

Modular Cooking Range Line thermaline 80 - Full Module Freestanding Electric Fry Top, Mixed Plate, 1 Side, Backsplash, H=700

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
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588405 (MAHFEBHDAO)

Electric Fry Top with smooth and ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

Configuration: Freestanding, one-side operated with backsplash.

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- 2 mm top in 1.4301 (AISI 304).
- 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 in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:

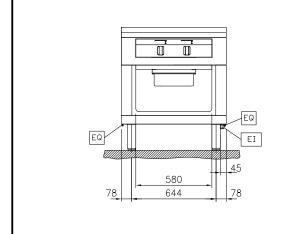


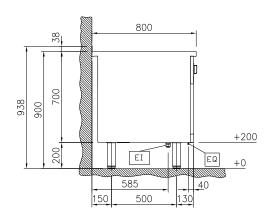


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Optional Accessories		 Side reinforced panel only in PNC 913265 L combination with side shelf, for 	L
• Connecting rail kit for appliances	PNC 912497	against the wall installations, right	
with backsplash, 800mmPortioning shelf, 800mm width	PNC 912526		
Portioning shelf, 800mm width	PNC 912556	side operated, TL80 two-side operated	
• Folding shelf, 300x800mm	PNC 912577	□ • Filter W=800mm PNC 913665	ב
• Folding shelf, 400x800mm	PNC 912578	• Stainless steel dividing panel, PNC 913668	
• Fixed side shelf, 200x800mm	PNC 912583	800x700mm, (it should only be	
• Fixed side shelf, 300x800mm	PNC 912584	used between Electrolux	
• Fixed side shelf, 400x800mm	PNC 912585	Professional thermaline Modular 80 and thermaline C80)	
Stainless steel front kicking strip, 800mm width	PNC 912634	 Stainless steel side panel, 800x700mm, flush-fitting (it should 	_
Stainless steel side kicking strip left and right, against the wall, 800mm width	PNC 912658	only be used against the wall, against a niche and in between Electrolux Professional thermaline	
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 		and ProThermetic appliances and external appliances – provided that these have at least the same dimensions)	
 Stainless steel plinth, against wall, 800mm width 	PNC 912844	Recommended Detergents	
 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	 □ • C41 HI-TEMP RAPID DEGREASER, PNC 0S2292 Description □ 1 pack of six 1 lt. bottles (trigger incl.) 	_
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		
 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		
 Scraper for ribbed plates 	PNC 913120		
• Back panel, 800x450mm, for bases one-side operated	PNC 913167		
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, left	PNC 913204		
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, right	PNC 913205		
 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 913234		
• Energy optimizer kit 24A - factory fitted	PNC 913246		
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913263		







Electrical inlet (power) Equipotential screw

+200 +200 EI 45

Electric

Front

Side

Top

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

Total Watts: 15.3 kW

Key Information:

Cooking Surface Depth: 700 mm
Cooking Surface Width: 615 mm
Working Temperature MIN: 80 °C
Working Temperature MAX: 280 °C
External dimensions, Width: 800 mm
External dimensions, Depth: 800 mm
External dimensions, Height: 700 mm

Storage Cavity Dimensions

(width): 580 mm

Storage Cavity Dimensions

(height): 330 mm

Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 150 kg

On Base;One-Side
Configuration: Operated

Cooking surface type:

Chromium Plated mild

Cooking surface - material: steel mirror

Sustainability

Current consumption: 22.1 Amps

