



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 1 Side with Ecotop

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



588009 (MALDAAHOAO)

Electric solid top, 4 zones,  
ecotop coating one-side  
operated

### Short Form Specification

#### Item No. \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304). 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. ECOTOP model with a 14mm thick mild steel cooking surface with heat retaining coating. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- All major components may be easily accessed from the front.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.

### Sustainability

- Standby function for energy saving and fast recovery of maximum power.

APPROVAL: \_\_\_\_\_



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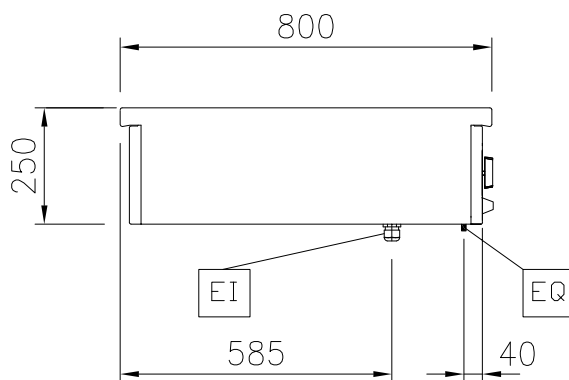
### Optional Accessories

• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x800mm	PNC 912577	<input type="checkbox"/>
• Folding shelf, 400x800mm	PNC 912578	<input type="checkbox"/>
• Fixed side shelf, 200x800mm	PNC 912583	<input type="checkbox"/>
• Fixed side shelf, 300x800mm	PNC 912584	<input type="checkbox"/>
• Fixed side shelf, 400x800mm	PNC 912585	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)	PNC 912971	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)	PNC 912972	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913109	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913110	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913230	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913247	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913249	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913250	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913253	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913254	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913665	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913677	<input type="checkbox"/>

Front

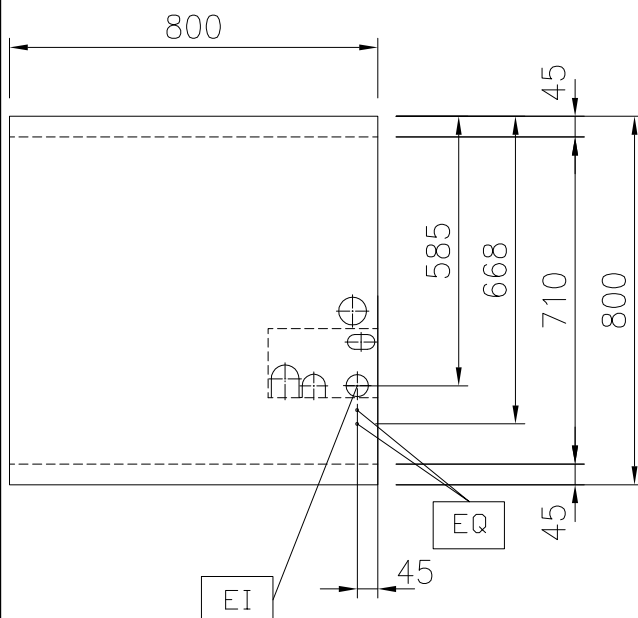


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Electrical power max.: 12 kW

## Key Information:

Working Temperature MIN: 100 °C  
Working Temperature MAX: 450 °C  
External dimensions, Width: 800 mm  
External dimensions, Depth: 800 mm  
External dimensions, Height: 250 mm  
Net weight: 115 kg  
Configuration: One-Side Operated;Top  
Front Plates Power: 3 - 3 kW  
Back Plates Power: 3 - 3 kW  
Solid top usable surface (width): 670 mm  
Solid top usable surface (depth): 650 mm

## Sustainability

Current consumption: 26 Amps