Electrolux PROFESSIONAL

Modular Cooking Range Line thermaline 80 - Freestanding Electric AquaCooker+, 1/1GN, 1 Side, H=700

ITEM #

MODEL #

NAME #

SIS #

AIA #

588440 (MABDEADDAO) Electric AquaCooker+, one-side operated, 1/1 GN

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. Multi-purpose cooking appliance combining low temperature cooking (sous-vide) and pasta cooker functions, it can also be used as a bain marie. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Automatic two-speed constant water level re-fill for smooth overnight cooking. Precise water temperature control to grant stability during low temperature cooking cycles. Compressed warm up time thanks the powerful heating elements. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Standby function saves energy and quickly recovers maximum power. Metal knobs and handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning.
IPX5 water resistance certification.
Configuration: Freestanding, one-side operated

APPROVAL:

Main Features

- Multi-purpose cooking appliance combining low temperature cooking (sous-vide) and pasta cooker functions, it can also be used as a bain marie. Precise electronic temperature control.
- 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.
- Metal knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- 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.
- Easy to clean basin with rounded corners.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Filling water level is plate-marked on the side of the well.
- Automatic two-speed water refill regulated by water level sensor at maxim or minimum volume.
- Constant water level refill.
- Automatic low-water level shut-off: no accidental over-heating.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Internal frame for heavy duty sturdiness in stainless steel.
- IPX5 water resistance certification.

Sustainability

- Standby function for energy saving and fast recovery of maximum power.

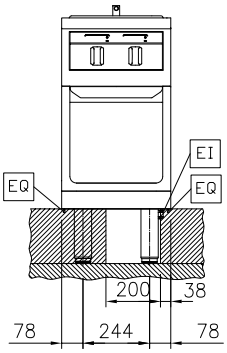
Optional Accessories

- Connecting rail kit, 800mm — PNC 912500 ❑
- Stainless steel side panel, 800x700mm, freestanding — PNC 912509 ❑
- Portioning shelf, 400mm width — PNC 912522 ❑
- Portioning shelf, 400mm width — PNC 912552 ❑
- 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, 400mm width — PNC 912630 ❑
- Stainless steel side kicking strip left and right, freestanding, 800mm width — PNC 912655 ❑
- Stainless steel side kicking strip left and right, back-to-back, 1610mm width — PNC 912661 ❑
- Stainless steel plinth, freestanding, 400mm width — PNC 912859 ❑
- 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 ❑
- 2 half size baskets for aquacooker 1/1 GN — PNC 913037 ❑
- Endrail kit, flush-fitting, left — PNC 913109 ❑
- Endrail kit, flush-fitting, right — PNC 913110 ❑
- Lid for aquacooker 1/1 GN and bain marie 1/1 GN — PNC 913139 ❑
- 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=700 — PNC 913214 ❑
- Stainless steel side panel, right, H=700 — PNC 913215 ❑
- T-connection rail for back-to-back installations without backsplash — PNC 913227 ❑
- Insert profile D=800mm — PNC 913230 ❑
- Energy optimizer kit 14A - factory fitted — PNC 913244 ❑
- 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 ❑
- Endrail kit, flush-fitting, for back-to-back installation, right — PNC 913254 ❑
- Side reinforced panel only in combination with side shelf, for freestanding units — PNC 913258 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left — PNC 913271 ❑
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right — PNC 913272 ❑
- Filter W=400mm — PNC 913663 ❑
- Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) — PNC 913668 ❑
- False bottom for Aquacooker 1/1GN — PNC 913680 ❑
- 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 ❑

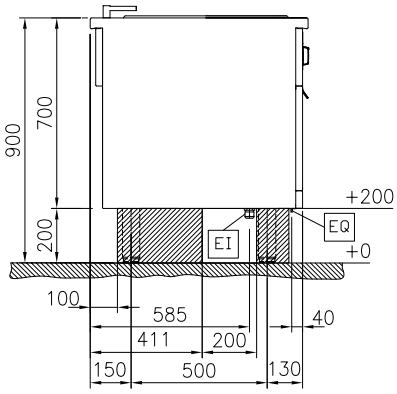
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

Modular Cooking Range Line thermaline 80 - Freestanding Electric AquaCooker+, 1/1GN, 1 Side, H=700

Front

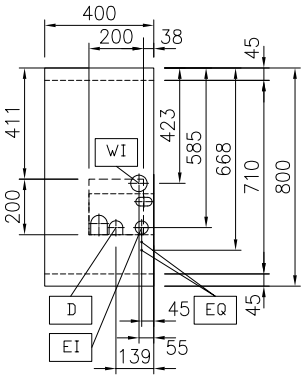


Side



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top



Electric

Supply voltage:	
588440 (MABDEADDAO)	400 V/3N ph/50/60 Hz
Total Watts:	7.5 kW

Water:

Incoming Cold/hot Water line size:	3/4"
Drain line size:	1"

Key Information:

Configuration:	On Base;One-Side Operated
Number of wells:	1
Usable well dimensions (width):	309 mm
Usable well dimensions (height):	205 mm
Usable well dimensions (depth):	512 mm
Well capacity:	5 lt MIN; 21 lt MAX
Thermostat Range:	40 °C MIN; 90 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Net weight:	63 kg

Sustainability

Current consumption:	10.8 Amps

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