

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:



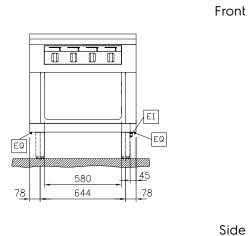


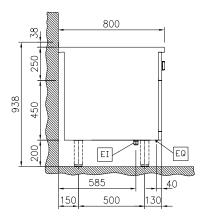
# Modular Cooking Range Line thermaline 80 - 4 Zone Freestanding Electric Solid Top, 1 Side with Backsplash, H=700

0 1: 1 4				Shelf fixation for TL80-85-90 one-side	PNC 913281	
Optional Acc		DNIC 010 / 07		operated, TL80 two-side operated		_
<ul> <li>Connecting rail with backsplash</li> </ul>		PNC 912497		• Filter W=800mm	PNC 913665	
<ul> <li>Portioning shelf,</li> </ul>	•	PNC 912526		Stainless steel dividing panel,     800×700mm (it should only be used)	PNC 913668	
<ul> <li>Portioning shelf,</li> </ul>		PNC 912556	_	800x700mm, (it should only be used between Electrolux Professional		
<ul> <li>Folding shelf, 30</li> </ul>		PNC 912577		thermaline Modular 80 and thermaline		
<ul> <li>Folding shelf, 40</li> </ul>		PNC 912578		C80)		
<ul> <li>Fixed side shelf,</li> </ul>		PNC 912583		• Stainless steel side panel, 800x700mm,	PNC 913684	
<ul> <li>Fixed side shelf,</li> </ul>	300x800mm	PNC 912584		flush-fitting (it should only be used against the wall, against a niche and in		
<ul> <li>Fixed side shelf,</li> </ul>	400x800mm	PNC 912585		between Electrolux Professional		
<ul> <li>Stainless steel front kicking strip, 800mm width</li> </ul>		PNC 912634		thermaline and ProThermetic appliances and external appliances -		
<ul> <li>Stainless steel si and right, again width</li> </ul>	de kicking strip left st the wall, 800mm	PNC 912658		provided that these have at least the same dimensions)		
	de kicking strip left to-back, 1610mm	PNC 912661				
<ul> <li>Stainless steel p 800mm width</li> </ul>	linth, against wall,	PNC 912844				
left), ProThermel right), ProTherm	: modular 80 (on the	PNC 912977				
right), ProTherm left), ProThermel	kit for appliances : modular 80 (on the etic tilting (on the tic stationary (on the metic tilting (on the	PNC 912978				
<ul> <li>Back panel, 800 with backsplash</li> </ul>		PNC 913013				
<ul> <li>Stainless steel p against wall, left</li> </ul>		PNC 913093				
<ul> <li>Stainless steel p against the wall</li> </ul>	, right side	PNC 913097				
<ul> <li>Endrail kit, flush- backsplash, left</li> </ul>	_	PNC 913113				
<ul> <li>Endrail kit, flush- backsplash, right</li> </ul>	nt	PNC 913114	_			
units with backs	•		_			
units with backs						
<ul> <li>U-clamping rail installations with ordered as S-co</li> </ul>	n backsplash (to be	PNC 913226				
<ul> <li>Insert profile D=</li> </ul>	800mm	PNC 913230				
	pboard bases (one- L80-85-90 and two-	PNC 913234				
<ul> <li>Energy optimize fitted</li> </ul>	er kit 32A - factory	PNC 913247				
<ul> <li>Side reinforced combination wit against the wall</li> </ul>		PNC 913263				
<ul> <li>Side reinforced combination wit against the wall</li> </ul>		PNC 913265				

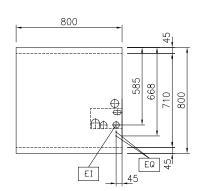








Electrical inlet (power) EQ Equipotential screw



## **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** (width): 580 mm

**Storage Cavity Dimensions** 

330 mm (height):

**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):

670 mm Solid top usable surface

650 mm (depth):

# Sustainability

Top

Current consumption: 26 Amps

