

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



588433 (MAIQEAH4AO)

Induction Top, 4 zones, one-side operated on Warming Cabinet

### 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. 800 mm wide warming cabinet with 2 doors, constructed according to DIN 18860\_2 with 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. Temperature in the cabinet can be set through thermostat, up to a maximum of 110 °C. Cabinet storage space accepts GN 1/1 containers. IPX5 water resistant certification.

### Main Features

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- 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.
- 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.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°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.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

### Optional Accessories

- Scraper for cook tops PNC 910601 ☐
- Connecting rail kit, 800mm PNC 912500 ☐
- Stainless steel side panel, 800x700mm, freestanding PNC 912509 ☐
- Portioning shelf, 800mm width PNC 912526 ☐

APPROVAL: \_\_\_\_\_

• 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, freestanding, 800mm width	PNC 912655	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 800mm width	PNC 912863	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• 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	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913109	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913110	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	<input type="checkbox"/>
• Stainless steel side panel, left, H=700	PNC 913214	<input type="checkbox"/>
• Stainless steel side panel, right, H=700	PNC 913215	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	<input type="checkbox"/>
• Insert profile D=800mm	PNC 913230	<input type="checkbox"/>
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913234	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913249	<input type="checkbox"/>
• Endrail kit, (12.5mm), for back-to-back installation, right	PNC 913250	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, left	PNC 913253	<input type="checkbox"/>
• Endrail kit, flush-fitting, for back-to-back installation, right	PNC 913254	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913258	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	<input type="checkbox"/>
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>

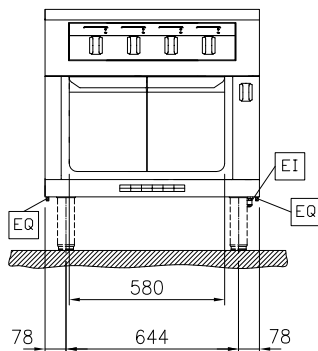
- Stainless steel dividing panel,  
800x700mm, (it should only be used  
between Electrolux Professional  
thermaline Modular 80 and  
thermaline C80) PNC 913668 ☐
- Stainless steel side panel,  
800x700mm, flush-fitting (it should  
only be used against the wall,  
against a niche and in between  
Electrolux Professional thermaline  
and ProThermetic appliances and  
external appliances - provided that  
these have at least the same  
dimensions) PNC 913684 ☐



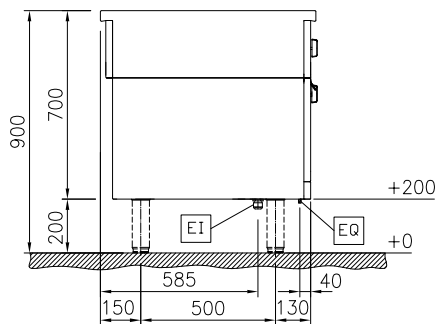
**Electrolux**  
PROFESSIONAL

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

Front

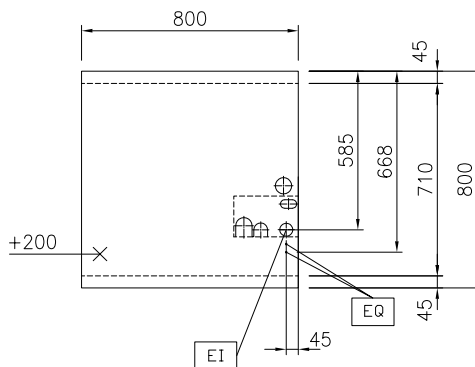


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



Modular Cooking Range Line  
thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 1 Side  
H=700  
The company reserves the right to make modifications to the products  
without prior notice. All information correct at time of printing.

2026.02.05

**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 22 kW

**Key Information:**

External dimensions,  
Width: 800 mm  
External dimensions,  
Depth: 800 mm  
External dimensions,  
Height: 700 mm  
Net weight: 72 kg  
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

**Sustainability**

Current consumption: 35.6 Amps