

## 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 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.

### 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents 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: \_\_\_\_\_

- 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 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width   | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width   | PNC 912556 | <input type="checkbox"/> |
| • Folding shelf, 300x800mm  | PNC 912577 | <input type="checkbox"/> |
| • Folding shelf, 400x800mm  | PNC 912578 | <input type="checkbox"/> |
| • Fixed side shelf, 200x800mm   | PNC 912583 | <input type="checkbox"/> |
| • Fixed side shelf, 300x800mm   | PNC 912584 | <input type="checkbox"/> |
| • Fixed side shelf, 400x800mm   | PNC 912585 | <input type="checkbox"/> |
| • Stainless steel front kicking strip, 800mm width  | PNC 912598 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, against the wall, 800mm width   | PNC 912622 | <input type="checkbox"/> |
| • Stainless steel side kicking strips left and right, back-to-back, 1610mm width  | PNC 912625 | <input type="checkbox"/> |
| • Stainless steel plinth, against wall, 800mm width   | PNC 912806 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Back panel, 800x800mm, for units with backsplash  | PNC 913026 | <input type="checkbox"/> |
| • Stainless steel panel, 800x800mm, against wall, left side   | PNC 913094 | <input type="checkbox"/> |
| • Stainless steel panel, 800x800mm, flush-fitting, against wall, right side   | PNC 913098 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913113 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913114 | <input type="checkbox"/> |
| • Scraper for smooth plates   | PNC 913119 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left  | PNC 913204 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right   | PNC 913205 | <input type="checkbox"/> |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)  | PNC 913226 | <input type="checkbox"/> |
| • Insert profile D=800mm  | PNC 913230 | <input type="checkbox"/> |
| • Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)  | PNC 913234 | <input type="checkbox"/> |
| • Energy optimizer kit 32A - factory fitted   | PNC 913247 | <input type="checkbox"/> |

- 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 ☐
- 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 10mm<sup>2</sup> 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 ☐

### Recommended Detergents

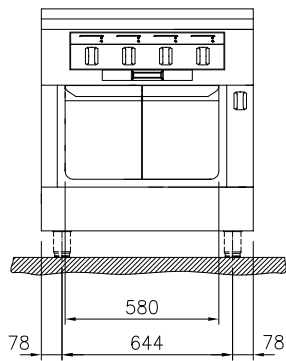
- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292 ☐



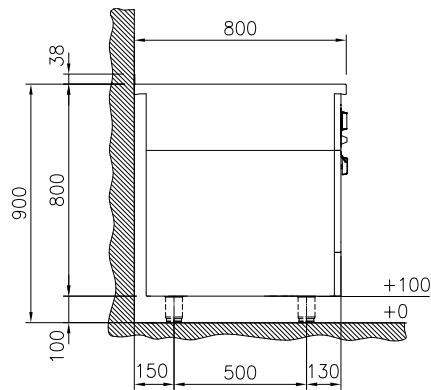
**Electrolux**  
PROFESSIONAL

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Front

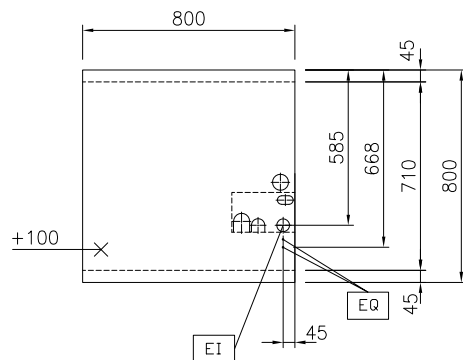


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



**Modular Cooking Range Line  
thermaline 80 - Electric Free-cooking Top on Warming Cabinet 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.

2025.08.05

## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Electrical power, max: 14.3 kW

## Key Information:

Working Temperature MIN: 80 °C  
 Working Temperature MAX: 350 °C  
 External dimensions, Width: 800 mm  
 External dimensions, Depth: 800 mm  
 External dimensions, Height: 800 mm  
 Storage Cavity Dimensions (width):  
 Storage Cavity Dimensions (height):  
 Storage Cavity Dimensions (depth): 0 mm  
 Net weight: 143 kg  
 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

## Sustainability

Current consumption: 30.5 Amps