

Modular Cooking Range Line thermaline 80 - 600 mm Open base, GN conform, 1 Side (H2) - H=550



588221 (MA1BDAFOOO)

Open Base, one-side operated, GN - H2

Short Form Specification

Item No.

600 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>	_
<u>AIA #</u>	

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

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

APPROVAL:

Electrolux PROFESSIONAL

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CE

DNVGL

Key Information:

External dimensions, Width:	
588221 (MA1BDAFOOO)	600 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	550 mm
Cupboard Cavity Dimensions (width):	340 mm
Cupboard Cavity Dimensions (height):	330 mm
Cupboard Cavity Dimensions (depth): Net weight:	740 mm 20 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

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 Stainless steel side panel, 800x800mm, freestanding 	PNC 912508	
• Stainless steel front kicking strip, 600mm width	PNC 912596	
• Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619	
 Stainless steel side kicking strips left and right, against the wall, 800mm width 	PNC 912622	
 Stainless steel side kicking strips left and right, back-to-back, 1610mm width 	PNC 912625	
 Stainless steel plinth, against wall, 600mm width 	PNC 912804	
 Stainless steel plinth, freestanding, 600mm width 	PNC 912823	
 Stainless steel panel, 800x800mm, against wall, left side 	PNC 913094	
 Stainless steel panel, 800x800mm, flush-fitting, against wall, right side 	PNC 913098	
Back panel, 600x450mm, for bases one-side operated	PNC 913180	
 Stainless steel side panel, left, h=800 	PNC 913216	
 Stainless steel side panel, right, h=800 	PNC 913217	
 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 913257	
• Side reinforced panel only in combination with side shelf for against the wall installations, left	PNC 913264	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913266	
 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913273	
 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913274	
 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	PNC 913279	
 Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) 	PNC 913669	

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PNC 913685

 Stainless steel side panel, 800x800mm, 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)

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