

Section 14

Commercial Cooking



Page

Commercial Cooking Elements
Common Element Shapes

14.1

14.3

Commercial Cooking Elements

Thermal Electric manufacture a wide range of heating elements for the commercial food industry which are used in a vast range of appliances and machines, including:

- Bain maries - wet or dry
- Rotisseries
- Pizza and bakery ovens
- Grillers
- Dishwashers
- Pressure cookers
- Spray fry cooking ovens
- Popcorn machines
- Steamers
- Hot food displays
- Salamanders
- Deep fryers
- Conveyors
- Commercial toasters
- Coffee machines
- Glass washers
- Hot dog and donut machines
- Electric BBQ's
- Plate ovens and warmers
- Urns
- Pie and food warmers
- Cappuccino machines
- And many others

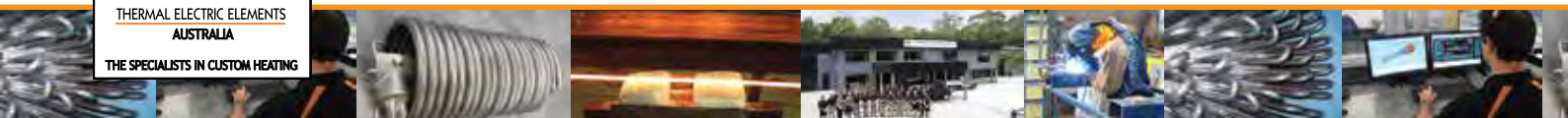
All heating elements are manufactured in various grades of Incoloy sheath, dependent on the application. A high polished surface finish is also available for certain types of elements, giving a new, clean and shiny appearance - rather than having a dull oxide surface - making them easier to clean if required.

Many shapes, voltages and wattages can be manufactured to suit your application and 'one off' specials for obsolete models can also be produced.

Thermal's unique in-house design and manufacturing processes ensure that all heating elements comply and are operated under earth leakage/residual current protected circuit conditions.

Information required when requesting a quote or order:

1. Shape (*refer to pages 11.3 - 11.4 for standard shapes*)
2. Approximate dimensions
3. Voltage
4. Wattage
5. Special fittings required
6. Application



Options

- Brass or Stainless Steel bosses/fittings (see page 3.3)
- Various element terminals (see page 3.1 and 3.2)
- High temperature silicone or fibreglass insulated leads
- High temperature epoxy seal

Replacement elements for Commercial Coffee machines

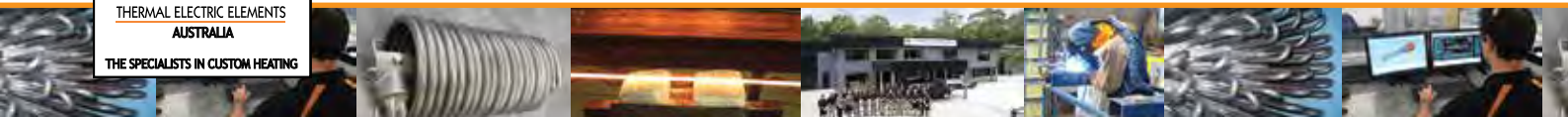
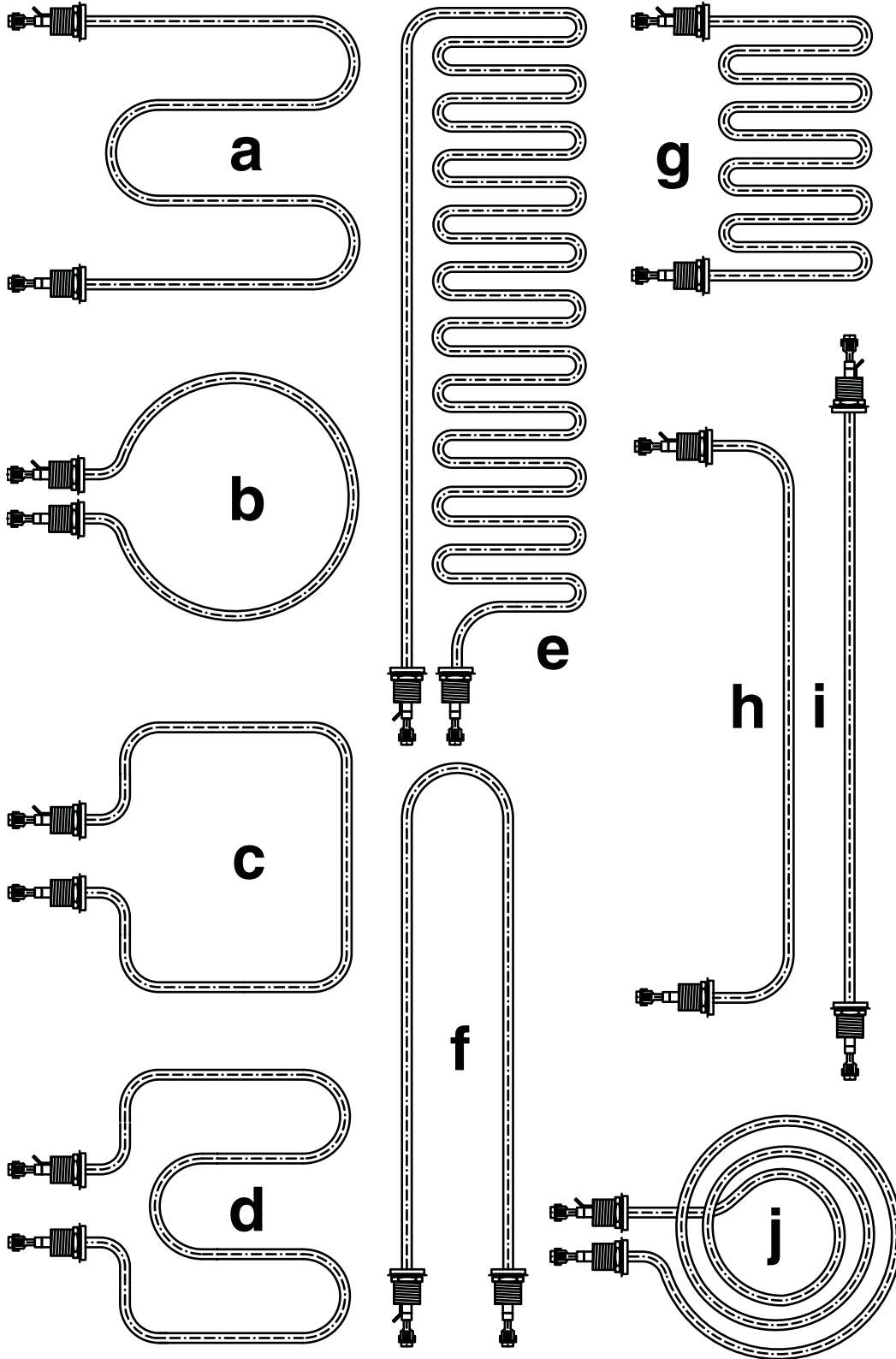
Thermal Electric manufacture heating elements for all brands of coffee/cappuccino machines, eg. Rancilio, Cecilware, Gaggia, Brugnetti, Faema, Bezzera, Aurora, Brubar, La Cimbali, Cafe Bar Haros, La Scotty's and La Pavoni.

There are many unusual shapes and sizes of element fittings/bosses that are used which are not stock items. The original boss would need to be supplied (which would be reworked) and new elements can be fitted, saving time and money on units imported from Europe.

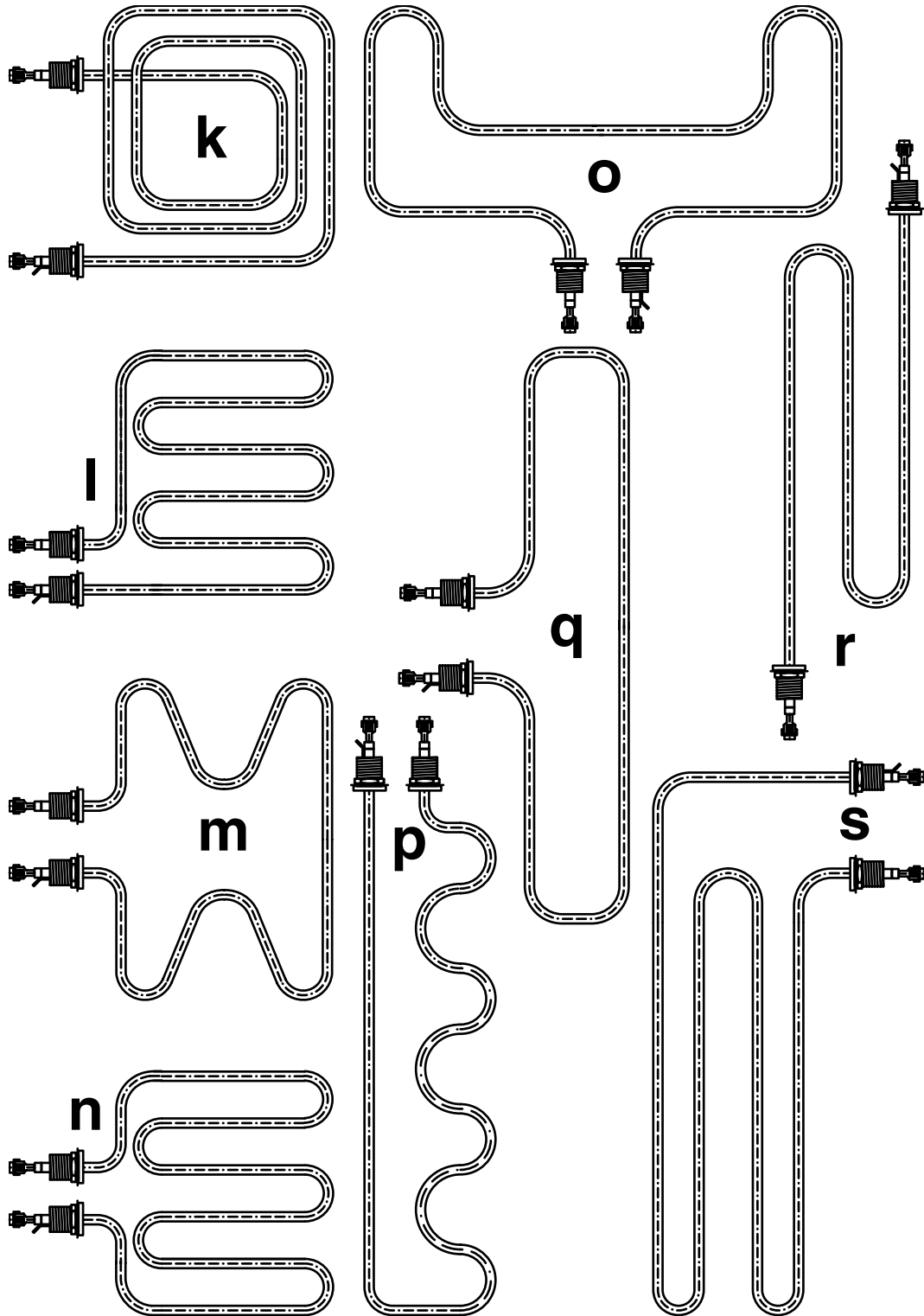


14.3

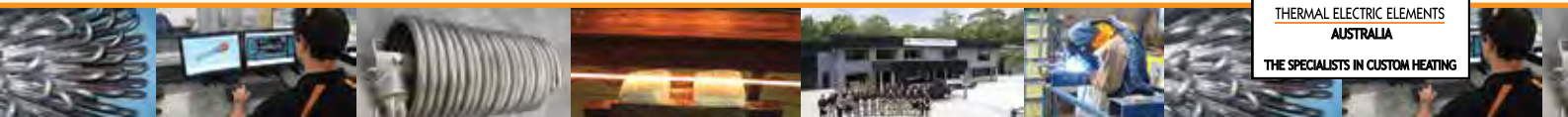
*Most common shapes used within
the Commercial Food Industry.*



*Most common shapes used within
the Commercial Food Industry.*



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