

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



588372 (MAHBFAHDAO) Electric Fry Top with smooth chrome Plate, one-side operated
 588376 (MAHDFAHDAO) 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.

ITEM #	-
MODEL #	_
NAME #	_
<u>SIS #</u>	-
AIA #	-

## **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.
- 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.
- 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:



# **Optional Accessories**

#### • Connecting rail kit, 800mm

# Stainless steel side panel,

- 800x800mm, freestanding
- Portioning shelf, 800mm width
- Portioning shelf, 800mm width
- Folding shelf, 300x800mm
- Folding shelf, 400x800mm
- Fixed side shelf, 200x800mm
- Fixed side shelf, 300x800mm
- Fixed side shelf, 400x800mm
- Stainless steel front kicking strip, PNC 912598 800mm width
- Stainless steel side kicking strips PNC 912619 left and right, freestanding, 800mm width

PNC 912500

PNC 912508

PNC 912526

PNC 912556

PNC 912577

PNC 912578

PNC 912583

PNC 912584

PNC 912585

PNC 913109

- Stainless steel side kicking strips PNC 912625 left and right, back-to-back, 1610mm width
- Stainless steel plinth, freestanding, PNC 912825
  800mm width
- Connecting rail kit: modular 80 (on PNC 912971 the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)
- Connecting rail kit: modular 80 (on PNC 912972 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 PNC 913110
- Scraper for smooth plates (only for PNC 913119 588372)
- Scraper for ribbed plates (only for PNC 913120 588376)
- Endrail kit (12.5mm) for thermaline PNC 913200 80 units, left
- Endrail kit (12.5mm) for thermaline PNC 913201 80 units, right
- Stainless steel side panel, left, PNC 913216 h=800
- Stainless steel side panel, right, PNC 913217 h=800
- T-connection rail for back-to-back PNC 913227 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)
- Energy optimizer kit 24A factory PNC 913246 fitted
- Endrail kit, (12.5mm), for back-to- PNC 913249 back installation, left
- Endrail kit, (12.5mm), for back-to- PNC 913250 back installation, right
- Endrail kit, flush-fitting, for back-to- PNC 913253 back installation, left

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 Endrail kit, flush-fitting, for back-to- PNC 913254 back installation, right  $\square$  • Side reinforced panel only in PNC 913257 combination with side shelf, for freestanding units  $\hfill\square$   $\bullet$  Side reinforced panel only in PNC 913273 combination with side shelf, for back-to-back installations, left  $\square$  • Side reinforced panel only in PNC 913274 combination with side shelf, for back-to-back installation, right □ • Shelf fixation for TL80-85-90 one-PNC 913281 side operated, TL80 two-side operated PNC 913665 Filter W=800mm Stainless steel dividing panel, PNC 913669 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) • Electric mainswitch 25A 4mm2 NM PNC 913676 for modular H800 electric units (factory fitted) Stainless steel side panel, PNC 913685 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)

# **Recommended Detergents**

- C41 HI-TEMP RAPID DEGREASER. PNC 0S2292
  Suitable for cleaning plates and
  grills with high temperature surfaces (max 175°C). Pack of 6 11
   bottles (includes 1 spray bottle
  - code 0\$2331)

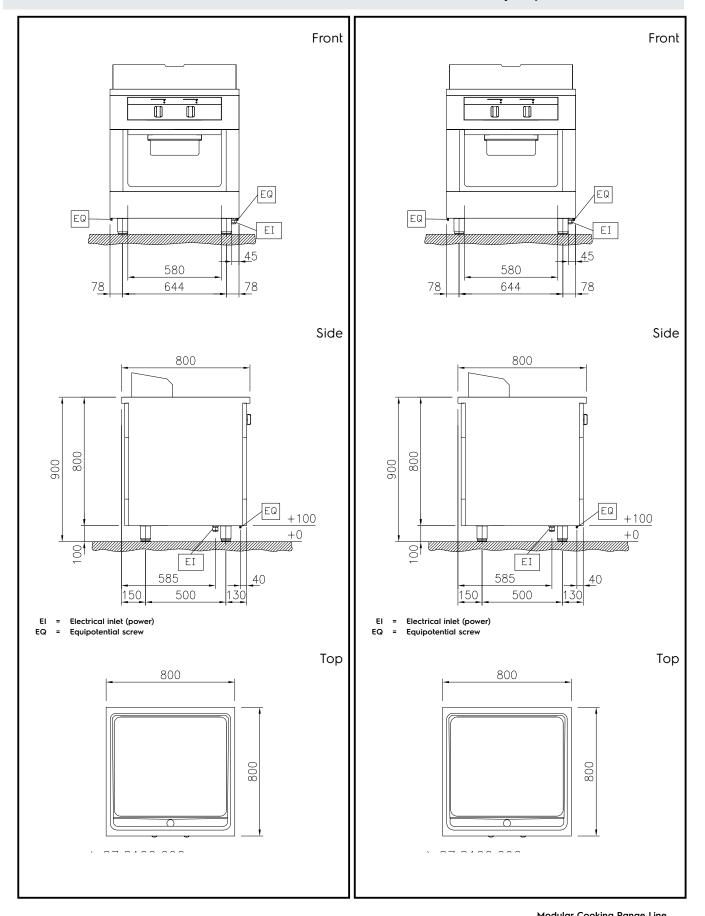


### Electric

Supply voltage: 588372 (MAHBFAHDAO) 588376 (MAHDFAHDAO) Total Watts: Key Information:	400 V/3N ph/50/60 Hz 400 V/3N ph/50/60 Hz 15.3 kW
Configuration: Cooking Surface Depth: Cooking Surface Width: Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight: Cooking surface type: 588372 (MAHBFAHDAO) 588376 (MAHDFAHDAO)	On Base;One-Side Operated 615 mm 700 mm 80 °C 280 °C 800 mm 800 mm 580 mm 580 mm 330 mm 740 mm 150 kg Smooth Ribbed Chromium Plated mild
Cooking surface - material:	steel mirror
Sustainability	
Current consumption:	22.1 Amps



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