

Modular Cooking Range Line thermaline 80 - Full Module Freestanding Electric Fry Top, 1 Side with Backsplash, H=700

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588365 (MAHBEBHDAO)

Electric Fry Top with smooth chrome Plate, one-side operated with backsplash

588369 (MAHDEBHDAO)

Electric Fry Top with ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Stainless steel high splash guards on the rear and sides. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

Configuration: Freestanding, one-side operated with backsplash.

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- Cooking surface to be completely smooth or completely ribbed.
- 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- 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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•	onal Accessories necting rail kit for appliances	PNC 912497			Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913263	
with	backsplash, 800mm ioning shelf, 800mm width	PNC 912526		•		PNC 913265	
	ioning shelf, 800mm width	PNC 912556	_		against the wall installations, right		
	ling shelf, 300x800mm	PNC 912577				PNC 913281	
	ling shelf, 400x800mm	PNC 912578	_		side operated, TL80 two-side		
	_	PNC 912583			operated		
	d side shelf, 200x800mm			•	Filter W=800mm P	PNC 913665	
	d side shelf, 300x800mm	PNC 912584		•	Stainless steel dividing panel, P	PNC 913668	
	d side shelf, 400x800mm	PNC 912585			800x700mm, (it should only be		
800r	nless steel front kicking strip, mm width	PNC 912634			used between Electrolux Professional thermaline Modular		
	nless steel side kicking strip left right, against the wall, 800mm h	PNC 912658			80 and thermaline C80) Stainless steel side panel, 800x700mm, flush-fitting (it should	PNC 913684	
	nless steel side kicking strip left right, back-to-back, 1610mm h	PNC 912661			only be used against the wall, against a niche and in between Electrolux Professional thermaline		
	nless steel plinth, against wall, mm width	PNC 912844			and ProThermetic appliances and external appliances - provided		
• Con	necting rail kit for appliances backsplash: modular 80 (on	PNC 912977			that these have at least the same dimensions)		
the I	eft), ProThermetic tilting (on			F	Recommended Detergents		
(on t	right), ProThermetic stationary the left) to ProThermetic tilting the right)			•	C41 HI-TEMP RAPID DEGREASER, P 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	
with the r the I (on t	necting rail kit for appliances backsplash: modular 80 (on right), ProThermetic tilting (on eft), ProThermetic stationary the right) to ProThermetic tilting the left)	PNC 912978					
	k panel, 800x700mm, for units backsplash	PNC 913013					
	nless steel panel, 800x700mm, inst wall, left side	PNC 913093					
	nless steel panel, 800x700m, inst the wall, right side	PNC 913097					
	rail kit, flush-fitting, with ksplash, left	PNC 913113					
	rail kit, flush-fitting, with ksplash, right	PNC 913114					
• Scra 5883	per for smooth plates (only for 365)	PNC 913119					
• Scra 5883	per for ribbed plates (only for 369)	PNC 913120					
• Endr 80 u	rail kit (12.5mm) for thermaline units with backsplash, left	PNC 913204					
	rail kit (12.5mm) for thermaline units with backsplash, right	PNC 913205					
insto	amping rail for back-to-back allations with backsplash (to be ered as S-code)	PNC 913226					
• Inse	rt profile D=800mm	PNC 913230					
cabi (one	orated shelf for warming inets and cupboard bases e-side operated TL80-85-90 two-side operated for TL80)	PNC 913234					
	rgy optimizer kit 24A - factory	PNC 913246					



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Electric

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

Total Watts: 15.3 kW

Key Information:

Cooking Surface Depth: 615 mm
Cooking Surface Width: 700 mm
Working Temperature MIN: 80 °C
Working Temperature MAX: 280 °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

(height):

Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 150 kg

On Base;One-Side

330 mm

Configuration: Operated

Cooking surface type:

588365 (MAHBEBHDAO) Smooth **588369 (MAHDEBHDAO)** Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror

Sustainability

Current consumption: 22.1 Amps





