Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 80 – Electric Chip Scuttle Top, 1/1 GN, 1 Side

ITEM #

MODEL #

NAME #

SIS #

AIA #

588094 (MAYAAADOBO)   Electric Chip Scuttle, one-side operated, 1/1 GN

Main Features

- 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- 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).
- 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
- IPX5 water resistance certification.
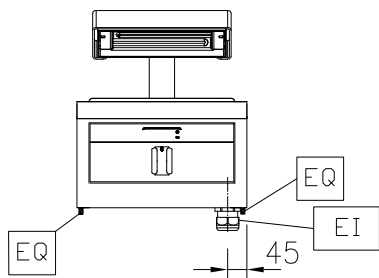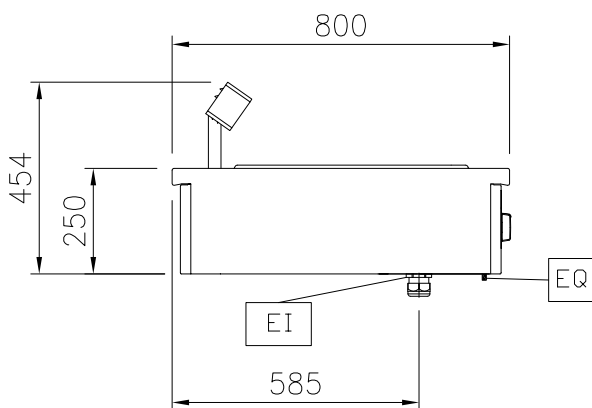- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).

APPROVAL:

Optional Accessories

- Connecting rail kit, 800mm — PNC 912500 ❑
- 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: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) — PNC 912971 ❑
- 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 ❑
- Endrail kit, flush-fitting, left — PNC 913109 ❑
- Endrail kit, flush-fitting, right — PNC 913110 ❑
- Endrail kit (12.5mm) for thermaline 80 units, left — PNC 913200 ❑
- Endrail kit (12.5mm) for thermaline 80 units, right — PNC 913201 ❑
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) — PNC 913227 ❑
- Insert profile D=800mm — PNC 913230 ❑
- Endrail kit, (12.5mm), for back-to-back installation, left — PNC 913249 ❑
- Endrail kit, (12.5mm), for back-to-back installation, right — 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=400mm — PNC 913663 ❑
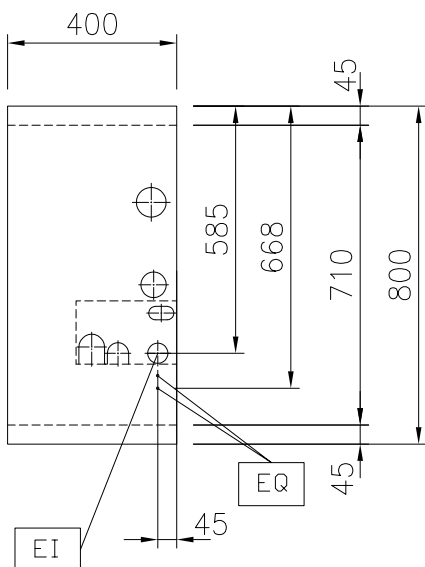
**Modular Cooking Range Line
thermaline 80 – Electric Chip Scuttle Top, 1/1 GN, 1 Side**

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

2025.08.04

Front

Side

800

454

250

585

EI = Electrical inlet (power)

Top

400

45

585

668

710

800

45

45

EQ

EI

Electric

Supply voltage:	230 V/1N ph/50/60 Hz
Total Watts:	1 kW

Key Information:

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	14 kg

Sustainability

Current consumption:	4.3 Amps