

# 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:







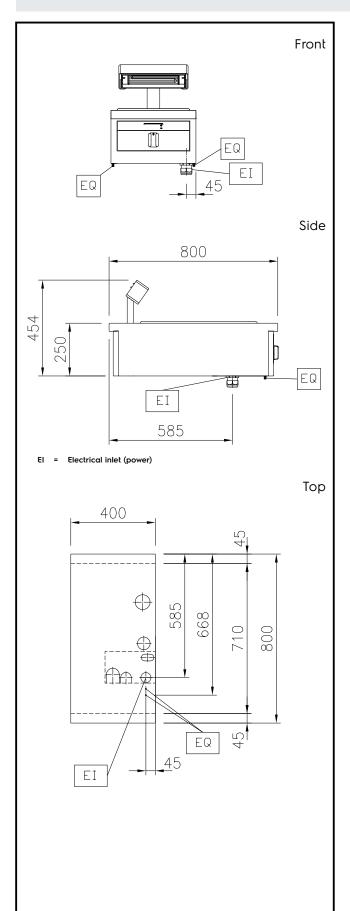
### **Optional Accessories**

Optional Accessories		
<ul> <li>Connecting rail kit, 800mm</li> </ul>	PNC 912500	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912522	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912552	
<ul> <li>Folding shelf, 300x800mm</li> </ul>	PNC 912577	
<ul> <li>Folding shelf, 400x800mm</li> </ul>	PNC 912578	
<ul> <li>Fixed side shelf, 200x800mm</li> </ul>	PNC 912583	
<ul> <li>Fixed side shelf, 300x800mm</li> </ul>	PNC 912584	
<ul> <li>Fixed side shelf, 400x800mm</li> </ul>	PNC 912585	
<ul> <li>Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right)</li> </ul>	PNC 912971	
<ul> <li>Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left)</li> </ul>	PNC 912972	
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913109	
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913110	
• Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200	
• Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201	
<ul> <li>T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)</li> </ul>	PNC 913227	
<ul> <li>Insert profile D=800mm</li> </ul>	PNC 913230	
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, left</li> </ul>	PNC 913249	
<ul> <li>Endrail kit, (12.5mm), for back-to- back installation, right</li> </ul>	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	





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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:

