

Modular Cooking Range Line thermaline 80 - Electric Free-cooking Top on Warming Cabinet with Backsplash H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



588472 (MATHFBH4AO)

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.
- 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.

APPROVAL:





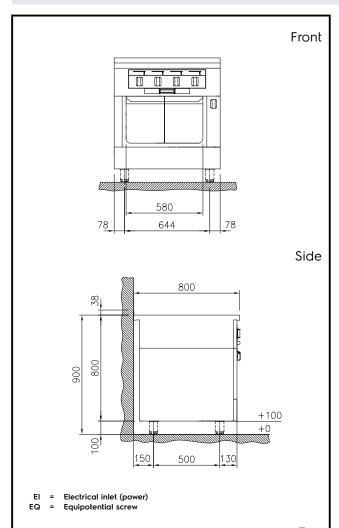
Modular Cooking Range Line thermaline 80 - Electric Free-cooking Top on Warming Cabinet with Backsplash H=800

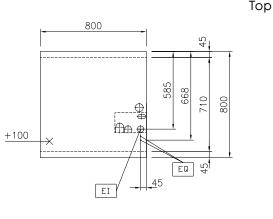
Internal frame for heavy duty sturd steel.	liness in stain	less	Side reinforced panel only in combination with side shelf for against the wall installations, left	PNC 913264	
Sustainability			Side reinforced panel only in combination with side shelf, for against	PNC 913266	
• Standby function for energy se	aving and	fast	the wall installations, right		
recovery of maximum power.			 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913281	
Optional Accessories			• Filter W=800mm	PNC 913665	
 Connecting rail kit for appliances with backsplash, 800mm 	PNC 912497		 Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional 	PNC 913669	
Portioning shelf, 800mm width	PNC 912526		thermaline Modular 80 and thermaline		
Portioning shelf, 800mm width Falding about 700,000mm	PNC 912556		C80)		_
• Folding shelf, 300x800mm	PNC 912577 PNC 912578		 Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory 	PNC 913677	
Folding shelf, 400x800mmFixed side shelf, 200x800mm	PNC 912576 PNC 912583		fitted)		
 Fixed side shelf, 200x800mm 	PNC 912584		 Stainless steel side panel, 800x800mm, 	PNC 913685	
Fixed side shelf, 400x800mm	PNC 912585		flush-fitting (it should only be used		
Stainless steel front kicking strip, 800mm width	PNC 912598		against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic		
	PNC 912622		appliances and external appliances – provided that these have at least the same dimensions)		
 Stainless steel side kicking strips left and right, back-to-back, 1610mm width 	PNC 912625		Recommended Detergents - C41 HI-TEMP RAPID DEGREASER, 1	PNC 0S2292	
 Stainless steel plinth, against wall, 800mm width 	PNC 912806		pack of six 1 lt. bottles (trigger incl.)		
 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				
Scraper for smooth plates	PNC 913119				
Endrail kit (12.5mm) for thermaline 80 units with backsplash, left					
• 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				











Electric

Supply voltage:

588472 (MATHFBH4AO) 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 650 mm (depth): External dimensions, Width: External dimensions, Depth:

800 mm 800 mm

External dimensions, Height: **Storage Cavity Dimensions**

800 mm

(width):

Storage Cavity Dimensions (height):

Storage Cavity Dimensions

(depth): 0 mmNet weight: 143 kg

Sustainability

Current consumption: 30.5 Amps

