588362 (MAHAEADDAO)
Electric Fry Top with smooth chrome Plate, one-side operated

588366 (MAHCEADDAO)
Electric Fry Top with ribbed chrome Plate, one-side operated

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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-covered 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- Cooking surface to be completely smooth or completely ribbed.
- IPX5 water resistance certification.
- 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Internal frame for heavy duty sturdiness in stainless steel.

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

Sustainability

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

Optional Accessories

PNC Code	Description
Connection and endrail kits	
912500	Connecting rail kit, 800mm
912971	Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)
912972	Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)
913109	Endrail kit, flush-fitting, left
913110	Endrail kit, flush-fitting, right
913200	Endrail kit (12.5mm) for thermaline 80 units, left
913201	Endrail kit (12.5mm) for thermaline 80 units, right
913227	T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)
913249	Endrail kit, (12.5mm), for back-to-back installation, left
913250	Endrail kit, (12.5mm), for back-to-back installation, right
913253	Endrail kit, flush-fitting, for back-to-back installation, left
913254	Endrail kit, flush-fitting, for back-to-back installation, right
Filters	
913663	Filter W=400mm
Installation solutions	
913230	Insert profile D=800mm
Kicking strips	
912630	Stainless steel front kicking strip, 400mm width
912655	Stainless steel side kicking strip left and right, freestanding, 800mm width
912661	Stainless steel side kicking strip left and right, back-to-back, 1610mm width
Panels	
912509	Stainless steel side panel, 800x700mm, freestanding
913214	Stainless steel side panel, left, H=700
913215	Stainless steel side panel, right, H=700
913258	Side reinforced panel only in combination with side shelf, for freestanding units
913271	Side reinforced panel only in combination with side shelf, for back-to-back installations, left
913272	Side reinforced panel only in combination with side shelf, for back-to-back installation, right
913668	Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)
913684	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

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PNC Code	Description
Panels	
	same dimensions)
Shelves	
912522	Portioning shelf, 400mm width
912552	Portioning shelf, 400mm width
912577	Folding shelf, 300x800mm
912578	Folding shelf, 400x800mm
912583	Fixed side shelf, 200x800mm
912584	Fixed side shelf, 300x800mm
912585	Fixed side shelf, 400x800mm
913233	Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)
913279	Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated
Other accessories	
912859	Stainless steel plinth, freestanding, 400mm width
913244	Energy optimizer kit 14A - factory fitted

Recommended Detergents

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

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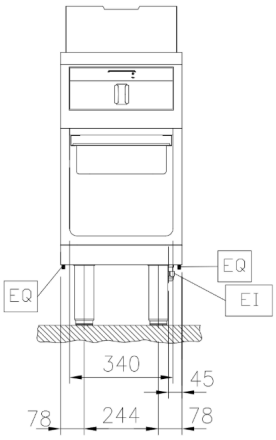
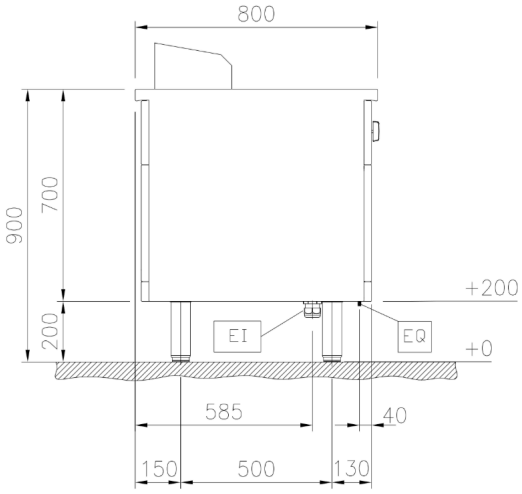
Technical specifications

	588362	588366
Electric		
Supply voltage:	400 V/3N ph/ 50/60 Hz	400 V/3N ph/ 50/60 Hz
Total Watts:	5.1 kW	5.1 kW
Key Information:		
Cooking Surface Depth:	615 mm	615 mm
Cooking Surface Width:	300 mm	300 mm
Working Temperature MIN:	80 °C	80 °C
Working Temperature MAX:	280 °C	280 °C
External dimensions, Width:	400 mm	400 mm
External dimensions, Depth:	800 mm	800 mm
External dimensions, Height:	700 mm	700 mm
Storage Cavity Dimensions (width):	340 mm	340 mm
Storage Cavity Dimensions (height):	330 mm	330 mm
Storage Cavity Dimensions (depth):	740 mm	740 mm
Net weight:	91 kg	91 kg
Configuration:	One-Side Operated	One-Side Operated
Sustainability		
Current consumption:	7.4 Amps	7.4 Amps

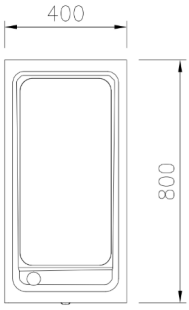
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

Find out more:
ISO Certificates
Electrolux Professional Recognitions

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