

Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

ITEM #		
MODEL #		
MODEL #		
NAME #		
SIS #		
AIA #		



588378 (MATDEAEDAO)

Electric Free-Cooking Top, 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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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 resistance certification.

Configuration: Free standing, one-side operated.

Main Features

- For direct and indirect cooking.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C

Construction

- 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 is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- IPX5 water resistance certification.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

Optional Accessories

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•	Connecting rail kit, 800mm	PNC 912500	
•	Stainless steel side panel, 800x700mm, freestanding	PNC 912509	
•	Portioning shelf, 500mm width	PNC 912523	
•	Portioning shelf, 500mm width	PNC 912553	
•	Folding shelf, 300x800mm	PNC 912577	
•	Folding shelf, 400x800mm	PNC 912578	
•	Fixed side shelf, 200x800mm	PNC 912583	
•	Fixed side shelf, 300x800mm	PNC 912584	

APPROVAL:



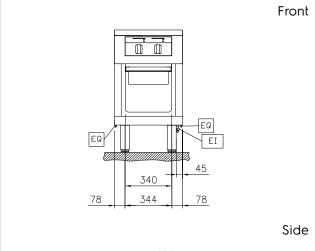


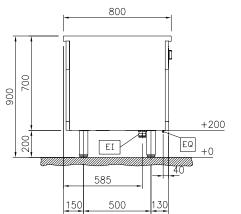
Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

 Fixed side shelf, 400x800mm Stainless steel front kicking strip, 500mm width 	PNC 912585 PNC 912631		 Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) Stainless steel side panel, 800x700mm, 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 	PNC 913668	
 Stainless steel side kicking strip left and right, freestanding, 800mm 	PNC 912655			DNC 017497	
 width Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661			PNC 913684	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912860				
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on 	PNC 912971		same dimensions)		
the right), ProThermetic stationary (on the left) to ProThermetic (on the right)			 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972				
 Endrail kit, flush-fitting, left 	PNC 913109				
 Endrail kit, flush-fitting, right 	PNC 913110				
• Scraper for smooth plates	PNC 913119				
• Endrail kit (12.5mm) for thermaline 80 units, left					
 Endrail kit (12.5mm) for thermaline 80 units, right 		_			
• Stainless steel side panel, left, H=700					
 Stainless steel side panel, right, H=700 	PNC 913215				
 T-connection rail for back-to-back installations without backsplash 	PNC 913227				
 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				
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913254				
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913258				
Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271				
 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913272				
Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913279				
• Filter W=500mm	PNC 913664				

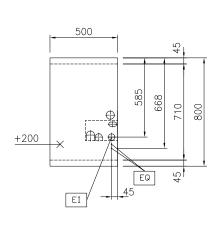








EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

 $\textbf{Supply voltage:} \hspace{1.5cm} 400 \text{ V/3N ph/50/60 Hz}$

Total Watts: 6 kW

Key Information:

Working Temperature MIN: 80 °C
Working Temperature MAX: 350 °C
External dimensions, Width: 500 mm
External dimensions, Depth: 800 mm
External dimensions, Height: 700 mm
Net weight: 100 kg

On Base;One-Side Operated

Sustainability

Top

Current consumption: 13 Amps





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Optional Accessories	DNC 012500	combination with side shelf, for back-to-	PNC 913271	
Connecting rail kit, 800mm	PNC 912500	back installations, left	DNC 017070	
 Stainless steel side panel, 800x700mm, freestanding 	PNC 912509	Side reinforced panel only in combination with side shelf, for back-to- back installation right	PNC 913272	
Portioning shelf, 500mm width	PNC 912523	back installation, right	PNC 913279	
Portioning shelf, 500mm width	PNC 912553	 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913279	
 Folding shelf, 300x800mm 	PNC 912577	• Filter W=500mm	PNC 913664	
 Folding shelf, 400x800mm 	PNC 912578		PNC 913668	
 Fixed side shelf, 200x800mm 	PNC 912583	 Stainless steel dividing panel, 800x700mm, (it should only be used 	PNC 913000	
 Fixed side shelf, 300x800mm 	PNC 912584	between Electrolux Professional		
• Fixed side shelf, 400x800mm	PNC 912585	thermaline Modular 80 and thermaline		
 Stainless steel front kicking strip, 500mm width 	PNC 912631	C80) • Stainless steel side panel, 800x700mm,	PNC 913684	
 Stainless steel side kicking strip left and right, freestanding, 800mm width 	PNC 912655	flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional		
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661	thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)		
 Stainless steel plinth, freestanding, 500mm width 	PNC 912860	Recommended Detergents		
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) 	PNC 912971	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972			
• Endrail kit, flush-fitting, left	PNC 913109			
• Endrail kit, flush-fitting, right	PNC 913110			
Scraper for smooth plates	PNC 913119			
• 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=700	PNC 913214			
 Stainless steel side panel, right, H=700 	PNC 913215			
 T-connection rail for back-to-back installations without backsplash 	PNC 913227			
 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			
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913254			
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913258			

