



**Modular Cooking Range Line  
thermaleine 80 - Freestanding Electric  
Multi Braiser, 1/1GN, 1 Side, H=700**

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_



Configuration: Freestanding, one-side operated.

**588183 (MAAAEADDAO)** Electric Multi Braiser, one-side operated, 1/1 GN

### Short Form Specification

#### Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 2 mm top in 1.4301 (AISI 304). Flat surface construction, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Multi-purpose cooking appliance which can be used to shallow fry, cook liquids or as a bain marie. 18 mm-thick stainless steel plated bottom, seamlessly welded to the chrome nickel steel well. Powerblock heating system for optimal temperature distribution, which can be set up to 280°C. Interior pan dimensions allows the use of GN containers. Large drain hole allows to drain the cooking juices into a large collector. All-round basin raised edges to protect against soil infiltration. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

#### APPROVAL:



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## Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Powerblock heating system for optimal temperature distribution.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Temperature can be set up to a maximum of 280 ° C.
- Interior dimensions of the well enables the use of GN containers.
- 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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.

## Construction

- An 18 mm thick stainless steel plated bottom is seamlessly welded into the chrome nickel steel well.
- Rounded corners and edges aid cleaning.
- Storage space in the base of the appliance that can accept GN1/1 containers.
- IPX5 water resistance certification.
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Internal frame for heavy duty sturdiness in stainless steel.

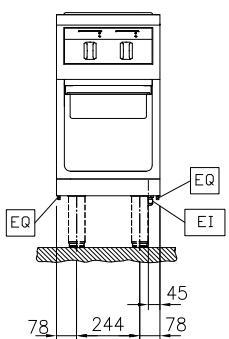
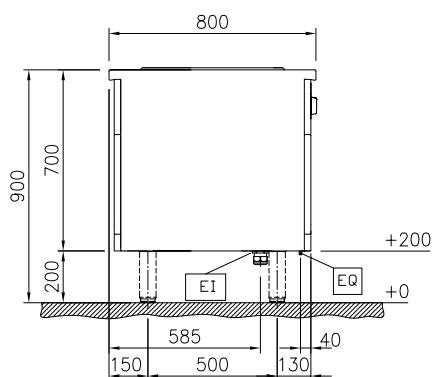
## Sustainability

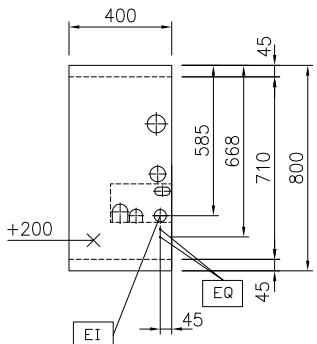
- Standby function for energy saving and fast recovery of maximum power.



## Optional Accessories



**Front**

**Side**

**EI** = Electrical inlet (power)

**Top**

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

**Key Information:**

<b>Usable well dimensions (width):</b>	306 mm
<b>Usable well dimensions (height):</b>	110 mm
<b>Usable well dimensions (depth):</b>	510 mm
<b>Cooking Well Height:</b>	110 mm
<b>Well Capacity, Max:</b>	ISO 9001; ISO 14001 It
<b>Working Temperature MIN:</b>	120 °C
<b>Working Temperature MAX:</b>	280 °C
<b>External dimensions, Width:</b>	400 mm
<b>External dimensions, Depth:</b>	800 mm
<b>External dimensions, Height:</b>	700 mm
<b>Storage Cavity Dimensions (width):</b>	340 mm
<b>Storage Cavity Dimensions (height):</b>	330 mm
<b>Storage Cavity Dimensions (depth):</b>	740 mm
<b>Net weight:</b>	70 kg
<b>Configuration:</b>	Rectangular;Fixed

**Sustainability**
**Current consumption:** 7.22 Amps

**Optional Accessories**

- Lid for multi braisers, 1/1 GN
- Connecting rail kit, 800mm
- Stainless steel side panel, 800x700mm, freestanding
- Portioning shelf, 400mm width
- Portioning shelf, 400mm width
- Folding shelf, 300x800mm
- Folding shelf, 400x800mm
- Fixed side shelf, 200x800mm
- Fixed side shelf, 300x800mm
- Fixed side shelf, 400x800mm
- Stainless steel front kicking strip, 400mm width
- Stainless steel side kicking strip left and right, freestanding, 800mm width
- Stainless steel side kicking strip left and right, back-to-back, 1610mm width
- Stainless steel plinth, freestanding, 400mm width
- Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Scraper for smooth plates
- Blades with rounded sides for scraper
- Endrail kit (12.5mm) for thermaline 80 units, left
- Endrail kit (12.5mm) for thermaline 80 units, right
- Stainless steel side panel, left, H=700
- Stainless steel side panel, right, H=700
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Bottom plate for multibraiser 1/1 GN
- Insert profile D=800mm
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
- Energy optimizer kit 14A - factory fitted
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to-back installation, left
- Endrail kit, flush-fitting, for back-to-back installation, right

PNC 910625	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913258	<input type="checkbox"/>
PNC 912500	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	<input type="checkbox"/>
PNC 912509	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	<input type="checkbox"/>
PNC 912522	<input type="checkbox"/>	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	<input type="checkbox"/>
PNC 912552	<input type="checkbox"/>	• Filter W=400mm	PNC 913663	<input type="checkbox"/>
PNC 912577	<input type="checkbox"/>	• Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913668	<input type="checkbox"/>
PNC 912578	<input type="checkbox"/>	• 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	<input type="checkbox"/>
PNC 912583	<input type="checkbox"/>			
PNC 912584	<input type="checkbox"/>			
PNC 912585	<input type="checkbox"/>			
PNC 912630	<input type="checkbox"/>			
PNC 912655	<input type="checkbox"/>			
PNC 912661	<input type="checkbox"/>			
PNC 912859	<input type="checkbox"/>			
PNC 912971	<input type="checkbox"/>			
PNC 912972	<input type="checkbox"/>			
PNC 913109	<input type="checkbox"/>			
PNC 913110	<input type="checkbox"/>			
PNC 913119	<input type="checkbox"/>			
PNC 913123	<input type="checkbox"/>			
PNC 913200	<input type="checkbox"/>			
PNC 913201	<input type="checkbox"/>			
PNC 913214	<input type="checkbox"/>			
PNC 913215	<input type="checkbox"/>			
PNC 913227	<input type="checkbox"/>			
PNC 913228	<input type="checkbox"/>			
PNC 913230	<input type="checkbox"/>			
PNC 913233	<input type="checkbox"/>			
PNC 913244	<input type="checkbox"/>			
PNC 913249	<input type="checkbox"/>			
PNC 913250	<input type="checkbox"/>			
PNC 913253	<input type="checkbox"/>			
PNC 913254	<input type="checkbox"/>			

**Recommended Detergents**

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)

 PNC 0S2292 
