

Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 2 Sides H=700



588435 (MAIRECH4AO)

Induction Top, 4 zones, twoside 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 passthrough warming cabinet with 4 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

ITEM #	
MODEL #	
NAME #	
SIS #	
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.
- 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, PNC 912509 🗆 800x700mm, freestanding

APPROVAL:



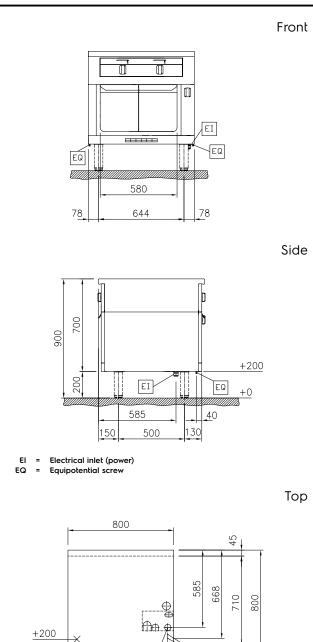
tional Accessories



 Portioning shelf, 800mm width Portioning shelf, 800mm width Folding shelf, 300x800mm Folding shelf, 400x800mm Fixed side shelf, 200x800mm Fixed side shelf, 300x800mm Fixed side shelf, 400x800mm 	PNC 912526 PNC 912556 PNC 912577 PNC 912578 PNC 912583 PNC 912584 PNC 912585	
• Stainless steel front kicking strip,	PNC 912634	
 800mm width Stainless steel side kicking strip left and right, freestanding, 800mm width 	PNC 912655	
• Stainless steel plinth,	PNC 912863	
 freestanding, 800mm width 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	
 Back panel, 800x450mm, for bases one-side operated 	PNC 913167	
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	
 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 freestanding units 	PNC 913258	
 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	PNC 913281	
 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	

Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 2 Sides H=700



400 V/3N ph/50/60 Hz 22 kW
800 mm
800 mm
700 mm
76 kg
On Oven;Both-Sides
Operated
5 - 5 kW
5 - 5 kW
320x330 320x330
320x330 320x330
800 mm
800 mm

Sustainability

Current consumption:

35.6 Amps



EQ 4

45

EI