

Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Left Tap, 1/1GN, 1 Side

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



588400 (MABFAAE0AO)

Electric bain marie top, with
left tap, one-side operated,
1/1 GN

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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated top with left mixing tap. The base needs to be supplied by the factory. Please include appropriate base.

Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Three safety systems protect against overtemperature and can be manually reset without the use of tools.

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.
- IPX5 water resistance certification.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

Sustainability

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

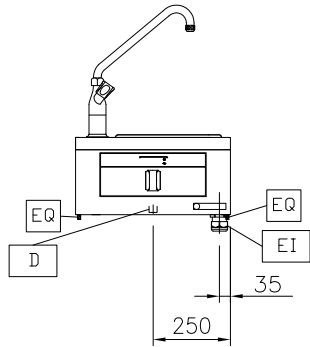
APPROVAL: _____



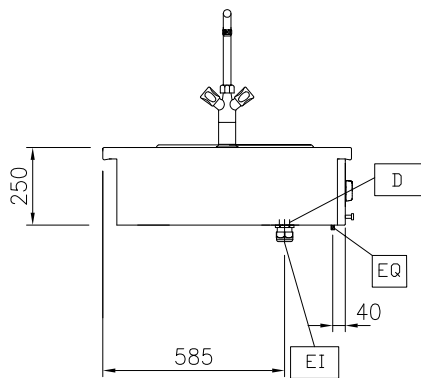
Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Left Tap, 1/1GN, 1 Side

Front

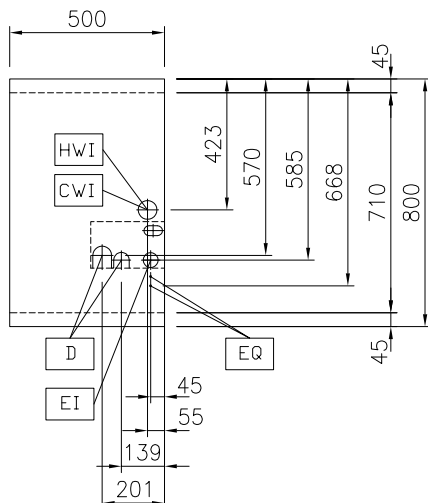


Side



- D = Drain
DO = Overflow drain pipe
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top



Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	1.5 kW

Water:

Inlet water line size:	3/4"
Incoming Cold/hot Water line size:	3/4"
Drain line size:	1"

Key Information:

Number of wells:	1
Usable well dimensions (width):	307 mm
Usable well dimensions (height):	170 mm
Usable well dimensions (depth):	509 mm
Well capacity:	5 lt MIN; 32 lt MAX
Thermostat Range:	30 °C MIN; 90 °C MAX
External dimensions, Width:	500 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	15 kg
Configuration:	One-Side Operated;Top

Sustainability

Current consumption:	3.8 Amps
----------------------	----------



Modular Cooking Range Line
thermaline 80 - Electric Bain Marie Top, Left Tap, 1/1GN, 1 Side

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

2025.07.08

Optional Accessories

- Connecting rail kit, 800mm PNC 912500 ☐
- Portioning shelf, 500mm width PNC 912523 ☐
- Portioning shelf, 500mm width PNC 912553 ☐
- 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: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) PNC 912971 ☐
- 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 ☐
- Endrail kit, flush-fitting, left PNC 913109 ☐
- Endrail kit, flush-fitting, right PNC 913110 ☐
- Lid for aquacooker 1/1 GN and bain marie 1/1 GN PNC 913139 ☐
- Endrail kit (12.5mm) for thermaline 80 units, left PNC 913200 ☐
- Endrail kit (12.5mm) for thermaline 80 units, right PNC 913201 ☐
- T-connection rail for back-to-back installations without backsplash PNC 913227 ☐
- - NOT TRANSLATED - PNC 913230 ☐
- - NOT TRANSLATED - PNC 913244 ☐
- - NOT TRANSLATED - PNC 913249 ☐
- - NOT TRANSLATED - PNC 913250 ☐
- - NOT TRANSLATED - PNC 913253 ☐
- - NOT TRANSLATED - PNC 913254 ☐
- - NOT TRANSLATED - PNC 913297 ☐
- - NOT TRANSLATED - PNC 913657 ☐
- - NOT TRANSLATED - PNC 913664 ☐
- - NOT TRANSLATED - PNC 913676 ☐