

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



588436 (MAIQFAH4AO)

Induction Top, 4 zones, oneside 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: 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 "softtouch" 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).

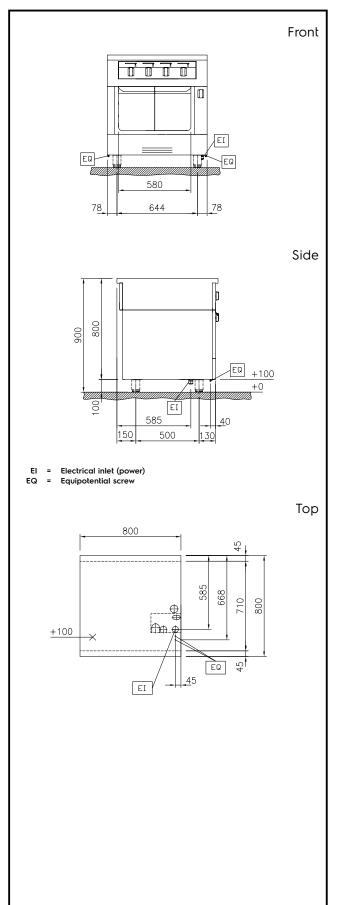


			• Endrail kit, flush-fitting, for back-to- PNC 913254	
Optional Accessories			back installation, right	
Scraper for cook topsConnecting rail kit, 800mm	PNC 910601 PNC 912500		 Side reinforced panel only in combination with side shelf, for 	
Stainless steel side panel,	PNC 912508		freestanding units	
800x800mm, freestanding		_		
 Portioning shelf, 800mm width 			combination with side shelf, for back-to-back installations, left	
 Portioning shelf, 800mm width 	PNC 912556		•	
• Folding shelf, 300x800mm	PNC 912577		combination with side shélf, for	
• Folding shelf, 400x800mm	PNC 912578		back-to-back installation, right	_
• Fixed side shelf, 200x800mm	PNC 912583		 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side 	
• Fixed side shelf, 300x800mm	PNC 912584		operated	
• 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		between Electrolux Professional thermaline Modular 80 and thermaline C80)	
 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		only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that	
 Connecting rail kit: modular 80 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) 	PNC 912972		these have at least the same dimensions)	
 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 (to be ordered as S- code) 	PNC 913227			
• 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			
• 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			











Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 22 kW

Key Information:

External dimensions,

Width:

External dimensions,

Depth:

800 mm

800 mm

External dimensions,

Height: 800 mm Net weight: 72 kg

On Oven;One-Side

Configuration:OperatedFront Plates Power:5 - 5 kWBack 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

