

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



588431 (MAIMFBH8AO)

Induction Top, 4 zones, oneside 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. 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 cleanina.

ITEM #	
MODEL #	_
NAME #	_
<u>SIS #</u>	
AIA #	

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 "soft-touch" 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 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.

APPROVAL:





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 PNC 910652 ovens 2/1 GN

Optional Accessories

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 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	
-	PNC 913113	

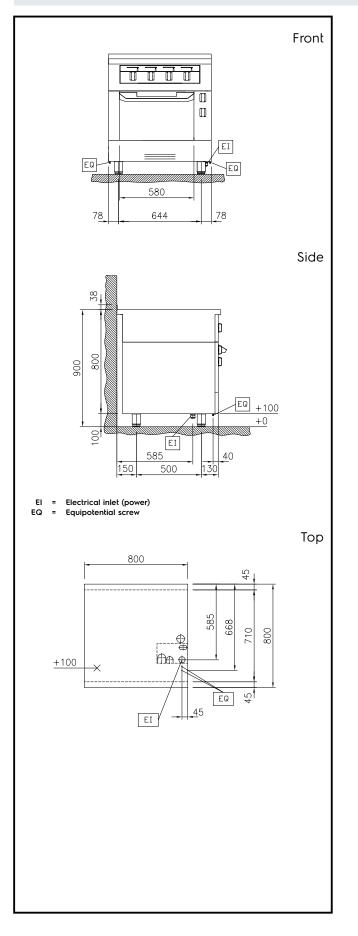


• Endrail kit, flush-fitting, with	PNC 913114	
 backsplash, right Endrail kit (12.5mm) for thermaline 80 units with backsplash, left 	PNC 913204	
• Endrail kit (12.5mm) for thermaline 80 units with backsplash, right	PNC 913205	
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	
 Insert profile D=800mm 	PNC 913230	
• 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 63Å 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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Electric	
Supply voltage: Total Watts:	400 V/3N ph/50/60 Hz 25 kW
Key Information:	
External dimensions, Width:	800 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	800 mm
Net weight:	121 kg
Configuration: Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions: Induction Top Dimensions (width): Induction Top Dimensions	On Oven;One-Side Operated 5 - 5 kW 5 - 5 kW 320x330 320x330 320x330 320x330 800 mm
(depth):	800 mm
Sustainability	
Current consumption:	39.7 Amps

