

Modular Cooking Range Line thermaline 80 - 400 mm Open base, GN conform, 1 Side (H2) - H=450



588126 (MA1BCADOOO)

Open Base, one-side operated, GN - H2

Short Form Specification

Item No.

400 mm wide open base compartment to store pots, pans, sheet pans, etc. with hygienic design and round edges. Internal frame for heavy duty sturdiness in stainless steel. Flat surface construction, easily cleanable. Open storage space in the base accepts GN 1/1 containers.

IPX5 water resistant certification.

Configuration: One-side operated freestanding base, hygienic class H2.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

Main Features

- All major components may be easily accessed from the front.
- Unit to be placed below modular top appliances to store pots, pans, sheet pans, etc.

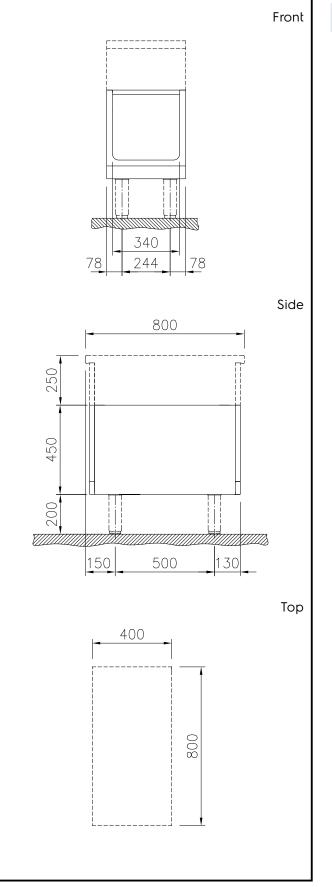
Construction

- Hygienic design of the open base compartment with large round edges.
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Storage space in the base of the appliance that can accept GN1/1 containers.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

APPROVAL:

Electrolux PROFESSIONAL

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CE

DNV-GL

Key Information:

External dimensions, Width:	
588126 (MA1BCADOOO)	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	450 mm
Cupboard Cavity Dimensions (width):	340 mm
Cupboard Cavity Dimensions (height):	330 mm
Cupboard Cavity Dimensions (depth): Net weight:	740 mm 16 kg

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



Optional Accessories		
 Stainless steel side panel, 800x700mm, freestanding 	PNC 912509	
 Stainless steel front kicking strip, 400mm width 	PNC 912630	
 Stainless steel side kicking strip left and right, freestanding, 800mm width 	PNC 912655	
 Stainless steel side kicking strip left and right, against the wall, 800mm width 	PNC 912658	
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661	
 Stainless steel plinth, against wall, 400mm width 	PNC 912840	
 Stainless steel plinth, freestanding, 400mm width 	PNC 912859	
 Stainless steel panel, 800x700mm, against wall, left side 	PNC 913093	
 Stainless steel panel, 800x700m, against the wall, right side 	PNC 913097	
Back panel, 400x450mm, for bases one-side operated	PNC 913163	
 Stainless steel side panel, left, H=700 	PNC 913214	
 Stainless steel side panel, right, H=700 	PNC 913215	
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913233	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913258	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913263	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913265	
 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913271	
 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913272	
 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	PNC 913279	
 Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline (280) 	PNC 913668	

80 and thermaline C80)

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 Stainless steel side panel, 800x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)

PNC 913684

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