

ProThermetic



LOIPART

MARINE GALLEY, LAUNDRY
& WASTE AREA SOLUTIONS



GALLEY EQUIPMENT

ProThermetic - Boiling and Braising Pans





CUSTOM-MADE SOLUTIONS

FROM SINGLE REPLACEMENT TO COMPLETE TURNKEY INSTALLATION



DESIGN & LAYOUTS



GALLEYS
PANTRIES & BARS



PROVISION
ROOMS



LAUNDRY
AREAS



WASTE
MANAGEMENT



INSTALLATION &
COMMISSIONING



SERVICE &
AFTER SALES

ABOUT US

Approximately 200 employees.

Customers in 62 countries.

A track record of deliveries on more than 12,000 ships.

More than 40 years of experience.

Privately owned.

The highest AAA credit rating.

Agents and representatives all over the world.

HOW CAN WE HELP?

Loipart offers services and after sales support on a global basis. You can rest assured that you will always receive technical advice and spare parts for your equipment.

Every appliance you buy is made to be easily maintained and serviced. Loipart is dedicated to helping you and other customers keep your equipment up and running.

SPARE PARTS AND SERVICES

We provide full support for all of our deliveries with a wide range of spare parts from our warehouse in Sweden. Five people are dedicated to technical service, guarantee issues and handling of spare parts. In all we have some one thousand service points available within our network.

Our US customers are also served locally from our stock held by Loipart USA in Fort Lauderdale, Florida.

LAYOUT DESIGN

Modern design tools and a large amount of experience are what it takes to create layouts for galleys, pantries, bars and laundry areas in all kinds of marine projects. The aim for our world-class designers is to utilise every inch of the galley to create an optimal workspace.

INSTALLATION

Installation is a demanding task. On request we have the experience and knowledge to assist you. We guarantee the best possible end result by cooperating with our partner who has the longest experience and highest knowledge of marine turnkey installations.

CONVERSIONS, UPGRADES AND REFURBISHMENTS WORLD WIDE

The scope of conversions can be anything from replacing a broken refrigerator or upgrading a decorated buffet and bar, to renewing a complete galley – and everything in between. In shipping, business time is essential. When a vessel is taken out of service for repairs or conversions, we make precise time schedules for every step of the project to minimise the delivery time. After 40 years (and many success stories) we have built up a reputation as a reliable partner.

SHIP AS IN PARTNERSHIP

When refits are done on ships in service, our efficient and experienced installation team finalizes tight schedules to minimise financial loss and passenger and staff inconvenience.

TURNKEY DELIVERIES

Module-based catering areas were originally developed for new buildings: equipment, walls, ceilings, hoods and lights all pre-fitted in a factory. The same revolutionary technique is applied in repairs and conversion projects.

As a result, the work done on board is kept to a minimum. And you know what that means: great savings in both time and money.





100 YEARS OF TRADITION

Production and precision

A strong passion for innovation, a special attention to customers and a genuine belief in sustainability: these are the core values inspiring Electrolux Professional and supporting its vision.

A story that dates back to 1871 and continues today, a history of Electrolux Swiss-made products which is directly connected to the Therma brand, leader in the market. Thermaline offers state-of-the-art technology, high quality, innovative design and easy-to-use appliances, thanks to the know-how that can be acquired over one hundred years of expertise. The elegance of the Swiss-finish products results in appliances that can fit into reduced spaces without sacrificing performance, cleanliness and attractiveness.



First generation of tilting boiling pans 1934



Electrolux image bank



Since 1871



MAXIMUM FLEXIBILITY

The ProThermetic range offers the best solutions for high production galleys onboard cruise ships and offshore units.

BOILING AND BRAISING PANS

Choose among the extensive range of product typologies offering tilting or stationary boiling, braising and pressure boiling and braising pans in different sizes, with different features and possible configurations.

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.

The “Soft” function finely regulates the power, preventing your milk based sauces or béchamel to stick to the cooking surface.

These are just a few of the many features designed to offer you the greatest flexibility during preparations in the galley!



Electrolux image bank



 **therma***line*



Electrolux image bank

INCOMPARABLE SIMPLICITY

User-friendly icons and command options are 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. 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 (ie. ovens, refrigerators), allows to easily switch from one appliance to the other.

HYGIENIC

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

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
- Core temperature sensor (braising pans)
- Keep Steam (pressure braising & boiling pans)
- Pressure cooking (pressure braising & boiling pans)
- Power levels for simmering
- Stirrer (boiling pans)
- Multi-phase cooking program

POWER CONTROL

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.

MULTI-PHASE COOKING

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

SOFT FUNCTION

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 HOLD

The hold function is used to cook foods first at 100 °C 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.



HYGIENE ABOVE ALL

The thermaline 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 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.





GUARANTEED EFFICIENCY

Make your working day simple and profitable with thermaline ProThermetic braising pans (ideal to prepare vegetables, fish, meats and stews) and boiling pans (to prepare delicious soups, creams, purées and rice) in large quantities while maintaining excellent quality.

WIDE RANGE

The wide range of ProThermetic braising and boiling pans opens up new possibilities to increase energy savings, sustainability and business in your galley.

POWER BLOCK HEATING SYSTEM

The high performance Power Block heating system ensures precise temperature control as well as even temperature distribution for more efficiency and excellent cooking results (braising and pressure braising pans). 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.

POWER CONTROL

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.



DOUBLE-WALL INSULATION

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

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 0,45 bar.





PRESSURE BOILING PAN



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 MIXING AND STIRRING

Boiling pans can be 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.

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.

EASY TO CLEAN

- The possibility of tilting the pan past 90 allows for complete emptying therefore eliminating excess residue and decreasing corrosion over time.
- Reduced well depth makes cleaning easier
- The wide distance between the pan wall and side column allows for easy cleaning operations.





QUALITY FOOD COMES FIRST

Braising Pan / Pressure Braising Pan

EXCELLENT, RESULTS ALWAYS

Thanks to the new features and heating system, 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 shock and does not experience any deformation even in the worst scenario. The electrical version powerblock heating system optimizes uniform and fast heat distribution reducing energy loss.

PRECISE OPERATIONS

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

BRAISING OPERATING MODE

When the nominal temperature is higher than 110°C. Control is maintained via a sensor located underneath the pan. Power is automatically regulated when required to maintain the set temperature.

BOILING OPERATING MODE

When the nominal temperature is equal to or lower than 110°C. 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.

WIDE RANGE

ProThermetic Tilting units are available in different body height configurations:

H=700 Body height 700mm For Installation on SS foundation, Plinths or marine feet.

H=400 Body height 400mm for cantilever and wall mounted installations.

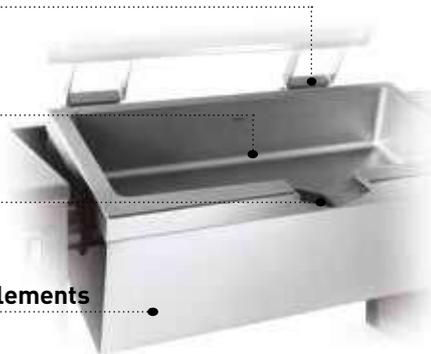
Depths: 900/1000 mm

 **Pan with seamless rounded corners**

 **Non stick blasted stainless surface**

 **New pouring spout**

 **Aluminium POWER block heating elements**



BRAISING PAN

Pressure Braising Pan



MOTORIZED TILTING FOR EASY POURING

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EASY TO CLEAN

- The possibility of tilting the pan past 90 allows for complete emptying therefore eliminating excess residue and decreasing corrosion over time.
- 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.



Marine partners

Electrolux Professional
Electrolux Laundry
Eatgood lightfry
Fribergs Verkstäder
Indetek
IDEAL-AKE
LMG Finland
Satrind
Sanitrade
Steeltech
Therma

Main brands

Convotherm
Disperator
Gamko
Granuldisk
Hobart
Hatco
Ipinium
Lang
Meiko
MKN Maschinenfabrik
Rational
Scanbox
Scotsman
Sveba Dahlen
Valentine

Other brands

ACP Menumaster
Alliance Laundry
(Primus, Ipso, Speed Queen,
UniMac)
Animo
Asko
Baratta
Bonamat/Bravilor
Cona
Crem/Coffee Queen
Dometic
Eberhardt
Edlund
Ecolab
Eurofours
Eurotec Riga
Frigomat
Frymaster
Fuijmak
Gorenje
Hallins
Hamilton Beach
Hällde
Idesta
Imesa
KangLi
Lincat
Lotus
Manitowoc Ice
Miele
Nilfisk
T&S Brass
Van Berkel/Omas
Porkka
Robot Coupe
Rondo
Rowlett
Rieber
Rubena
Wells



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