

High Productivity Cooking thermaline 80 - Freestanding Electric Multi Braiser, 1/1GN, 1 Side, Backsplash, H=800

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588278 (MAAAFBDDAO)

 Electric Multi Braiser, one-
side operated with
backsplash, 1/1 GN

Short Form Specification

Item No. _____

Unit constructed according to DIN 18860_2 with 20mm drop nose top and 70mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 2mm 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. 18mm-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 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. Configuration: Freestanding, one-side operated with backsplash.

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: a temperature sensor switches off the supply in case of overheating.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- 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.

APPROVAL: _____

- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



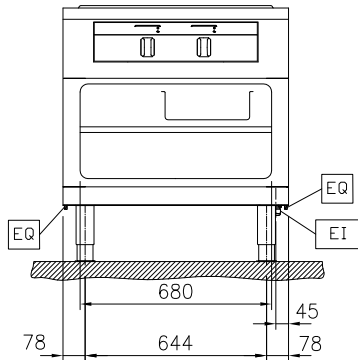
- Standby function for energy saving and fast recovery of maximum power.

Optional Accessories

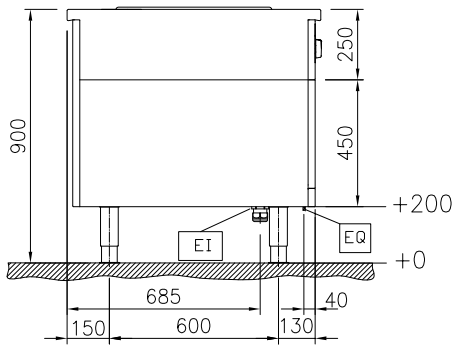
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|---|------------|--------------------------|
| • Lid for multi braisers, 1/1 GN | PNC 910625 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width | PNC 912522 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width | PNC 912552 | <input type="checkbox"/> |
| • Folding shelf, 300x800mm | PNC 912577 | <input type="checkbox"/> |
| • Folding shelf, 400x800mm | PNC 912578 | <input type="checkbox"/> |
| • Fixed side shelf, 200x800mm | PNC 912583 | <input type="checkbox"/> |
| • Fixed side shelf, 300x800mm | PNC 912584 | <input type="checkbox"/> |
| • Fixed side shelf, 400x800mm | PNC 912585 | <input type="checkbox"/> |
| • Stainless steel front kicking strip, 400mm width | PNC 912594 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 800mm width | PNC 912622 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, back-to-back, 1610mm width | PNC 912625 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 400mm width | PNC 912802 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912977 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) | PNC 912978 | <input type="checkbox"/> |
| • Back panel, 400x800mm, for units with backsplash | PNC 913022 | <input type="checkbox"/> |
| • Stainless steel panel, 800x800mm, against wall, left side | PNC 913094 | <input type="checkbox"/> |
| • Stainless steel panel, 800x800mm, flush-fitting, against wall, right side | PNC 913098 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913113 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913114 | <input type="checkbox"/> |
| • Scraper for smooth plates | PNC 913119 | <input type="checkbox"/> |
| • Blades with rounded sides for scraper | PNC 913123 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left | PNC 913204 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right | PNC 913205 | <input type="checkbox"/> |
| • U-clamping rail for back-to-back installations with backsplash | PNC 913226 | <input type="checkbox"/> |
| • Bottom plate for multibraiser 1/1 GN | PNC 913228 | <input type="checkbox"/> |
| • Insert profile D=800mm | PNC 913230 | <input type="checkbox"/> |

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|---|------------|--------------------------|
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913233 | <input type="checkbox"/> |
| • Energy optimizer kit 14A - factory fitted | PNC 913244 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf for against the wall installations, left | PNC 913264 | <input type="checkbox"/> |
| • Side reinforced panel only in combination with side shelf, for against the wall installations, right | PNC 913266 | <input type="checkbox"/> |
| • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913279 | <input type="checkbox"/> |
| • Filter W=400mm | PNC 913663 | <input type="checkbox"/> |
| • Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) | PNC 913669 | <input type="checkbox"/> |
| • Electric mains switch 25A 4mm ² NM for modular H800 electric units (factory fitted) | PNC 913676 | <input type="checkbox"/> |
| • 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 ProThermatic appliances and external appliances - provided that these have at least the same dimensions) | PNC 913685 | <input type="checkbox"/> |

Front

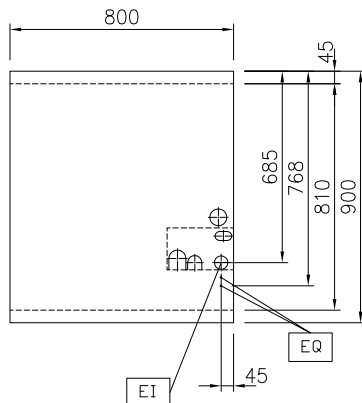


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:

588278 (MAAAFBDDAO) 400 V/3N ph/50/60 Hz

Total Watts:

5 kW

Key Information:

Configuration:	Rectangular;Fixed;With splashback
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:	800 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	70 kg

Sustainability

Current consumption:	7.22 Amps
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