

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588087 (MABAABDOAO)

Electric Bain-marie Top, with rear tap, one-side operated with backsplash, 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 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. 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 backsplash and rear 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: the 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- Safety systems protect against overtemperature and can be manually reset.
- 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
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness 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 and 70 mm recessed plinth.
- 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: _____

Optional Accessories

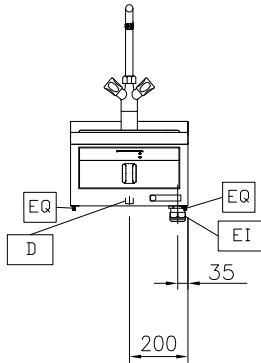
- | | | |
|---|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | ☐ |
| • Portioning shelf, 400mm width | PNC 912522 | ☐ |
| • Portioning shelf, 400mm width | PNC 912552 | ☐ |
| • Folding shelf, 300x800mm | PNC 912577 | ☐ |
| • Folding 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), ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912977 | ☐ |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) | PNC 912978 | ☐ |
| • Back panel, 400x700mm, for units with backsplash | PNC 913009 | ☐ |
| • Back panel, 400x800mm, for units with backsplash | PNC 913022 | ☐ |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913113 | ☐ |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913114 | ☐ |
| • Lid for aquacooker 1/1 GN and bain marie 1/1 GN | PNC 913139 | ☐ |
| • 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 (to be ordered as S-code) | PNC 913226 | ☐ |
| • Insert profile D=800mm | PNC 913230 | ☐ |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | ☐ |
| • GN DIVIDER SET FOR BAIN MARIE | PNC 913297 | ☐ |
| • Adapter Container in 1/1 GN Bain Marie | PNC 913657 | ☐ |
| • Filter W=400mm | PNC 913663 | ☐ |
| • Electric mains switch 25A 4mm ² NM for modular H800 electric units (factory fitted) | PNC 913676 | ☐ |



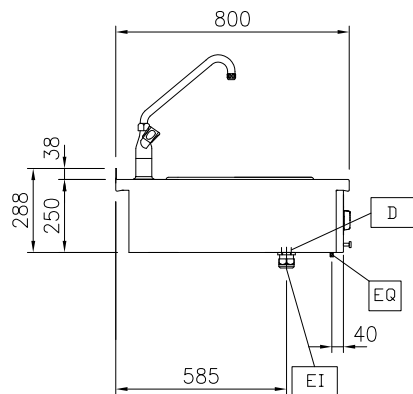
Electrolux
PROFESSIONAL

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Front

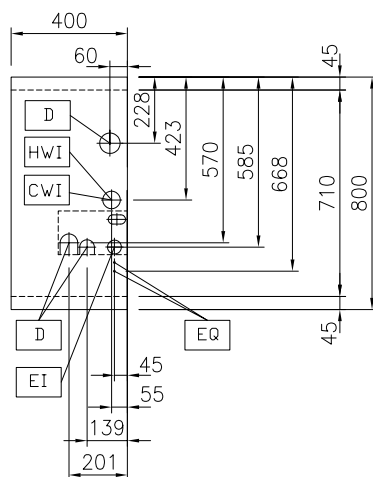


Side



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: 400 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



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

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