![Electrolux Professional]

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

ITEM #

MODEL #

NAME #

SIS #

AIA #

588407 (MAHFFBHDAO)   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.

APPROVAL:

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 "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

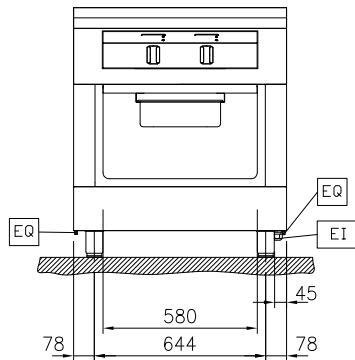- Standby function for energy saving and fast recovery of maximum power.

Optional Accessories

- Connecting rail kit for appliances with backsplash, 800mm — PNC 912497 ❑
- Portioning shelf, 800mm width — PNC 912526 ❑
- Portioning shelf, 800mm width — PNC 912556 ❑
- Folding shelf, 300x800mm — PNC 912577 ❑
- Folding shelf, 400x800mm — PNC 912578 ❑
- Fixed side shelf, 200x800mm — PNC 912583 ❑
- Fixed side shelf, 300x800mm — PNC 912584 ❑
- Fixed side shelf, 400x800mm — PNC 912585 ❑
- Stainless steel front kicking strip, 800mm width — PNC 912598 ❑
- Stainless steel side kicking strips left and right, against the wall, 800mm width — PNC 912622 ❑
- Stainless steel side kicking strips left and right, back-to-back, 1610mm width — PNC 912625 ❑
- Stainless steel plinth, against wall, 800mm width — PNC 912806 ❑
- 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 ❑
- 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, 800x800mm, against wall, left side — PNC 913094 ❑
- Stainless steel panel, 800x800mm, flush-fitting, against wall, right side — PNC 913098 ❑
- 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, 800x550mm, for bases one-side operated — PNC 913182 ❑
- 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 913264 ❑
- Side reinforced panel only in combination with side shelf, for against the wall installations, right — PNC 913266 ❑
- Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated — PNC 913281 ❑
- Filter W=800mm — PNC 913665 ❑
- 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 ❑
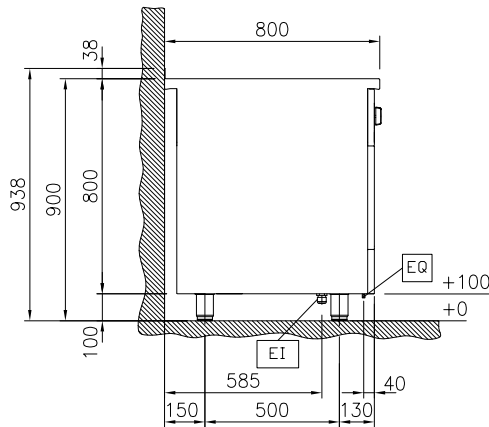
Recommended Detergents

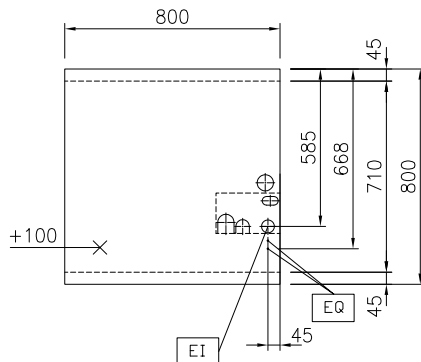- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) — PNC 0S2292 ❑

Front

Side

580
45
78 644 78

800
38
938 900 800
+100
+0
100
585
150 500 130
40

EI = Electrical inlet (power)
EQ = Equipotential screw

EQ
EI
EQ
EQ

Top

800
45
585 668 710 800
+100
EQ
45 45
EI

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:	
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps