

MODULAR 90



**LOIPART**

MARINE GALLEY, LAUNDRY  
& WASTE AREA SOLUTIONS



# GALLEY EQUIPMENT

Modular 90





# 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.

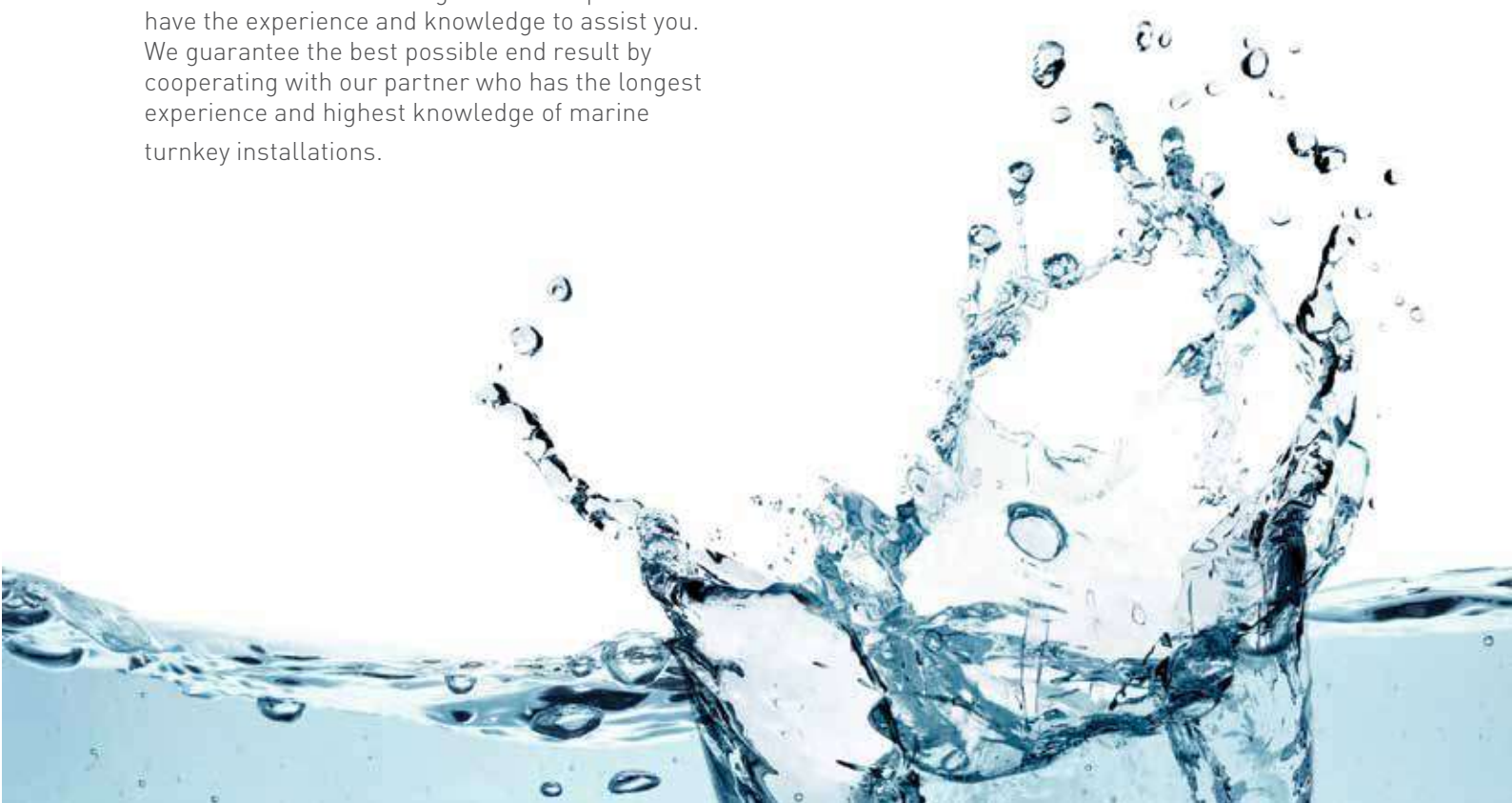
## **SHIP AS IN PARTNERSHIP**

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.

## **MODULAR 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.





Since 1871



Boiling pans line 1930



First generation of tilting boiling pans 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-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 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

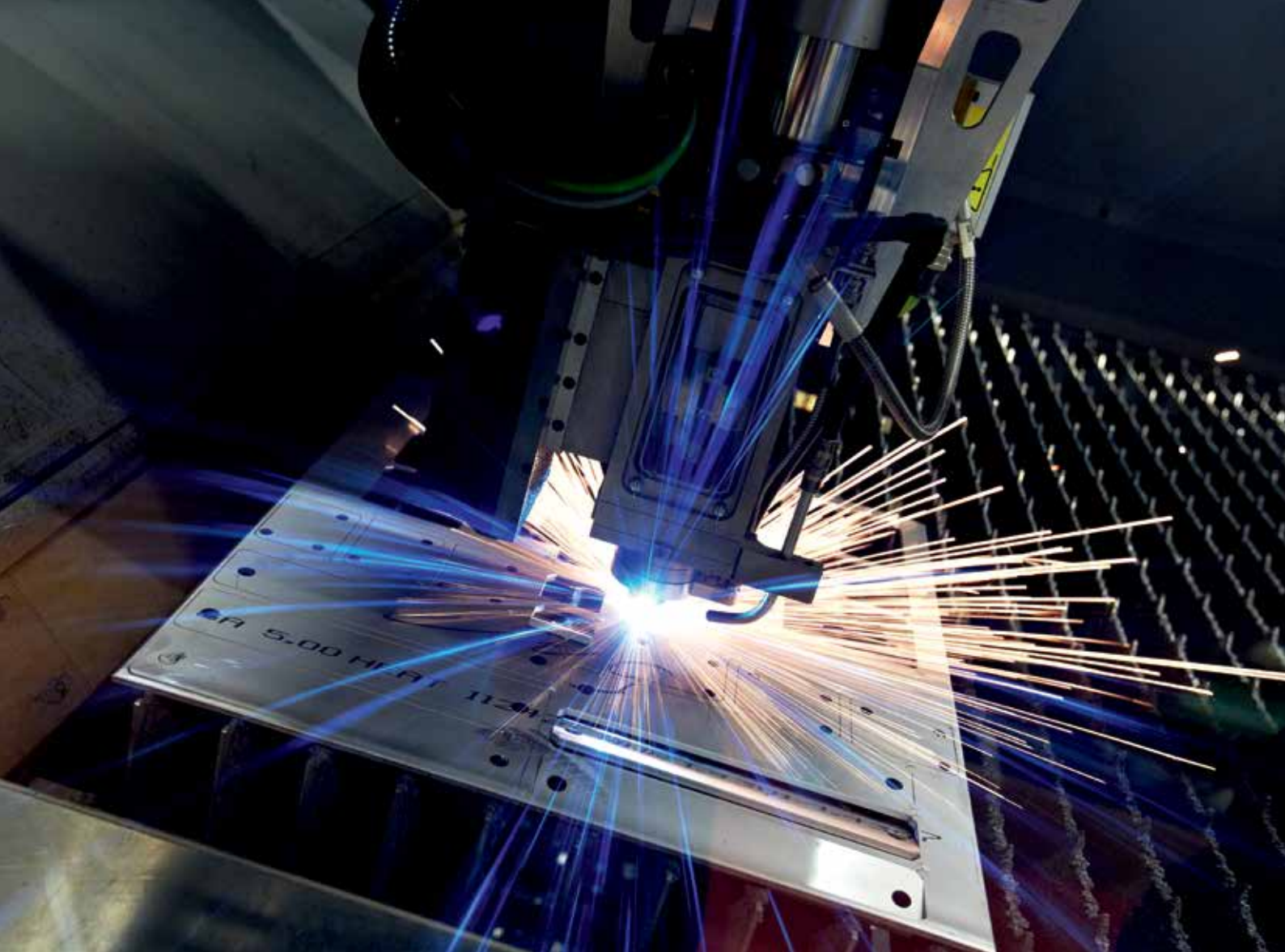
### *SURSEE, NEW PRODUCTION AND COMPETENCE CENTER*

Dedicated to excellence, the new 25,970m<sup>2</sup> 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 CO<sub>2</sub> emissions (-92% by the end of 2013) 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.



Sursee, Switzerland. Thermaline Competence and Production Center

### *AFTER-SALES SERVICE: NEAR THE CUSTOMER, EVERYWHERE IN THE WORLD*

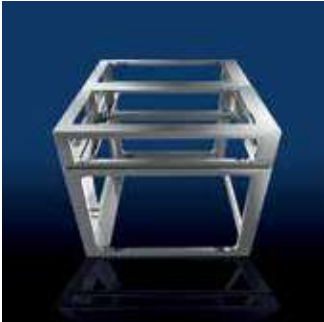
When speaking about Electrolux Professional reliability and global presence we speak about the widest service network worldwide, composed of skilled and qualified partners, engaged daily in multiple tasks: from installation to spare parts and maintenance. Their common aim is to guarantee an efficient 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





# MODULAR 90

**BUILT FOR THE TOUGHEST GALLEYS**



## *BEYOND DURABILITY*

Thermaline Modular 90 boasts a strong internal frame resistant to bumps and corrosion, thanks to its 2mm thick AISI 304 stainless steel construction. This unique chassis guarantees structural reliability in any type of installation (on feet, cantilever, stainless steel or concrete plinths).

## *FREE COOKING*

There are never enough cooking tops in a high productivity kitchen. The new Free-cooking top allows you to use both pots and pans and cook food directly on contact at the same time.

Flexibility, outstanding results and energy efficiency are guaranteed.

## *POWER UNDER CONTROL*

Express your cooking creativity with a 1°C accurate temperature setting. The unique retro-illuminated glass display and the highly-visible LED digits, on electric version, provide full control of your operations.

## *SWISS EXCELLENCE*

Swiss-made with impeccable finishes. The Thermodul seamless connection between cooking functions (ProThermetic boiling and braising pans included) avoids liquid infiltration assuring maximum hygiene.



# SPECIALIZING IN ENERGY SAVINGS AND EFFICIENCY



## *ECOTOP WITH 35% ENERGY SAVINGS*

Modular 90 features Ecotop with its special solid top coating to prevent heat dispersion and ensure savings. The Ecotop alloy of our steel cooking plates guarantees high efficiency and reduces the propagation of heat in the working environment.

Ecotop hobs are equipped with 8 sensors for optimal temperature control and monitoring. Your kitchen will consume up to 35% less energy with this new technology, in which the best use of the temperature zones can be exploited by simply moving the pots.

## *PRECISE TEMPERATURE CONTROL*

Superior temperature control with the thermocouple device ensures 1°C accuracy.

The Free-cooking tops are equipped with 8 temperature sensors for precise temperature control, and, with the high performance Power Block heating system on electric version which ensures even temperature distribution for greater efficiency and excellent cooking results.

Working temperature from 80 to 350°C.



# SAFETY AND COMFORT

## IN YOUR GALLEY



### *METAL KNOBS WITH SILICON GRIP*

Metal command knobs feature non-slip, heat-resistant silicon grips for precise control.

The laser-cut printed icons are clearly visible, detergent-friendly, resistant to corrosion and avoid proliferation of germs and bacteria. The heavy duty metal knobs resist both high and changing temperatures.

### *HIGHLY VISIBLE LED FOR FULL CONTROL*

As shown above, the LED on electric version, features highly visible digits offering full control from a distance for all operations.

### *COOKING OPTIONS WITH RAISED DRIP EDGE*

Safety of kitchen staff is guaranteed by a raised drip edge around fryers, pasta cookers, aquacookers and bain-maries which prevent contaminating liquids from entering the wells.





# MAXIMUM RELIABILITY

**TO SUPPORT YOUR COOKING SCHEDULES**



## *PERFECT HEAT UNIFORMITY*

The resistant chrome-plated surfaces of the fry tops offer optimal propagation and perfect uniformity of heat.

All of the energy is concentrated on the surface, reducing the time necessary to reach the desired temperature.

Food does not stick to the surfaces, facilitating the preparation of multiple foods, while the chrome helps avoid the mixing of flavours when passing from one type of food to another.

## *WATER-FILLED WELLS IN STAINLESS STEEL*

An alloy similar to that of the worktop is used in the water wells to prevent corrosion.

This highly resistant material ensures the long life of your kitchen.

## *HOLDING AND WARMING CABINET BASES*

A perfect support for serving food. This device keeps heat at low temperatures as the holding cabinet base ensures stable and uniform temperatures for your dishes, respecting hygiene regulations without compromising flavour, taste and appearance. Working temperatures from 30 to 120°C for the holding cabinets and 30 to 110°C for the warming cabinets.

*Please note that these are not available in USPH version.*



# THE WARRANTY OF HYGIENE

**ALWAYS PERFECT**



## *BASES WITH ROUNDED CORNERS*

According to the strictest regulations on hygiene the base compartments follow the H2 or H3 standards with large round edges for easy cleanability.

## *FAST CLEANING*

The thermaline Modular 90 range offers IPX5 level of protection according to IEC international directives and is therefore protected from jets of water.

The smart design of the dropnose top protects the front of the appliances from dirt.

## *CONTROL PANEL IN TEMPERED GLASS*

The retro-illuminated tempered glass display is treated specially to be resistant to corrosion deriving from chemical detergents while offering fast and easy cleaning.

## *CHIMNEYS WITH REMOVABLE PANELS*

Double-lined chimneys include removable panels for easy cleaning.



# TECHNOLOGICAL INNOVATION

## FOR PROFESSIONALS



### *TECHNICAL EXPERIENCE*

The Modular 90 range is flexible enough to offer wall-mounted, back to back and island configurations.

### *NEW AQUACOOKERS*

Water-based multi-purpose kitchen preparations, including Sous-Vides, Bain-Maries and Pasta Cookers can be produced quickly with the Modular 90 Aquacooker

### *FREE-COOKING TOP*

The quality of your dishes is ensured by a multi-function free-cooking top featuring direct contact or indirect contact using any type of pots and pans located within 2 or 4 cooking zones. The built-in stand-by function automatically reduces the power whenever there are no pots or food on the surface area. REFRIGERATED FREEZER BASE

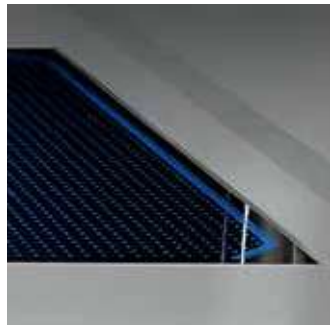
The most flexible solution in a single kitchen multi-temperature operations, refrigerate or freeze foods according to your needs.

*Please note that this is not available in USPH version.*

### *FULL SURFACE INDUCTION*

This ingenious design allows cooking with up to 16 pots at the same time anywhere on the surface. With the new Quad+ technology, the induction devices are even more durable and sturdy.





### *DEEP FAT FRYERS*

The V-shaped well with electric or gas heating offers high performance and efficiency, brings oil to frying temperature quickly and ensures: high productivity, precise laser welding and rounded corners to facilitate dirt removal, a longer life thanks to uniform distribution of heat and no direct contact with the heating elements

### *HIGH PERFORMANCE CHARGRILL*

High performance chargrills use less power, save energy and guarantee increased productivity. Thanks to the highly efficient radiant heating system, flame heats the radiant shield bringing the temperature above 700°C.

The heat is then transmitted towards the heat deflectors and onto the cooking grate, thus assuring an even temperature throughout to produce excellent grilling results.



three



# SWISSFINISH MODULAR 90

## ONE-OF-A-KIND DESIGN

Swissfinish, available on request to facilitate cleaning, means an optional 3 mm thick single piece worktop for superior hygiene and sturdiness.

Best in class for its prestigious, ergonomic design, the thermaline Modular 90 guarantees a truly pleasant work environment in your kitchen.



*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



## LOIPART GROUP

### Loipart AB (HQ)

Jonsered, Sweden  
Phone +46 313 920 100  
loipart@loipart.se

### LMG Finland OY

Eura, Finland  
Phone: +358 40 664 6680  
lmg@lmg.fi

### Loipart USA Inc.

Fort Lauderdale, USA  
Phone +1 954 530 5276  
Fax +1 954 530 5543  
loipartUSA@loipart.com

### Loipart SEA Pte Ltd

Singapore 408731  
Phone: +65 674 99 100  
Fax: +65 674 99 101  
contact@loipart.sg

### Loipart Korea Co Ltd

Haeundae-Gu, Busan 48059  
Tel: +82 51 626 6363  
Fax: +82 52 626 3459  
contact@loipart.kr

