

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

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| MODEL # | | |
| NAME # | | |
| SIS # | | |
| | | |
| AIA # | | |



588343 (MALBECEDAO)

Electric solid top, 2 zones, ecotop coating, two-side operated with backsplash

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, two-side operated.

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:





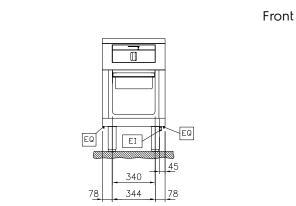
Ontional Accessories

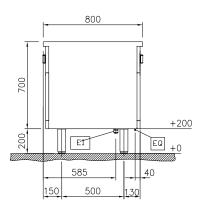
| Optional Accessories | | |
|--|------------|--|
| Connecting rail kit, 800mm | PNC 912500 | |
| Stainless steel side panel, 800x700mm, freestanding | PNC 912509 | |
| Portioning shelf, 500mm width | PNC 912523 | |
| Portioning shelf, 500mm width | PNC 912553 | |
| Folding shelf, 300x800mm | PNC 912577 | |
| Folding shelf, 400x800mm | PNC 912578 | |
| Fixed side shelf, 200x800mm | PNC 912583 | |
| Fixed side shelf, 300x800mm | PNC 912584 | |
| Fixed side shelf, 400x800mm | PNC 912585 | |
| Stainless steel front kicking strip, 500mm width | PNC 912631 | |
| Stainless steel side kicking strip left and right, freestanding, 800mm width | PNC 912655 | |
| 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 tilting (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 | PNC 913201 | |
| - NOTTRANSLATED - | PNC 913230 | |
| NOTTRANSLATED - | PNC 913233 | |
| NOTTRANSLATED - | PNC 913244 | |
| - NOTTRANSLATED - | PNC 913258 | |
| - NOTTRANSLATED - | PNC 913279 | |
| - NOTTRANSLATED - | PNC 913664 | |
| - NOTTRANSLATED - | PNC 913668 | |
| • - NOTTRANSLATED - | PNC 913684 | |
| | | |



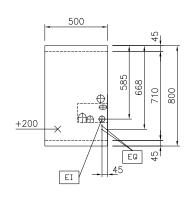








Electrical inlet (power) Equipotential screw



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

360 mm

630 mm

Sustainability

Solid top usable surface

(width):

(depth):

Side

Top

Current consumption: 13 Amps

