

## Modular Cooking Range Line thermaline 80 - 2 Zone Induction Top, 1 Side with backsplash

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

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

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

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

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



588020 (MAIBABDOAO)

Induction Top, 2 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. Smooth glass ceramic surface without any "dead" 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 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

- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- 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.
- 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.
- 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.
- 9 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

- Control light for each zone.
- 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



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

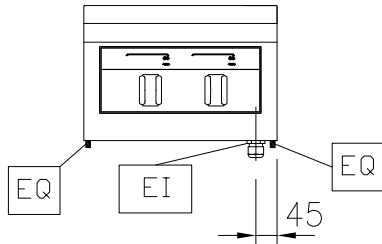
APPROVAL: \_\_\_\_\_

## Optional Accessories

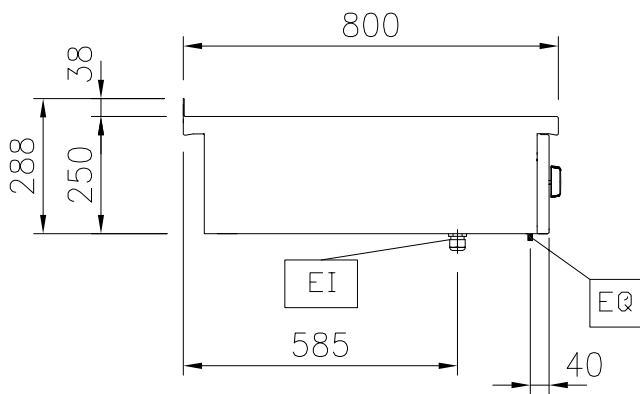
- |   |            |                          |
|---|------------|--------------------------|
| • Scraper for cook tops   | PNC 910601 | <input type="checkbox"/> |
| • Connecting rail kit for appliances with backsplash, 800mm   | PNC 912497 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912522 | <input type="checkbox"/> |
| • Portioning shelf, 400mm width   | PNC 912552 | <input type="checkbox"/> |
| • Folding shelf, 300x800mm  | PNC 912577 | <input type="checkbox"/> |
| • Folding shelf, 400x800mm  | PNC 912578 | <input type="checkbox"/> |
| • Fixed side shelf, 200x800mm   | PNC 912583 | <input type="checkbox"/> |
| • Fixed side shelf, 300x800mm   | PNC 912584 | <input type="checkbox"/> |
| • Fixed side shelf, 400x800mm   | PNC 912585 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Back panel, 400x700mm, for units with backsplash  | PNC 913009 | <input type="checkbox"/> |
| • Back panel, 400x800mm, for units with backsplash  | PNC 913022 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left   | PNC 913113 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, right  | PNC 913114 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, left  | PNC 913204 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units with backsplash, right   | PNC 913205 | <input type="checkbox"/> |
| • U-clamping rail for back-to-back installations with backsplash  | PNC 913226 | <input type="checkbox"/> |
| • Insert profile D=800mm  | PNC 913230 | <input type="checkbox"/> |
| • Filter W=400mm  | PNC 913663 | <input type="checkbox"/> |
| • Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)  | PNC 913676 | <input type="checkbox"/> |

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Front

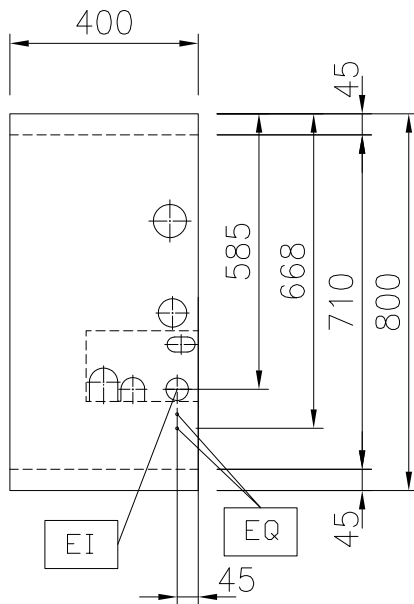


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



### Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	10 kW

### Key Information:

External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	22 kg
Configuration:	One-Side Operated;Top
Front Plates Power:	5 - 0 kW
Back Plates Power:	5 - kW
Front Plates dimensions:	320x330
Back Plates dimensions:	320x330
Induction Top Dimensions (width):	400 mm
Induction Top Dimensions (depth):	800 mm

### Sustainability

Current consumption:	15 Amps
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