

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



588434 (MAIQEBH4AO)

Induction Top, 4 zones, oneside operated with backsplash, on Warming Cabinet

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. 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: 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.
- 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



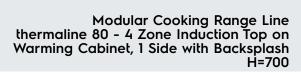
• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

- Scraper for cook tops
- PNC 910601 🗆
- Connecting rail kit for appliances with backsplash, 800mm
- PNC 912497 🗖
- Portioning shelf, 800mm width PNC 912526 □









 Portioning shelf, 800mm width Folding shelf, 300x800mm Folding shelf, 400x800mm Fixed side shelf, 200x800mm Fixed side shelf, 300x800mm Fixed side shelf, 400x800mm Stainless steel front kicking strip, 800mm width Stainless steel side kicking strip 	PNC 912556 PNC 912577 PNC 912578 PNC 912583 PNC 912584 PNC 912585 PNC 912634	
left and right, against the wall, 800mm width Stainless steel side kicking strip	PNC 912661	
left and right, back-to-back, 1610mm width		
 Stainless steel plinth, against wall, 800mm width 	PNC 912844	
 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) 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 912977 PNC 912978	
• Back panel, 800x700mm, for units with backsplash	PNC 913013	
 Stainless steel panel, 800x700mm, against wall, left side 	PNC 913093	
• Stainless steel panel, 800x700m, against the wall, right side	PNC 913097	
Endrail kit, flush-fitting, with backsplash, left	PNC 913113	
Endrail kit, flush-fitting, with backsplash, right	PNC 913114	
• 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	
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913234	
 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	PNC 913263	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913265	





 Shelf fixation for TL80-85-90 one- PNC 913281 side operated, TL80 two-side operated

• Filter W=800mm PNC 913665 □

 Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)

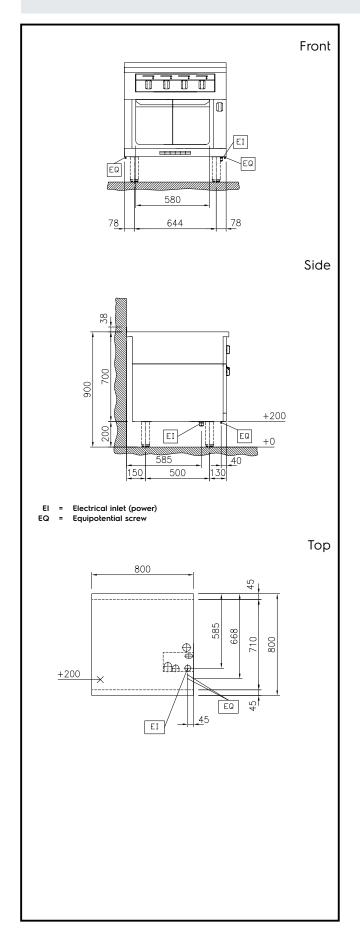
> de panel, PNC 913684 🗖 h-fitting (it

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)









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: Net weight: 700 mm

Net weight: 72 kg
On Oven;One-Side

Configuration: 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

