Electrolux PROFESSIONAL

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

ITEM #

MODEL #

NAME #

SIS #

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 around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards 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.

APPROVAL:

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.
- 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 110°C.

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
- IPX5 water resistance certification.
- 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.

- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

Optional Accessories

• 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, 800mm width	PNC 912634	❑
• 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	❑
• 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	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	❑
• Energy optimizer kit 32A - factory fitted	PNC 913247	❑
• 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	❑

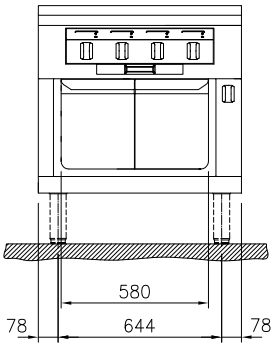
Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	❑

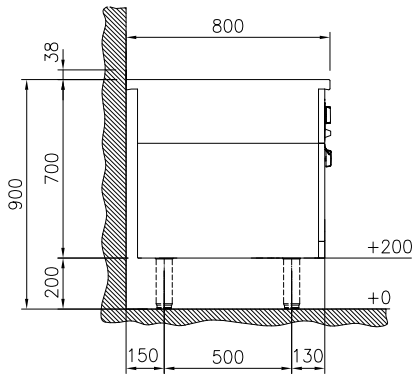
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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

Front

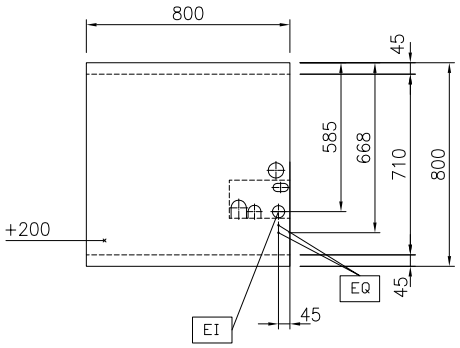


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	
588470 (MATHEBH4AO)	400 V/3N ph/50/60 Hz
Electrical power max.:	14.3 kW

Key Information:

Configuration:	On Oven;One-Side 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
External dimensions, Width:	800 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	
Storage Cavity Dimensions (height):	
Storage Cavity Dimensions (depth):	0 mm
Net weight:	143 kg

Sustainability

Current consumption:	30.5 Amps

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