

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

ITEM #
MODEL ::
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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: 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	PNC	912500	
•	Stainless steel side panel, 800x800mm, freestanding	PNC	912508	
•	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:



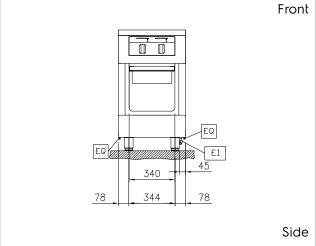


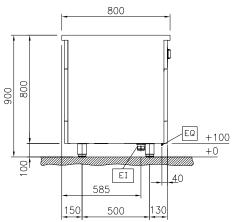
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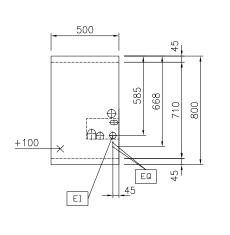
 Fixed side shelf, 400x800mm Stainless steel front kicking strip, 500mm width 	PNC 912585 PNC 912595		 Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional 	PNC 913669	
 Stainless steel side kicking strips left and right, freestanding, 800mm width 	PNC 912619		 thermaline Modular 80 and thermaline C80) Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted) Stainless steel side panel, 800x800mm, 	PNC 913676	
Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625			PNC 913685	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912822		flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional		_
 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		thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)		
 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		 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	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 					
 Endrail kit (12.5mm) for thermaline 80 units, right 		_			
 Stainless steel side panel, left, h=800 Stainless steel side panel, right, h=800 	PNC 913216 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 Total kit (facts (11)) and facts and back-to-	PNC 913250				
 Endrail kit, flush-fitting, for back-to-back installation, left Endrail kit, flush fitting, for back to 	PNC 913253 PNC 913254				
 Endrail kit, flush-fitting, for back-to- back installation, right 					
 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				











Electrical inlet (power) Equipotential screw

EQ

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: 800 mm
Net weight: 100 kg

On Base;One-Side Operated

Sustainability

Top

Current consumption: 13 Amps





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	Optional Accessories	PNC 912500	Side reinforced panel only in combination with side shelf, for back-to- back-installations left.	
	Connecting rail kit, 800mm		back installations, left	
	Stainless steel side panel, 800x800mm, freestanding	PNC 912508	Side reinforced panel only in combination with side shelf, for back-to-back installation, right.	
	Portioning shelf, 500mm width	PNC 912523	back installation, right	
	Portioning shelf, 500mm width	PNC 912553	 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	
•	Folding shelf, 300x800mm	PNC 912577		
•	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	PNC 912619	modular H800 electric units (factory fitted)	
	width		• 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	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 lk 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	pack of six 1 lt. bottles (trigger incl.)	
	Endrail kit, flush-fitting, left	PNC 913109		
	-	PNC 913110		
	Endrail kit, flush-fitting, right			
	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=800			
	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		

