



**Cooking Range Line thermaline 85  
4 Zone Induction Top, 1 Side -  
Marine USPHS only M2M**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588494 (HBIDBBHODM)**

Induction Top, 4 zones, one-side operated with splashback - Marine USPHS (only M2M)

**Short Form Specification**

**Item No.** \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Smooth glass ceramic surface spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistance certification. Configuration: one side operated. Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines.

**Main Features**

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- All major components may be easily accessed from the front.
- Metal 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.
- 9 power levels.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- IPX6 water protection.

**Construction**

- Control light for each zone.
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Rolling rack included
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 120 mm recessed plinth.
- 6mm ceran glass surface.

**Sustainability**



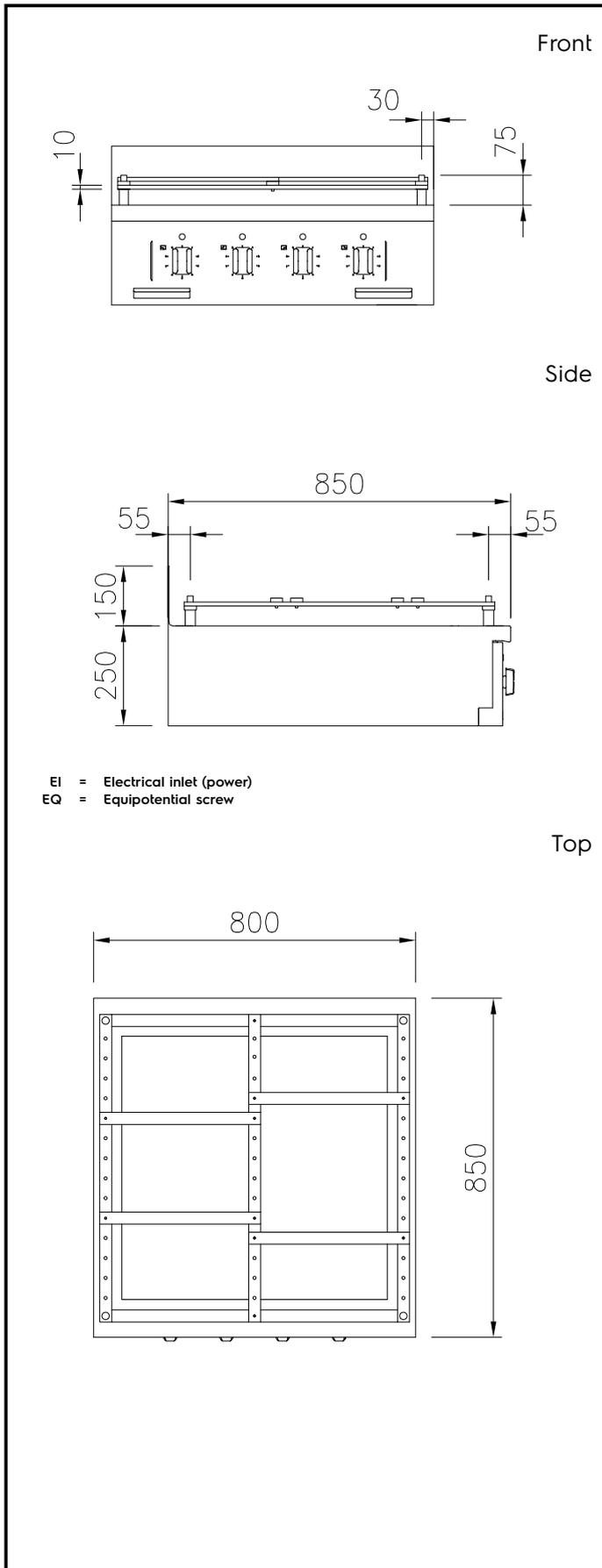
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

**Optional Accessories**

- S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML PNC 0S2884
- Scraper for cook tops PNC 910601
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713

**APPROVAL:** \_\_\_\_\_





### Electric

Supply voltage:	440 V/3 ph/60 Hz
Total Watts:	20 kW

### Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	250 mm
Net weight:	90 kg
Configuration:	One-Side Operated;Top
Front Plates Power:	5 - 5 kW
Back Plates Power:	5 - 5 kW
Front Plates dimensions:	320x330 320x330
Back Plates dimensions:	320x330 320x330
Induction Top Dimensions (width):	800 mm
Induction Top Dimensions (depth):	850 mm

### Sustainability

Current consumption:	27.3 Amps
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