

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588373 (MAHBFHDAO) Electric Fry Top with smooth chrome Plate, one-side operated with backsplash

588408 (MAHDFHDAO) Electric Fry Top with chrome ribbed 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: 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.
- 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
- IPX5 water resistance certification.
- 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 for appliances with backsplash, 800mm PNC 912497
- Portioning shelf, 800mm width PNC 912526
- Portioning shelf, 800mm width PNC 912556
- Folding shelf, 300x800mm PNC 912577
- Folding shelf, 400x800mm PNC 912578
- 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 (only for 588373) 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
- Scraper for smooth plates (only for 588373) PNC 913119
- Scraper for ribbed plates (only for 588408) PNC 913120
- Back panel, 800x550mm, for bases one-side operated (only for 588408) PNC 913182
- 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 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 24A - factory fitted PNC 913246
- 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
- Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated PNC 913281
- Filter W=800mm PNC 913665
- Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) PNC 913669
- Electric mainswitch 25A 4mm² NM for modular H800 electric units (factory fitted) PNC 913676
- 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

Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER. Suitable for cleaning plates and grills with high temperature surfaces (max 175°C). Pack of 6 lI bottles (includes 1 spray bottle code 0S2331) PNC 0S2292



Electric

Supply voltage:

588373 (MAHBFHDAO) 400 V/3N ph/50/60 Hz

588408 (MAHDFHDAO) 400 V/3N ph/50/60 Hz

Total Watts: 15.3

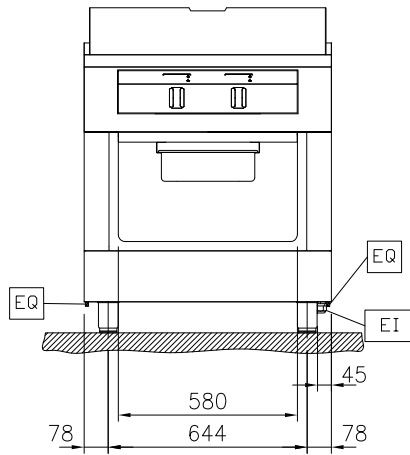
Key Information:

Configuration:	On Base;One-Side Operated
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:	150 kg
Cooking surface type:	Smooth
Cooking surface - material:	Chromium Plated mild steel mirror

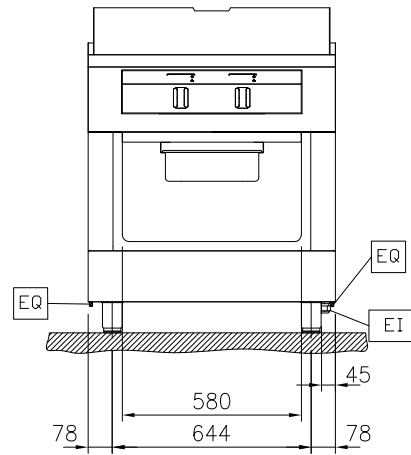
Sustainability

Current consumption: 22.1 Amps

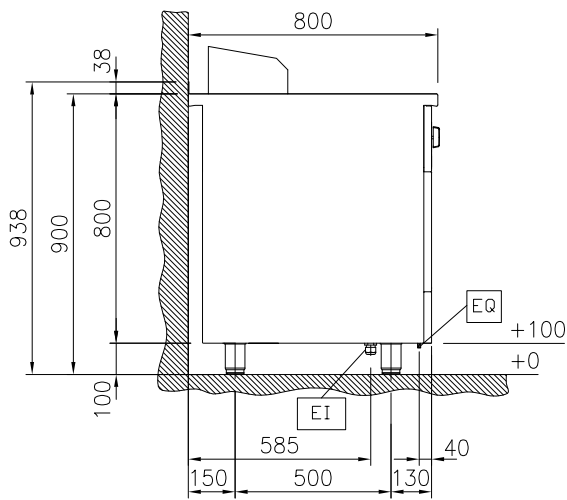
Front



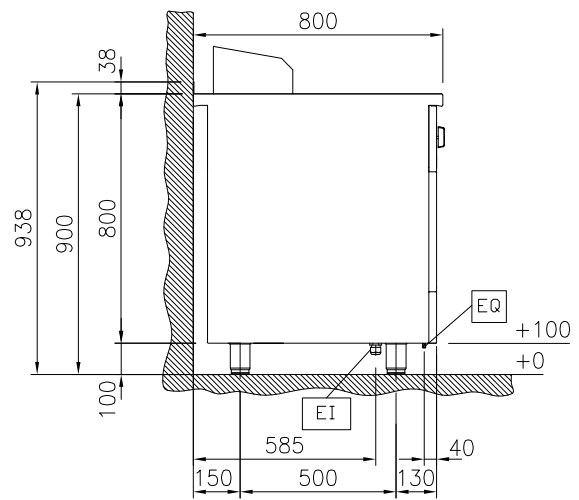
Front



Side



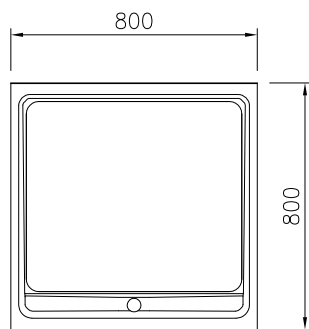
Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

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Top



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