



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

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_



**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. IPX5 water resistant certification.

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: 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 "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.
- 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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**Optional Accessories**

- Connecting rail kit, 800mm
- Stainless steel side panel, 800x800mm, freestanding
- Portioning shelf, 400mm width
- Portioning shelf, 400mm width
- Folding shelf, 300x800mm
- Folding shelf, 400x800mm
- Fixed side shelf, 200x800mm
- Fixed side shelf, 300x800mm
- Fixed side shelf, 400x800mm
- Stainless steel front kicking strip, 400mm width
- Stainless steel side kicking strips left and right, freestanding, 800mm width
- Stainless steel side kicking strips left and right, back-to-back, 1610mm width
- Stainless steel plinth, freestanding, 400mm width
- Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on 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)
- Endrail kit, flush-fitting, left
- Endrail kit, flush-fitting, right
- Scraper for smooth plates (only for 588370)
- Scraper for ribbed plates (only for 588374)
- Endrail kit (12.5mm) for thermaline 80 units, left
- Endrail kit (12.5mm) for thermaline 80 units, right
- Stainless steel side panel, left, h=800
- Stainless steel side panel, right, h=800
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
- Insert profile D=800mm
- Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
- Energy optimizer kit 14A - factory fitted
- Endrail kit, (12.5mm), for back-to-back installation, left
- Endrail kit, (12.5mm), for back-to-back installation, right
- Endrail kit, flush-fitting, for back-to- back installation, left

PNC 912500	• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913254	<input type="checkbox"/>
PNC 912508	• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913257	<input type="checkbox"/>
PNC 912522	• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913273	<input type="checkbox"/>
PNC 912552	• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913274	<input type="checkbox"/>
PNC 912577	• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913279	<input type="checkbox"/>
PNC 912578	• Filter W=400mm	PNC 913663	<input type="checkbox"/>
PNC 912583	• Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline 80 and thermaline C80)	PNC 913669	<input type="checkbox"/>
PNC 912584	• Electric mainswitch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>
PNC 912585	• 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	<input type="checkbox"/>
PNC 912594			
PNC 912619			
PNC 912625			
PNC 912821			
PNC 912971			
PNC 912972			
PNC 913109			
PNC 913110			
PNC 913119			
PNC 913120			
PNC 913200			
PNC 913201			
PNC 913216			
PNC 913217			
PNC 913227			
PNC 913230			
PNC 913233			
PNC 913244			
PNC 913249			
PNC 913250			
PNC 913253			

**Recommended Detergents**

<input type="checkbox"/>	• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<input type="checkbox"/>
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Modular Cooking Range Line  
thermaline 80 - Half Module Freestanding  
Electric Fry Top, 1 Side, H=800

## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 5.1 kW

## Key Information:

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  
Net weight: 91 kg  
Configuration: One-Side Operated  
Cooking surface type:  
588370 (MAHAFADDAO) Smooth  
588374 (MAHCFADDAO) Ribbed  
Cooking surface - material: Chromium Plated mild steel mirror

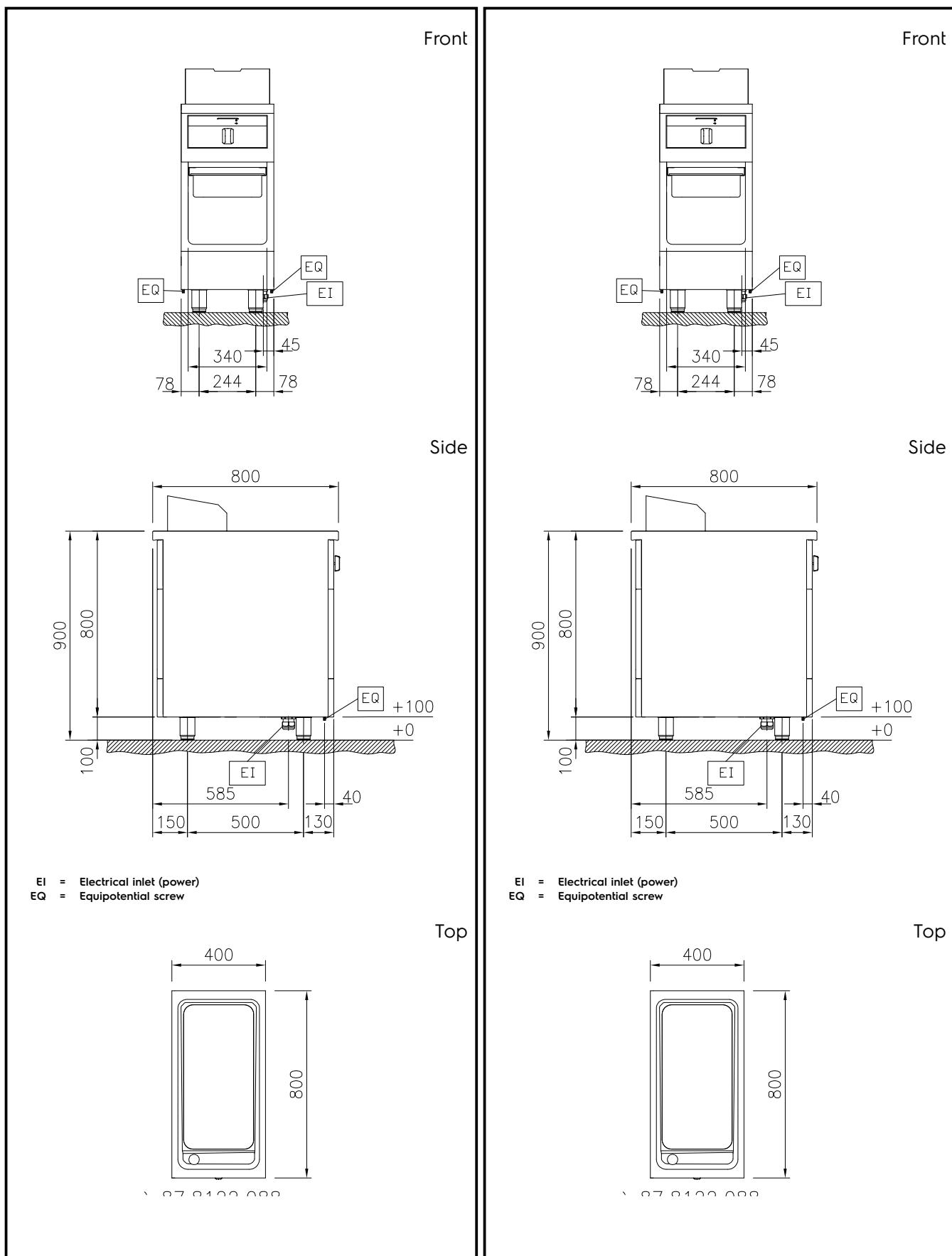
## Sustainability

Current consumption: 7.4 Amps



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