# Electrolux
**PROFESSIONAL**

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

ITEM #

MODEL #

NAME #

SIS #

AIA #

**588184 (MAAAEBDDAO)**    Electric Multi Braiser, one-side operated with backsplash, 1/1 GN

Configuration: Freestanding, one-side operated with backsplash.

## 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:**

## 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.
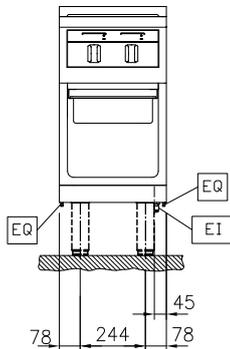- Internal frame for heavy duty sturdiness in stainless steel.

## Sustainability

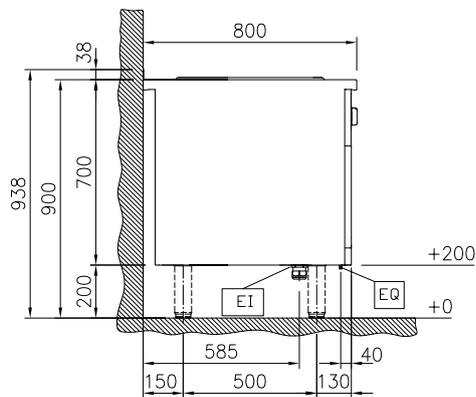- Standby function for energy saving and fast recovery of maximum power.
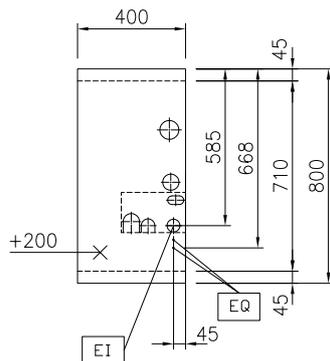
## Optional Accessories

**Modular Cooking Range Line
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Backsplash, H=700**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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Front

Side

EI = Electrical inlet (power)

Top

## Electric

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

## Key Information:

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

## Sustainability

| | |
|---|---|
| **Current consumption:** | 7.22 Amps |

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## Optional Accessories

| | | |
|---|---|---|
| • Lid for multi braisers, 1/1 GN | PNC 910625 | ❑ |
| • Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | ❑ |
| • 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 | ❑ |
| • Stainless steel front kicking strip, 400mm width | PNC 912630 | ❑ |
| • 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 | ❑ |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912977 | ❑ |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912978 | ❑ |
| • Back panel, 400x700mm, for units with backsplash | PNC 913009 | ❑ |
| • Stainless steel panel, 800x700mm, against wall, left side | PNC 913093 | ❑ |
| • Stainless steel panel, 800x700m, against the wall, right side | PNC 913097 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913113 | ❑ |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913114 | ❑ |
| • Scraper for smooth plates | PNC 913119 | ❑ |
| • Blades with rounded sides for scraper | PNC 913123 | ❑ |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left | PNC 913204 | ❑ |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right | PNC 913205 | ❑ |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) | PNC 913226 | ❑ |
| • Bottom plate for multibraiser 1/1 GN | PNC 913228 | ❑ |
| • Insert profile D=800mm | PNC 913230 | ❑ |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913233 | ❑ |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | ❑ |
| • 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 | ❑ |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913279 | ❑ |
| • Filter W=400mm | PNC 913663 | ❑ |
| • 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 | ❑ |

## Recommended Detergents

| | | |
|---|---|---|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | ❑ |

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