



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 80 - 1 Zone Induction Wok, 1 Side with backsplash

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



588026 (MAIHABEOAO)

Induction Wok, 1 zone, 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. Smooth glass ceramic surface without any "dead" spots allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with progressive output. Overheat protection switches off the supply in case of overheating. 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 is supplied by the factory

### Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Power to the zone can be set with progressive output i.e. fine regulation at the lower levels and larger progress at the upper levels.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- All major components may be easily accessed from the front.
- Induction wok glass ceramic cooking surface 340 mm in diameter.
- 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 "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.

### Construction

- IPX5 water resistance certification.
- 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).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.

### Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

### Optional Accessories

- Scraper for cook tops PNC 910601 ☐
- Stainless steel wok pan, design in line with wok cuvette PNC 911000 ☐

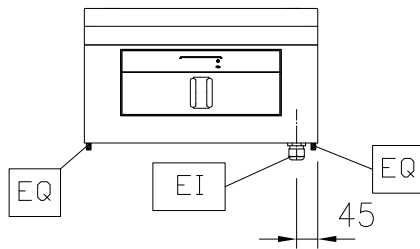
APPROVAL: \_\_\_\_\_



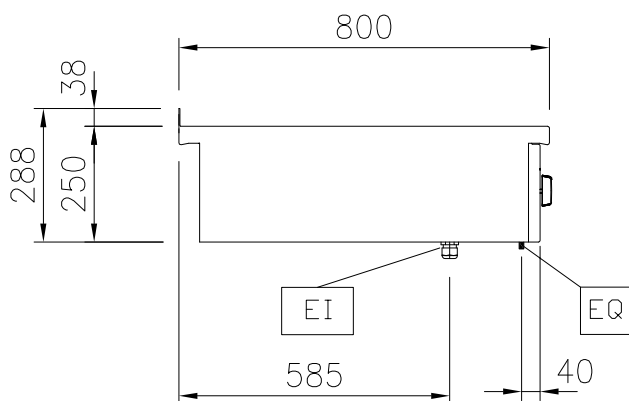
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Front

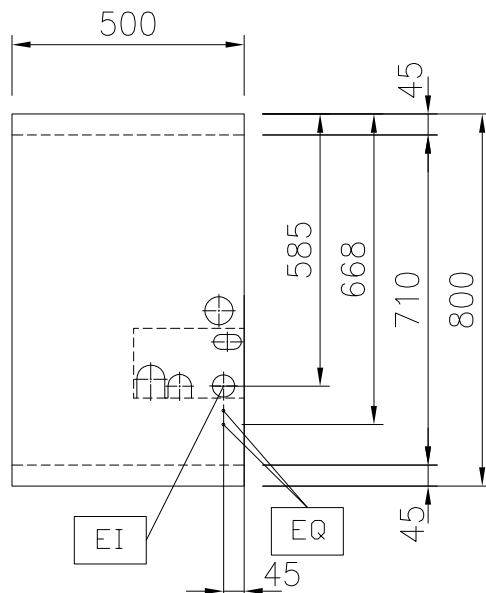


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Electrical power, max: 5 kW

### Key Information:

External dimensions, Width: 500 mm  
 External dimensions, Depth: 800 mm  
 External dimensions, Height: 250 mm  
 Net weight: 15 kg  
 Configuration: One-Side Operated;Top  
 Back Plates Power: 5 - kW  
 Back Plates dimensions: Ø 300

### Sustainability

Current consumption: 7.5 Amps