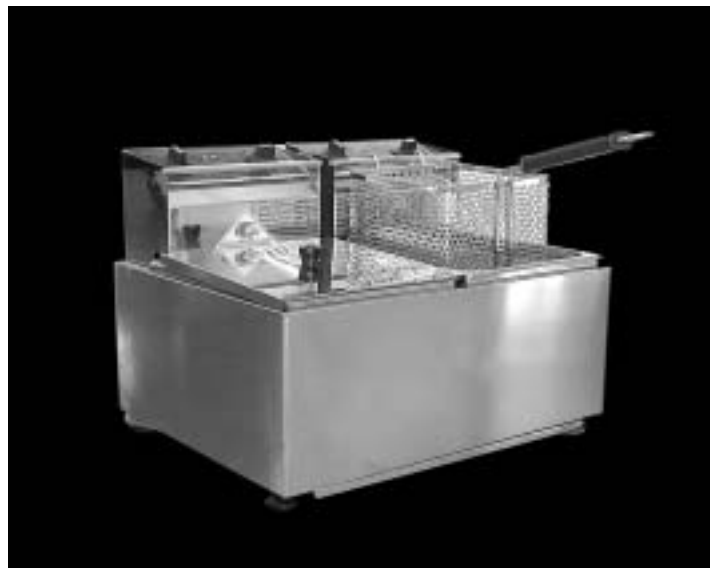




THERMAL ELECTRIC ELEMENTS
AUSTRALIA



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Commercial Cooking Industry

Product

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Commercial Cooking Elements

10.1

10.1

Commercial Cooking Industry

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.

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

All heating elements are manufactured in various grades of Incoloy sheath, dependant on the application. A high polished surface finish is also available for certain types of elements, giving a new, clean 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 ENQUIRING:

1. Shape
2. Approximate dimensions
3. Voltage
4. Wattage
5. Special fittings required
6. Application

10.2

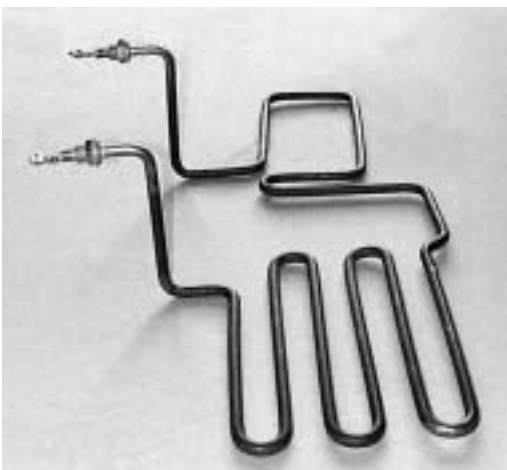
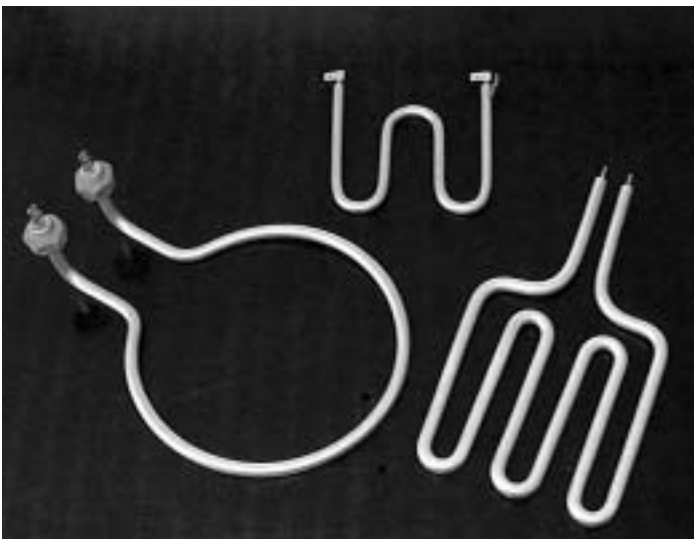
OPTIONS:

- Brass or S.S. bosses/ fittings
- Various element terminals
- High temperature silicone or fibreglass insulated leads
- High temperature epoxy seal

REPLACEMENT ELEMENTS FOR CAPPUCCINO MACHINES

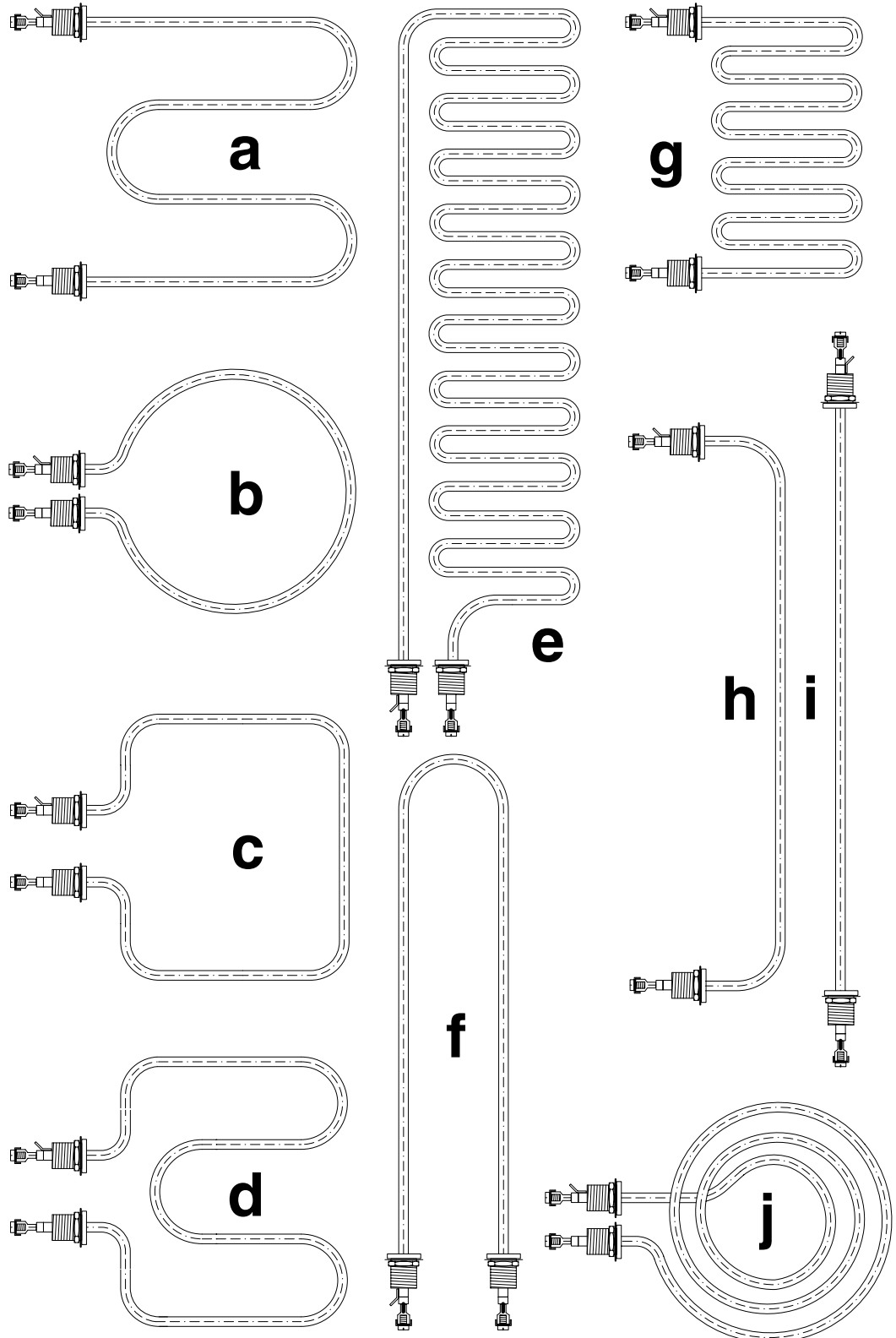
Thermal Electric manufacture heating elements for all brands of coffee/cappuccino machines, eg. Rancilio, Cecilware, Gaggia, Brugetti, Faema, Bezzera, Aurora, Brubar, La Cimballi, Cafe Bar Haros, La Scotty's and La Pavoni.

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



10.3

Most common shapes used within
the Commercial Food Industry.



10.4

Most common shapes used within
the Commercial Food Industry.

