



# Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top, 1 Side

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

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

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

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

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



**588022 (MAIDAAHOAO)** Induction Top, 4 zones, one-side operated

## 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. 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: the 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



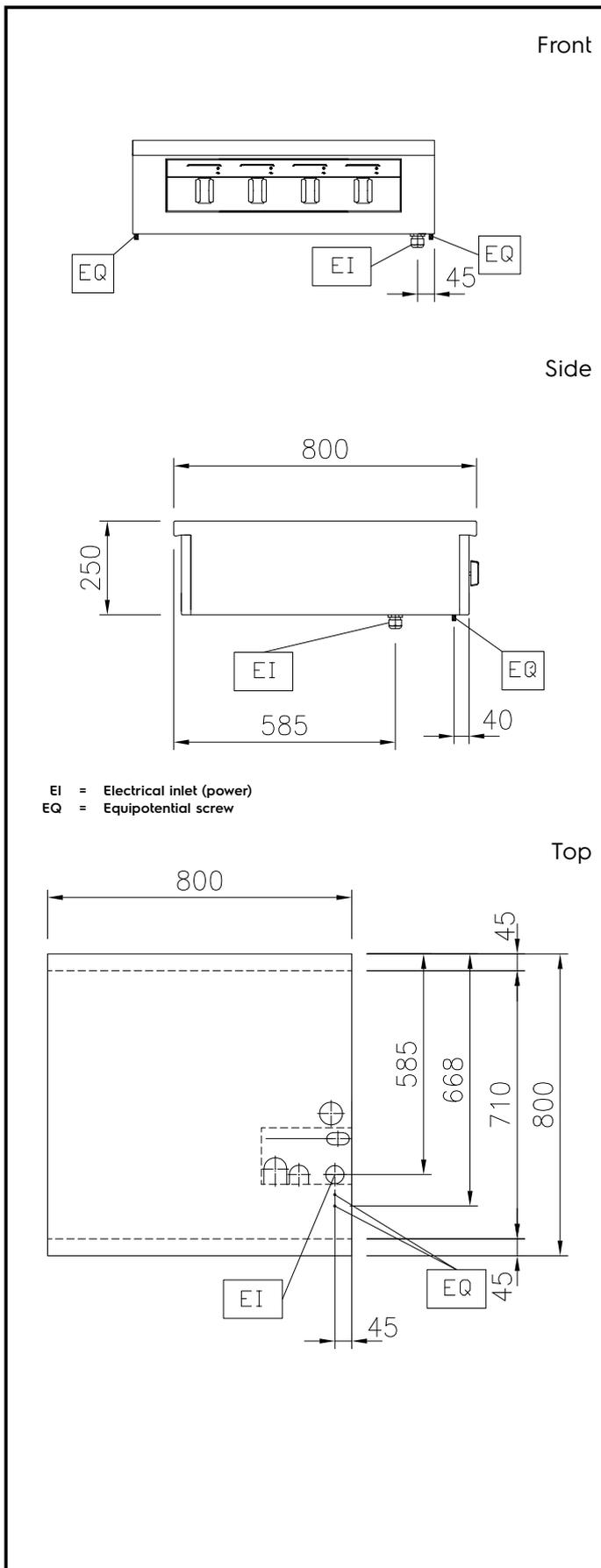
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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



### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • Scraper for cook tops  | PNC 910601 | <input type="checkbox"/> |
| • Connecting rail kit, 800mm   | PNC 912500 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912556 | <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: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) | PNC 912971 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) | PNC 912972 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left   | PNC 913109 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right  | PNC 913110 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units, left   | PNC 913200 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units, right  | PNC 913201 | <input type="checkbox"/> |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)  | PNC 913227 | <input type="checkbox"/> |
| • Insert profile D=800mm   | PNC 913230 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913249 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, right  | PNC 913250 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, left  | PNC 913253 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, right   | PNC 913254 | <input type="checkbox"/> |
| • Filter W=800mm   | PNC 913665 | <input type="checkbox"/> |
| • Electric mains switch 63A 10mm <sup>2</sup> NM for modular H800 electric units (factory fitted)  | PNC 913677 | <input type="checkbox"/> |



## Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	20 kW

## Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	44 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):	800 mm

## Sustainability

Current consumption:	30 Amps
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