

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



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 electricallyheated 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.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

## 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**

- Connecting rail kit, 800mm PNC 912500 🗅 Stainless steel side panel,
  - PNC 912508 🛛 800x800mm, freestanding

PNC 912584

- 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

APPROVAL:





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

	Fixed side shelf, 400x800mm	PNC 912585	• Sto 80
•	Stainless steel front kicking strip, 500mm width	PNC 912595	be the
•	Stainless steel side kicking strips left and right, freestanding, 800mm width	PNC 912619	C8 • Ele
•	Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625	mc fitt • Sto
•	Stainless steel plinth, freestanding, 500mm width	PNC 912822	flu: ag
•	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	be the ap pro sai
•	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	<b>Rec</b> • C4 pa
•	Endrail kit, flush-fitting, left	PNC 913109	
	Endrail kit, flush-fitting, right	PNC 913110	
	Scraper for smooth plates Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913119 PNC 913200	
•	Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	
•	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 (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 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	
•	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	

•	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	

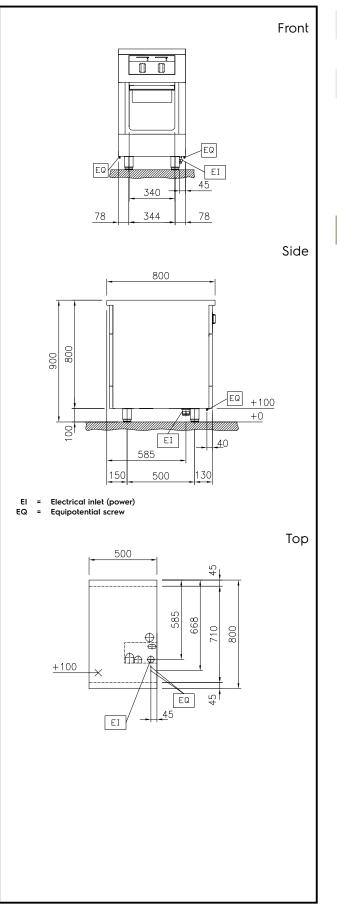
#### **Recommended Detergents**

 C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 pack of six 1 lt. bottles (trigger incl.)



# Electrolux PROFESSIONAL

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



Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 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:	800 mm
Net weight:	100 kg
Configuration:	On Base;One-Side Operated
Sustainability	

Current consumption:

13 Amps





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Optional Accessories			•
Connecting rail kit, 800mm	PNC 912500		
<ul> <li>Stainless steel side panel,</li> </ul>	PNC 912508		•
800x800mm, freestanding	FINC 712300		•
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912523		
<ul> <li>Portioning shelf, 500mm width</li> </ul>	PNC 912553		•
-	PNC 912555		
Folding shelf, 300x800mm		_	•
Folding shelf, 400x800mm	PNC 912578		•
• Fixed side shelf, 200x800mm	PNC 912583		
<ul> <li>Fixed side shelf, 300x800mm</li> </ul>	PNC 912584		
<ul> <li>Fixed side shelf, 400x800mm</li> </ul>	PNC 912585		
<ul> <li>Stainless steel front kicking strip, 500mm width</li> </ul>	PNC 912595		•
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 800mm width</li> </ul>	PNC 912619		•
<ul> <li>Stainless steel side kicking strips left and right, back-to-back, 1610mm width</li> </ul>	PNC 912625		
<ul> <li>Stainless steel plinth, freestanding, 500mm width</li> </ul>	PNC 912822		
• Connecting rail kit: modular 80 (on	PNC 912971		
the left) to ProThermetic tilting (on			D
the right), ProThermetic stationary (on the left) to ProThermetic (on the right)			R •
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• Endrail kit, flush-fitting, left	PNC 913109		
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<ul> <li>Scraper for smooth plates</li> </ul>	PNC 913119		
Endrail kit (12.5mm) for thermaline 80 units, left			
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• Stainless steel side panel, left, h=800	PNC 913216		
<ul> <li>Stainless steel side panel, right, h=800</li> </ul>	PNC 913217		
<ul> <li>T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)</li> </ul>	PNC 913227		
<ul> <li>Insert profile D=800mm</li> </ul>	PNC 913230		
<ul> <li>Perforated shelf for warming</li> </ul>	PNC 913233		
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Energy optimizer kit 14A - factory fitted	PNC 913244		
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, left</li> </ul>	PNC 913249		
Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913250		
<ul> <li>Endrail kit, flush-fitting, for back-to- back installation, left</li> </ul>	PNC 913253		
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913254		
<ul> <li>Side reinforced panel only in combination with side shelf, for freestanding units</li> </ul>	PNC 913257		

<ul> <li>Side reinforced panel only in combination with side shelf, for back-to- back installations, left</li> </ul>	PNC 913273	
<ul> <li>Side reinforced panel only in combination with side shelf, for back-to- back installation, right</li> </ul>	PNC 913274	
<ul> <li>Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated</li> </ul>	PNC 913279	
<ul> <li>Filter W=500mm</li> </ul>	PNC 913664	
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