

Modular Cooking Range Line thermaline 80 - 2 Zone Freestanding Electric Solid Top with Ecotop, 1 Side, H=800

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



588353 (MALBFAEDAO)

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.

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:



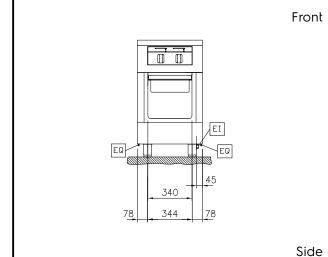


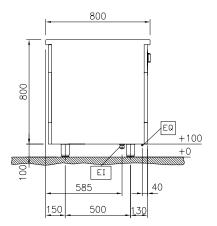
Optional Accessories

Optional Accessories		
 Connecting rail kit, 800mm 	PNC 912500	
 Stainless steel side panel, 800x800mm, freestanding 	PNC 912508	
 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 912595	
 Stainless steel side kicking strips left and right, freestanding, 800mm width 	PNC 912619	
Stainless steel side kicking strips left and right, back-to-back, 1600mm width	PNC 912625	
Stainless steel plinth, freestanding, 500mm width	PNC 912822	
Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the	PNC 912971	
right)		
 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	
• Stainless steel side panel, left, h=800	PNC 913216	
 Stainless steel side panel, right, h=800 	PNC 913217	
 T-connection rail for back-to-back installations without backsplash 	PNC 913227	
- NOTTRANSLATED -	PNC 913230	
• - NOTTRANSLATED -	PNC 913233	
• - NOTTRANSLATED -	PNC 913244	
• - NOTTRANSLATED -	PNC 913249	
• - NOTTRANSLATED -	PNC 913250	
• - NOTTRANSLATED -	PNC 913253	
• - NOTTRANSLATED -	PNC 913254	
• - NOTTRANSLATED -	PNC 913257	
• - NOTTRANSLATED -	PNC 913273	
• - NOTTRANSLATED -	PNC 913274	
• - NOTTRANSLATED -	PNC 913279	
• - NOTTRANSLATED -	PNC 913664	
• - NOTTRANSLATED -	PNC 913676	

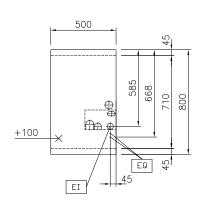








Electrical inlet (power) EQ Equipotential screw



Electric

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

Electrical power max.: 6 kW

Key Information:

100 °C Working Temperature MIN: Working Temperature MAX: 450 °C External dimensions, Width: 500 mm External dimensions, Depth: 800 mm External dimensions, Height: 800 mm **Storage Cavity Dimensions** (width): 340 mm

Storage Cavity Dimensions

(height):

Storage Cavity Dimensions

(depth): 740 mm Net weight: 93 kg

On Base;One-Side Configuration: Operated

Front Plates Power: 3 - 0 kW **Back Plates Power:** 3 - kW

Solid top usable surface (width):

Solid top usable surface (depth):

360 mm 630 mm

330 mm

Sustainability

Top

Current consumption: 13 Amps





