Modular Cooking Range Line

thermaline 80 - 500 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=700

588378 (MATDEAEDAO)
Electric Free-Cooking Top, one-side operated

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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-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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- For direct and indirect cooking.

Construction

- IPX5 water resistance certification.
- 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 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.

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

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	
913664	Filter W=500mm
Installation solutions	
913230	Insert profile D=800mm
Kicking strips	
912631	Stainless steel front kicking strip, 500mm 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 same dimensions)

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

PNC Code	Description
Shelves	
912523	Portioning shelf, 500mm width
912553	Portioning shelf, 500mm 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	
912860	Stainless steel plinth, freestanding, 500mm 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.)

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

Technical specifications

Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	6 kW

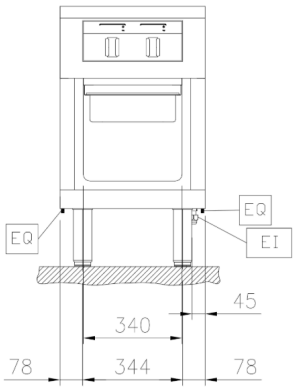
Key Information:

Working Temperature MIN:	80 °C
Working Temperature MAX:	350 °C
External dimensions, Width:	500 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Net weight:	100 kg
Configuration:	On Base;One-Side Operated

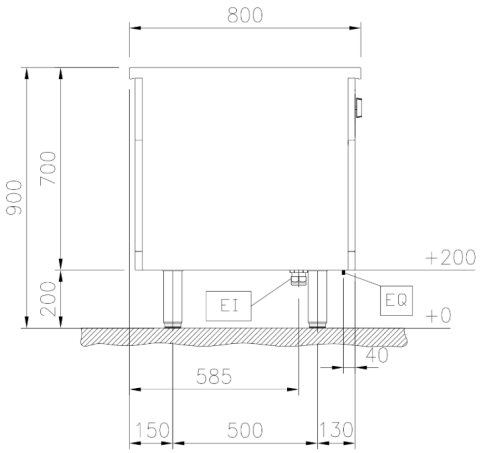
Sustainability

Current consumption:	13 Amps

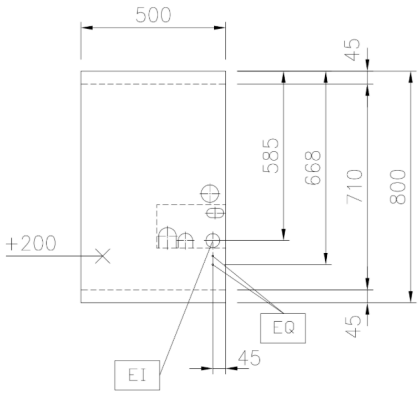
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

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