

Modular Cooking Range Line
thermaline 80 - Full Module
Freestanding Electric Fry Top with Mixed
Plate, 1 Side, H=800

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



588406 (MAHFFAHDAO)

Electric Fry Top with smooth
and ribbed chrome Plate,
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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. 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.

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: a 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 "soft-touch" 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: _____

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|---|------------|--------------------------|
| • Connecting rail kit, 800mm | PNC 912500 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for freestanding units | PNC 913257 | <input type="checkbox"/> |
| • Stainless steel side panel, 800x800mm, freestanding | PNC 912508 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installations, left | PNC 913273 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912526 | <input type="checkbox"/> | • Side reinforced panel only in combination with side shelf, for back-to-back installation, right | PNC 913274 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912556 | <input type="checkbox"/> | • Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated | PNC 913281 | <input type="checkbox"/> |
| • Folding shelf, 300x800mm | PNC 912577 | <input type="checkbox"/> | • Filter W=800mm | PNC 913665 | <input type="checkbox"/> |
| • Folding shelf, 400x800mm | PNC 912578 | <input type="checkbox"/> | • Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted) | PNC 913676 | <input type="checkbox"/> |
| • Fixed side shelf, 200x800mm | PNC 912583 | <input type="checkbox"/> | | | |
| • Fixed side shelf, 300x800mm | PNC 912584 | <input type="checkbox"/> | | | |
| • Fixed side shelf, 400x800mm | PNC 912585 | <input type="checkbox"/> | | | |
| • Stainless steel front kicking strip, 800mm width | PNC 912598 | <input type="checkbox"/> | | | |
| • Stainless steel side kicking strips left and right, freestanding, 800mm width | PNC 912619 | <input type="checkbox"/> | | | |
| • Stainless steel front kicking strip, 800mm width | PNC 912634 | <input type="checkbox"/> | | | |
| • Stainless steel plinth, freestanding, 800mm width | PNC 912825 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • 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 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, left | PNC 913109 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, right | PNC 913110 | <input type="checkbox"/> | | | |
| • Scraper for smooth plates | PNC 913119 | <input type="checkbox"/> | | | |
| • Scraper for ribbed plates | PNC 913120 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 80 units, left | PNC 913200 | <input type="checkbox"/> | | | |
| • Endrail kit (12.5mm) for thermaline 80 units, right | PNC 913201 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, left, h=800 | PNC 913216 | <input type="checkbox"/> | | | |
| • Stainless steel side panel, right, h=800 | PNC 913217 | <input type="checkbox"/> | | | |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) | PNC 913227 | <input type="checkbox"/> | | | |
| • Insert profile D=800mm | PNC 913230 | <input type="checkbox"/> | | | |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) | PNC 913234 | <input type="checkbox"/> | | | |
| • Energy optimizer kit 24A - factory fitted | PNC 913246 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913249 | <input type="checkbox"/> | | | |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913250 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, left | PNC 913253 | <input type="checkbox"/> | | | |
| • Endrail kit, flush-fitting, for back-to-back installation, right | PNC 913254 | <input type="checkbox"/> | | | |

Recommended Detergents

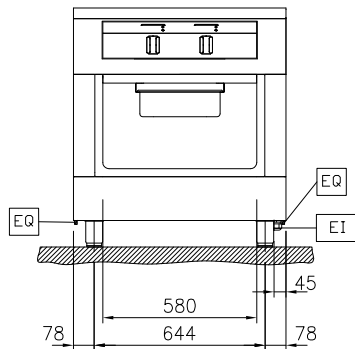
- | | | |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|



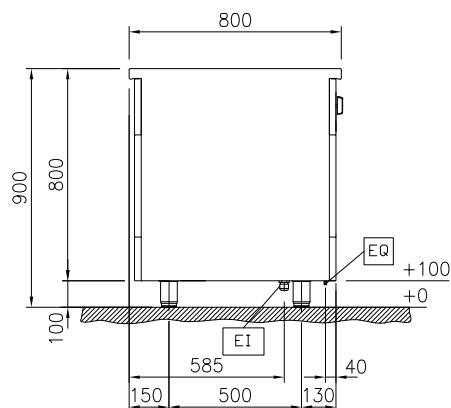
Electrolux
PROFESSIONAL

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Front

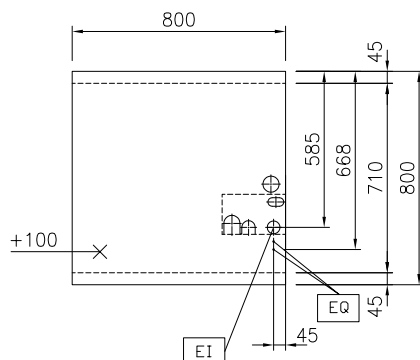


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

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: 800 mm
Storage Cavity Dimensions (width): 580 mm
Storage Cavity Dimensions (height): 330 mm
Storage Cavity Dimensions (depth): 740 mm
Net weight: 150 kg
Configuration: On Base; One-Side Operated
Cooking surface type: Chromium Plated mild steel mirror
Cooking surface - material: Chromium Plated mild steel mirror

Sustainability

Current consumption: 22.1 Amps



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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