

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



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.

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:



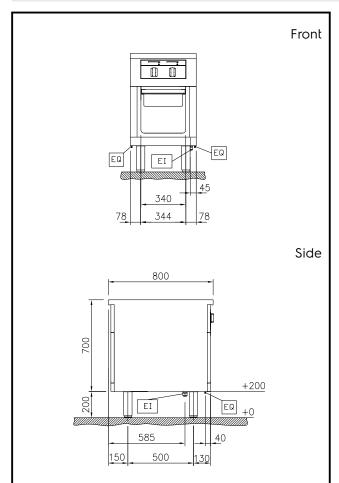


Modular Cooking Range Line thermaline 80 - 2 Zone Freestanding Electric Solid Top with Ecotop, 1 Side, H=700

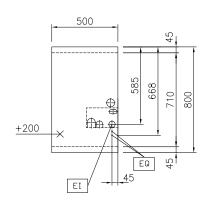
Optional Accessories		Side reinforced panel only in PNC 913271 combination with side shelf, for back-to-	
 Connecting rail kit, 800mm 	PNC 912500	back installations, left	
 Stainless steel side panel, 800x700mm, freestanding 	PNC 912509	 Side reinforced panel only in combination with side shelf, for back-to- 	
 Portioning shelf, 500mm width 	PNC 912523	back installation, right	
 Portioning shelf, 500mm width 	PNC 912553	 Shelf fixation for TL80-85-90 one-side PNC 913279 operated, TL80 two-side operated 	
 Folding shelf, 300x800mm 	PNC 912577	• Filter W=500mm PNC 913664	
 Folding shelf, 400x800mm 	PNC 912578		
 Fixed side shelf, 200x800mm 	PNC 912583	 Stainless steel dividing panel, 800x700mm, (it should only be used 	
 Fixed side shelf, 300x800mm 	PNC 912584	between Electrolux Professional	
 Fixed side shelf, 400x800mm 	PNC 912585	thermaline Modular 80 and thermaline	
 Stainless steel front kicking strip, 500mm width 	PNC 912631	C80) • Stainless steel side panel, 800x700mm, PNC 913684	
 Stainless steel side kicking strip left and right, freestanding, 800mm width 	PNC 912655	flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional	
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661	thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912860	same uniterisions)	
 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 	PNC 913200		
 Endrail kit (12.5mm) for thermaline 80 units, right 	PNC 913201		
 Stainless steel side panel, left, H=700 			
 Stainless steel side panel, right, H=700 	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		







Electrical inlet (power) EQ Equipotential screw



Electric

Supply voltage: 400 V/3N ph/50/60 Hz 6 kW

Electrical power, max:

Key Information:

100 °C Working Temperature MIN: 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):

Storage Cavity Dimensions (depth): 740 mm Net weight: 93 kg

On Base;One-Side Configuration: Operated Front Plates Power: 3 - 0 kW

Back Plates Power: Solid top usable surface

(width): Solid top usable surface

(depth):

360 mm

3 - kW

330 mm

630 mm

Sustainability

Top

Current consumption: 13 Amps

