

Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top on Oven, 1 Side with Backsplash, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
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588412 (MALLEBH8AO)

Electric Solid Top, 4 zones, one-side operated with backsplash, on Oven

Short Form Specification

Item No.

Unit constructed according to DIN 18860 2 with 20 mm drop nose top. 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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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. Electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode. Flat surface construction, easily cleanable. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

APPROVAL:

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- 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.
- 40 mm thick oven door for heat insulation.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- Heavy duty thermostat with temperature range up to 300°C.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- Oven temperature up to 300 °C

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.





• Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



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

Included Accessories

• 1 of Grid, chromium plated, for ovens PNC 910652 2/1 GN

Optional Accessories

 Baking sheet 2/1 GN for ovens Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking 	PNC 910651 PNC 910655	
 Fire clay plate 2/1 GN for ovens Connecting rail kit for appliances 	PNC 910656 PNC 912497	<u> </u>
with backsplash, 800mm Portioning shelf, 800mm width Portioning shelf, 800mm width Folding shelf, 300x800mm Folding shelf, 400x800mm Fixed side shelf, 200x800mm Fixed side shelf, 300x800mm Fixed side shelf, 400x800mm Stainless steel front kicking strip, 800mm width	PNC 912526 PNC 912556 PNC 912577 PNC 912578 PNC 912583 PNC 912584 PNC 912585 PNC 912634	
Stainless steel side kicking strip left and right, against the wall, 800mm width	PNC 912658	
 Stainless steel side kicking strip left and right, back-to-back, 1610mm width 	PNC 912661	
Stainless steel plinth, against wall, 800mm width	PNC 912844	
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	
Back panel, 800x700mm, for units with backsplash	PNC 913013	
 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	
• 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	PNC 913226	
• Insert profile D=800mm	PNC 913230	

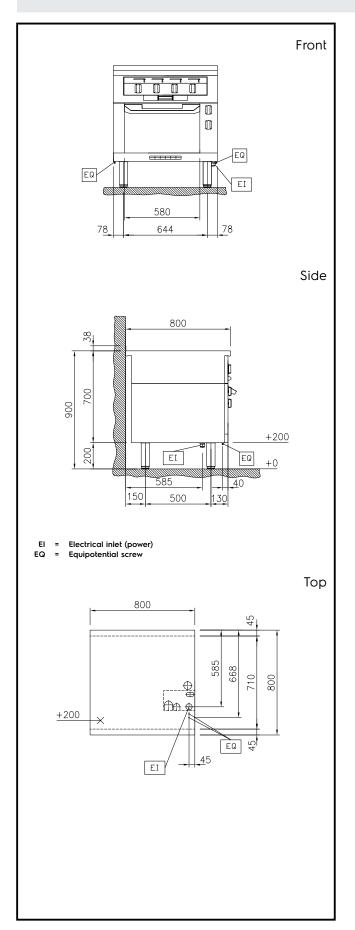


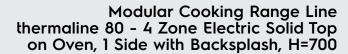
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Energy optimizer kit 32A - factory fitted	PNC 913247	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913263	
Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913265	
• Filter W=800mm	PNC 913665	
Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913668	
Stainless steel side panel, 800x700mm, 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 913684	











Electric

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

Electrical power max: 17.3 kW

Key Information:

Working Temperature MIN: 100 °C

Working Temperature

MAX: 450 °C

External dimensions,

Width: 800 mm

External dimensions,

Depth: 800 mm

External dimensions,

Height: 700 mm Net weight: 208 kg

On Oven;One-Side Operated

Configuration: Operated Front Plates Power: 3 - 3 kW Back Plates Power: 3 - 3 kW

Solid top usable surface

(width): 670 mm

Solid top usable surface

(depth): 650 mm

Sustainability

Current consumption: 31.7 Amps

