

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



588427 (MAIMEAH8AO)

Induction Top, 4 zones, oneside operated 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 glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. 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 eraonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- 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.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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 "softtouch" grip for easier handling and cleaning.
 The special design of the controls prevents infiltration of liquids or soil into vital components.
- 9 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.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- 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.
- Oven temperature up to 300 °C

Construction

- Control light for each zone.
- 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

APPROVAL:





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

80 units, left



- Standby function for energy saving and fast recovery of maximum power.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

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

Optional Accessories

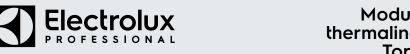
 Scraper for cook tops 	PNC 910601	
 Baking sheet 2/1 GN for ovens 	PNC 910651	
• Bottom steel plate 2/1 GN for fire	PNC 910655	
clay plate 800&900 with baking		
oven		
 Fire clay plate 2/1 GN for ovens 	PNC 910656	
 Connecting rail kit, 800mm 	PNC 912500	
• Stainless steel side panel,	PNC 912509	
800x700mm, freestanding	D) 10 01050 (
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 side kicking strips 	PNC 912625	
left and right, back-to-back, 1610mm width		
 Stainless steel front kicking strip, 	PNC 912634	
800mm width	1110 /12004	_
Stainless steel side kicking strip	PNC 912655	
left and right, freestanding,		
800mm width		
Stainless steel plinth, Stainless steel plinth,	PNC 912863	
freestanding, 800mm width	DNIC 010071	
 Connecting rail kit: modular 80 (on the left) to ProThermetic tilting 	PNC 912971	
(on the right), ProThermetic		
stationary (on the left) to		
ProThermetic (on the right)		
Connecting rail kit: modular 80 (and the griph) to Brothe ground in	PNC 912972	
(on the right) to ProThermetic tilting (on the left), ProThermetic		
stationary (on the right) to		
ProThermetic (on the left)		
 Endrail kit, flush-fitting, left 	PNC 913109	
 Endrail kit, flush-fitting, right 	PNC 913110	
• Endrail kit (12.5mm) for thermaline	PNC 913200	

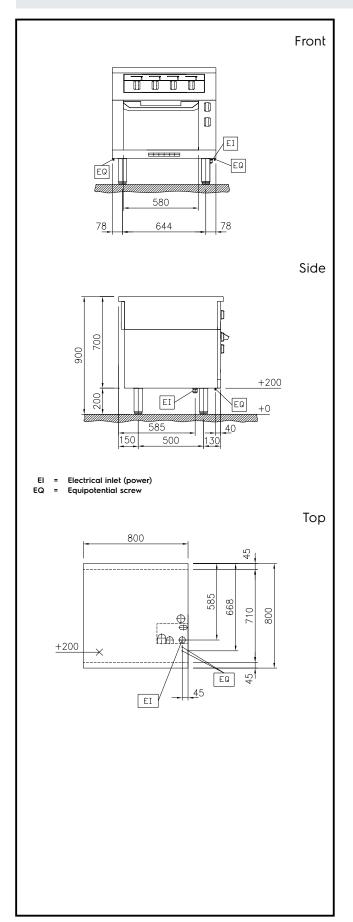
Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top on Oven, 1 Side H=700



• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	
• Stainless steel side panel, left, H=700	PNC 913214	
• Stainless steel side panel, right, H=700	PNC 913215	
 T-connection rail for back-to- back installations without backsplash 	PNC 913227	
• Insert profile D=800mm	PNC 913230	
• Endrail kit, (12.5mm), for back-to- back installation, left	PNC 913249	
• Endrail kit, (12.5mm), for back-to- back installation, right	PNC 913250	
 Endrail kit, flush-fitting, for back- to-back installation, left 	PNC 913253	
 Endrail kit, flush-fitting, for back- to-back installation, right 	PNC 913254	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913258	
 Side reinforced panel only in combination with side shelf, for back-to-back installations, left 	PNC 913271	
 Side reinforced panel only in combination with side shelf, for back-to-back installation, right 	PNC 913272	
• 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	







Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top on Oven, 1 Side H=700



Electric

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

Total Watts: 25 kW

Key Information:

External dimensions,

Width:

External dimensions.

Depth:

External dimensions,

Height:

700 mm Net weight: 121 kg On Oven; One-Side

Operated Configuration: Front Plates Power: 5 - 5 kW

Back Plates Power: 5 - 5 kW Front Plates dimensions: 320x330 320x330

Back Plates dimensions: Induction Top Dimensions

(width):

Induction Top Dimensions

(depth):

800 mm

320x330 320x330

800 mm

800 mm

800 mm

Sustainability

Current consumption: 41.3 Amps

