

Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800



588382 (MATDFAEDAO)

Electric free-cooking top, one-side operated

### **Short Form Specification**

#### Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. Smooth electrically-heated solid plate made of 14 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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: Freestanding, one-side operated.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

#### **Main Features**

- For direct and indirect cooking.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C

#### Construction

- 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
- Cooking surface is an electrically heated solid plate made from 20mm thick stainless steel AISI 316 DIN 1.4404.
- IPX5 water resistance certification.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

#### **Optional Accessories**

- Connecting rail kit, 800mm
- Stainless steel side panel (12mm), PNC 912508 □ 800x800mm, freestanding

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

APPROVAL:



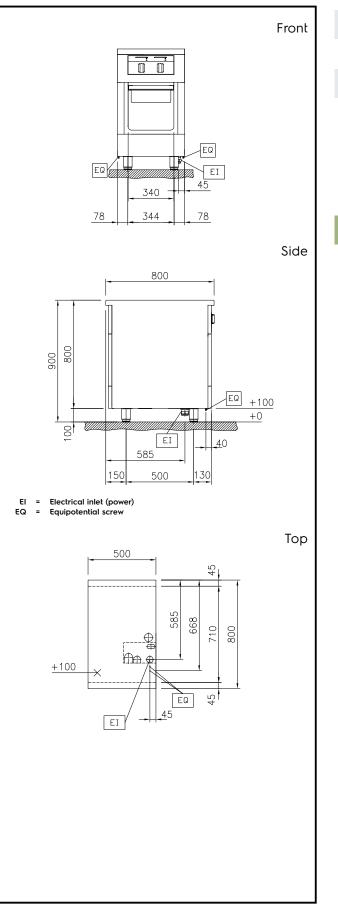


• Fixed side shelf, 400x800mm	PNC 912585				
Stainless steel front kicking strip,	PNC 912595				
500mm width		_			
Stainless steel side kicking strips left     and right, freestanding, 800mm	PNC 912619				
width					
• Stainless steel side kicking strips left	PNC 912625				
and right, back-to-back, 1600mm					
<ul><li>width</li><li>Stainless steel plinth, freestanding,</li></ul>	PNC 912822				
500mm width	FINC 912022				
<ul> <li>Connecting rail kit, right</li> </ul>	PNC 912971				
Connecting rail kit, left	PNC 912972				
• Endrail kit, flush-fitting, left	PNC 913109				
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913110				
<ul> <li>Scraper for smooth plates</li> </ul>	PNC 913119				
Endrail kit (12mm) for thermaline 80     units, left	PNC 913200				
• Endrail kit (12mm) for thermaline 80	PNC 913201				
units, right	PNC 913216				
<ul> <li>Stainless steel side panel, left, h=800</li> <li>Stainless steel side panel, right,</li> </ul>	PNC 913216 PNC 913217				
h=800	FINC 913217				
• T-connection rail for back to back	PNC 913227				
installations without backsplash					
<ul> <li>- NOTTRANSLATED -</li> </ul>	PNC 913230				
- NOTTRANSLATED -	PNC 913233				
- NOTTRANSLATED -	PNC 913244				
- NOTTRANSLATED -	PNC 913249				
- NOTTRANSLATED -	PNC 913250				
- NOTTRANSLATED -	PNC 913253				
- NOTTRANSLATED -	PNC 913254				
<ul> <li>- NOT TRANSLATED -</li> <li>- NOT TRANSLATED -</li> </ul>	PNC 913257 PNC 913273				
<ul> <li>NOT TRANSLATED -</li> <li>NOT TRANSLATED -</li> </ul>	PNC 913273 PNC 913274				
<ul> <li>NOTTRANSLATED -</li> <li>NOTTRANSLATED -</li> </ul>	PNC 913274 PNC 913279				
<ul> <li>NOT TRANSLATED -</li> <li>NOT TRANSLATED -</li> </ul>	PNC 913279 PNC 913664				
<ul> <li>NOTTRANSLATED -</li> <li>NOTTRANSLATED -</li> </ul>	PNC 913676				
	1110/10/10				
Recommended Detergents					
<ul> <li>*NOTTRANSLATED*</li> </ul>	PNC 0S2292				



# Electrolux PROFESSIONAL

#### Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800



Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 6 kW
Key Information:	
Working Temperature MIN:	80 °C
Working Temperature MAX:	350 °C
External dimensions, Width:	500 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	800 mm
Net weight:	100 kg
	On Base;One-Side
Configuration:	Operated
Sustainability	

Current consumption:

13 Amps

Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800 The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



## **Optional Accessories**

Optional Accessories		
<ul> <li>Connecting rail kit, 800mm</li> </ul>	PNC 912500	
<ul> <li>Stainless steel side panel (12mm), 800x800mm, freestanding</li> </ul>	PNC 912508	
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912523	
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912553	
<ul> <li>Folding shelf, 300x800mm</li> </ul>	PNC 912577	
<ul> <li>Folding shelf, 400x800mm</li> </ul>	PNC 912578	
<ul> <li>Fixed side shelf, 200x800mm</li> </ul>	PNC 912583	
<ul> <li>Fixed side shelf, 300x800mm</li> </ul>	PNC 912584	
<ul> <li>Fixed side shelf, 400x800mm</li> </ul>	PNC 912585	
<ul> <li>Stainless steel front kicking strip, 500mm width</li> </ul>	PNC 912595	
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 800mm width</li> </ul>	PNC 912619	
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1600mm width</li> </ul>	PNC 912625	
<ul> <li>Stainless steel plinth, freestanding, 500mm width</li> </ul>	PNC 912822	
<ul> <li>Connecting rail kit, right</li> </ul>	PNC 912971	
<ul> <li>Connecting rail kit, left</li> </ul>	PNC 912972	
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913109	
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913110	
Scraper for smooth plates	PNC 913119	
<ul> <li>Endrail kit (12mm) for thermaline 80 units, left</li> </ul>	PNC 913200	
<ul> <li>Endrail kit (12mm) for thermaline 80 units, right</li> </ul>	PNC 913201	
• Stainless steel side panel, left, h=800		
<ul> <li>Stainless steel side panel, right, h=800</li> </ul>	PNC 913217	
<ul> <li>T-connection rail for back to back installations without backsplash</li> </ul>	PNC 913227	
<ul> <li>- NOTTRANSLATED -</li> </ul>	PNC 913230	
- NOTTRANSLATED -	PNC 913233	
- NOTTRANSLATED -	PNC 913244	
- NOTTRANSLATED -	PNC 913249	
- NOTTRANSLATED -	PNC 913250	
- NOTTRANSLATED -	PNC 913253	
- NOTTRANSLATED -	PNC 913254	
- NOTTRANSLATED -	PNC 913257	
- NOTTRANSLATED -	PNC 913273 PNC 913274	
- NOTTRANSLATED -	PNC 913274 PNC 913279	
<ul> <li>- NOT TRANSLATED -</li> <li>- NOT TRANSLATED -</li> </ul>	PNC 913279 PNC 913664	
<ul> <li>NOT TRANSLATED -</li> <li>NOT TRANSLATED -</li> </ul>	PNC 913676	
	1110 713070	
Recommended Detergents		
<ul> <li>*NOTTRANSLATED*</li> </ul>	PNC 0S2292	

