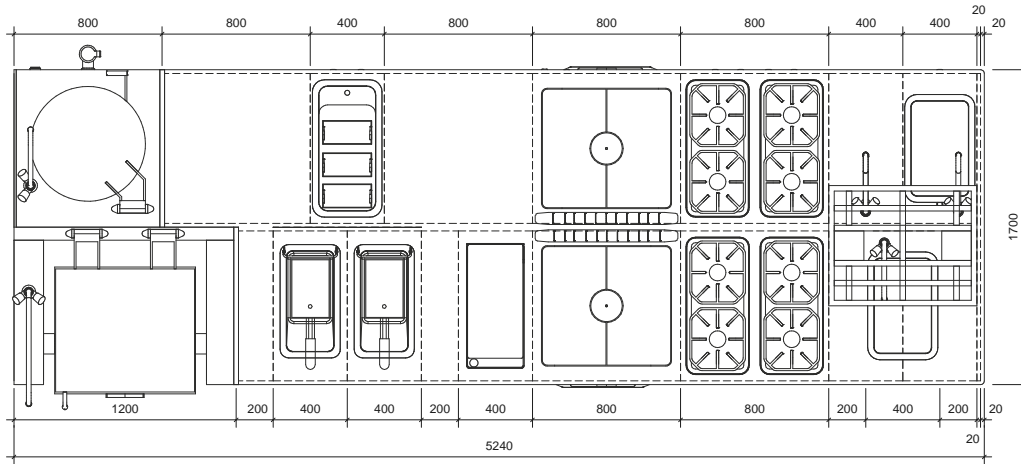


**Smooth to work on and easy to clean.** M2M Block and High Productivity Appliances smoothly connected with the **Thermodul System**.

**More efficient space usage.** Base with **2 Drawers** instead of one **Swing Door**.

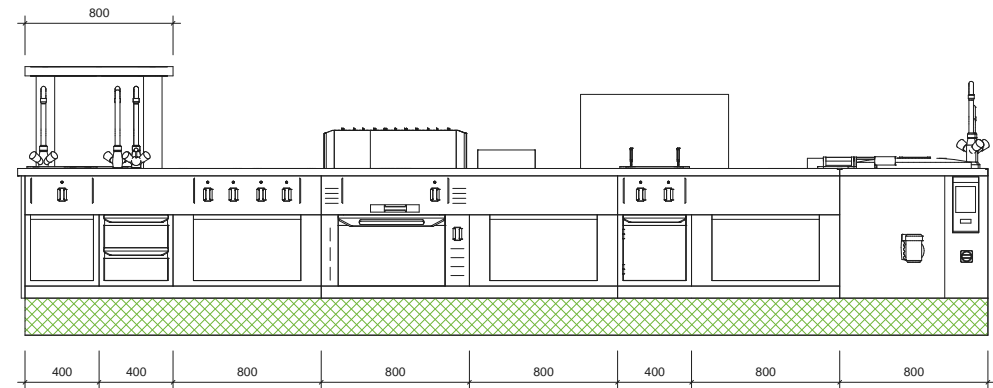
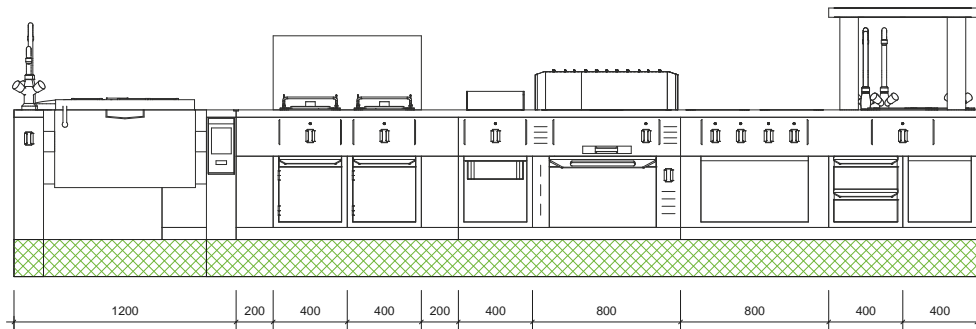
## Suite 18

M2M with ProThermetic - ■ Staff Canteens ■ Hotels



Top  
Front

Side  
Back



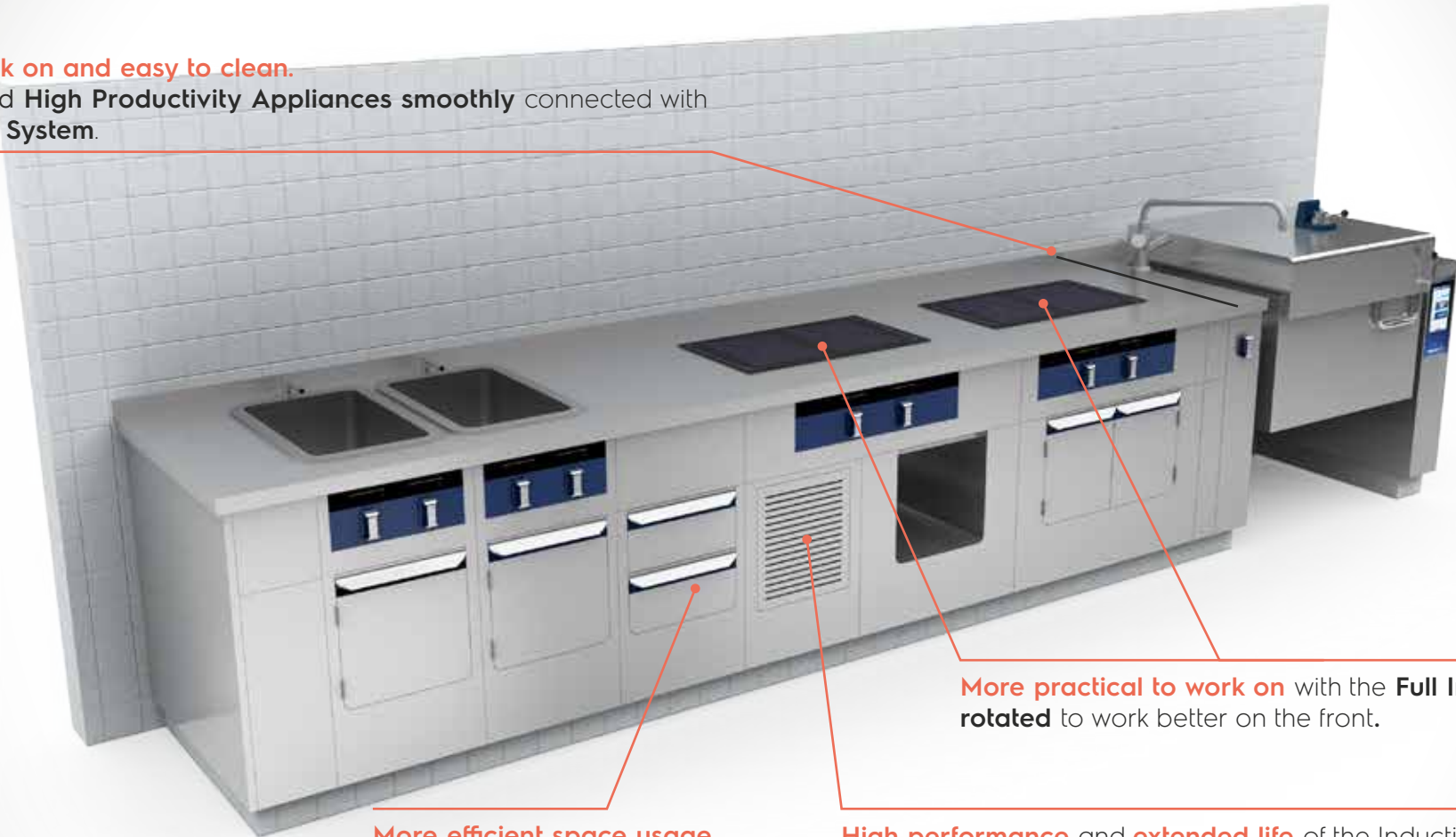
Dimensions are in mm

- **Two Side** M2M Block 5240x1700x700H mm installed on concrete plinth **with ProThermetic** and **Salamander Support**
- **Functions:** tilting braising pan 60 Lt. and stationary boiling pan 100 Lt., 2xfryers with splash guard, 2xfrench tops on gas oven, 2x4 gas burners, 2xbain marie, electric fry top and pasta cooker
- **Bases:** open bases, bases with drawers

# M2M Block against the wall with **pressure braising pan**

**Smooth to work on and easy to clean.**

**M2M Block and High Productivity Appliances smoothly** connected with the **Thermodul System**.



**More efficient space usage.**  
**Base with 2 Drawers** instead of **one Swing Door**.

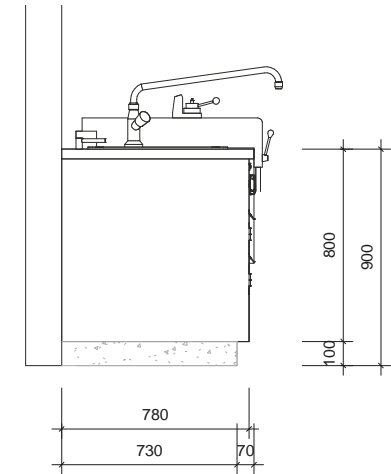
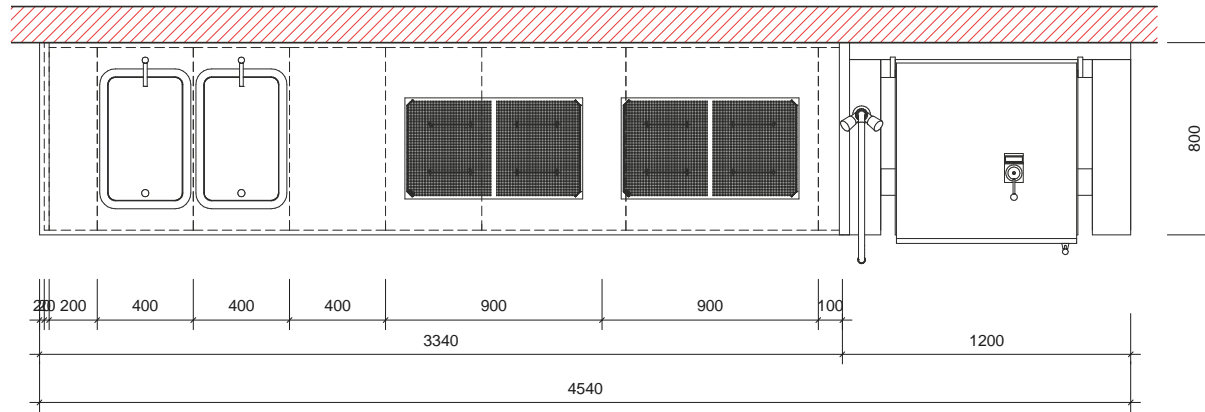
**More practical to work on** with the **Full Induction Tops 90° rotated** to work better on the front.

**High performance** and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

## Suite 19

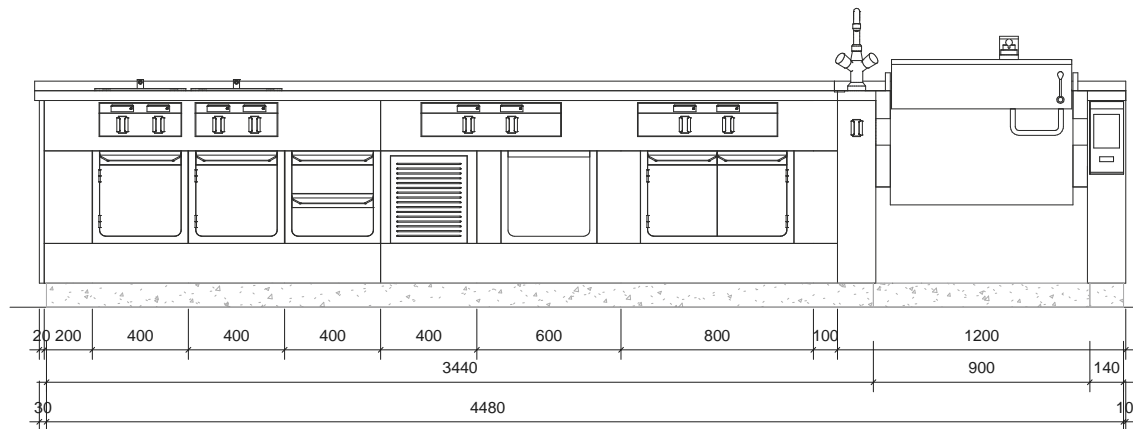
**M2M with ProThermetic** - ■ Full Service Restaurants ■ Hotels





Top  
Front

Side



Dimensions are in mm

- **One Side** M2M Block 4540x80x800H installed on concrete plinth with **Pressure Braising Pan**, 2x Full Induction **90° rotated**
- **Functions:** 2x full induction, 2x aquacooker
- **Bases:** base with drawers, open base, closed base

## M2M Block against the wall

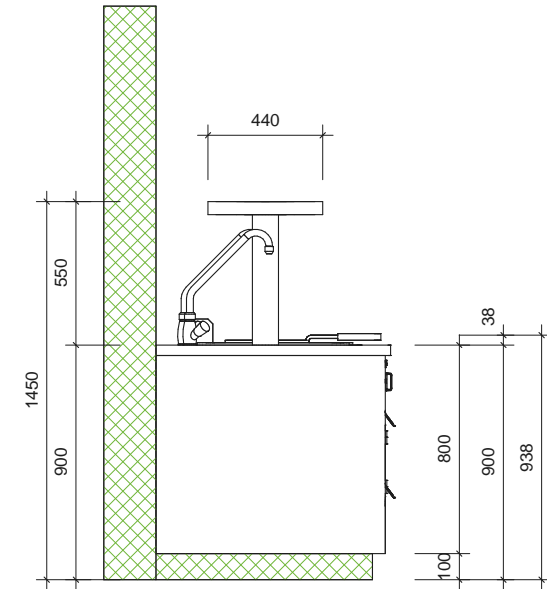
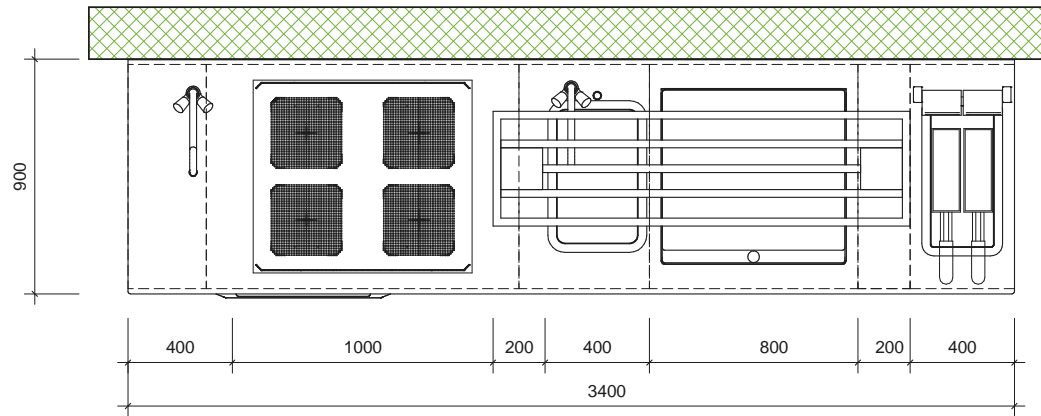
**Flexibility** and **power** with the **Full Induction Cooking Plate** installed on **Multitemperature Refrigerated Base**.



**High performance** and **extended life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

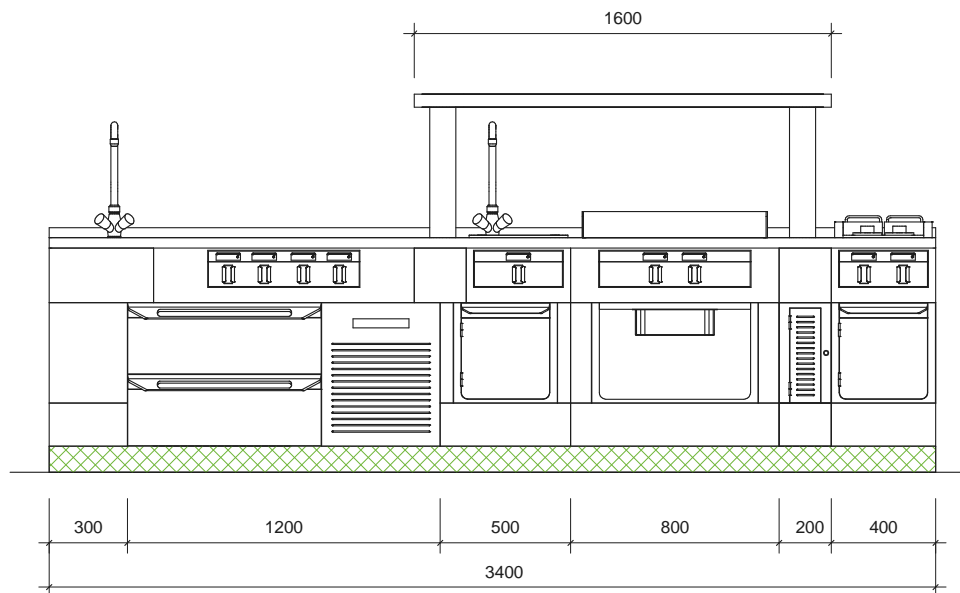
## Suite 20

**M2M** -  Full Service Restaurants  Hotels



Top  
Front

Side



Dimensions are in mm

- **One Side** M2M Block 3400x900x800H mm installed on concrete plinth with pot rack
- **Functions:** full induction, bain marie, fry top, fryer
- **Bases:** refrigerated base, base with door, closed base

## M2M Block island two side

**More cooking functions on small footprint.**

Special size **Bain Marie 4xGN 1/6** to fit also in compact blocks.

**More practical to work on** with the **Full Induction Tops 90° rotated** to work better on the front.

**Perfect holding** of food at the right temperature with the **Warming Plate.**

**More flexibility to power table top appliances** with the **Power Sockets.**

Different models available.

**Flexible also in finish.**

Thermaline 90 based suite with **without Glass and Display.**

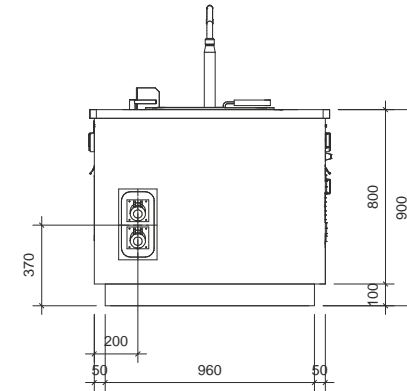
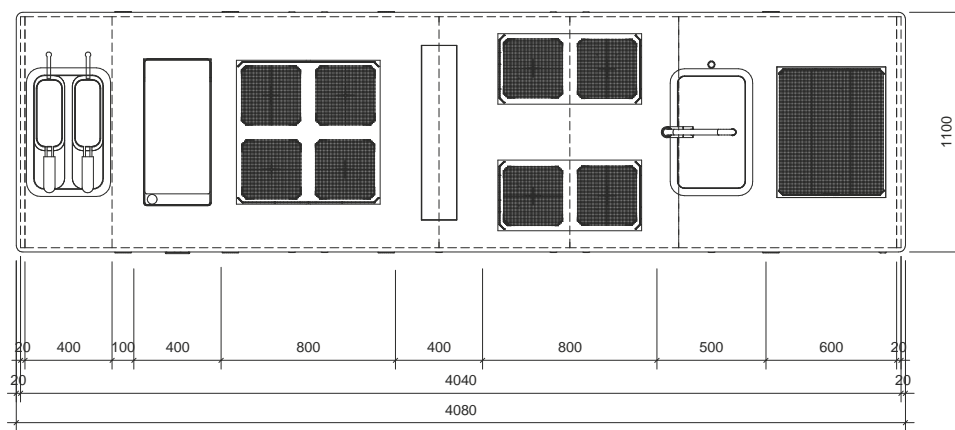
**More efficient space usage.**

Warming Cabinet with **one big Drawer** instead of **2 Swing Doors.**



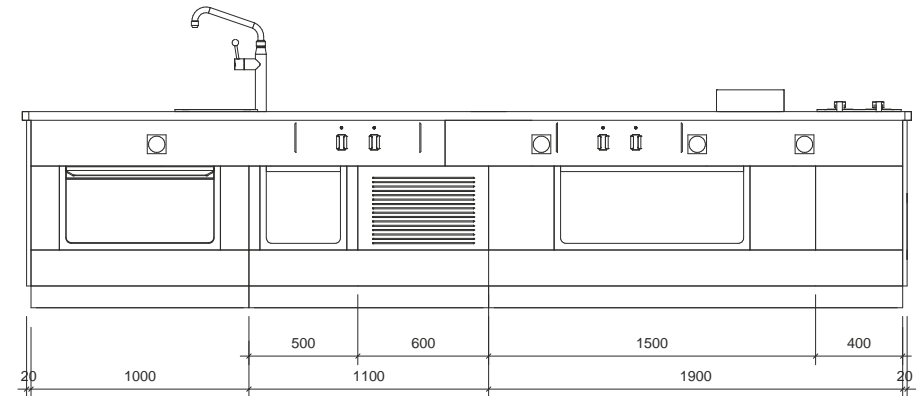
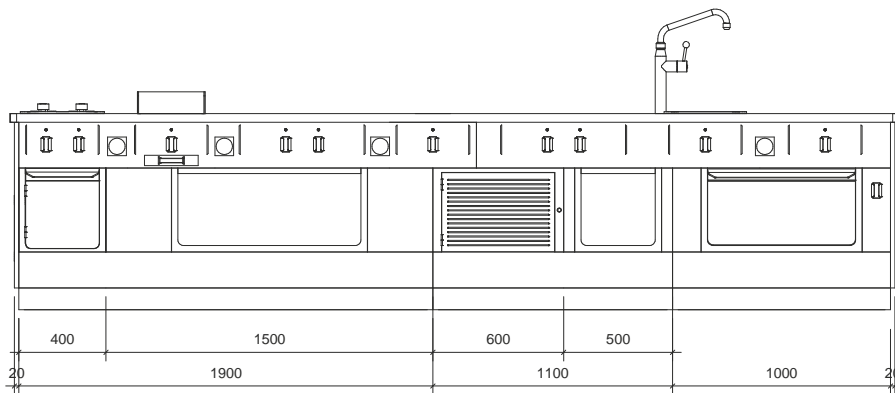
## Suite 21

**M2M** - ■ Fine Dining Restaurants ■ Hotels



Top  
Front

Side  
Back



Dimensions are in mm

- **Island Two Side** M2M Block 4800x1100x800H mm installed on stainless steel plinth
- **Functions:** 2 zones **full induction 90° rotated**, **bain marie special 4xGN 1/6**, electric fryers, electric fry top, bain marie, warming plate
- **Bases:** warming cabine with drawer, open base

## M2M Block island two side with power sockets and portioning plates

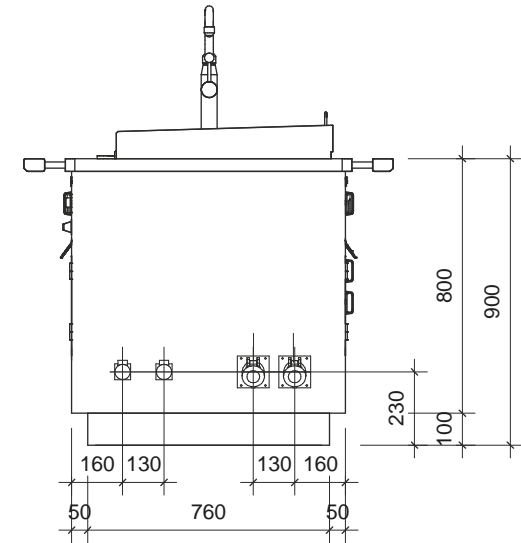
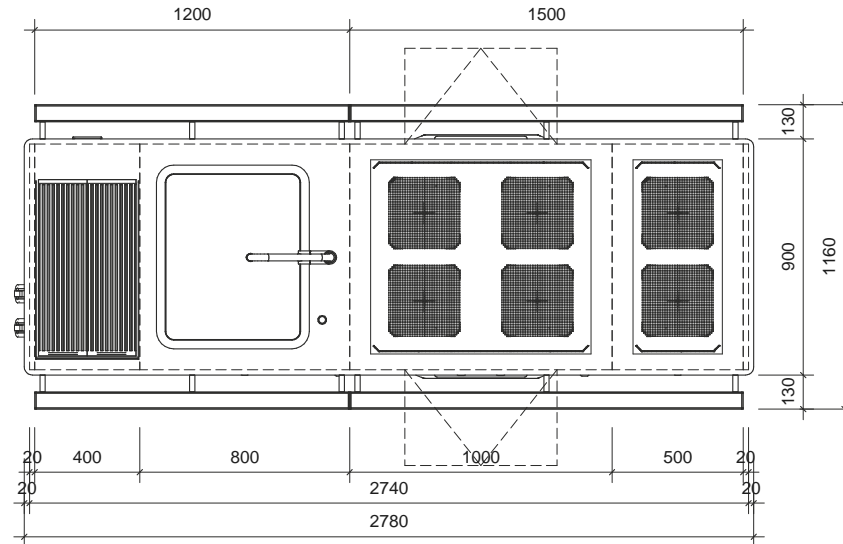


**More space to support the preparation** with the **Portioning Plates**. Available also special version to hold **GN 1/9 containers**.

**More flexibility to power external appliances.** **Power Sockets**, to connect external appliances, for example **combi steamers**. Different models available.

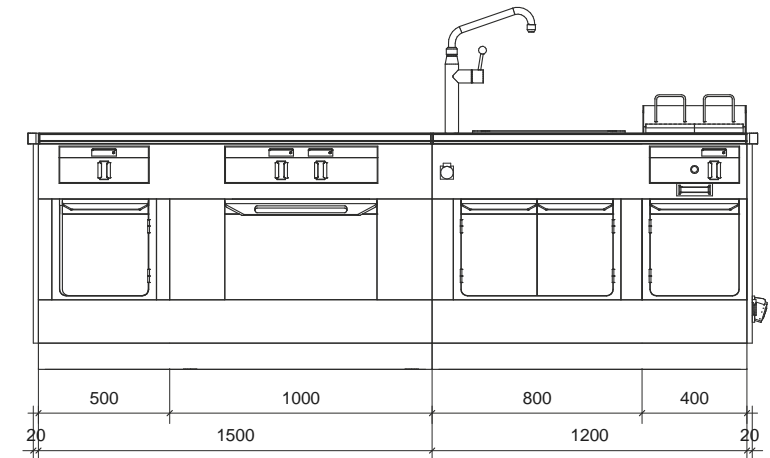
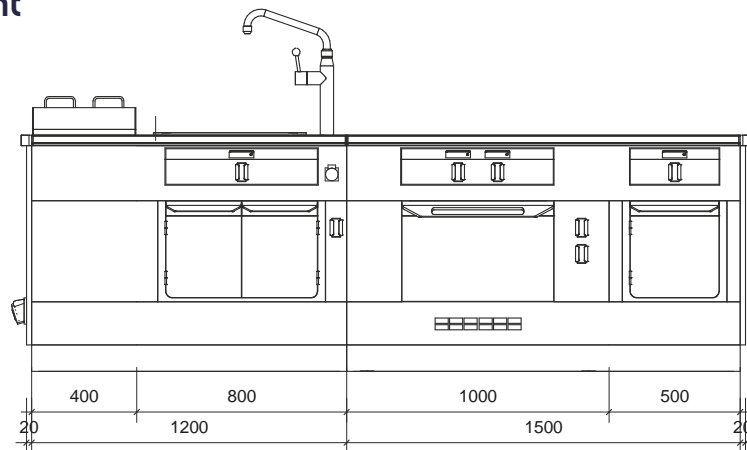
## Suite 22

M2M - ■ Full Service Restaurants ■ Hotels



Top  
Front

Side  
Back



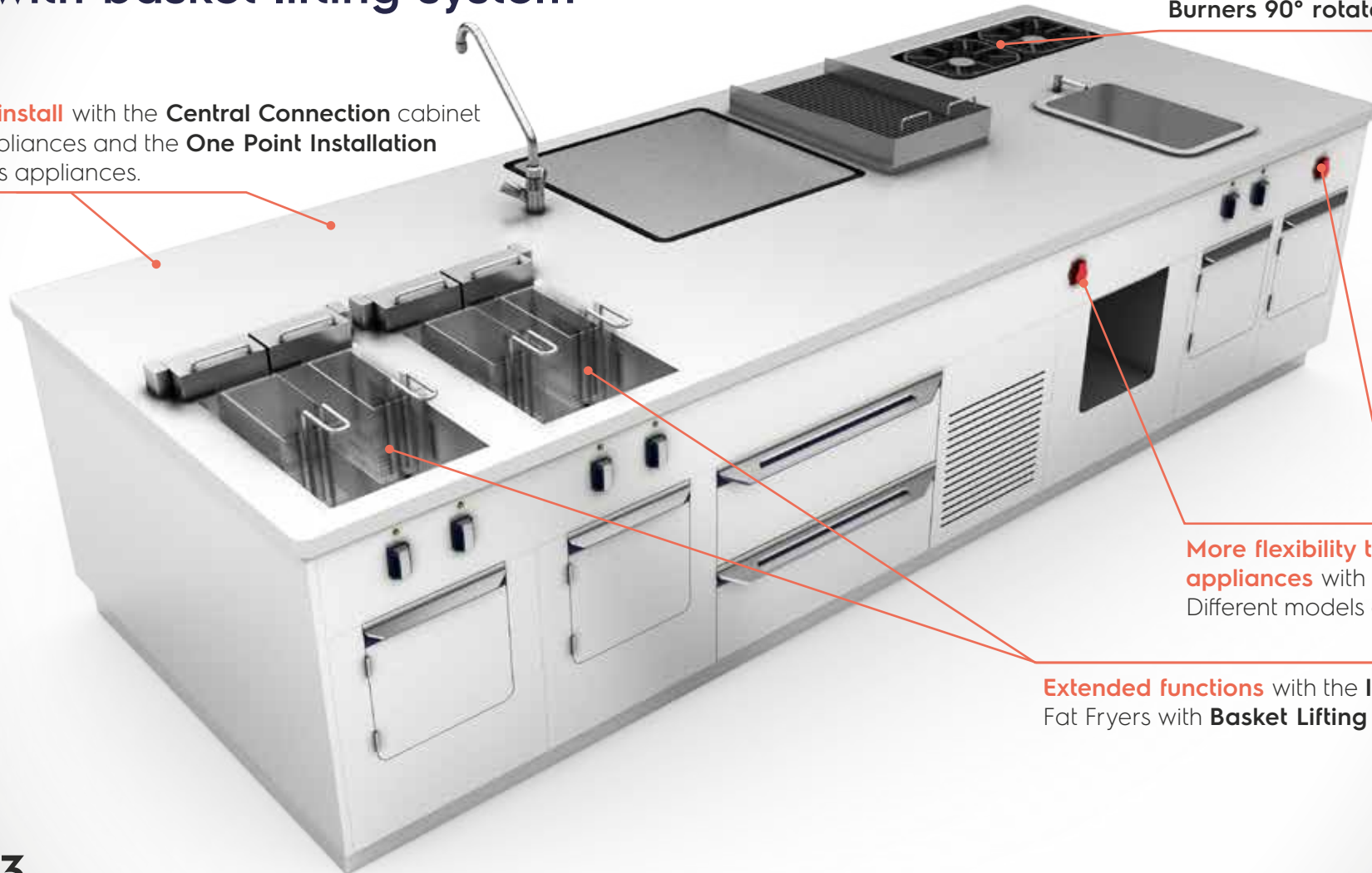
Dimensions are in mm

- **Island Two Side** M2M Block 2740x900x800H mm with **Power Sockets** installed on stainless steel plinth
- **Functions:** gas chargrill, bain marie GN 2/1, top induction 4 and 2 zones
- **Bases:** passthrough electric oven, base with doors

# M2M Block back to back with **integrated deep fat fryers with basket lifting system**

**Very easy to install** with the **Central Connection** cabinet for electric appliances and the **One Point Installation** cabinet for gas appliances.

**More practical to work on** with **Gas Burners 90° rotated**.



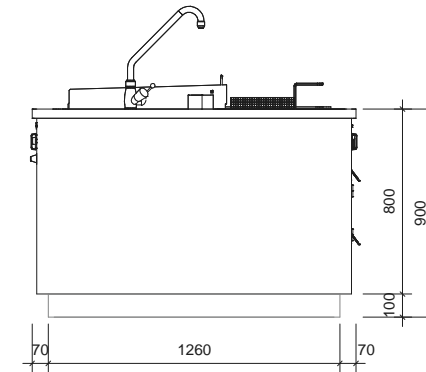
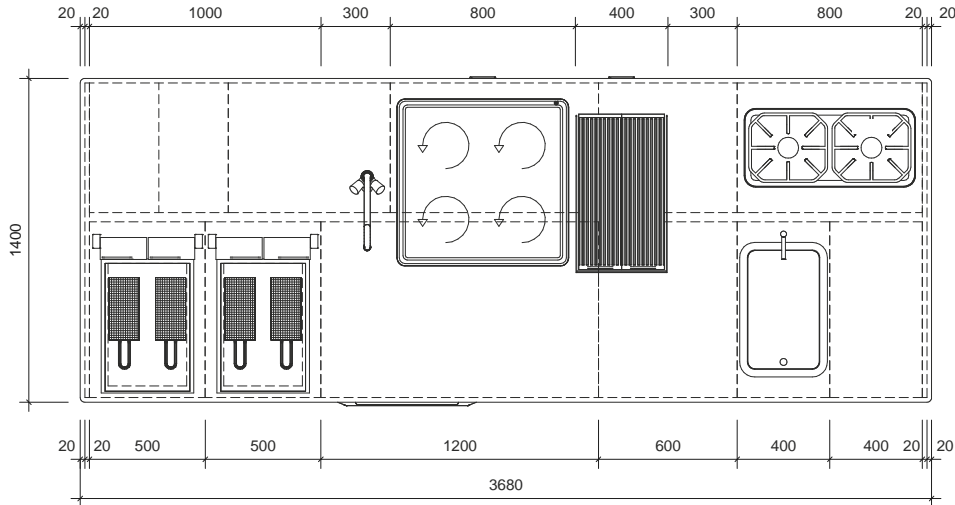
**More flexibility to power table top appliances** with the **Power Sockets**. Different models available.

**Extended functions** with the **Integrated Deep Fat Fryers with Basket Lifting System**.

## Suite 23

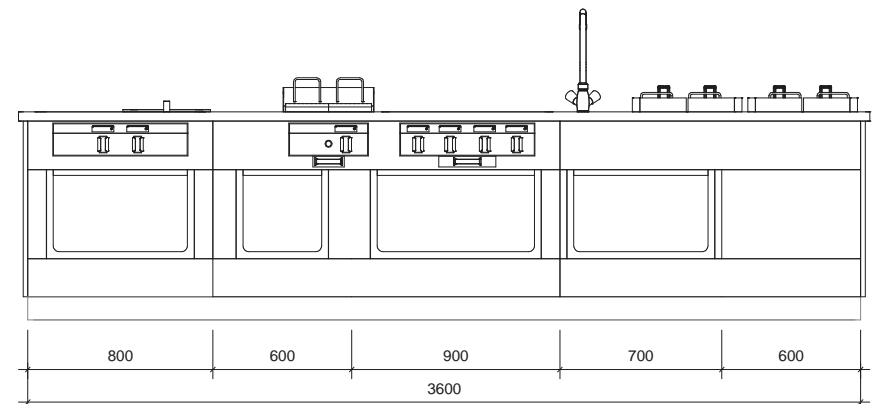
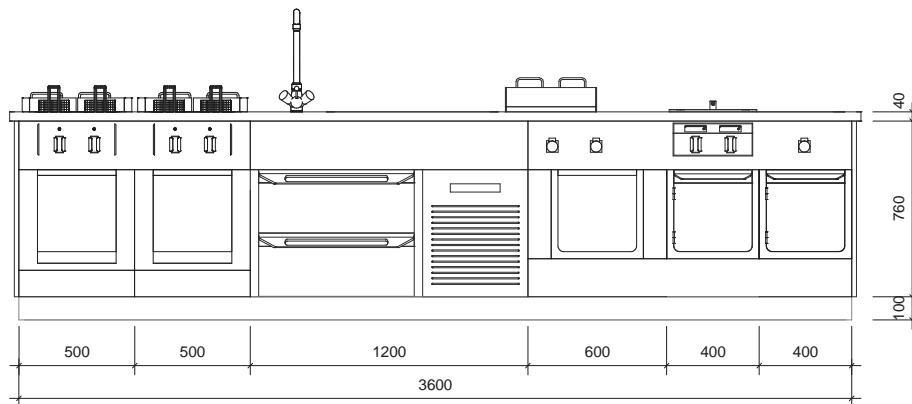
**M2M** - ■ Fine Dining Restaurants ■ Full Service Restaurants ■ Hotels





Top  
Front

Side  
Back



Dimensions are in mm

- **M2M Block 2 Side** 3680x1400x800H mm on concrete plinth with **integrated Deep Fat Fryers with Basket Lifting System**
- **Functions:** 2x electric fryers with lifting system, aquacooker, solid top, gas char grill, 90° rotated gas burners
- **Bases:** **central connection** cabinet for electric, **one point installation** cabinet for gas, multitemperature refrigerated base

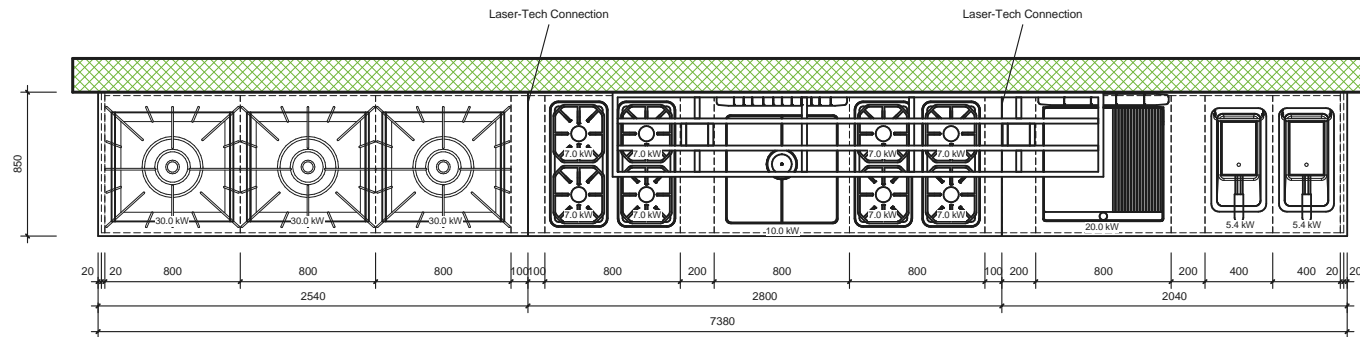
## M2M Block against the wall in **three pieces** with **three-burner gas boiling top-paella**

The block split in 3 parts is **easy to transport** and **to install also in narrow spaces**. On the worktop can be **comfortably worked on** thanks to the smooth **Lasertech Connection**.

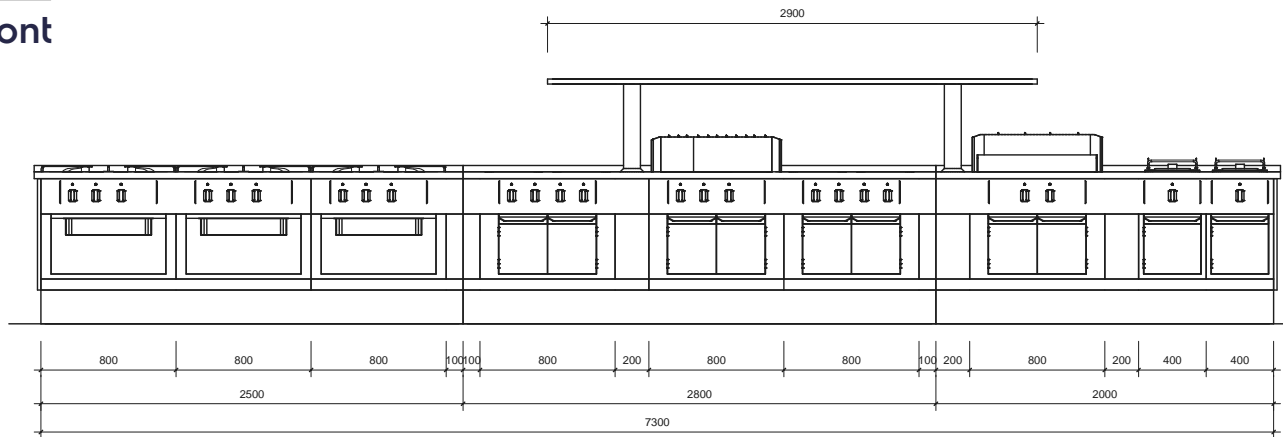
**High productivity** with the **3-Burner Gas Boiling Top** with up to **30 kW** power ideal for a number of dishes, including **Paella**.

## Suite 24

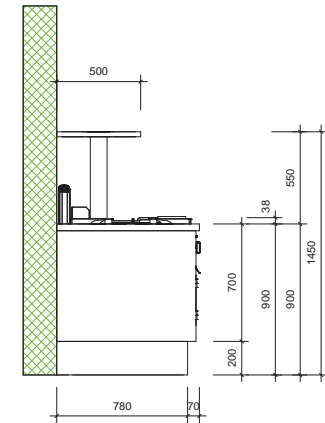
**Modular** - ■ Full Service Restaurants



Top  
Front



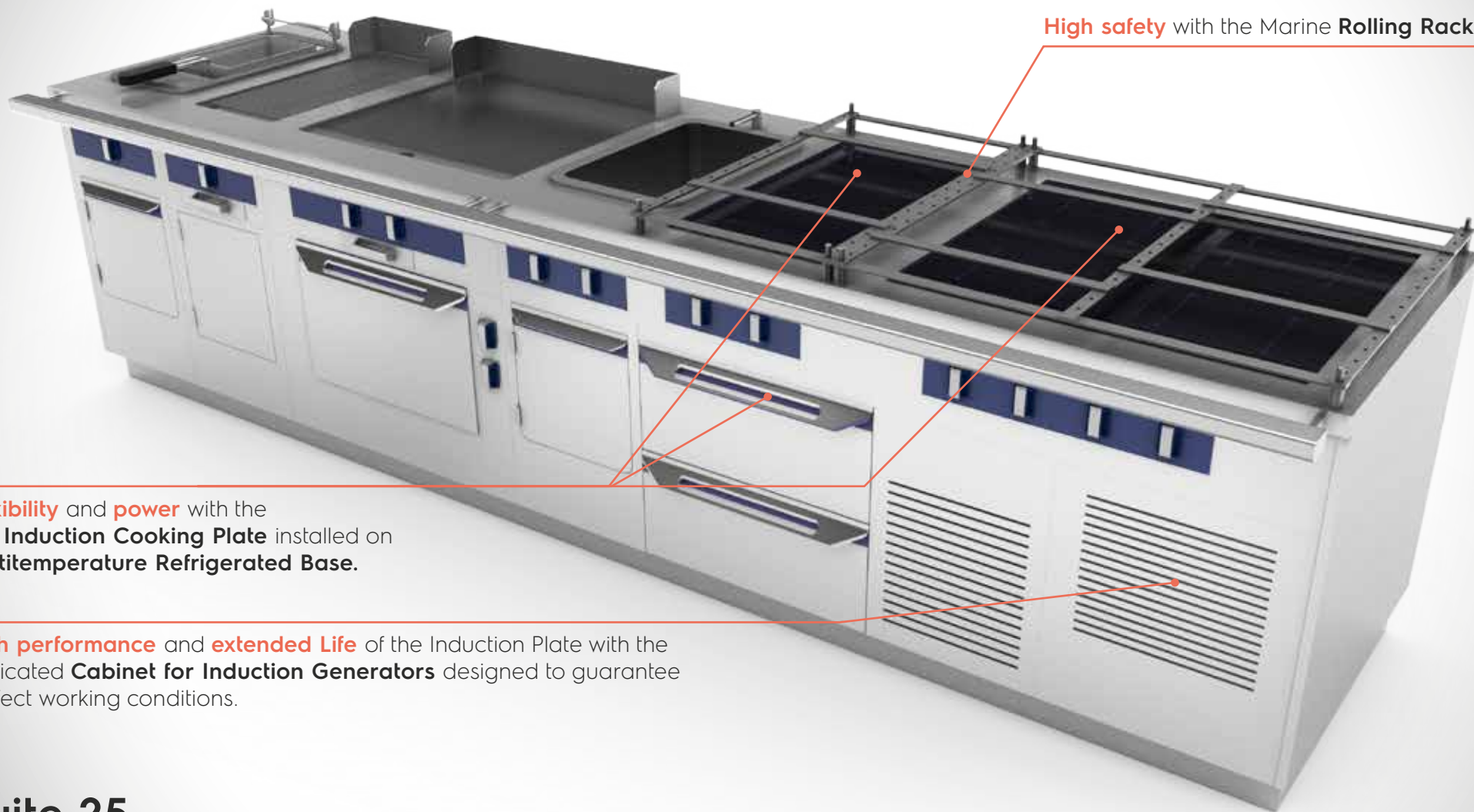
Side



Dimensions are in mm

- **One Side** M2M Block 7380x850x700H mm split in 3 pieces installed on stainless steel plinth with Pot Rack
- **Functions:** 3 burner gas boiling top, 2x 4 gas open burners, gas french top, gas fry top and 2x electric fryers
- **Bases:** bases with and without doors

## M2M marine Block



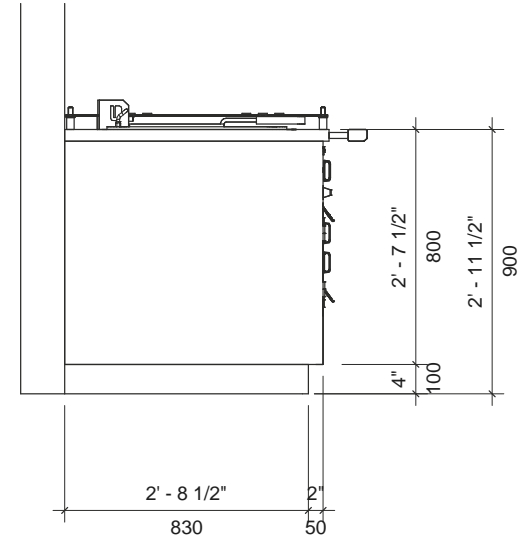
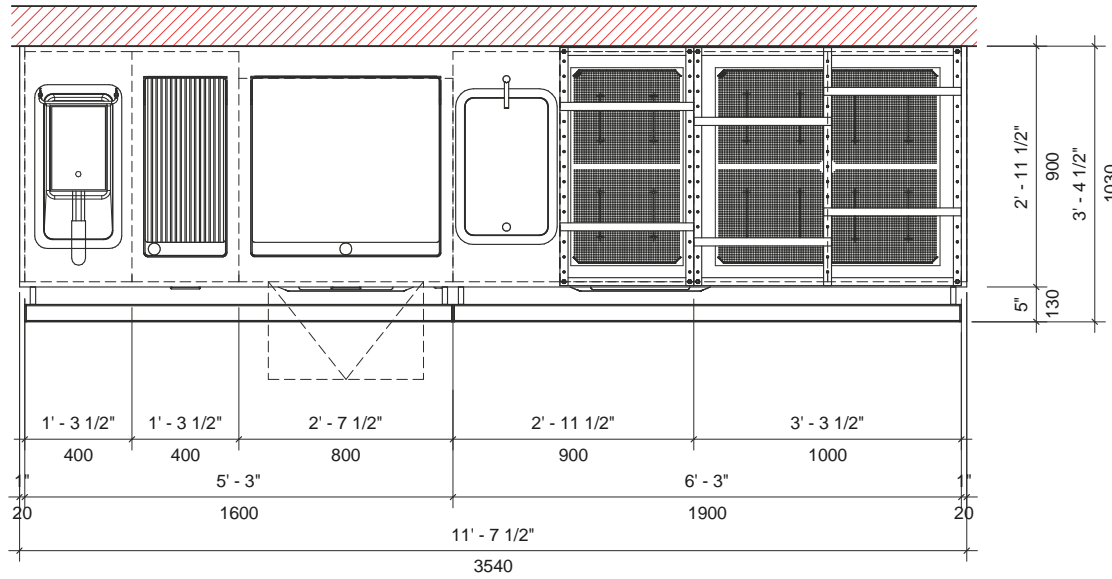
**High safety** with the Marine **Rolling Racks**.

**Flexibility** and **power** with the **Full Induction Cooking Plate** installed on **Multitemperature Refrigerated Base**.

**High performance** and **extended Life** of the Induction Plate with the dedicated **Cabinet for Induction Generators** designed to guarantee perfect working conditions.

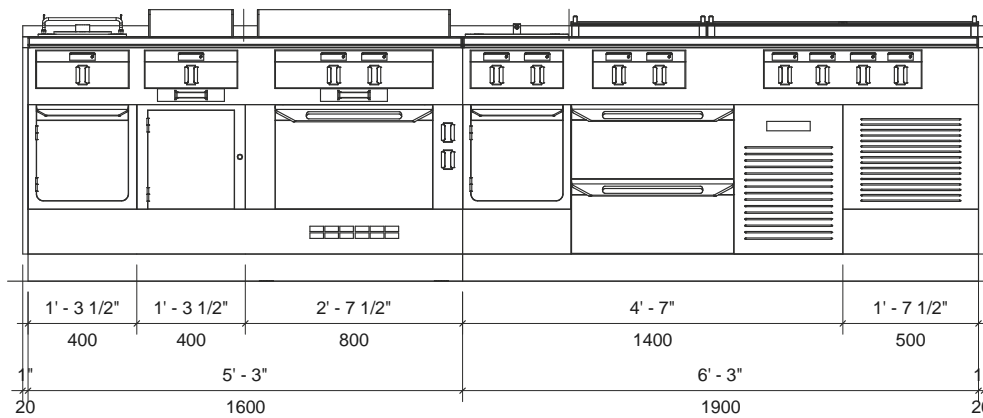
## Suite 25

M2M - ■ Marine Restaurants



Side

Top  
Front



Dimensions are in mm

- **Island Two Side** M2M Marine Block 3540x900x800H mm installed on stainless steel plinth
- **Functions:** fryer, fry top ribbed and smooth, aquacooker, full induction 2 + 4 zone
- **Bases:** electric oven, multitemperature refrigerated base, **cabinet for induction generators**

# Notes

A series of horizontal dashed lines for taking notes.





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and share more of our thinking at  
[www.electrolux.com/professional](http://www.electrolux.com/professional)**

## **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

