

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



588676 (MBHFGBHDPO) Gas fry top with smooth and 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. Smooth/ribbed chromium-plated mild steel cooking surface with nonstick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

## **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.
- Safety thermostat and thermostatic control.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

## 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.







Optional Accessories		
<ul> <li>Connecting rail kit for appliances with backsplash, 850mm</li> </ul>	PNC 912498	
<ul> <li>Portioning shelf, 800mm width</li> </ul>	PNC 912526	
<ul> <li>Portioning shelf, 800mm width</li> </ul>	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	
<ul> <li>Stainless steel front kicking strip, 800mm width</li> </ul>	PNC 912634	
<ul> <li>Stainless steel side kicking strip left and right, wall mounted, 850mm width</li> </ul>	PNC 912659	
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1700mm width</li> </ul>	PNC 912662	
• Stainless steel plinth, against wall, 800mm width	PNC 912882	
• Stainless steel side panel (12mm) 850x700mm, right side, against wall	PNC 913003	
<ul> <li>Stainless steel side panel (12mm) 850x700mm, left side, against wall</li> </ul>	PNC 913004	
<ul> <li>Back panel, 800x700mm, for tops and units with backsplash</li> </ul>	PNC 913013	
<ul> <li>Endrail kit, flush-fitting, with backsplash, left</li> </ul>	PNC 913115	
<ul> <li>Endrail kit, flush-fitting, with backsplash, right</li> </ul>	PNC 913116	
<ul> <li>Scraper for smooth plates</li> </ul>	PNC 913119	
<ul> <li>Scraper for ribbed plates</li> </ul>	PNC 913120	
<ul> <li>Endrail kit (12mm) for thermaline 85 units with backsplash, left</li> </ul>	PNC 913206	
<ul> <li>Endrail kit (12mm) for thermaline 85 units with backsplash, right</li> </ul>	PNC 913207	
<ul> <li>U-clamping rail for back-to-back installations with backsplash</li> </ul>	PNC 913226	
<ul> <li>INSERT.PROFILE,D850,TL-OTHER BRANDS</li> </ul>	PNC 913231	
• - NOTTRANSLATED -	PNC 913234	
• - NOTTRANSLATED -	PNC 913261	
• - NOTTRANSLATED -	PNC 913262	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913281	
• STAINLESS STEEL DIVIDING PANEL 850X700MM LEFT/RIGHT		
<ul> <li>STAINLESS STEEL SIDE COVER PANEL, FLUSH 850X700MM LEFT/ RIGHT</li> </ul>	PNC 913686	
<b>Recommended Detergents</b>		
• *NOTTRANSLATED*	PNC 0S2292	



PNC 0S2292 □

\*NOTTRANSLATED\*



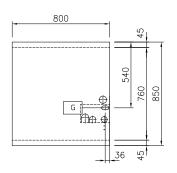


Front

Side

EQ = Equipotential screw

G = Gas connection



540

130

Top

Gas

Gas Power: 20 kW
Gas Type Option: Natural Gas
Gas Inlet: 1/2"

**Key Information:** 

Cooking Surface Depth:615 mmCooking Surface Width:700 mmWorking Temperature MIN:110 °CWorking Temperature MAX:270 °CExternal dimensions, Width:800 mmExternal dimensions, Depth:850 mmExternal dimensions, Height:700 mm

Storage Cavity Dimensions (width):

580 mm

Storage Cavity Dimensions (height):

330 mm

Storage Cavity Dimensions

740 mm

(depth): Net weight:

145 kg On Base;One-Side

Configuration: Operated

Cooking surface type: half ribbed/ half smooth

Chromium Plated mild steel

Cooking surface - material: mirror

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