

Modular Cooking Range Line thermaline 80 - Electric Chip Scuttle Top, 1/1 GN, 1 Side

ITEM #		
\40DEL #		
MODEL #		
NAME #		
SIS #		
AIA#		



588094 (MAYAAADOBO) Electric Chip Scuttle, one-side operated, 1/1 GN

Main Features

- 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.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- 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

- 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
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).

APPROVAL:







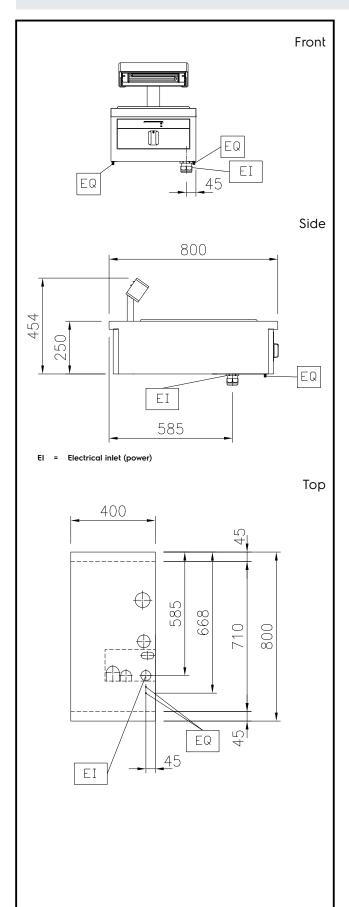
Optional Accessories

Optional Accessories		
Connecting rail kit, 800mm	PNC 912500	
 Portioning shelf, 400mm width 	PNC 912522	
 Portioning shelf, 400mm width 	PNC 912552	
 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 ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) 	PNC 912971	
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	
Endrail kit, flush-fitting, left	PNC 913109	
 Endrail kit, flush-fitting, right 	PNC 913110	
• Endrail kit (12.5mm) for thermaline 80 units, left		
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	
 T-connection rail for back-to-back installations without backsplash 	PNC 913227	
 Insert profile D=800mm 	PNC 913230	
 Endrail kit, (12.5mm), for back-to- back installation, left 	PNC 913249	
 Endrail kit, (12.5mm), for back-to- back installation, right 	PNC 913250	
Endrail kit, flush-fitting, for back-to- back installation, left	PNC 913253	
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913254	
• Filter W=400mm	PNC 913663	





Modular Cooking Range Line thermaline 80 - Electric Chip Scuttle Top, 1/1 GN, 1 Side



Electric	
Supply voltage: Total Watts:	230 V/1N ph/50/60 Hz 1 kW
Key Information:	
Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	800 mm
External dimensions, Height:	250 mm
Net weight:	14 kg
Sustainability	

4.3 Amps

Current consumption:

