

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



TEM #	
MODEL #	
NAME #	
SIS #	
4IA #	

#### **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:



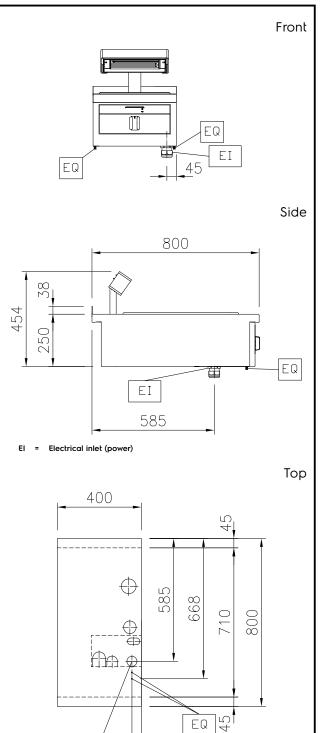
### **Optional Accessories**

Optional Accessories		
• Connecting rail kit for appliances with backsplash, 800mm	PNC 912497	
Portioning shelf, 400mm width	PNC 912522	
Portioning shelf, 400mm width	PNC 912552	
Folding shelf, 300x800mm	PNC 912577	
<ul> <li>Folding shelf, 400x800mm</li> </ul>	PNC 912578	
• Fixed side shelf, 200x800mm	PNC 912583	
• Fixed side shelf, 300x800mm	PNC 912584	
• Fixed side shelf, 400x800mm	PNC 912585	
• Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912977	
• Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912978	
Back panel, 400x700mm, for units with backsplash	PNC 913009	
Back panel, 400x800mm, for units with backsplash	PNC 913022	
<ul> <li>Endrail kit, flush-fitting, with backsplash, left</li> </ul>	PNC 913113	
<ul> <li>Endrail kit, flush-fitting, with backsplash, right</li> </ul>	PNC 913114	
• 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	
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>	PNC 913226	
<ul> <li>Insert profile D=800mm</li> </ul>	PNC 913230	
• Filter W=400mm	PNC 913663	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

# Electrolux PROFESSIONAL



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ΕI

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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	

Current consumption:

4.3 Amps

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