

Modular Cooking Range Line thermaline 80 - Electric Free-cooking Top on Warming Cabinet with Backsplash H=700

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| AIA# | | |
| AIA # | | |



588470 (MATHEBH4AO)

Electric Free-Cooking Top, 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. 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 electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone ground the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash awards on the rear and sides. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. 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 resistance certification.

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Wide rounded cleaning zone around the plates for easier cleaning.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- For direct and indirect cooking.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is

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
- Storage space in the base of the appliance accepts GN1/1 containers.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.

APPROVAL:





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| • | Internal frame for heavy duty sturdiness in stainless |
|---|---|
| | steel. |

Sustainability

PNC 913226

PNC 913230

PNC 913234

PNC 913247

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

Optional Accessories

| - | P | | |
|---|---|--------------|---|
| • | Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | |
| • | Portioning shelf, 800mm width | PNC 912526 | |
| | 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, | PNC 912634 | |
| | 800mm width | | _ |
| • | Stainless steel side kicking strip left and right, against the wall, 800mm width | PNC 912658 | |
| • | Stainless steel side kicking strip left and right, back-to-back, 1610mm width | PNC 912661 | |
| • | 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) | 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, 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 | |
| • | Scraper for smooth plates | PNC 913119 | |
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| 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-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 | |



• Endrail kit (12.5mm) for thermaline 80 PNC 913204

• Endrail kit (12.5mm) for thermaline 80 PNC 913205

units with backsplash, left

units with backsplash, right • U-clamping rail for back-to-back

installations with backsplash • Insert profile D=800mm

• Perforated shelf for warming

side operated for TL80)

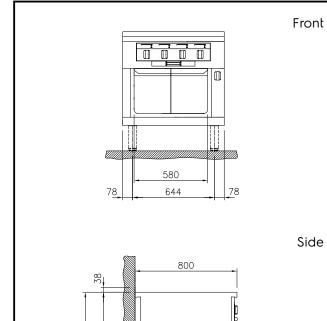
fitted

cabinets and cupboard bases (one-side operated TL80-85-90 and two-

• Energy optimizer kit 32A - factory







FΙ Electrical inlet (power) Equipotential screw EQ

700

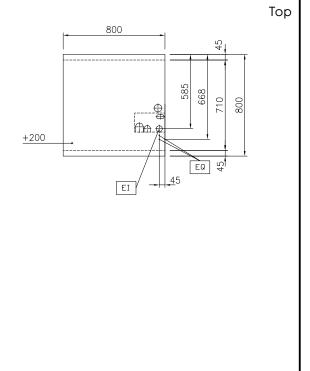
200

150

500

130

900



Electric

Supply voltage:

588470 (MATHEBH4AO) 400 V/3N ph/50/60 Hz

14.3 kW Electrical power max.:

Key Information:

On Oven; One-Side Configuration: Operated

Front Plates Power: 3 - 3 kW **Back Plates Power:** 3 - 3 kW

Solid top usable surface (width):

670 mm

Solid top usable surface (depth):

650 mm 800 mm

External dimensions, Width: External dimensions, Depth: 800 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

+200

+0

Storage Cavity Dimensions (height):

Storage Cavity Dimensions

(depth): 0 mm

Net weight: 143 kg

Sustainability

Current consumption: 30.5 Amps

