

Modular Cooking Range Line thermaline 80 - Half Module Electric Fry Top, 1 Side with Backsplash

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



588057 (MAHMABDOAO)

Electric Fry Top with smooth chrome Plate, one-side operated with backsplash

588065 (MAHNABDOAO)

Electric Fry Top with ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

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

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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 "softtouch" grip for easier handling and cleaning.
 The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- IPX5 water resistance certification.
- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability



 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:





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| Optional Accessories | | | Electric | |
|--|--------------------------|---|--|--------------------------------|
| Connecting rail kit for appliances with backsplash, 800mm | PNC 912497 | | Supply voltage: Total Watts: | 400 V/3N ph/50/60 Hz 5.1 kW |
| Portioning shelf, 400mm width | PNC 912522 | | | J.1 KVV |
| Portioning shelf, 400mm width Folding shelf, 400mm width | PNC 912552 | | Key Information: | |
| Folding shelf, 300x800mmFolding shelf, 400x800mm | PNC 912577 PNC 912578 | | Cooking Surface Depth: | 615 mm |
| Fixed side shelf, 200x800mm | PNC 912583 | | Cooking Surface Width: | 300 mm |
| Fixed side shelf, 300x800mm | PNC 912584 | | Working Temperature MIN: | 80 °C |
| • Fixed side shelf, 400x800mm | PNC 912585 | _ | Working Temperature MAX: | 280 °C |
| Connecting rail kit for appliances with | PNC 912977 | | External dimensions, Width: | 400 mm |
| backsplash: modular 80 (on the left), | | | External dimensions, Depth: External dimensions, Height: | 800 mm |
| ProThermetic tilting (on the right), ProThermetic stationary (on the left) to | | | Net weight: | 69 kg |
| ProThermetic tilting (on the right) | | | Configuration: | One-Side Operated;Top |
| Connecting rail kit for appliances with | PNC 912978 | | Cooking surface type: | оно оно оронатов, гор |
| backsplash: modular 80 (on the right), ProThermetic tilting (on the left), | | | 588057 (MAHMABDOAO) | Smooth |
| ProThermetic stationary (on the right) | | | 588065 (MAHNABDOAO) | Ribbed |
| to ProThermetic tilting (on the left) | | _ | Cooling confines and state | Chromium Plated mild |
| Back panel, 400x700mm, for units with backsplash | PNC 913009 | | Cooking surface - material: Sustainability | steel mirror |
| Back panel, 400x800mm, for units with backsplash | PNC 913022 | | Current consumption: | 7.4 Amps |
| Endrail kit, flush-fitting, with backsplash, left | PNC 913113 | | , | |
| Endrail kit, flush-fitting, with backsplash, right | PNC 913114 | | | |
| Scraper for smooth plates (only for 588057) | PNC 913119 | | | |
| Scraper for ribbed plates (only for 588065) | PNC 913120 | | | |
| Endrail kit (12.5mm) for thermaline 80 units with backsplash, left | PNC 913204 | | | |
| Endrail kit (12.5mm) for thermaline 80 units with backsplash, right | PNC 913205 | | | |
| U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) | PNC 913226 | | | |
| Insert profile D=800mm | PNC 913230 | | | |
| Energy optimizer kit 14A - factory fitted | | | | |
| • Filter W=400mm | PNC 913663 | | | |
| | | | | |
| Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted) | | | | |
| modular H800 electric units (factory | | | | |



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