

Modular Cooking Range Line thermaline 80 - 4 Zone Freestanding Electric Solid Top, 1 Side with Backsplash, H=700

ITEM #
MODEL #
MODEL #
NAME #
SIS #
AIA#



588345 (MALCEBHDAO)

Electric Solid Top, 4 zones, 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. Solid top made of smooth, pore-free, steel. 4 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: Free standing, one-side operated with backsplash.

Main Features

- 4 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "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

- IPX5 water resistance certification.
- 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.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



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

APPROVAL:



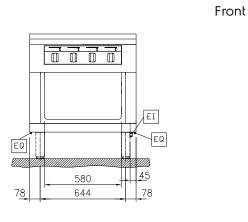


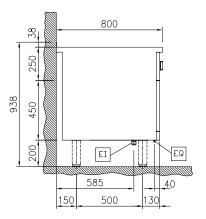
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Optional Accessories			• Shelf fixation for TL80-85-90 one-side	PNC 913281	
Connecting rail kit for appliances	PNC 912497		operated, TL80 two-side operated • Filter W=800mm	PNC 913665	
with backsplash, 800mm			Stainless steel dividing panel,	PNC 913668	
 Portioning shelf, 800mm width 	PNC 912526		800x700mm, (it should only be used	1110 710000	_
 Portioning shelf, 800mm width 	PNC 912556		between Electrolux Professional		
 Folding shelf, 300x800mm 	PNC 912577		thermaline Modular 80 and thermaline C80)		
 Folding shelf, 400x800mm 	PNC 912578		,	PNC 913684	
 Fixed side shelf, 200x800mm 	PNC 912583		 Stainless steel side panel, 800x700mm, flush-fitting (it should only be used 	PINC 913004	
 Fixed side shelf, 300x800mm 	PNC 912584		against the wall, against a niche and in		
 Fixed side shelf, 400x800mm 	PNC 912585		between Electrolux Professional		
 Stainless steel front kicking strip, 800mm width 	PNC 912634		thermaline and ProThermetic appliances and external appliances -		
 Stainless steel side kicking strip left and right, against the wall, 800mm width 	PNC 912658		provided that these have at least the same dimensions)		
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661				
 Stainless steel plinth, against wall, 800mm width 	PNC 912844				
 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, 800x700mm, for units with backsplash 	PNC 913013				
 Stainless steel panel, 800x700mm, against wall, left side 	PNC 913093				
 Stainless steel panel, 800x700m, 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		_			
Endrail kit (12.5mm) for thermaline 80 units with backsplash, right					
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226				
 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 913234				
 Energy optimizer kit 32A - factory fitted 	PNC 913247				
 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				

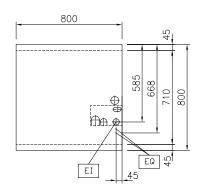








Electrical inlet (power) EQ Equipotential screw



Electric

Supply voltage: 400 V/3N ph/50/60 Hz 12 kW

Electrical power, max:

Key Information:

100 °C Working Temperature MIN: Working Temperature MAX: 450 °C External dimensions, Width: 800 mm External dimensions, Depth: 800 mm External dimensions, Height: 700 mm **Storage Cavity Dimensions** 580 mm

(width):

Storage Cavity Dimensions

(height):

Side

Top

Storage Cavity Dimensions (depth): 740 mm

Net weight: 145 kg On Base;One-Side

Configuration: Operated Front Plates Power: 3 - 3 kW **Back Plates Power:** 3 - 3 kW

Solid top usable surface

(width): Solid top usable surface

(depth):

670 mm 650 mm

330 mm

Sustainability

Current consumption: 26 Amps







