



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Rear Tap, 2/1GN, 1 Side

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

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

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

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

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



**588088 (MABBAH0AO)**

Electric Bain-marie Top, with  
rear tap, one-side operated,  
2/1 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 rear mixing tap.

### Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a 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: \_\_\_\_\_



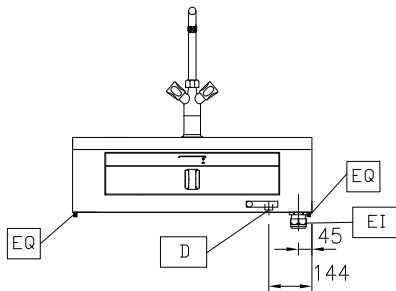
Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

### Optional Accessories

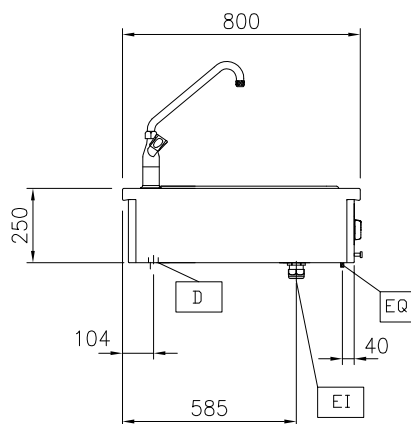
• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x800mm	PNC 912577	<input type="checkbox"/>
• Folding shelf, 400x800mm	PNC 912578	<input type="checkbox"/>
• Fixed side shelf, 200x800mm	PNC 912583	<input type="checkbox"/>
• Fixed side shelf, 300x800mm	PNC 912584	<input type="checkbox"/>
• Fixed side shelf, 400x800mm	PNC 912585	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)	PNC 912971	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)	PNC 912972	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913109	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913110	<input type="checkbox"/>
• Lid for bain marie 2/1 GN	PNC 913147	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	<input type="checkbox"/>
• Insert profile D=800mm	PNC 913230	<input type="checkbox"/>
• Energy optimizer kit 14A - factory fitted	PNC 913244	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913249	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913250	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913253	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913254	<input type="checkbox"/>
• GN DIVIDER SET FOR BAIN MARIE	PNC 913297	<input type="checkbox"/>
• Adapter Container in 2/1 GN Bain Marie	PNC 913658	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>
• Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>

## Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Rear Tap, 2/1GN, 1 Side

Front

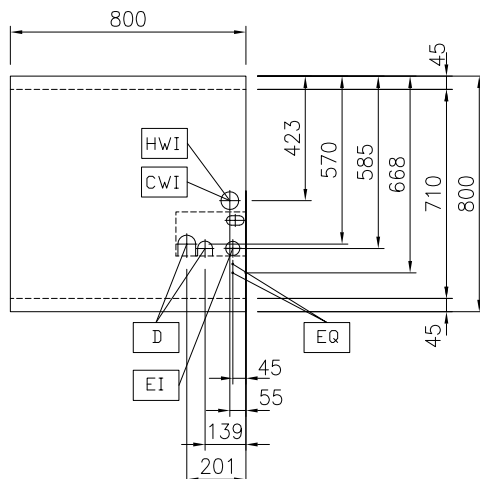


Side



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: 3 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): 630 mm  
 Usable well dimensions (height): 170 mm  
 Well capacity: 10 lt MIN; 65 lt MAX  
 Thermostat Range: 30 °C MIN; 90 °C MAX  
 External dimensions, Width: 800 mm  
 External dimensions, Depth: 800 mm  
 External dimensions, Height: 250 mm  
 Net weight: 25 kg  
 Configuration: One-Side Operated;Top

### Sustainability

Current consumption: 7.5 Amps