



## Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 1 Side with backsplash

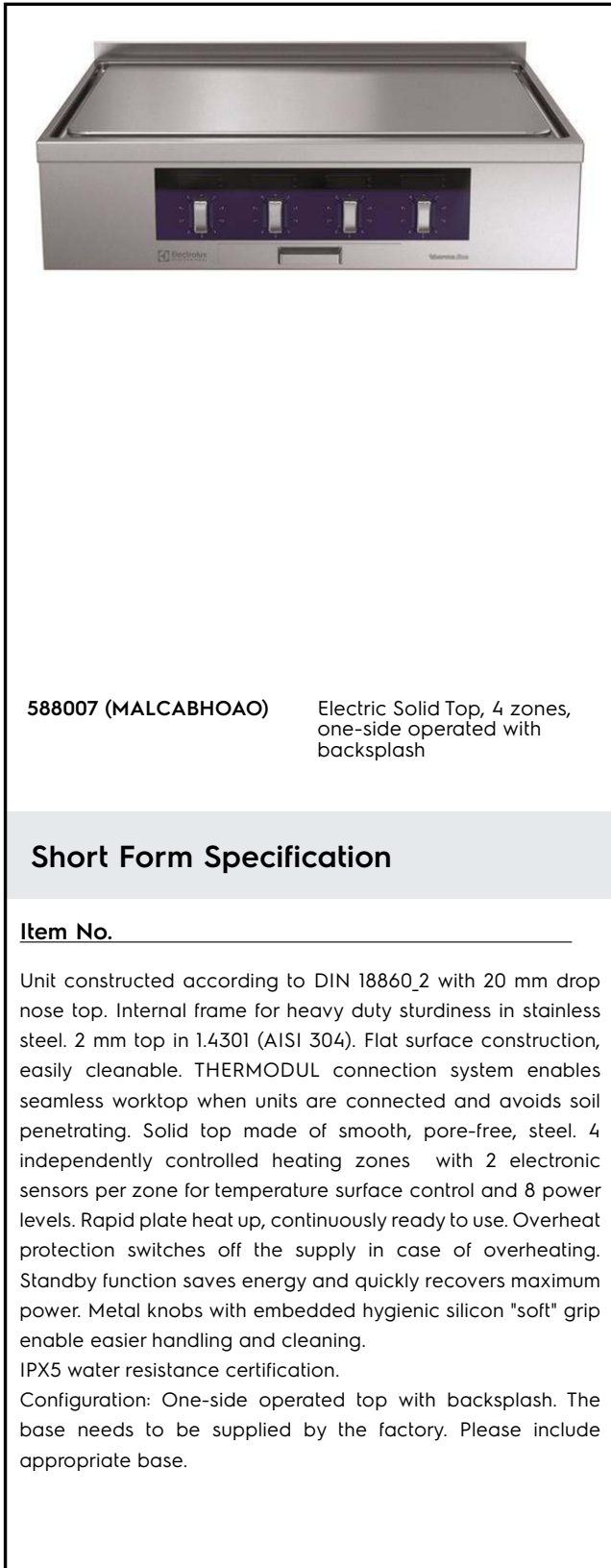
ITEM # \_\_\_\_\_

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

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

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

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



**588007 (MALCABHOAO)** Electric Solid Top, 4 zones, one-side operated with backsplash

### 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 stainless steel. 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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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 resistance certification. Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- 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).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

### Sustainability

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

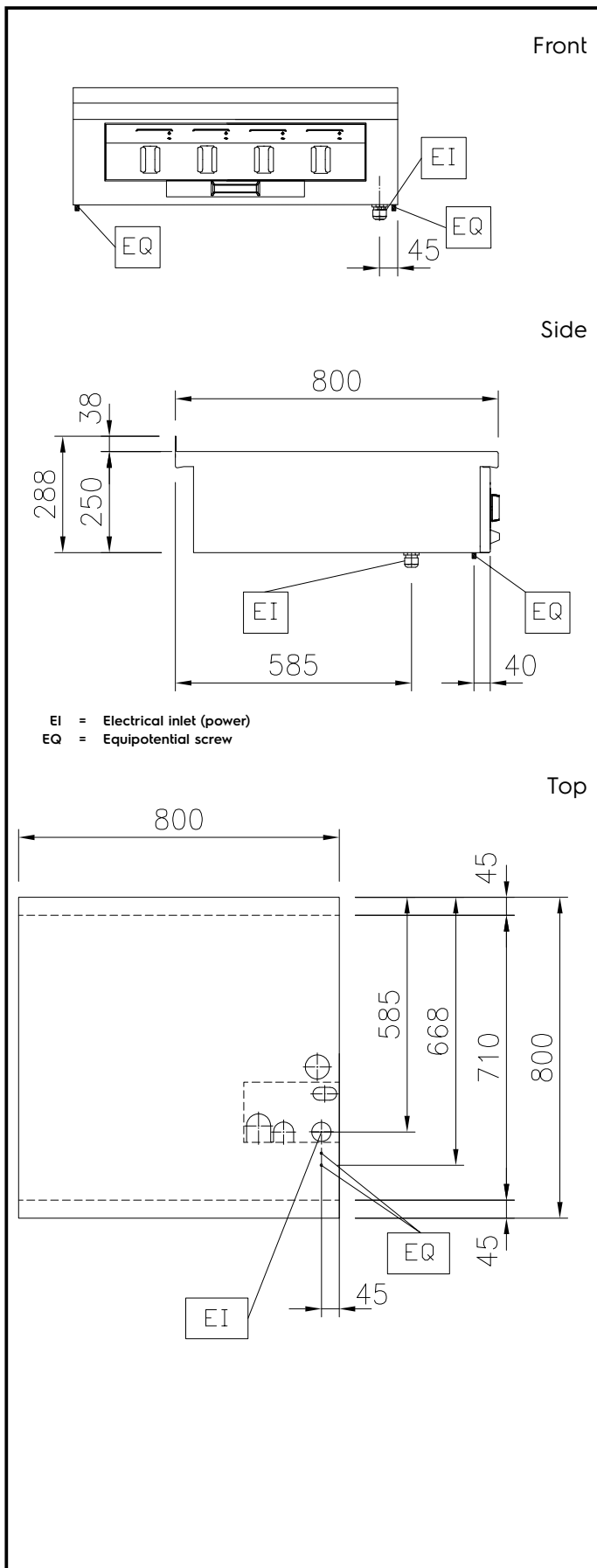


APPROVAL: \_\_\_\_\_



**Optional Accessories**

- Connecting rail kit for appliances with backsplash, 800mm PNC 912497
- Portioning shelf, 800mm width PNC 912526
- Portioning shelf, 800mm width PNC 912556
- Folding shelf, 300x800mm PNC 912577
- Folding shelf, 400x800mm PNC 912578
- Fixed side shelf, 200x800mm PNC 912583
- Fixed side shelf, 300x800mm PNC 912584
- Fixed side shelf, 400x800mm PNC 912585
- Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912977
- Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912978
- Back panel, 800x700mm, for units with backsplash PNC 913013
- Back panel, 800x800mm, for units with backsplash PNC 913026
- Endrail kit, flush-fitting, with backsplash, left PNC 913113
- Endrail kit, flush-fitting, with backsplash, right PNC 913114
- 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
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) PNC 913226
- Insert profile D=800mm PNC 913230
- Energy optimizer kit 32A - factory fitted PNC 913247
- Filter W=800mm PNC 913665
- Electric mains switch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677



### Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
 Electrical power, max: 12 kW

### Key Information:

Working Temperature MIN: 100 °C  
 Working Temperature MAX: 450 °C  
 External dimensions, Width: 800 mm  
 External dimensions, Depth: 800 mm  
 External dimensions, Height: 250 mm  
 Net weight: 115 kg  
 Configuration: One-Side Operated;Top  
 Front Plates Power: 3 - 3 kW  
 Back Plates Power: 3 - 3 kW  
 Solid top usable surface (width): 670 mm  
 Solid top usable surface (depth): 650 mm

### Sustainability

Current consumption: 26 Amps