



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: _____

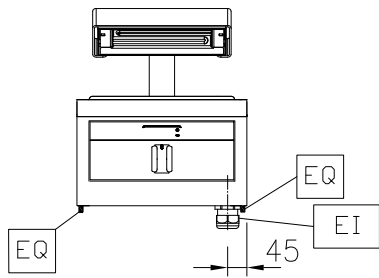


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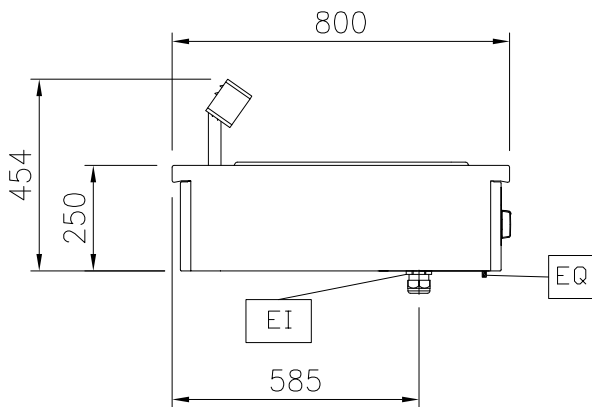
Optional Accessories

• 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	☐

Front

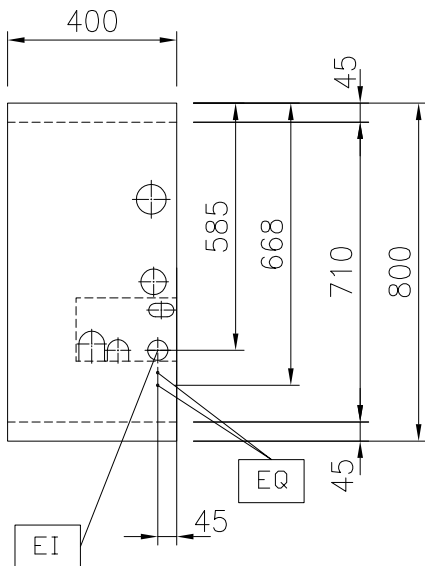


Side



EI = Electrical inlet (power)

Top



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
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