

Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800

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



588382 (MATDFAEDAO)

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: Freestanding, 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**

•	
<ul> <li>Connecting rail kit, 800mm</li> </ul>	PNC 912500 🚨
<ul> <li>Stainless steel side panel, 800x800mm, freestanding</li> </ul>	PNC 912508 🗖
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912523 🚨
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912553 🚨
• Folding shelf, 300x800mm	PNC 912577 🚨
<ul> <li>Folding shelf, 400x800mm</li> </ul>	PNC 912578 🛚
• Fixed side shelf, 200x800mm	PNC 912583 🚨
• Fixed side shelf, 300x800mm	PNC 912584 🛚

#### APPROVAL:



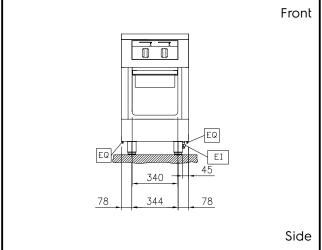


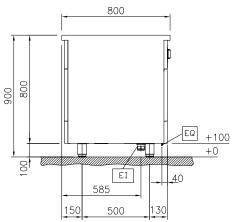
# Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800

	Fixed side shelf, 400x800mm Stainless steel front kicking strip, 500mm width	PNC 912585 PNC 912595		800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)  • Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)	PNC 913669	
•	Stainless steel side kicking strips left and right, freestanding, 800mm	PNC 912619			DNIC 017474	
•	width Stainless steel side kicking strips left and right, back-to-back, 1610mm	PNC 912625			PNC 913676	
•	width Stainless steel plinth, freestanding,	PNC 912822			PNC 913685	
•	500mm width 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				
•	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		<ul> <li>Recommended Detergents</li> <li>C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)</li> </ul>	PNC 0S2292	
•	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=800	PNC 913216				
	Stainless steel side panel, right, h=800	PNC 913217	_			
	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 (oneside 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-filting, for back-to- back installation, right	PNC 913254				
	Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913257				
•	Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913273				
•	Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913274				
•	Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913279				
•	Filter W=500mm	PNC 913664				





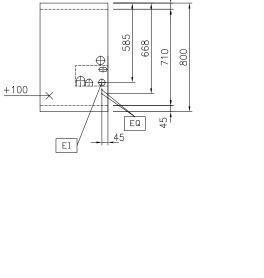




500 585 899 710

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

On Base;One-Side Operated

Configuration:

Sustainability

Top

Current consumption: 13 Amps





## Modular Cooking Range Line thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800

	Optional Accessories Connecting rail kit, 800mm	PNC 912500		Side reinforced panel only in PNC 913273 combination with side shelf, for back-to-back installations, left	
•	Stainless steel side panel, 800x800mm, freestanding	PNC 912508		<ul> <li>Side reinforced panel only in combination with side shelf, for back-to-</li> </ul>	
	Portioning shelf, 500mm width	PNC 912523		back installation, right	
•	Portioning shelf, 500mm width	PNC 912553		• Shelf fixation for TL80-85-90 one-side PNC 913279	
•	Folding shelf, 300x800mm	PNC 912577		operated, TL80 two-side operated	
•	Folding shelf, 400x800mm	PNC 912578		• Filter W=500mm PNC 913664	
•	Fixed side shelf, 200x800mm	PNC 912583		• Stainless steel dividing panel, PNC 913669	
•	Fixed side shelf, 300x800mm	PNC 912584		800x800mm, (it should only be used between Electrolux Professional	
	Fixed side shelf, 400x800mm	PNC 912585		thermaline Modular 80 and thermaline	
	Stainless steel front kicking strip, 500mm width	PNC 912595		C80) • Electric mainswitch 25A 4mm2 NM for PNC 913676	
•	Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619		modular H800 electric units (factory fitted)  • Stainless steel side panel, 800x800mm, PNC 913685	
•	Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625		flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional	
	Stainless steel plinth, freestanding, 500mm width	PNC 912822	_	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 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)	
•	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				
		PNC 913216			
	Stainless steel side panel, right, h=800	PNC 913217			
	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 (oneside 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 913257			

