Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 80 - Half Module Electric Fry Top, 1 Side with Backsplash

ITEM #

MODEL #

NAME #

SIS #

AIA #



588057 (MAHMABDOAO)	Electric Fry Top with smooth chrome Plate, one-side operated with backsplash
588065 (MAHNABDOAO)	Electric Fry Top with ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.
Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

APPROVAL:

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- 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.
- Powerblock heating system for optimal temperature distribution.

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).
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability

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

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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	❑
• Energy optimizer kit 14A - factory fitted	PNC 913244	❑
• Filter W=400mm	PNC 913663	❑
• Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)	PNC 913676	❑

ACC_CHEM

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	❑

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	5.1 kW

Key Information:

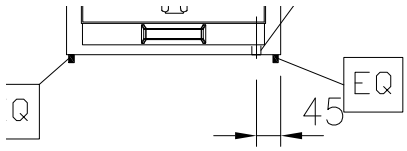
Cooking Surface Depth:	615 mm
Cooking Surface Width:	300 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	69 kg
Configuration:	One-Side Operated;Top
Cooking surface type:	
588057 (MAHMABDOAO)	Smooth
588065 (MAHNABDOAO)	Ribbed
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

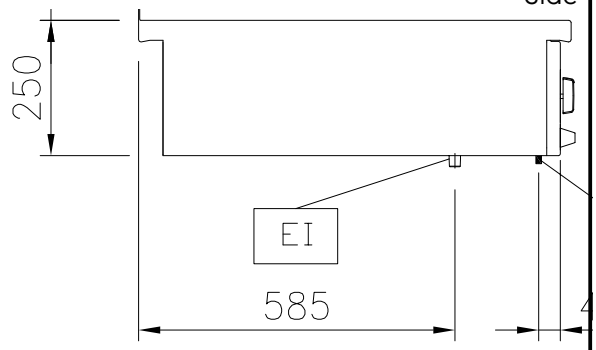
Current consumption:	7.4 Amps

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Front

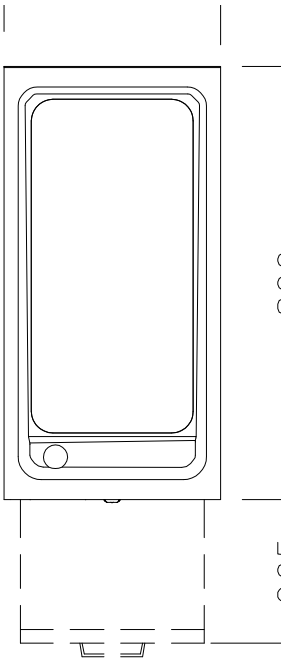


Side

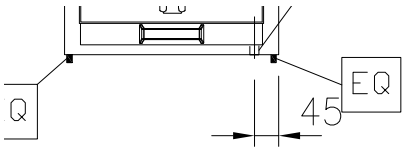


EI = Electrical inlet (power)
EQ = Equipotential screw

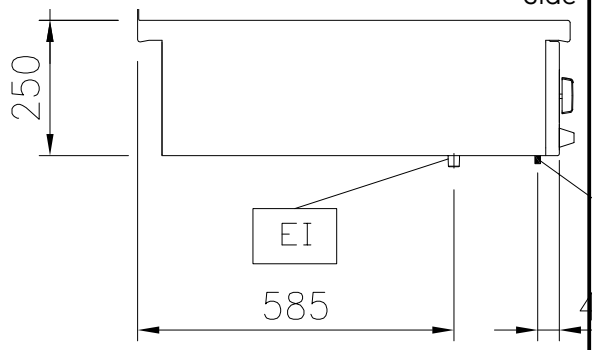
Top



Front

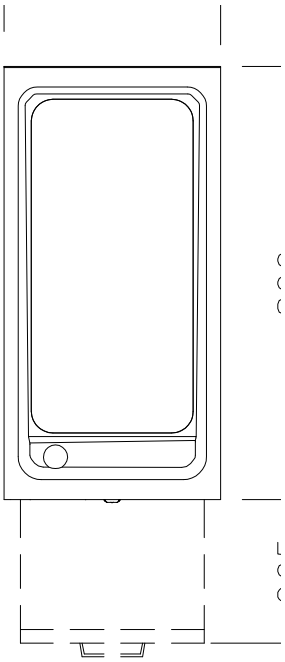


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



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

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