



**Electrolux**  
PROFESSIONAL

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588342 (MALBEBEDAO)** Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash

**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 with backsplash.

**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:** \_\_\_\_\_

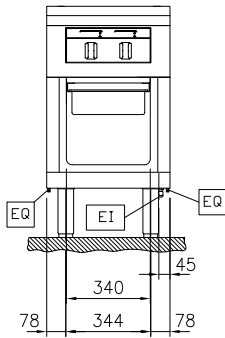


Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

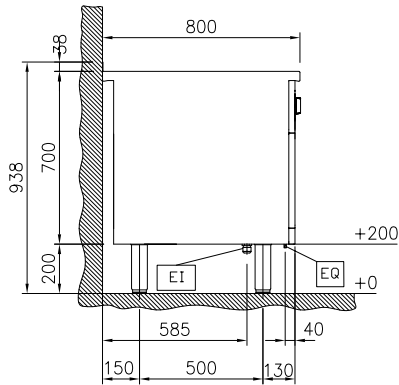
### Optional Accessories

- Connecting rail kit for appliances with backsplash, 800mm PNC 912497
- Stainless steel front kicking strip, 500mm width PNC 912631
- Stainless steel side kicking strip left and right, against the wall, 800mm width PNC 912658
- Stainless steel side kicking strip left and right, back-to-back, 1610mm width PNC 912661
- Stainless steel plinth, against wall, 500mm width PNC 912841
- Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912977
- Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912978
- Back panel, 500x700mm, for units with backsplash PNC 913010
- Stainless steel panel, 800x700mm, against wall, left side PNC 913093
- Stainless steel panel, 800x700mm, against the wall, right side PNC 913097
- Endrail kit, flush-fitting, with backsplash, left PNC 913113
- Endrail kit, flush-fitting, with backsplash, right PNC 913114
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, left PNC 913204
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, right PNC 913205
- 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
- Side reinforced panel only in combination with side shelf, for against the wall installations, left PNC 913263
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913265
- Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated PNC 913279
- Filter W=500mm PNC 913664
- Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) PNC 913668
- 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

Front

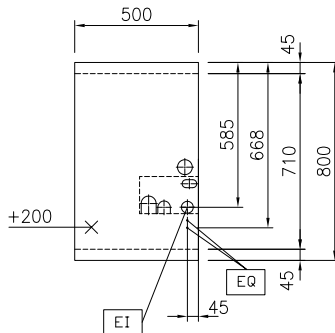


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### 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