

Modular Cooking Range Line thermaline 80 - 2 Zone Freestanding Electric Solid Top with Ecotop, 1 Side, H=700



588341 (MALBEAEDAO)

Electric Solid Top, 2 zones, ecoTop coating, one-side operated

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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 2 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification.

Configuration: Freestanding, one-side operated.

ITEM #	
MODEL #	
NAME #	
SIS #	
<u>AIA #</u>	

Main Features

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- All major components may be easily accessed from the front.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- 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.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

APPROVAL:

Excelence



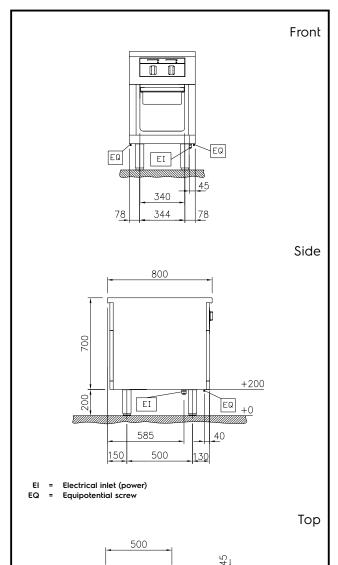
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• Connecting rail kit, 800mm	PNC 912500	 Side reinforced panel only in PNC 913271 combination with side shelf, for back-to- back installations, left
 Stainless steel side panel, 800x700mm, freestanding 	PNC 912509	Side reinforced panel only in PNC 913272 combination with side shelf, for back-to-
 Portioning shelf, 500mm width Portioning shelf, 500mm width Folding shelf, 300x800mm Folding shelf, 400x800mm Fixed side shelf, 200x800mm Fixed side shelf, 300x800mm Fixed side shelf, 400x800mm Stainless steel front kicking strip, 500mm width Stainless steel side kicking strip left and right, freestanding, 800mm 	PNC 912523 PNC 912553 PNC 912577 PNC 912578 PNC 912583 PNC 912584 PNC 912585 PNC 912631 PNC 912655	 back installation, right Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated Filter W=500mm PNC 913664 Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) Stainless steel side panel, 800x700mm, PNC 913684 flush-fitting (it should only be used against the wall, against a niche and in
 width Stainless steel side kicking strip left and right, back-to-back, 1610mm 	PNC 912661	between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the
width • Stainless steel plinth, freestanding, 500mm width	PNC 912860	same dimensions)
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) 	PNC 912971	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972	
 Endrail kit, flush-fitting, left 	PNC 913109	
• Endrail kit, flush-fitting, right	PNC 913110	
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 	PNC 913214 PNC 913215	
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	PNC 913227	
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	
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913249	
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913250	
 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913253	
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913254	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913258	



Electrolux PROFESSIONAL

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Electric	
Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power, max:	6 kW
Key Information:	
Working Temperature MIN:	100 °C
Working Temperature MAX:	450 °C
External dimensions, Width:	500 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	7/0
(depth):	740 mm
Net weight:	93 kg
Configuration:	On Base;One-Side Operated
Front Plates Power:	3 - 0 kW
Back Plates Power:	3 - kW
	J - KVV
Solid top usable surface (width):	360 mm
Solid top usable surface	
(depth):	630 mm
Sustainability	
Current consumption:	13 Amps
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