



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 # _____

AIA # _____

Main Features

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the 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 "soft-touch" 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:

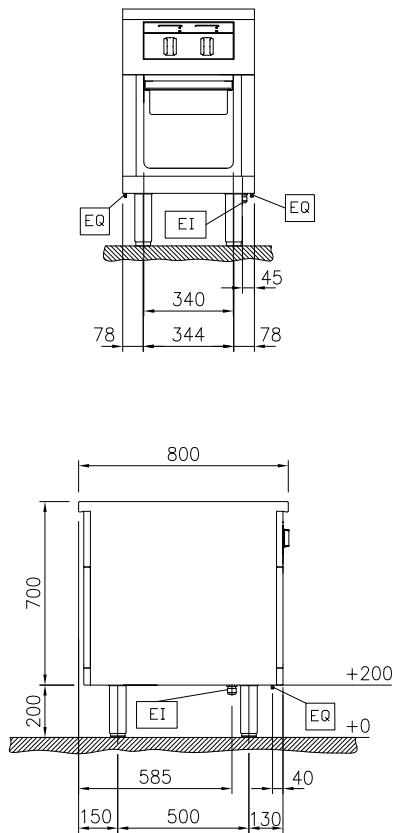


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Optional Accessories

- Connecting rail kit, 800mm
- Stainless steel side panel, 800x700mm, freestanding
- 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 width
- Stainless steel side kicking strip left and right, back-to-back, 1610mm width
- Stainless steel plinth, freestanding, 500mm width
- Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- 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
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Insert profile D=800mm
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
- Energy optimizer kit 14A - factory fitted
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to-back installation, left
- Endrail kit, flush-fitting, for back-to-back installation, right
- Side reinforced panel only in combination with side shelf, for freestanding units

PNC 912500	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	<input type="checkbox"/>
PNC 912509	<input type="checkbox"/>	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	<input type="checkbox"/>
PNC 912523	<input type="checkbox"/>	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	<input type="checkbox"/>
PNC 912553	<input type="checkbox"/>	• Filter W=500mm	PNC 913664	<input type="checkbox"/>
PNC 912577	<input type="checkbox"/>	• Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913668	<input type="checkbox"/>
PNC 912578	<input type="checkbox"/>	• 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	<input type="checkbox"/>
PNC 912583	<input type="checkbox"/>			
PNC 912584	<input type="checkbox"/>			
PNC 912585	<input type="checkbox"/>			
PNC 912631	<input type="checkbox"/>			
PNC 912655	<input type="checkbox"/>			
PNC 912661	<input type="checkbox"/>			
PNC 912860	<input type="checkbox"/>			
PNC 912971	<input type="checkbox"/>			
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PNC 913258	<input type="checkbox"/>			



El = Electrical inlet (power)
 EQ = Equipotential screw

Front

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Electrical power, max: 6 kW

Key Information:

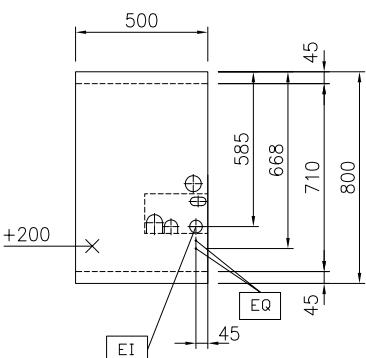
Working Temperature MIN:	100 °C
Working Temperature MAX:	450 °C
External dimensions, Width:	500 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	340 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	93 kg
Configuration:	On Base; One-Side Operated
Front Plates Power:	3 - 0 kW
Back Plates Power:	3 - kW
Solid top usable surface (width):	360 mm
Solid top usable surface (depth):	630 mm

Sustainability

Current consumption: 13 Amps

Side

Top



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 Side, 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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