Modular Cooking Range Line

thermaline 80 - 4 Zone Electric Solid Top on Oven, 2 Side-Ecotop H=700

588416 (MALOECH8AO)

Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Oven temperature up to 300 °C
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 40 mm thick oven door for heat insulation.
- All major components may be easily accessed from the front.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- Heavy duty thermostat with temperature range up to 300°C.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.

Construction

- 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
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- 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.

Included Accessories

PNC Code	Description	Quantity
910652	Grid, chromium plated, for ovens 2/1 GN	1

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
Containers, trays and grids	
910651	Baking sheet 2/1 GN for ovens
910655	Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven
910656	Fire clay plate 2/1 GN for ovens
Filters	
913665	Filter W=800mm
Installation solutions	
913230	Insert profile D=800mm
Kicking strips	
912634	Stainless steel front kicking strip, 800mm width
912655	Stainless steel side kicking strip left and right, freestanding, 800mm width
Panels	
912509	Stainless steel side panel, 800x700mm, freestanding
913258	Side reinforced panel only in combination with side shelf, for freestanding units
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)

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PNC Code	Description
Shelves	
912526	Portioning shelf, 800mm width
912556	Portioning shelf, 800mm width
912577	Folding shelf, 300x800mm
912578	Folding shelf, 400x800mm
912583	Fixed side shelf, 200x800mm
912584	Fixed side shelf, 300x800mm
912585	Fixed side shelf, 400x800mm
Other accessories	
912863	Stainless steel plinth, freestanding, 800mm width
913247	Energy optimizer kit 32A - factory fitted

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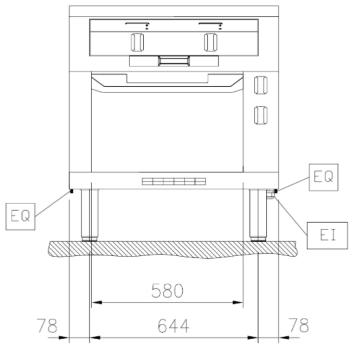
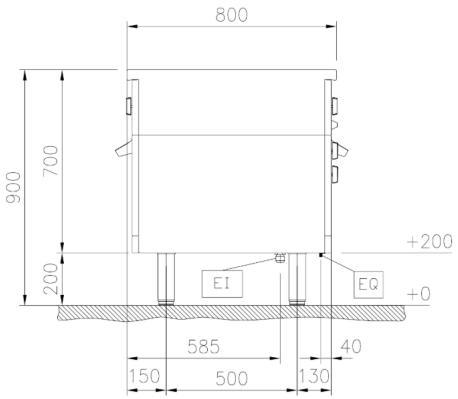
Technical specifications

Electric	
Supply voltage:	400 V/3N ph/50/60 Hz
Electrical power max.:	17.3 kW
Key Information:	
Working Temperature MIN:	100 °C
Working Temperature MAX:	450 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	700 mm
Net weight:	211 kg
Configuration:	On Oven;Both-Sides 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:	31.7 Amps

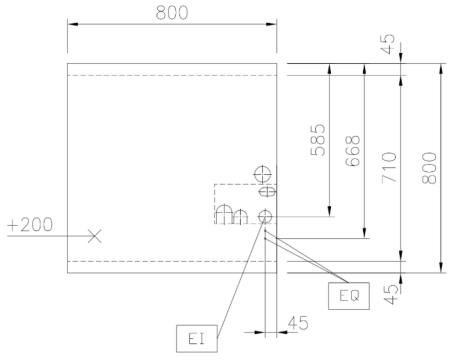
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw

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