

Modular Cooking Range Line thermaline 85 - Full Module Electric Fry Top with Mixed Plate, 1 Side with Backsplash

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


588539
(MBHOBBOAO)

 Electric fry top with smooth and ribbed
 chrome plate, one-side operated with
 backslash

Short Form Specification

Item No. _____

Unit constructed according to DIN 18860_2 with 20 mm drop nose top. 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. Smooth/ribbed chromium-plated mild steel cooking surface with non-stick finishing for optimum grilling. Stainless steel high splash guards on the rear and sides. 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: One side operated top with backslash. The base needs to be supplied by the factory. Please include appropriate base.

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- 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.
- <p>Metal-covered knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.</p>
- Powerblock heating system for optimal temperature distribution.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 ribbed.

Sustainability



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

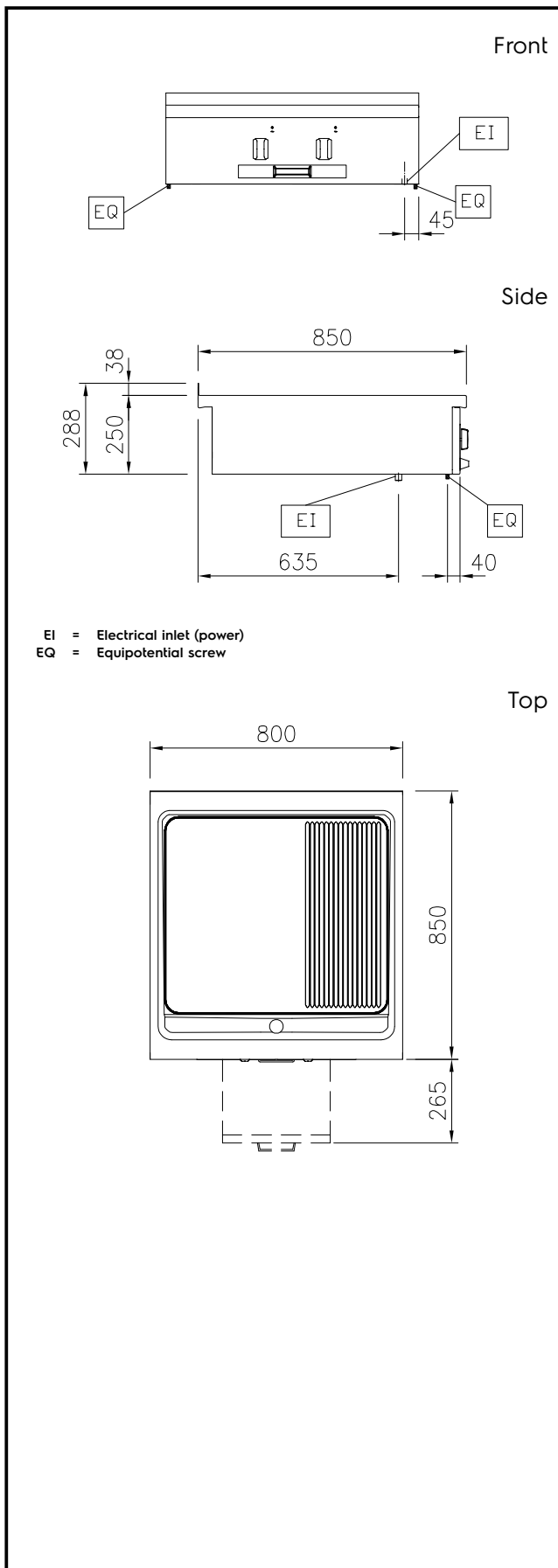
APPROVAL: _____

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | ☐ |
| • Portioning shelf, 800mm width | PNC 912526 | ☐ |
| • Portioning shelf, 800mm width | PNC 912556 | ☐ |
| • Folding shelf, 300x850mm | PNC 912579 | ☐ |
| • Folding shelf, 400x850mm | PNC 912580 | ☐ |
| • Fixed side shelf, 200x850mm | PNC 912586 | ☐ |
| • Fixed side shelf, 300x850mm | PNC 912587 | ☐ |
| • Fixed side shelf, 400x850mm | PNC 912588 | ☐ |
| • Back panel, 800x700mm, for tops and units with backsplash | PNC 913013 | ☐ |
| • Endrail kit, flush-fitting, with backsplash, left | PNC 913115 | ☐ |
| • Endrail kit, flush-fitting, with backsplash, right | PNC 913116 | ☐ |
| • Endrail kit (12mm) for thermaline 85 units with backsplash, left | PNC 913206 | ☐ |
| • Endrail kit (12mm) for thermaline 85 units with backsplash, right | PNC 913207 | ☐ |
| • U-clamping rail for back-to-back installations with backsplash | PNC 913226 | ☐ |
| • INSERT.PROFILE,D850,TL-OTHER BRANDS | PNC 913231 | ☐ |
| • - NOT TRANSLATED - | PNC 913246 | ☐ |
| • SIDE PANEL TL85 WALL MOUNT. (L) H400 | PNC 913632 | ☐ |
| • SIDE PANEL TL85 WALL MOUNT. (R) H400 | PNC 913633 | ☐ |
| • SIDE PANEL TL85 WALLMOUNT(L) H400,FLUSHFIT | PNC 913634 | ☐ |
| • SIDE PANEL TL85 WALL MOUNT. (R) H400,FL | PNC 913635 | ☐ |
| • ADD. WALL MOUNT. FIXATION USA | PNC 913640 | ☐ |
| • TL85/90 WALL MOUNTING KIT - TOP 800MM | PNC 913652 | ☐ |
| • - NOT TRANSLATED - | PNC 913665 | ☐ |
| • ELECTRIC MAINSWITCH 25A 4mm ² NM FOR MODULAR H800 ELECTRIC UNITS (FACTORY FITTED) | PNC 913676 | ☐ |

Recommended Detergents

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| • *NOT TRANSLATED* | PNC 0S2292 | ☐ |
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Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.3 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:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated; Top
Cooking surface type:	half ribbed/ half smooth
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps
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