

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

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



588363 (MAHAEBDDAO)

Electric fry top with smooth chrome plate, one-side operated with backsplash

588367 (MAHCEBDDAO)

Electric fry top with ribbed chrome plate, one-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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Stainless steel high splash guards on the rear and sides. 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 with backsplash.

### **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.
- 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.
- Powerblock heating system for optimal temperature distribution.

#### Construction

- Cooking surface to be completely smooth or completely ribbed.
- 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.
- 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  |             | <ul><li>*NOTTRANSLATED*</li></ul> | PNC 0S2292 |  |
|---|-------------|-----------------------------------|------------|--|
| Connecting rail kit for appliances  | PNC 912497  |                                   |            |  |
| with backsplash, 800mm  | 1110 /124// | <b>J</b>                          |            |  |
| Portioning shelf, 400mm width   | PNC 912522  |                                   |            |  |
| <ul> <li>Portioning shelf, 400mm width</li> </ul>   | PNC 912552  |                                   |            |  |
| <ul> <li>Folding shelf, 300x800mm</li> </ul>  | PNC 912577  |                                   |            |  |
| <ul> <li>Folding shelf, 400x800mm</li> </ul>  | PNC 912578  |                                   |            |  |
| <ul> <li>Fixed side shelf, 200x800mm</li> </ul>   | PNC 912583  |                                   |            |  |
| <ul> <li>Fixed side shelf, 300x800mm</li> </ul>   | PNC 912584  |                                   |            |  |
| <ul> <li>Fixed side shelf, 400x800mm</li> </ul>   | PNC 912585  |                                   |            |  |
| <ul> <li>Stainless steel front kicking strip,<br/>400mm width</li> </ul>  | PNC 912630  |                                   |            |  |
| <ul> <li>Stainless steel side kicking strip left<br/>and right, wall mounted, 800mm<br/>width</li> </ul>  | PNC 912658  |                                   |            |  |
| <ul> <li>Stainless steel side kicking strip left<br/>and right, back-to-back, 1600mm<br/>width</li> </ul>   | PNC 912661  |                                   |            |  |
| <ul> <li>Stainless steel plinth, against wall,<br/>400mm width</li> </ul>   | PNC 912840  |                                   |            |  |
| <ul> <li>Connecting rail kit for appliances<br/>with backsplash: modular 80 (on<br/>the left), ProThermetic tilting (on<br/>the right), ProThermetic stationary<br/>(on the left) to ProThermetic tilting<br/>(on the right)</li> </ul> | PNC 912977  |                                   |            |  |
| <ul> <li>Connecting rail kit for appliances<br/>with backsplash: modular 80 (on<br/>the right), ProThermetic tilting (on<br/>the left), ProThermetic stationary<br/>(on the right) to ProThermetic tilting<br/>(on the left)</li> </ul> | PNC 912978  |                                   |            |  |
| <ul> <li>Back panel, 400x700mm, for tops<br/>and units with backsplash</li> </ul>   | PNC 913009  |                                   |            |  |
| <ul> <li>Stainless steel panel, 800x700mm,<br/>against wall, left side</li> </ul>   | PNC 913093  |                                   |            |  |
| • Stainless steel panel, 800x700mm, flush-fitting, against wall, right side   | PNC 913097  |                                   |            |  |
| <ul> <li>Endrail kit, flush-fitting, with<br/>backsplash, left</li> </ul>   | PNC 913113  |                                   |            |  |
| <ul> <li>Endrail kit, flush-fitting, with<br/>backsplash, right</li> </ul>  | PNC 913114  |                                   |            |  |
| • Scraper for smooth plates (only for 588363)   | PNC 913119  |                                   |            |  |
| <ul> <li>Scraper for ribbed plates (only for 588367)</li> </ul>   | PNC 913120  |                                   |            |  |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left  | PNC 913204  |                                   |            |  |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right   | PNC 913205  |                                   |            |  |
| <ul> <li>U-clamping rail for back-to-back installations with backsplash</li> </ul>  | PNC 913226  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913230  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913233  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913244  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913263  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913265  |                                   |            |  |
| • - NOTTRANSLATED -   | PNC 913279  |                                   |            |  |
| <ul><li>- NOTTRANSLATED -</li></ul>   | PNC 913663  |                                   |            |  |

ACC\_CHEM



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

Electric

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

**Total Watts:** 5.1 kW

**Key Information:** 

Cooking Surface Depth: 615 mm Cooking Surface Width: 300 mm Working Temperature MIN: 80 °C Working Temperature MAX: 280 °C External dimensions, Width: 400 mm External dimensions, Depth: 800 mm External dimensions, Height: 700 mm

**Storage Cavity Dimensions** 

(width): 340 mm

**Storage Cavity Dimensions** 

(height):

**Storage Cavity Dimensions** 

(depth): 740 mm Net weight: 91 kg

Configuration: One-Side Operated

Cooking surface type:

588363 (MAHAEBDDAO) Smooth **588367 (MAHCEBDDAO)** Ribbed

Chromium Plated mild

330 mm

Cooking surface - material: steel mirror

Sustainability

Current consumption: 7.4 Amps





