## Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top on Oven, 1 Side H=800

ITEM #

MODEL #

NAME #

SIS #

AIA #

**588430 (MAIMFAH8AO)**       Induction Top, 4 zones, one-side 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 ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

**APPROVAL:**

## 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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 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.

![Electrolux Professional logo]

## Sustainability

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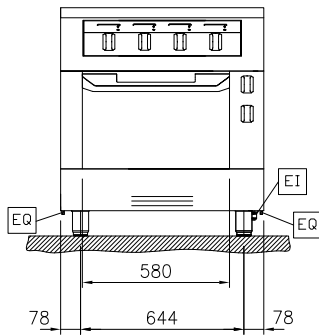
## Included Accessories

- 1 of Grid, chromium plated, for ovens 2/1 GN — PNC 910652
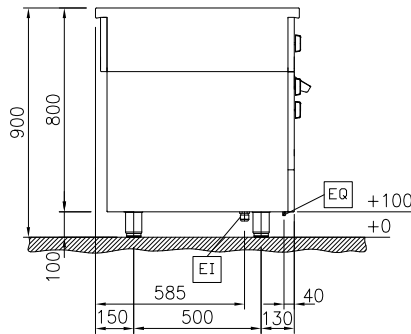
## Optional Accessories

- Scraper for cook tops — PNC 910601 ❑
- Baking sheet 2/1 GN for ovens — PNC 910651 ❑
- Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven — PNC 910655 ❑
- Fire clay plate 2/1 GN for ovens — PNC 910656 ❑
- Connecting rail kit, 800mm — PNC 912500 ❑
- Stainless steel side panel, 800x800mm, freestanding — PNC 912508 ❑
- 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, freestanding, 800mm width — PNC 912619 ❑
- Stainless steel side kicking strips left and right, back-to-back, 1610mm width — PNC 912625 ❑
- Stainless steel plinth, freestanding, 800mm width — PNC 912825 ❑
- Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) — PNC 912971 ❑
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) — PNC 912972 ❑
- Endrail kit, flush-fitting, left — PNC 913109 ❑
- Endrail kit, flush-fitting, right — PNC 913110 ❑
- Endrail kit (12.5mm) for thermaline 80 units, left — PNC 913200 ❑
- Endrail kit (12.5mm) for thermaline 80 units, right — PNC 913201 ❑
- Stainless steel side panel, left, h=800 — PNC 913216 ❑
- Stainless steel side panel, right, h=800 — PNC 913217 ❑

- 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 913257 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left — PNC 913273 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right — PNC 913274 ❑
- 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 ❑
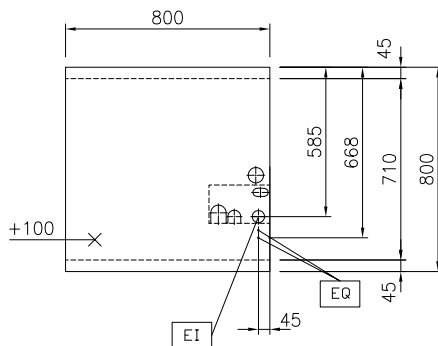
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2024.12.21

**Front**

**Side**

| | |
|---|---|
| EI | = Electrical inlet (power) |
| EQ | = Equipotential screw |

**Top**

## Electric

**Supply voltage:**

| | |
|---|---|
| **588430 (MAIMFAH8AO)** | 400 V/3N ph/50/60 Hz |
| **Total Watts:** | 25 kW |

## Key Information:

| | |
|---|---|
| **Configuration:** | On Oven;One-Side Operated |
| **Front Plates Power:** | 5 - 5 kW |
| **Back Plates Power:** | 5 - 5 kW |
| **Front Plates dimensions:** | 320x330  320x330 |
| **Back Plates dimensions:** | 320x330  320x330 |
| **Induction Top Dimensions (width):** | 800 mm |
| **Induction Top Dimensions (depth):** | 800 mm |
| **External dimensions, Width:** | 800 mm |
| **External dimensions, Depth:** | 800 mm |
| **External dimensions, Height:** | 800 mm |
| **Net weight:** | 121 kg |

## Sustainability

| | |
|---|---|
| **Current consumption:** | 39.7 Amps |

2024.12.21