

Modular Cooking Range Line thermaline 80 - 2 Zone Freestanding Electric Solid Top with Ecotop, 1 Side, H=700



588341 (MALBEAEDAO)

Electric solid top, 2 zones, ecotop coating, one-side operated

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. ECOTOP model with a 14 mm thick mild steel cooking surface with heat retaining coating. 2 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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.

IPX5 water resistance certification.

Configuration: Freestanding, one-side operated.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

Main Features

- 2 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a 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.
- 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 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.
- 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.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

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
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

APPROVAL:



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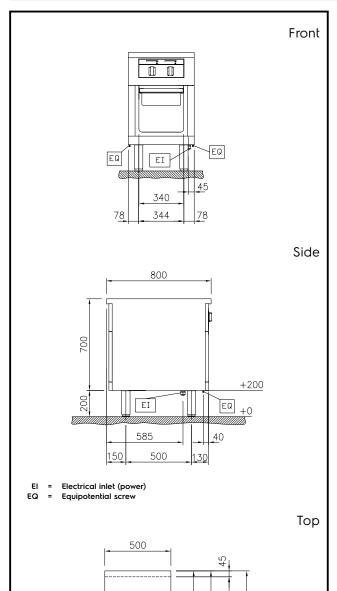
Optional Accessories

C	Optional Accessories		
•	Connecting rail kit, 800mm	PNC 912500	
•	Stainless steel side panel, 800x700mm, freestanding	PNC 912509	
	Portioning shelf, 500mm width	PNC 912523	
	Portioning shelf, 500mm width	PNC 912553	
	Folding shelf, 300x800mm	PNC 912577	
	Folding shelf, 400x800mm	PNC 912578	
	Fixed side shelf, 200x800mm	PNC 912583	
	Fixed side shelf, 300x800mm	PNC 912584 PNC 912585	
	Fixed side shelf, 400x800mm Stainless steel front kicking strip,	PNC 912565 PNC 912631	
	500mm width		_
•	Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655	
•	Stainless steel side kicking strip left and right, back-to-back, 1600mm width	PNC 912661	
•	Stainless steel plinth, freestanding, 500mm width	PNC 912860	
•	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	
•	Connecting rail kit: modular 80 (on the right) to ProThermetic tilling (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)	PNC 912972	
•	Endrail kit, flush-fitting, left	PNC 913109	
	Endrail kit, flush-fitting, right	PNC 913110	
	Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	
	Endrail kit (12.5mm) for thermaline 80 units, right		
	- NOTTRANSLATED -	PNC 913214	
	- NOTTRANSLATED -	PNC 913215	
	T-connection rail for back-to-back installations without backsplash	PNC 913227	
	- NOTTRANSLATED -	PNC 913230	
	- NOTTRANSLATED -	PNC 913233	
	- NOTTRANSLATED -	PNC 913244	
	- NOT TRANSLATED -	PNC 913249 PNC 913250	
	- NOTTRANSLATED - - NOTTRANSLATED -	PNC 913250 PNC 913253	
	- NOT TRANSLATED -	PNC 913254	
	- NOT TRANSLATED -	PNC 913258	
	- NOT TRANSLATED -	PNC 913271	
	- NOT TRANSLATED -	PNC 913272	
•	- NOT TRANSLATED -	PNC 913279	
	- NOT TRANSLATED -	PNC 913664	
	- NOTTRANSLATED -	PNC 913668	
•	- NOT TRANSLATED -	PNC 913684	



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Electric	
Supply voltage: Electrical power max.:	400 V/3N ph/50/60 Hz 6 kW
Key Information:	
Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth): Net weight:	100 °C 450 °C 500 mm 800 mm 700 mm 340 mm 330 mm 740 mm 93 kg
Configuration: Front Plates Power: Back Plates Power: Solid top usable surface (width): Solid top usable surface (depth):	On Base;One-Side Operated 3 - 0 kW 3 - kW 360 mm 630 mm
Sustainability	
Current consumption:	13 Amps

