Electrolux PROFESSIONAL

# Modular Cooking Range Line thermaline 80 - 2-Burner Gas Top with Ecoflam, 1 Side, Backsplash

ITEM #

MODEL #

NAME #

SIS #

AIA #



**588048 (MAGCABDOPI)** 2-Burner gas Top, ecoflam, one-side operated with backsplash

## 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. 2 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.
IPX4 water resistant certification.
Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

## Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Pans can easily be moved from one area to another without lifting.
- All major components may be easily accessed from the front.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

## Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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).
- IPx4 water protection.
- 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.

## Sustainability

- Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.

**APPROVAL:**

## Optional Accessories

| | | |
|---|---|---|
| • Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | ❑ |
| • Portioning shelf, 400mm width | PNC 912522 | ❑ |
| • Portioning shelf, 400mm width | PNC 912552 | ❑ |
| • Folding shelf, 300x800mm | PNC 912577 | ❑ |
| • Folding shelf, 400x800mm | PNC 912578 | ❑ |
| • Fixed side shelf, 200x800mm | PNC 912583 | ❑ |
| • Fixed side shelf, 300x800mm | PNC 912584 | ❑ |
| • Fixed side shelf, 400x800mm | PNC 912585 | ❑ |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912977 | ❑ |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912978 | ❑ |
| • Back panel, 400x700mm, for units with backsplash | PNC 913009 | ❑ |
| • Back panel, 400x800mm, for units with backsplash | PNC 913022 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913113 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913114 | ❑ |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left | PNC 913204 | ❑ |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right | PNC 913205 | ❑ |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) | PNC 913226 | ❑ |
| • Insert profile D=800mm | PNC 913230 | ❑ |
| • Kit LPG nozzles for 2 burner (7 kW) gas 30/31 | PNC 913285 | ❑ |
| • Gas mainswitch for modular H800 gas units (factory fitted) | PNC 913698 | ❑ |

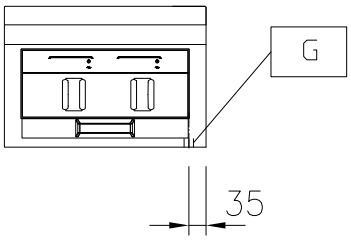
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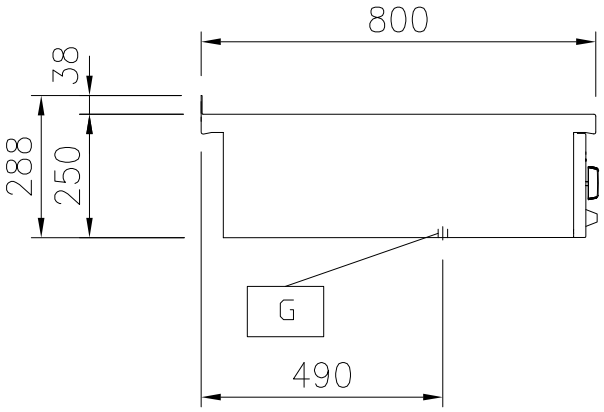
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# Modular Cooking Range Line thermaline 80 - 2-Burner Gas Top with Ecoflam, 1 Side, Backsplash

Front

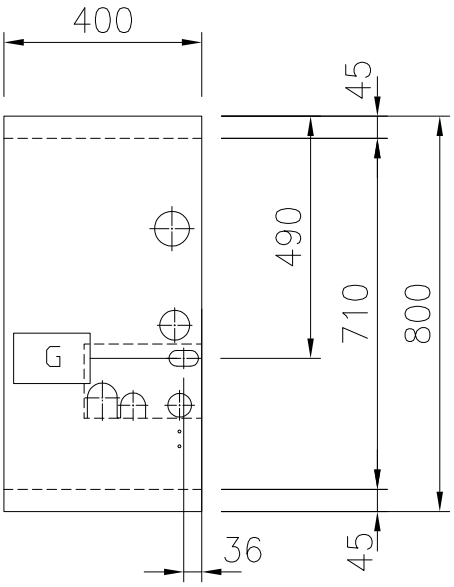



Side




EQ = Equipotential screw
G = Gas connection

Top




## Gas

| | |
|---|---|
| **Gas Power:** | 14 kW |
| **Gas Type Option:** | |
| **Gas Inlet:** | 1/2" |

## Key Information:

| | |
|---|---|
| **External dimensions, Width:** | 400 mm |
| **External dimensions, Depth:** | 800 mm |
| **External dimensions, Height:** | 250 mm |
| **Net weight:** | 37 kg |
| **Configuration:** | One-Side Operated;Top |
| **Front Burners Power:** | 7 - kW |
| **Back Burners Power:** | 7 - 0 kW |
| **Back Burners Dimension - mm** | Ø 70 |
| **Front Burners Dimension - mm** | Ø 70 |

CE



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