

Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 1 Side

	Terretter	
588006 (MALCAAHOAO)	Electric Solid Top, 4 zones, 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		

ITEM # MODEL # NAME # SIS # AIA

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- 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).
- 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.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.

Sustainability



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

APPROVAL:

Experience the Excellence www.electroluxprofessional.com

seamless worktop when units are connected and avoids soil penetrating. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.



Optional Accessories

fitted)

optional Accessories		
 Connecting rail kit, 800mm 	PNC 912500	
 Portioning shelf, 800mm width 	PNC 912526	
 Portioning shelf, 800mm width 	PNC 912556	
 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 left) to ProThermetic tilting (on the right), ProThermetic stationary (on left) to ProThermetic (on the right)		
 Connecting rail kit: modular 80 (on right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	è.	
 Endrail kit, flush-fitting, left 	PNC 913109	
 Endrail kit, flush-fitting, right 	PNC 913110	
 Endrail kit (12.5mm) for thermaline & units, left 	30 PNC 913200	
 Endrail kit (12.5mm) for thermaline & units, right 	30 PNC 913201	
 T-connection rail for back-to-back installations without backsplash (to ordered as S-code) 		
 Insert profile D=800mm 	PNC 913230	
• Energy optimizer kit 32A - factory f	itted PNC 913247	
 Endrail kit, (12.5mm), for back-to-ba installation, left 	ack PNC 913249	
 Endrail kit, (12.5mm), for back-to-ba installation, right 	ack PNC 913250	
 Endrail kit, flush-fitting, for back-to- back installation, left 	- PNC 913253	
 Endrail kit, flush-fitting, for back-to- back installation, right 	- PNC 913254	
• Filter W=800mm	PNC 913665	
 Electric mainswitch 63A 10mm2 NM modular H800 electric units (factor fitted) 		



Electrolux PROFESSIONAL



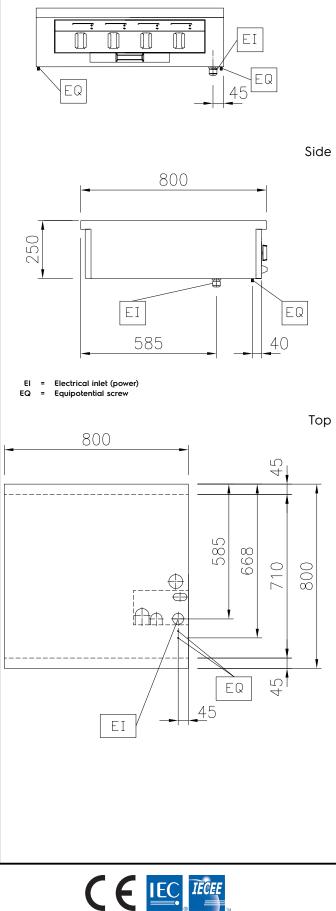


Front

ciccure	
Supply voltage: Electrical power, max:	400 V/3N ph/50/60 Hz 12 kW
Key Information:	
Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: Configuration: Front Plates Power: Back Plates Power: Solid top usable surface (width): Solid top usable surface (depth):	100 °C 450 °C 800 mm 800 mm 250 mm 115 kg One-Side Operated;Top 3 - 3 kW 3 - 3 kW 670 mm 650 mm
Sustainability	

Current consumption:

26 Amps



Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 1 Side

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