

# Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 2 Sides with Ecotop

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



588011 (MALDACHOAO)

Electric Solid Top, 4 zones, ecoTop coating two-side operated

# **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 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. ECOTOP model with a 20 mm thick steel cooking surface with heat retaining coating. 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: Two-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: a 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.
- ECOTOP model has a 20 mm thick steel DIN 1.7335 nickel coated cooking surface.
- 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.
- 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.
- 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:





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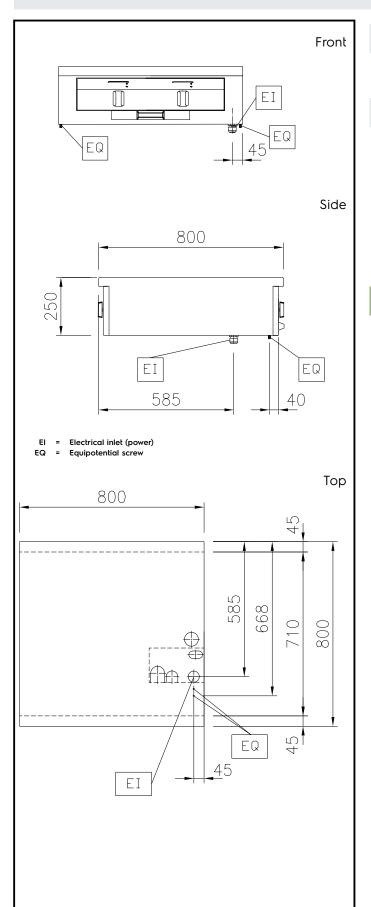
## **Optional Accessories**

| Connecting rail kit, 800mm   | PNC 912500 |  |
|--|------------|--|
| <ul> <li>Portioning shelf, 800mm width</li> </ul>  | PNC 912526 |  |
| <ul> <li>Portioning shelf, 800mm width</li> </ul>  | PNC 912556 |  |
| <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>Connecting rail kit: modular 80 (on the<br/>left) to ProThermetic tilting (on the<br/>right), ProThermetic stationary (on the<br/>left) to ProThermetic (on the right)</li> </ul> | PNC 912971 |  |
| <ul> <li>Connecting rail kit: modular 80 (on the<br/>right) to ProThermetic tilting (on the<br/>left), ProThermetic stationary (on the<br/>right) to ProThermetic (on the left)</li> </ul> | PNC 912972 |  |
| Endrail kit, flush-fitting, left   | PNC 913109 |  |
| Endrail kit, flush-fitting, right  | PNC 913110 |  |
| <ul> <li>Endrail kit (12.5mm) for thermaline 80 units, left</li> </ul>   | PNC 913200 |  |
| <ul> <li>Endrail kit (12.5mm) for thermaline 80 units, right</li> </ul>  | PNC 913201 |  |
| Insert profile D=800mm   | PNC 913230 |  |
| • Energy optimizer kit 32A - factory fitted  | PNC 913247 |  |
| • Filter W=800mm   | PNC 913665 |  |
| <ul> <li>Electric mainswitch 63A 10mm2 NM for<br/>modular H800 electric units (factory<br/>fitted)</li> </ul>  | PNC 913677 |  |
|  |            |  |





# Modular Cooking Range Line thermaline 80 - 4 Zone Electric Solid Top, 2 Sides with Ecotop



## **Electric**

Supply voltage:

588011 (MALDACHOAO) 400 V/3N ph/50/60 Hz

Electrical power max.: 12 kW

**Key Information:** 

Configuration: Two-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

650 mm

(depth): 800 mm External dimensions, Width: External dimensions, Depth: 800 mm External dimensions, Height: 250 mm Net weight: 115 kg

Sustainability

Current consumption: 26 Amps

