

Modular Cooking Range Line
thermaline 80 - 4 Zone Freestanding
Electric Solid Top, 1 Side with
Backsplash, H=800

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



588357 (MALCFBHDAO)

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: Freestanding, 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 "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

- 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

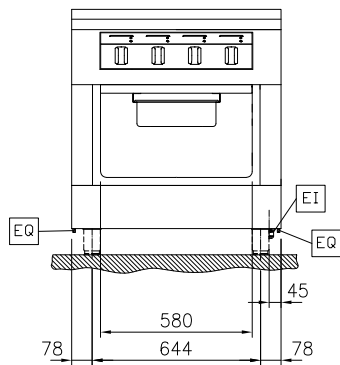
- Standby function for energy saving and fast recovery of maximum power.

APPROVAL: _____

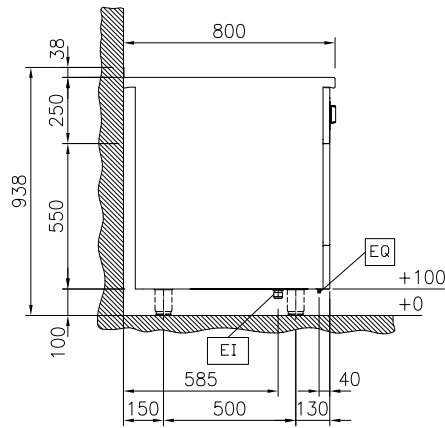
Optional Accessories

• Connecting rail kit for appliances with backsplash, 800mm	PNC 912497	☐	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	☐
• Portioning shelf, 800mm width	PNC 912526	☐	• Filter W=800mm	PNC 913665	☐
• Portioning shelf, 800mm width	PNC 912556	☐	• Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913669	☐
• Folding shelf, 300x800mm	PNC 912577	☐	• Electric mains switch 63A 10mm ² NM for modular H800 electric units (factory fitted)	PNC 913677	☐
• Folding shelf, 400x800mm	PNC 912578	☐	• Stainless steel side panel, 800x800mm, 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 913685	☐
• Fixed side shelf, 200x800mm	PNC 912583	☐			
• Fixed side shelf, 300x800mm	PNC 912584	☐			
• Fixed side shelf, 400x800mm	PNC 912585	☐			
• Stainless steel front kicking strip, 800mm width	PNC 912598	☐			
• Stainless steel side kicking strips left and right, against the wall, 800mm width	PNC 912622	☐			
• Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625	☐			
• Stainless steel plinth, against wall, 800mm width	PNC 912806	☐			
• 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, 800x800mm, for units with backsplash	PNC 913026	☐			
• Stainless steel panel, 800x800mm, against wall, left side	PNC 913094	☐			
• Stainless steel panel, 800x800mm, flush-fitting, against wall, right side	PNC 913098	☐			
• 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	☐			
• 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 913264	☐			
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913266	☐			

Front

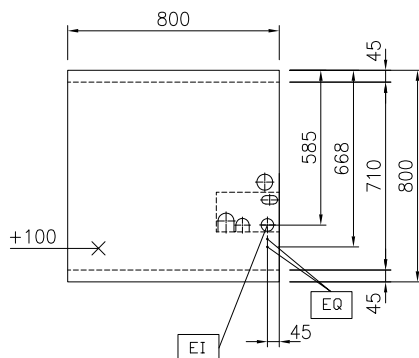


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Electrical power, max: 12 kW

Key Information:

Working Temperature MIN: 100 °C
 Working Temperature MAX: 450 °C
 External dimensions, Width: 800 mm
 External dimensions, Depth: 800 mm
 External dimensions, Height: 800 mm
 Storage Cavity Dimensions (width): 580 mm
 Storage Cavity Dimensions (height): 330 mm
 Storage Cavity Dimensions (depth): 740 mm
 Net weight: 145 kg
 Configuration: On Base; One-Side Operated
 Front Plates Power: 3 - 3 kW
 Back Plates Power: 3 - 3 kW
 Solid top usable surface (width): 670 mm
 Solid top usable surface (depth): 650 mm

Sustainability

Current consumption: 26 Amps