

Modular Cooking Range Line thermaline 80 - Half Module Freestanding Electric Fry Top, 1 Side, H=800

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588370 (MAHAFADDAO)

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

588374 (MAHCFADDAO)

Electric Fry Top with ribbed chrome Plate, one-side operated

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. 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.

Configuration: Freestanding, one-side operated.

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: a 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.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- 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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Optional Accessories		 Endrail kit, flush-fitting, for back-to-PNC 913254 back installation, right 	u
 Connecting rail kit, 800mm 	PNC 912500		
 Stainless steel side panel, 800x800mm, freestanding 	PNC 912508	 combination with side shelf, for freestanding units 	
Portioning shelf, 400mm width	PNC 912522		
Portioning shelf, 400mm width	PNC 912552	combination with side shelf, for back-to-back installations, left	
• Folding shelf, 300x800mm	PNC 912577	G. 1	
• Folding shelf, 400x800mm	PNC 912578	combination with side shelf, for	_
 Fixed side shelf, 200x800mm 	PNC 912583	back-to-back installation, right	
 Fixed side shelf, 300x800mm 	PNC 912584		
 Fixed side shelf, 400x800mm 	PNC 912585	side operated, TL80 two-side	
 Stainless steel front kicking strip, 400mm width 	PNC 912594		
 Stainless steel side kicking strips left and right, freestanding, 800mm width 	PNC 912619	 Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux 	
Stainless steel side kicking strips left and right, back-to-back, 1/10	PNC 912625	Professional thermaline Modular 80 and thermaline C80)	
1610mm widthStainless steel plinth, freestanding, 400mm width	PNC 912821	 Electric mainswitch 25A 4mm2 NM PNC 913676 for modular H800 electric units (factory fitted) 	
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on 	PNC 912971		
 the right) Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 		and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)	
 Endrail kit, flush-fitting, left 	PNC 913109		
 Endrail kit, flush-fitting, right 	PNC 913110		
 Scraper for smooth plates (only for 588370) 			
 Scraper for ribbed plates (only for 588374) 			
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200		
 Endrail kit (12.5mm) for thermaline 80 units, right 	PNC 913201		
• Stainless steel side panel, left, h=800	PNC 913216		
• Stainless steel side panel, right, h=800	PNC 913217		
 T-connection rail for back-to-back installations without backsplash 			
 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		
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913249		
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913250		
 Endrail kit, flush-fitting, for back-to- back installation, left 	PNC 913253		



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Electric

Supply voltage:

588370 (MAHAFADDAO) 400 V/3N ph/50/60 Hz 588374 (MAHCFADDAO) 400 V/3N ph/50/60 Hz

Total Watts: 5.1 kW

Key Information:

Configuration: One-Side Operated

Cooking Surface Depth: 615 mm Cooking Surface Width: 300 mm Working Temperature MIN: 80 °C Working Temperature MAX: 280 °C External dimensions, Width: 400 mm External dimensions, Depth: 800 mm External dimensions, Height: 800 mm

Storage Cavity Dimensions

(width):

340 mm

Storage Cavity Dimensions

(height):

330 mm

Storage Cavity Dimensions

(depth):

740 mm

ISO 9001; ISO 14001; ISO

Net weight: 45001; ISO 50001 kg

Cooking surface type:

588370 (MAHAFADDAO) Smooth 588374 (MAHCFADDAO) Ribbed

Chromium Plated Cooking surface - material:

Sustainability

Current consumption: 7.4 Amps







