



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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

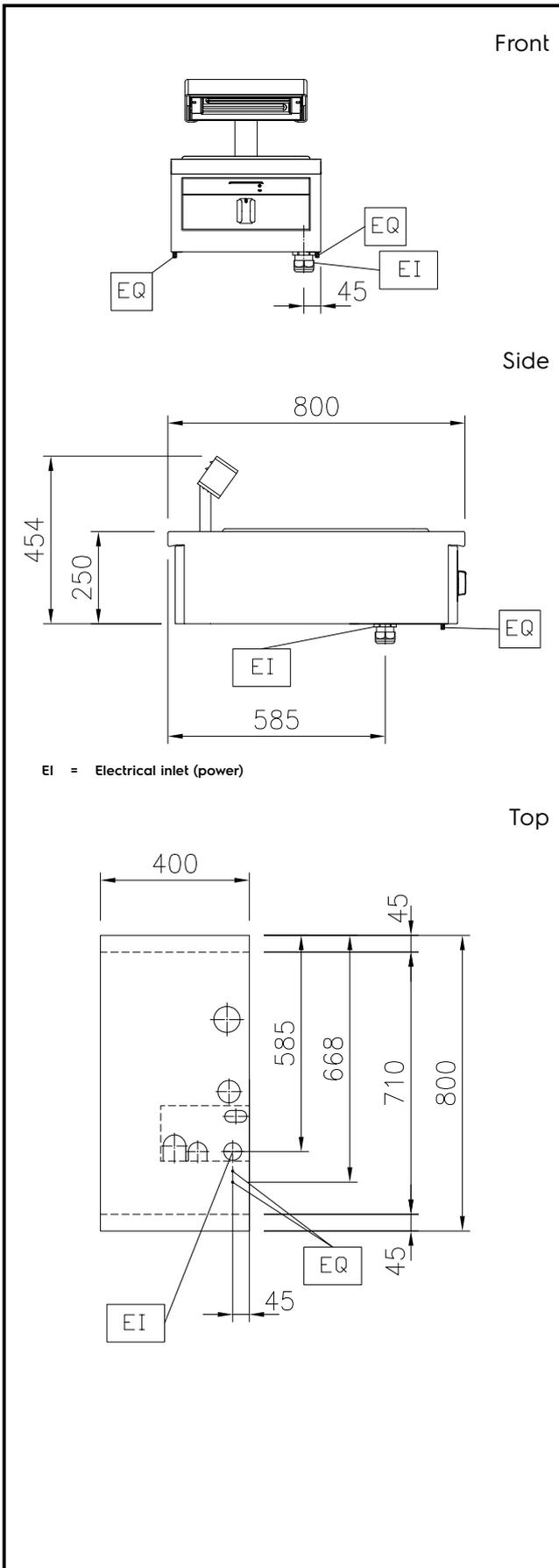
APPROVAL: _____



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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



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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