



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



588095
(MAYAABDOBO) Electric Chip Scuttle, one-side operated with
backsplash, 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: _____



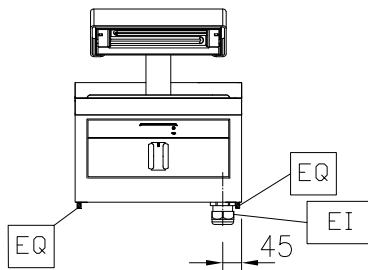
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Optional Accessories

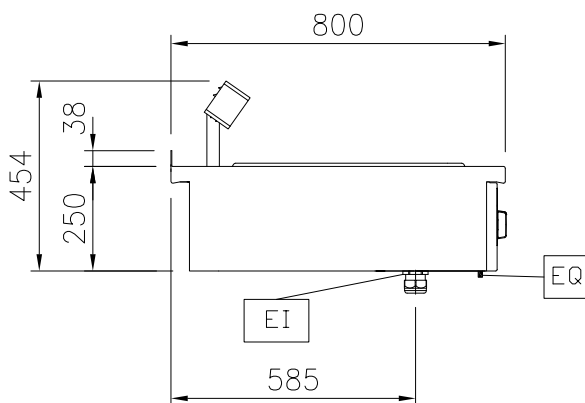
- Connecting rail kit for appliances with backsplash, 800mm PNC 912497 ☐
- Portioning shelf, 400mm width PNC 912522 ☐
- Portioning shelf, 400mm width PNC 912552 ☐
- Folding shelf, 300x800mm PNC 912577 ☐
- Folding shelf, 400x800mm PNC 912578 ☐
- Fixed side shelf, 200x800mm PNC 912583 ☐
- Fixed side shelf, 300x800mm PNC 912584 ☐
- Fixed side shelf, 400x800mm PNC 912585 ☐
- Connecting rail kit 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 ☐
- Endrail kit, flush-fitting, with backsplash, left PNC 913113 ☐
- Endrail kit, flush-fitting, with backsplash, right 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 ☐
- U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) PNC 913226 ☐
- Insert profile D=800mm PNC 913230 ☐
- Filter W=400mm PNC 913663 ☐

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Front

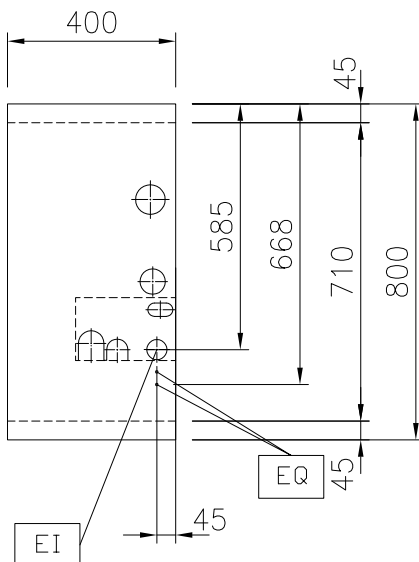


Side



EI = Electrical inlet (power)

Top



Electric

Supply voltage:	230 V/1N ph/50/60 Hz
Total Watts:	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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