



Modular Cooking Range Line thermaline 80 - Electric Free-cooking Top on Oven with Backsplash H=700



588424 (MATGEBH8AO)

Electric Free-Cooking Top,
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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards on the rear and sides. 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:

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

Main Features

- Rapid heat up of the plate and continuously ready for use.
- 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.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 40 mm thick oven door for heat insulation.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- 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.
- For direct and indirect cooking.
- Oven temperature up to 300 °C

Construction

- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden



Experience the Excellence
www.electroluxprofessional.com

areas to easily clean all surfaces

- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.
- 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	<input type="checkbox"/>
• Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven	PNC 910655	<input type="checkbox"/>
• Fire clay plate 2/1 GN for ovens	PNC 910656	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash, 800mm	PNC 912497	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x800mm	PNC 912577	<input type="checkbox"/>
• Folding shelf, 400x800mm	PNC 912578	<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 912634	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, against the wall, 800mm width	PNC 912658	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	<input type="checkbox"/>
• Stainless steel plinth, against wall, 800mm width	PNC 912844	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermic tilting (on the right), ProThermic stationary (on the left) to ProThermic tilting (on the right)	PNC 912977	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermic tilting (on the left), ProThermic stationary (on the right) to ProThermic tilting (on the left)	PNC 912978	<input type="checkbox"/>
• Back panel, 800x700mm, for units with backsplash	PNC 913013	<input type="checkbox"/>
• Stainless steel panel, 800x700mm, against wall, left side	PNC 913093	<input type="checkbox"/>
• Stainless steel panel, 800x700m, against the wall, right side	PNC 913097	<input type="checkbox"/>

• Endrail kit, flush-fitting, with backsplash, left	PNC 913113	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, right	PNC 913114	<input type="checkbox"/>
• Scraper for smooth plates	PNC 913119	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, left	PNC 913204	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, right	PNC 913205	<input type="checkbox"/>
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	<input type="checkbox"/>
• Insert profile D=800mm	PNC 913230	<input type="checkbox"/>
• Energy optimizer kit 32A - factory fitted	PNC 913247	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913263	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913265	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>
• Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)	PNC 913668	<input type="checkbox"/>
• 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 ProHermetic appliances and external appliances - provided that these have at least the same dimensions)	PNC 913684	<input type="checkbox"/>

Recommended Detergents

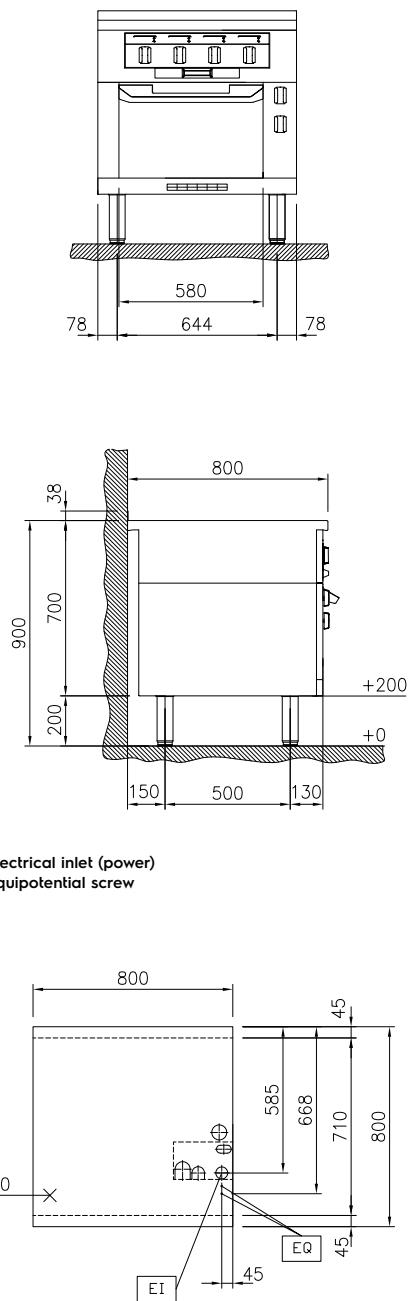
• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<input type="checkbox"/>
--	------------	--------------------------





Electrolux
PROFESSIONAL

Modular Cooking Range Line thermaline 80 - Electric Free-cooking Top on Oven with Backsplash H=700



El = Electrical inlet (power)
EQ = Equipotential screw

Modular Cooking Range Line
thermaline 80 - Electric Free-cooking Top on Oven with Backsplash
H=700
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

Electric

Supply voltage: 400 V/3N ph/50/60 Hz
 Electrical power, max: 17.3 kW

Key Information:

Working Temperature MIN: 80 °C
 Working Temperature MAX: 350 °C
 External dimensions, Width: 800 mm
 External dimensions, Depth: 800 mm
 External dimensions, Height: 700 mm
 Storage Cavity Dimensions (width):
 Storage Cavity Dimensions (height):
 Storage Cavity Dimensions (depth): 0 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

