

**Modular Cooking Range Line
 thermaline 80 - Half Module
 Freestanding Electric Fry Top, 1 Side,
 H=700**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



- | | |
|----------------------------|--|
| 588362 (MAHAEADDAO) | Electric fry top with smooth chrome plate, one-side operated |
| 588366 (MAHCEADDAO) | Electric fry top with ribbed chrome plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification. Configuration: Freestanding, one-side operated.

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- All major components may be easily accessed from the front.
- 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.
- Powerblock heating system for optimal temperature distribution.
- 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).
- 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
- IPX5 water resistance certification.
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

APPROVAL: _____

Optional Accessories

• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Stainless steel side panel, 800x700mm, freestanding	PNC 912509	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912522	<input type="checkbox"/>
• Portioning shelf, 400mm width	PNC 912552	<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"/>
• Stainless steel front kicking strip, 400mm width	PNC 912630	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1600mm width	PNC 912661	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 400mm width	PNC 912859	<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"/>
• Scraper for smooth plates (only for 588362)	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates (only for 588366)	PNC 913120	<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"/>
• - NOT TRANSLATED -	PNC 913214	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913215	<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 913233	<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 913258	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913271	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913272	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913279	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 913663	<input type="checkbox"/>

ACC_CHEM

• *NOT TRANSLATED*	PNC 0S2292	<input type="checkbox"/>
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Electric

<input type="checkbox"/> Supply voltage:	400 V/3N ph/50/60 Hz
<input type="checkbox"/> Total Watts:	5.1 kW

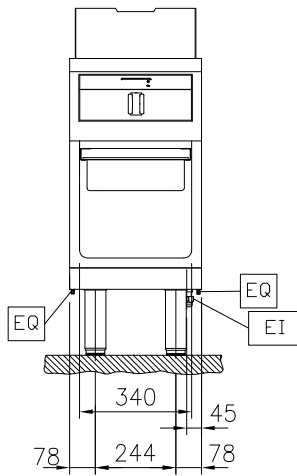
Key Information:

<input type="checkbox"/> Cooking Surface Depth:	615 mm
<input type="checkbox"/> Cooking Surface Width:	300 mm
<input type="checkbox"/> Working Temperature MIN:	80 °C
<input type="checkbox"/> Working Temperature MAX:	280 °C
<input type="checkbox"/> External dimensions, Width:	400 mm
<input type="checkbox"/> External dimensions, Depth:	800 mm
<input type="checkbox"/> External dimensions, Height:	700 mm
<input type="checkbox"/> Storage Cavity Dimensions (width):	340 mm
<input type="checkbox"/> Storage Cavity Dimensions (height):	330 mm
<input type="checkbox"/> Storage Cavity Dimensions (depth):	740 mm
<input type="checkbox"/> Net weight:	91 kg
<input type="checkbox"/> Configuration:	One-Side Operated
<input type="checkbox"/> Cooking surface type:	
588362 (MAHAEADDAO)	Smooth
<input type="checkbox"/> 588366 (MAHCEADDAO)	Ribbed
	Chromium Plated mild steel mirror
<input type="checkbox"/> Cooking surface - material:	

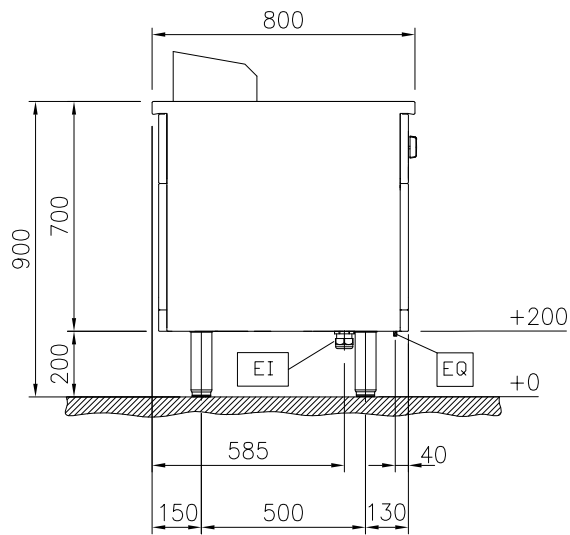
Sustainability

<input type="checkbox"/> Current consumption:	7.4 Amps
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Front

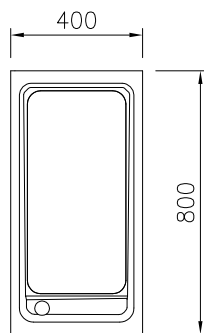


Side

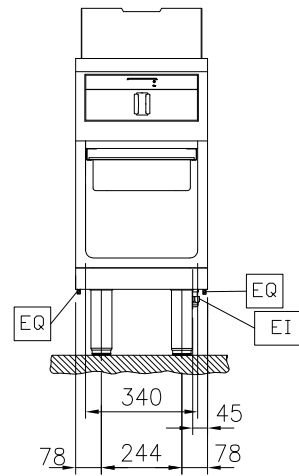


EI = Electrical inlet (power)
 EQ = Equipotential screw

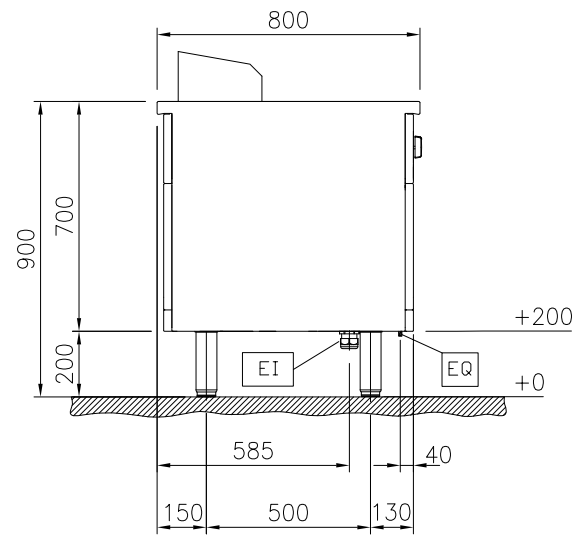
Top



Front



Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top

