

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



**588379 (MATDEBEDAO)** 

Electric Free-Cooking Top, 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. 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. Stainless steel high splash guards on the rear and sides. 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.

 $\label{eq:configuration:pressure} \begin{tabular}{ll} Configuration: & Freestanding, & one-side & operated & with backsplash. \end{tabular}$ 

#### **Main Features**

- For direct and indirect cooking.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the 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**

- Connecting rail kit for appliances PNC 912497 ☐ with backsplash, 800mm
- Portioning shelf, 500mm width
  Portioning shelf, 500mm width
  Folding shelf, 300x800mm
  Fixed side shelf, 400x800mm
  Fixed side shelf, 300x800mm
  Fixed side shelf, 400x800mm
  Fixed side shelf, 400x800mm
  Fixed side shelf, 400x800mm
  PNC 912533 □
  PNC 912583 □
  PNC 912584 □
  PNC 912584 □
  PNC 912585 □

APPROVAL:



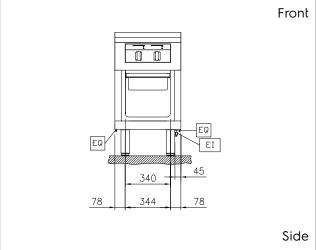


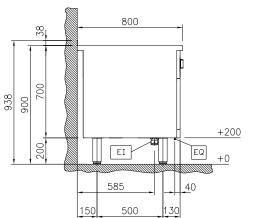
# Modular Cooking Range Line thermaline 80 - 500mm Freestanding Electric Free-cooking Top, Smooth, 1 Side, Backsplash, H=700

Stainless steel front kicking strip, 500mm width	PNC 912631		Stainless steel side panel, 800x700mm, flush-fitting (it should only be used	PNC 913684	
Stainless steel side kicking strip left and right, against the wall, 800mm width	PNC 912658		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)		
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1610mm width</li> </ul>	PNC 912661				
<ul> <li>Stainless steel plinth, against wall, 500mm width</li> </ul>	PNC 912841		<ul> <li>Recommended Detergents</li> <li>C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)</li> </ul>	PNC 0S2292	
<ul> <li>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)</li> </ul>	PNC 912977			1110 002272	_
<ul> <li>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)</li> </ul>	PNC 912978				
Back panel, 500x700mm, for units with backsplash	PNC 913010	_			
<ul> <li>Stainless steel panel, 800x700mm, against wall, left side</li> </ul>	PNC 913093				
<ul> <li>Stainless steel panel, 800x700m, against the wall, right side</li> </ul>	PNC 913097				
Endrail kit, flush-fitting, with backsplash, left	PNC 913113				
Endrail kit, flush-fitting, with backsplash, right	PNC 913114				
Scraper for smooth plates	PNC 913119				
<ul> <li>Endrail kit (12.5mm) for thermaline 80 units with backsplash, left</li> </ul>	PNC 913204				
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, right	PNC 913205				
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>	PNC 913226				
• Insert profile D=800mm	PNC 913230				
<ul> <li>Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80)</li> </ul>	PNC 913233				
<ul> <li>Energy optimizer kit 14A - factory fitted</li> </ul>	PNC 913244				
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, left</li> </ul>	PNC 913263				
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, right</li> </ul>	PNC 913265				
<ul> <li>Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated</li> </ul>	PNC 913279				
• Filter W=500mm	PNC 913664				
<ul> <li>Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)</li> </ul>	PNC 913668				









500 585 800 +200 45 EQ

Electrical inlet (power)

Equipotential screw

EQ

Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 6 kW

**Key Information:** 

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

On Base;One-Side Operated

Configuration:

Sustainability

Top

Current consumption: 13 Amps





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(	Optional Accessories			<ul> <li>Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated</li> </ul>	PNC 913279	
•	Connecting rail kit for appliances	PNC 912497		• Filter W=500mm	PNC 913664	
	with backsplash, 800mm	DNIC 010507		Stainless steel dividing panel,	PNC 913668	
	Portioning shelf, 500mm width	PNC 912523	ш	800x700mm, (it should only be used		
	Portioning shelf, 500mm width	PNC 912553		between Electrolux Professional thermaline Modular 80 and thermaline		
	Folding shelf, 300x800mm	PNC 912577		C80)		
	Folding shelf, 400x800mm	PNC 912578		<ul> <li>Stainless steel side panel, 800x700mm,</li> </ul>	PNC 913684	
	Fixed side shelf, 200x800mm	PNC 912583	_	flush-fitting (it should only be used	1110 71000 1	
	Fixed side shelf, 300x800mm	PNC 912584		against the wall, against a niche and in		
	Fixed side shelf, 400x800mm	PNC 912585		between Electrolux Professional		
	Stainless steel front kicking strip, 500mm width	PNC 912631		thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
•	Stainless steel side kicking strip left and right, against the wall, 800mm width	PNC 912658		same dimensions)  Recommended Detergents		
•	Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661		C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	
•	Stainless steel plinth, against wall, 500mm width	PNC 912841				
•	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, 500x700mm, for units with backsplash	PNC 913010				
•	Stainless steel panel, 800x700mm, against wall, left side	PNC 913093				
•	Stainless steel panel, 800x700m, against the wall, right side	PNC 913097				
•	Endrail kit, flush-fitting, with backsplash, left	PNC 913113				
•	Endrail kit, flush-fitting, with backsplash, right	PNC 913114				
•	Scraper for smooth plates	PNC 913119				
•	Endrail kit (12.5mm) for thermaline 80 units with backsplash, left	PNC 913204				
	Endrail kit (12.5mm) for thermaline 80 units with backsplash, right					
•	U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	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 913233				
•	Energy optimizer kit 14A - factory fitted	PNC 913244				
•	Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913263				
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