



## Modular Cooking Range Line thermaline 80 - 4-Burner Gas Top, 1 Side, Backsplash

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



588040 (MAGGABHOPO)

4-Burner gas Top, 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. 4 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

### Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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).
- IPX4 water protection.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

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

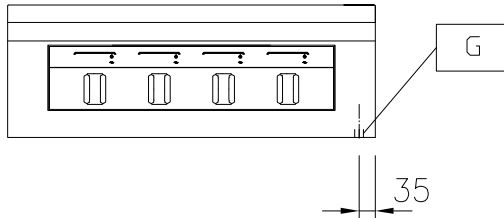


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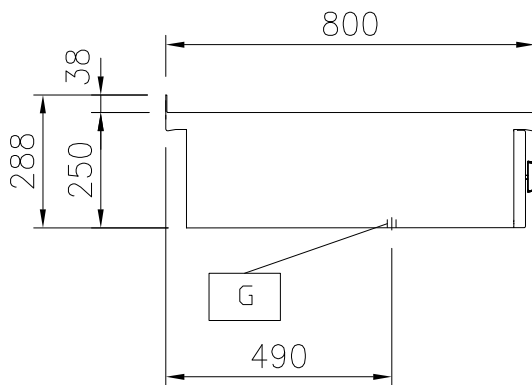
### Optional Accessories

• Connecting rail kit for appliances with backsplash, 800mm	PNC 912497	<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 for appliances with backsplash: modular 80 (on the left), ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right)	PNC 912977	<input type="checkbox"/>
• Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left)	PNC 912978	<input type="checkbox"/>
• Back panel, 800x700mm, for units with backsplash	PNC 913013	<input type="checkbox"/>
• Back panel, 800x800mm, for units with backsplash	PNC 913026	<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"/>
• Kit LPG nozzles for 4 burner (7 kW) gas 30/31	PNC 913286	<input type="checkbox"/>
• Solid top plate for 7kW and 10kW open burner	PNC 913674	<input type="checkbox"/>
• Gas mains switch for modular H800 gas units (factory fitted)	PNC 913698	<input type="checkbox"/>

Front

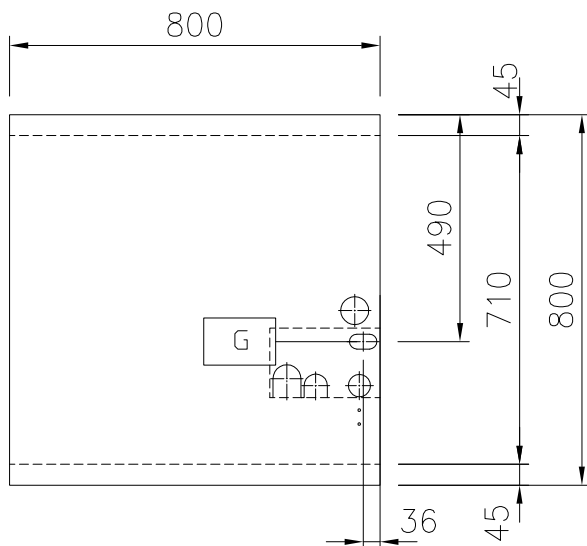


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

Gas Power:	28 kW
Gas Type Option:	
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	63 kg
Front Burners Power:	7 - 7 kW
Back Burners Power:	7 - 7 kW
Back Burners Dimension - mm	Ø 70 Ø 70
Front Burners Dimension - mm	Ø 70 Ø 70