therma line
ProThermetic
Boiling Pan with Variable Speed Stirrer

Electrolux
The best quality
creamy purée

The Chef’s best friend
Ideal for any creamy preparations such as hummus, sauces, soups, purées and mashed vegetables.
Perfect boiling with the highest uniformity thanks to the indirect heating system with guaranteed cooking quality without sticking.

Easy mixing and stirring
► Boiling pans are equipped with a stirrer offering the possibility of three stirring cycles: one direction, two directions with 4-second pause, two directions with 16-second pause.

Flexible and high performing
► Variable from 20 rpms up to 100 rpms
► Control of speed via touch panel
► Specific stirrer for mashed potatoes
► Variable speed stirrer 3,8 kW at 100 rpms (standard is 0,4 kW)
► 150l, 200l and 300l versions available
► Steam and Electric models
Incomparable simplicity to keep your cooking under control

Ease of use
User-friendly icons and command options are so intuitive and self-explanatory, that eliminate the need of 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, refrigerators), 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 a specific software. The USB connection also allows to connect to an external core temperature probe.

Control panel displays:
- Actual and set temperature
- Set and remaining cooking time
- Deferred start
- Soft function
- Power levels for simmering
- Stirrer (boiling pans)
- Multi-phase cooking program

► The **Soft function** is ideal for delicate foods which tend to stick, such as milk-based foods. When activated, the heating energy is automatically regulated according to the food consistency.

► The **Power control** is ideal to cook delicate foods at a temperature of 100 °C. 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.
Quality food comes first
Boiling Pans

Quick heating
Thanks to the indirect heating system with steam at 1.5 bar (125°C) pressure, heating times are reduced automatically.

Useful pan shape
The design of the pan ensures ideal heat distribution as well as an easy stirring process and the possibility to prepare small food quantities.

Best Safety
The low-voltage electrical system guarantees a longer life span of the internal components and greater safety in the kitchen, while the low-temperature zone on the upper rim of the well prevents burn risk for the operators and foaming.

Heavy duty
Cooking wet, deep cast in 1 piece (3 mm thick)

Low temperature zone
Safe for the operator

Easy cleaning
The safety valve and the new ventilation system are integrated in the panels

High performance
Steam at a working pressure of 1.5 bar (125°C)
Boiling Pans

Motorized tilting for easy pouring
- Variable speed motorized tilting makes emptying the pan extremely easy and precise.
- Electronic control panel 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 of tilting the pan more than 90° allows the complete emptying and eliminates residue and therefore corrosion over time.
- Reduced well depth makes cleaning easier.
- The wide distance between the pan wall and side column allows for easy cleaning operations.

Hygiene above all
- The therma line products exceed all international IEC standards (60529) regarding water flow: IPX6 water protection level guarantees a flow of 100 litres/minute at 2.5 bar, at the distance of about three metres, lasting 4 minutes and reaching 400 litres of water.
- 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.
- 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.

Safe and easy
- The safety drain tap with labyrinth closure prevents accidental opening. Thanks to the 2 inch diameter, a simple and rapid draining of the food is guaranteed.
# Boiling Pans

## Range

### Tilting round

<table>
<thead>
<tr>
<th>Capacity - lt.</th>
<th>150</th>
<th>200</th>
<th>300</th>
</tr>
</thead>
<tbody>
<tr>
<td>Working temperature min/max - °C</td>
<td>50-110</td>
<td>50-110</td>
<td>50-110</td>
</tr>
<tr>
<td>Electric power - kW</td>
<td>28,0</td>
<td>34,0</td>
<td>40,0</td>
</tr>
<tr>
<td>Electric power (steam version) - kW</td>
<td>4,0</td>
<td>4,0</td>
<td>4,0</td>
</tr>
</tbody>
</table>
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