

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588437 (MAIQFBH4AO)

Induction Top, 4 zones, one-side 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. Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base. 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 ☐

APPROVAL: _____

- 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 ☐
- 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 913264 ☐
- Side reinforced panel only in combination with side shelf, for against the wall installations, right PNC 913266 ☐



Electrolux
PROFESSIONAL

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

- Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated PNC 913281 ☐
- 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 mains switch 63A 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 ☐



**Modular Cooking Range Line
thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 1 Side with
Backsplash H=800**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

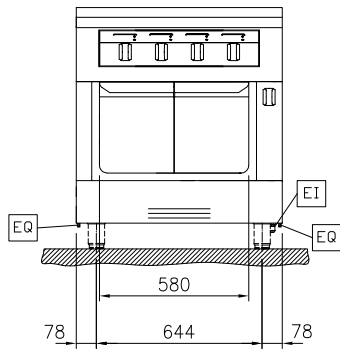
2025.07.30



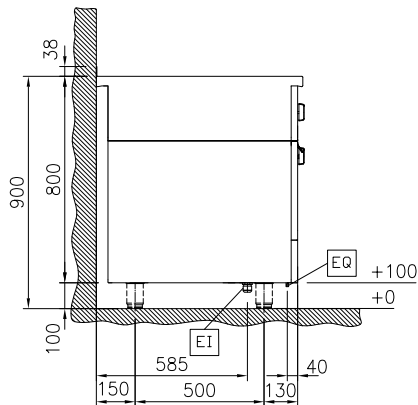
Electrolux
PROFESSIONAL

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

Front

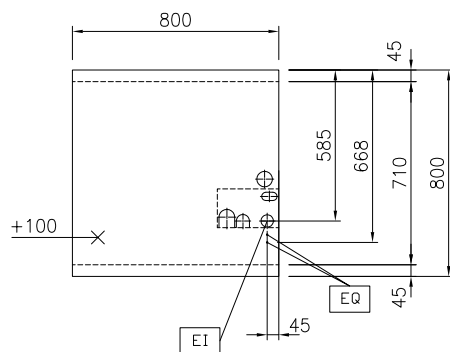


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Modular Cooking Range Line
thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 1 Side with
Backsplash H=800
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.30



Electrolux
PROFESSIONAL

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

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: 800 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



Modular Cooking Range Line
thermaline 80 - 4 Zone Induction Top on Warming Cabinet, 1 Side with
Backsplash H=800
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.07.30