



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line thermaline 80 - Electric Static Oven Base, 1 Side - H=450

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

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

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

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

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



588157 (MA8ACAHOAO)

Electric static Oven Base,  
one-side operated

### Short Form Specification

Item No. \_\_\_\_\_

Electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C. Two independent heating elements, the upper one can also be used for grilling. Flat surface construction, easily cleanable. Overheat protection switches off the supply in case of overheating. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated freestanding base.

### Main Features

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 40 mm thick oven door for heat insulation.
- All major components may be easily accessed from the front.
- 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.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Heavy duty thermostat with temperature range up to 300°C.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Unit constructed according to DIN 18860\_2 with 70 mm recessed plinth.
- The oven has two independent heaters, controlled by two separate knobs: one for top heat and one for bottom heat.
- Oven temperature up to 300 °C

### Construction

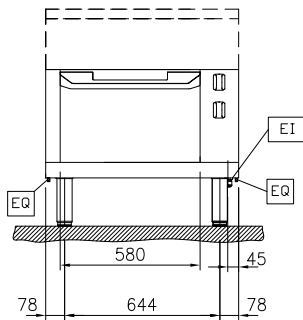
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.

APPROVAL: \_\_\_\_\_

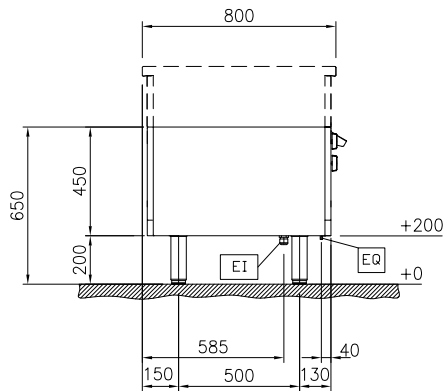


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Front

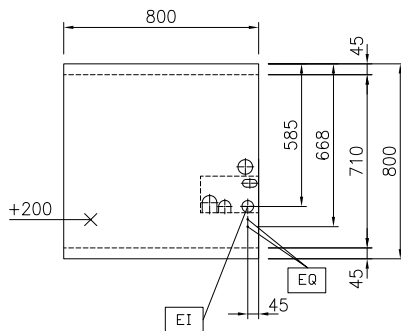


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 5 kW

## Key Information:

Oven working Temperature: 60 °C MIN; 300 °C MAX  
Oven Cavity Dimensions (width): 575 mm  
Oven Cavity Dimensions (height): 300 mm  
Oven Cavity Dimensions (depth): 700 mm  
External dimensions, Width: 800 mm  
External dimensions, Depth: 800 mm  
External dimensions, Height: 450 mm  
Net weight: 93 kg  
Configuration: One-Side Operated  
Oven GN: GN 2/1

## Sustainability

Current consumption: 10.8 Amps

## Included Accessories

- 1 of Grid, chromium plated, for ovens 2/1 GN PNC 910652

## Optional Accessories

- Baking sheet 2/1 GN for ovens PNC 910651 ☐
- Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven PNC 910655 ☐
- Fire clay plate 2/1 GN for ovens PNC 910656 ☐
- Stainless steel side panel, 800x700mm, freestanding PNC 912509 ☐
- Stainless steel front kicking strip, 800mm width PNC 912634 ☐
- 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, 800mm width PNC 912844 ☐
- Stainless steel plinth, freestanding, 800mm width PNC 912863 ☐
- Stainless steel panel, 800x700mm, against wall, left side PNC 913093 ☐
- Stainless steel panel, 800x700mm, against the wall, right side PNC 913097 ☐
- Back panel, 800x450mm, for bases one-side operated PNC 913167 ☐
- Stainless steel side panel, left, H=700 PNC 913214 ☐
- Stainless steel side panel, right, H=700 PNC 913215 ☐
- Energy optimizer kit 14A - factory fitted PNC 913244 ☐
- 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 ☐

- Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) PNC 913668 ☐
- 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 ☐