

Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Rear Tap, 2/1GN, 1 Side

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



588088 (MABBAH0AO)

Electric bain marie top, with
rear tap, one-side operated,
2/1 GN

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 2 mm and 3 mm in 1.4301 (AISI 304). 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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated top with rear mixing tap.

Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Three safety systems protect against overtemperature and can be manually reset without the use of tools.
- 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.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in 2 mm and 3 mm in 1.4301 (AISI 304).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

Sustainability

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

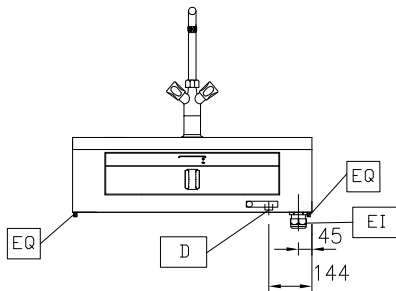
APPROVAL: _____

Optional Accessories

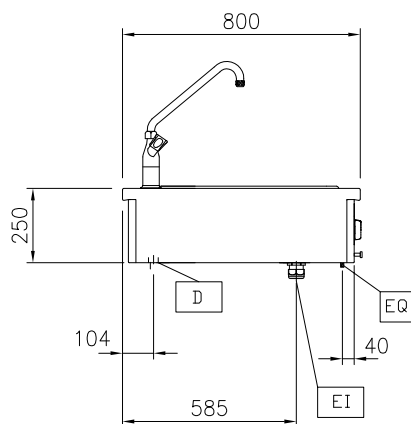
• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x800mm	PNC 912577	<input type="checkbox"/>
• Folding shelf, 400x800mm	PNC 912578	<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"/>
• Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)	PNC 912971	<input type="checkbox"/>
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)	PNC 912972	<input type="checkbox"/>
• Endrail kit, flush-fitting, left	PNC 913109	<input type="checkbox"/>
• Endrail kit, flush-fitting, right	PNC 913110	<input type="checkbox"/>
• Lid for bain marie 2/1 GN	PNC 913147	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	<input type="checkbox"/>
• T-connection rail for back-to-back installations without backsplash	PNC 913227	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913230	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913244	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913249	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913250	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913253	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913254	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913297	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913658	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913665	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913676	<input type="checkbox"/>

Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Rear Tap, 2/1GN, 1 Side

Front

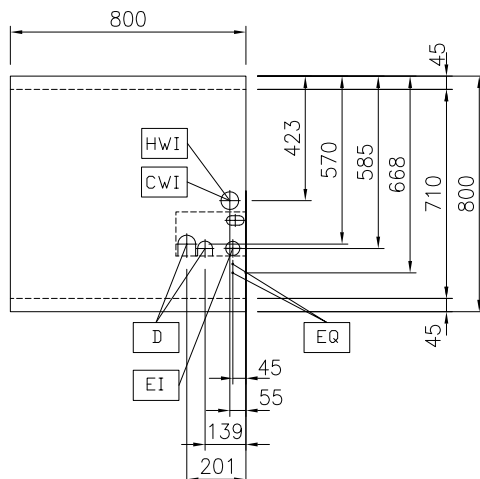


Side



D = Drain
 DO = Overflow drain pipe
 EI = Electrical inlet (power)
 EQ = Equipotential screw
 WI = Water inlet

Top



Electric

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

Water:

Inlet water line size: 3/4"
 Incoming Cold/hot Water line size: 3/4"
 Drain line size: 1"

Key Information:

Number of wells: 1
 Usable well dimensions (width): 630 mm
 Usable well dimensions (height): 170 mm
 Well capacity: 10 lt MIN; 65 lt MAX
 Thermostat Range: 30 °C MIN; 90 °C MAX
 External dimensions, Width: 800 mm
 External dimensions, Depth: 800 mm
 External dimensions, Height: 250 mm
 Net weight: 25 kg
 Configuration: One-Side Operated;Top

Sustainability

Current consumption: 7.5 Amps