

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**588415 (MALMEBH8AO)**

 Electric Solid Top, 4 zones,  
 ecoTop coating, 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 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 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.

### Main Features

- 4 heating zones independently controlled.
  - Rapid heat up of the plate and continuously ready for use.
  - Overheat protection: the 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.
  - 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
  - ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- ### 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.

APPROVAL: \_\_\_\_\_

- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability



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

### Included Accessories

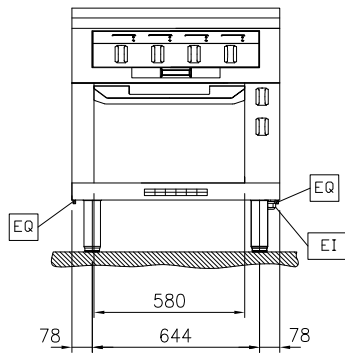
- 1 of Grid, chromium plated, for ovens PNC 910652  
2/1 GN

### Optional Accessories

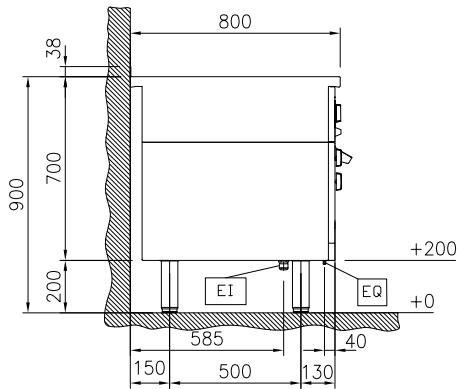
- Baking sheet 2/1 GN for ovens PNC 910651
- Bottom steel plate 2/1 GN for fire PNC 910655   
clay plate 800&900 with baking oven
- Fire clay plate 2/1 GN for ovens PNC 910656
- Connecting rail kit for appliances PNC 912497   
with backsplash, 800mm
- Portioning shelf, 800mm width PNC 912526
- Portioning 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, PNC 912634   
800mm width
- Stainless steel side kicking strip left PNC 912658   
and right, against the wall, 800mm width
- Stainless steel side kicking strip left PNC 912661   
and right, back-to-back, 1610mm width
- Stainless steel plinth, against wall, PNC 912844   
800mm width
- Connecting rail kit for appliances PNC 912977   
with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit for appliances PNC 912978   
with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- Back panel, 800x700mm, for units PNC 913013   
with backsplash
- Stainless steel panel, 800x700mm, PNC 913093   
against wall, left side
- Stainless steel panel, 800x700m, PNC 913097   
against the wall, right side
- Endrail kit, flush-fitting, with PNC 913113   
backsplash, left
- Endrail kit, flush-fitting, with PNC 913114   
backsplash, right
- Endrail kit (12.5mm) for thermaline 80 PNC 913204   
units with backsplash, left
- Endrail kit (12.5mm) for thermaline 80 PNC 913205   
units with backsplash, right
- U-clamping rail for back-to-back PNC 913226   
installations with backsplash (to be ordered as S-code)
- Insert profile D=800mm PNC 913230

- 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

Front

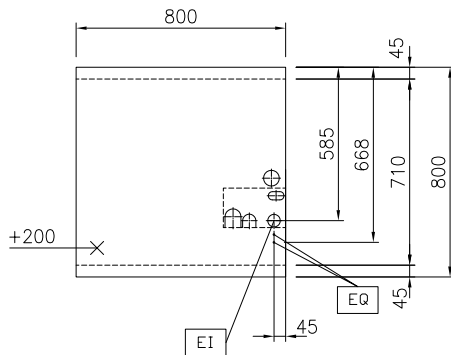


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**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  
Configuration: On Oven; One-Side 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