

Modular Cooking Range Line thermaline 80 - 800 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



588380 (MATFEAHDAO)

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: 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, 800mm	${\sf PNC}$	912500	
•	Stainless steel side panel, 800x700mm, freestanding	PNC	912509	
•	Portioning shelf, 800mm width	${\sf PNC}$	912526	
•	Portioning shelf, 800mm width	${\sf PNC}$	912556	
•	Folding shelf, 300x800mm	PNC	912577	
•	Folding shelf, 400x800mm	PNC	912578	
•	Fixed side shelf, 200x800mm	PNC	912583	
•	Fixed side shelf, 300x800mm	PNC	912584	

APPROVAL:



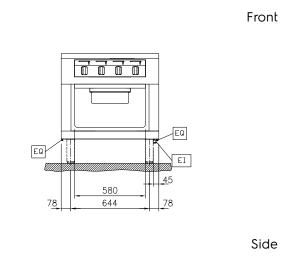


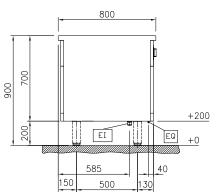
Modular Cooking Range Line thermaline 80 - 800 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

	Fixed side shelf, 400x800mm Stainless steel front kicking strip,	PNC 912585 PNC 912634	Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional	PNC 913668	
•	800mm width Stainless steel side kicking strip left and right, freestanding, 800mm	PNC 912655	thermaline Modular 80 and thermaline C80) • Stainless steel side panel, 800x700mm,	PNC 913684	
•	width Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional	711007	Ī
	Stainless steel plinth, freestanding, 800mm width	PNC 912863	thermaline and ProThermetic appliances and external appliances - provided that these have at least the		
•	Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary	PNC 912971	same dimensions) Recommended Detergents		
	(on the left) to ProThermetic (on the right)		 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 (to be ordered as S-code)	PNC 913227			
•	Insert profile D=800mm	PNC 913230			
•	Perforated shelf for warming cabinets and cupboard bases (oneside operated TL80-85-90 and two-side operated for TL80)	PNC 913234			
•	Energy optimizer kit 32A - factory fitted	PNC 913247			
•	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 913281			
•	Filter W=800mm	PNC 913665			

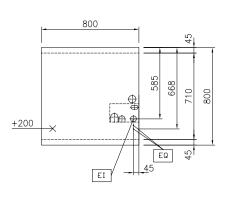








Electrical inlet (power) EQ Equipotential screw



Electric

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

Total Watts: 12 kW

Key Information:

80 °C Working Temperature MIN: Working Temperature MAX: 350 °C External dimensions, Width: 800 mm External dimensions, Depth: 800 mm External dimensions, Height: 700 mm Net weight: 145 kg

On Base;One-Side Operated

Configuration:

Sustainability

Top

Current consumption: 26.1 Amps





Modular Cooking Range Line thermaline 80 - 800 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

Optional Accessories Connecting rail kit, 800mm	PNC 912500		Side reinforced panel only in combination with side shelf, for back-to- back installations, left	PNC 913271	
Stainless steel side panel, 800x700mm, freestanding	PNC 912509		•	PNC 913272	
Portioning shelf, 800mm width	PNC 912526		back installation, right		
Portioning shelf, 800mm width	PNC 912556			PNC 913281	
Folding shelf, 300x800mm	PNC 912577		operated, TL80 two-side operated		
• Folding shelf, 400x800mm	PNC 912578			PNC 913665	
• Fixed side shelf, 200x800mm	PNC 912583		Stainless steel dividing panel,	PNC 913668	
• Fixed side shelf, 300x800mm	PNC 912584		800x700mm, (it should only be used between Electrolux Professional		
 Fixed side shelf, 400x800mm 	PNC 912585		thermaline Modular 80 and thermaline		
Stainless steel front kicking strip, 800mm width	PNC 912634		C80)	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, 800mm width 	PNC 912863		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		_			
Stainless steel side panel, left, H=700Stainless steel side panel, right,	PNC 913214 PNC 913215				
H=700	1100 713213	_			
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	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 913234	0			
Energy optimizer kit 32A - factory fitted	PNC 913247				
 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				

