Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 80 - 1 Zone Induction Wok, 1 Side

ITEM #

MODEL #

NAME #

SIS #

AIA #



588025 (MAIHAAEOAO) Induction Wok, 1 zone, 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 stainless steel. 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. Smooth glass ceramic surface without any "dead" spots allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with progressive output. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.
IPX5 water resistant certification.
Configuration: One-side operated top. The base is supplied by the factory

APPROVAL:

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Power to the zone can be set with progressive output i.e. fine regulation at the lower levels and larger progress at the upper levels.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- All major components may be easily accessed from the front.
- Induction wok glass ceramic cooking surface 340 mm in diameter.
- 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-covered 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.
- 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).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- 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.
- IPX5 water resistance certification.

Sustainability

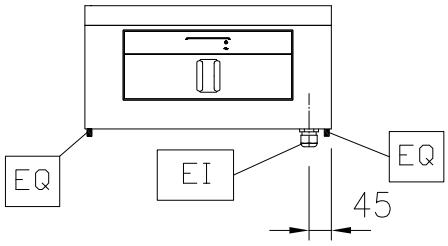
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

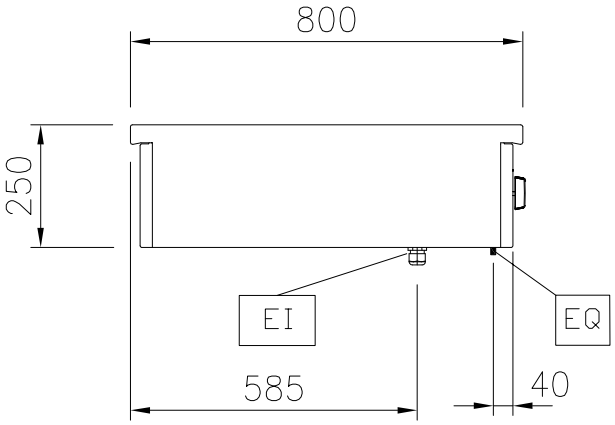
- Scraper for cook tops PNC 910601 ❑
- Stainless steel wok pan, design in line with wok cuvette PNC 911000 ❑

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Front

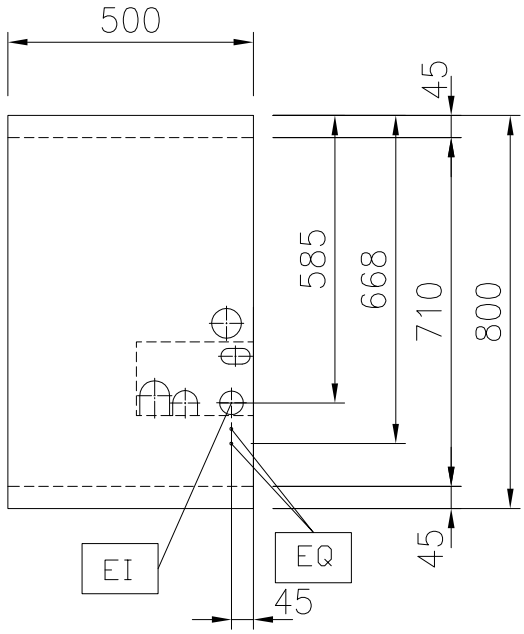


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power max.:	5 kW

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	15 kg
Configuration:	One-Side Operated;Top
Back Plates Power:	5 - kW
Back Plates dimensions:	Ø 300

Sustainability

Current consumption:	7.5 Amps

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.10.23