Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top on Oven, 1 Side, Ecotop with Backsplash, H=800

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

588421 (MALMFBH8AO)

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.

APPROVAL:

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.

- 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 clay plate 800&900 with baking oven	PNC 910655	❏
• Fire clay plate 2/1 GN for ovens	PNC 910656	❏
• 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	❏
• Back panel, 800x800mm, for units with backsplash	PNC 913026	❏
• 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	❏
• 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	❏

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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 913264   ❏
- Side reinforced panel only in combination with side shelf, for against the wall installations, right   PNC 913266   ❏
- 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 63A 10mm2 NM for modular H800 electric units (factory fitted)   PNC 913677   ❏
- 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   ❏

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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
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:	800 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

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