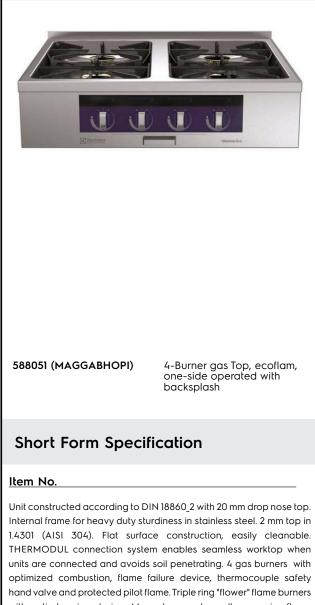


Modular Cooking Range Line thermaline 80 - 4-Burner Gas Top with Ecoflam, 1 Side, Backsplash



with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA # | | |

Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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.
- IPx4 water protection.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.

Sustainability



• Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.

APPROVAL:

Excellence

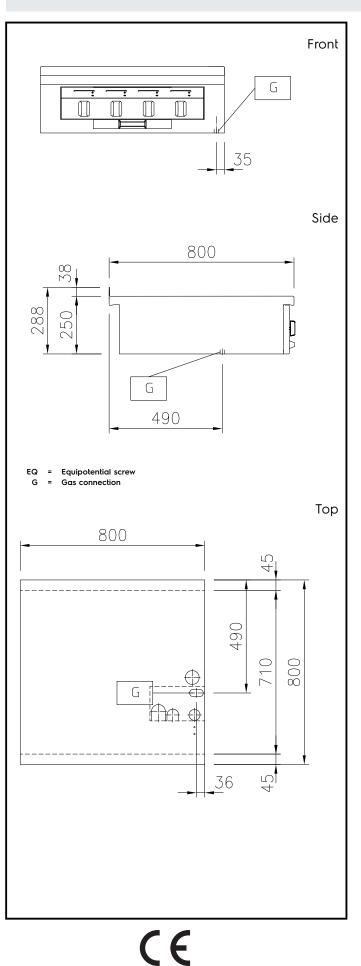


Optional Accessories

| Optional Accessories | | | | | |
|---|------------|--|--|--|--|
| Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | | | | |
| 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 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, 800x700mm, for units with backsplash | PNC 913013 | | | | |
| Back panel, 800x800mm, for units with backsplash | PNC 913026 | | | | |
| • 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 | PNC 913226 | | | | |
| Insert profile D=800mm | PNC 913230 | | | | |
| • Kit LPG nozzles for 4 burner (7 kW) gas 30/31 | PNC 913286 | | | | |
| Gas mainswitch for modular H800 gas units (factory fitted) | PNC 913698 | | | | |

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

Electrolux PROFESSIONAL



Modular Cooking Range Line thermaline 80 - 4-Burner Gas Top with Ecoflam, 1 Side, Backsplash

| - |
|-----|
| Gac |
| Gus |

| 003 | |
|---|--|
| Gas Power: 588051 (MAGGABHOPI) Gas Type Option: Gas Inlet: | 28 kW 1/2" |
| Key Information: | |
| Configuration: Front Burners Power: Back Burners Power: Back Burners Dimension - mm Front Burners Dimension - mm External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight: | One-Side Operated;Top 7 - 7 kW 7 - 7 kW Ø 70 Ø 70 Ø 70 Ø 70 800 mm 800 mm 250 mm 63 kg |

Modular Cooking Range Line thermaline 80 - 4-Burner Gas Top with Ecoflam, 1 Side, Backsplash

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