



## Modular Cooking Range Line thermaline 80 - 4 Zone Induction Top, 2 Sides



588024 (MAIDACHAO)

Induction Top, 4 zones, two-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 powerlevels 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: Two-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### 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).



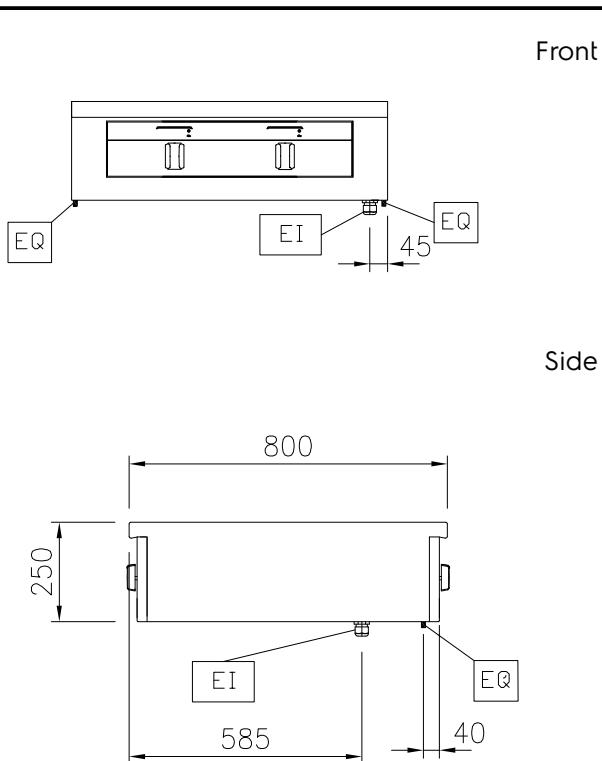
### APPROVAL:



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**Optional Accessories**

- Scraper for cook tops PNC 910601
- Connecting rail kit, 800mm PNC 912500
- 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: modular 80 (on the left) to ProThermic tilting (on the right), ProThermic stationary (on the left) to ProThermic (on the right) PNC 912971
- Connecting rail kit: modular 80 (on the right) to ProThermic tilting (on the left), ProThermic stationary (on the right) to ProThermic (on the left) PNC 912972
- Endrail kit, flush-fitting, left PNC 913109
- Endrail kit, flush-fitting, right PNC 913110
- Endrail kit (12.5mm) for thermaline 80 units, left PNC 913200
- Endrail kit (12.5mm) for thermaline 80 units, right PNC 913201
- Insert profile D=800mm PNC 913230
- Filter W=800mm PNC 913665
- Electric mainswitch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677



EI = Electrical inlet (power)

EQ = Equipotential screw

**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:                    | Two-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