

Modular Cooking Range Line thermaline 80 - 800 mm Electric Free- cooking Top with Smooth Plate, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588324 (MATCAAH0AO)

Electric Free-Cooking Top,
one-side operated

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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. 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 resistance certification.

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

Main Features

- For direct and indirect cooking.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Wide rounded cleaning zone around the plates for easier cleaning.
- IPX5 water resistance certification.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C

Construction

- 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).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.

Sustainability



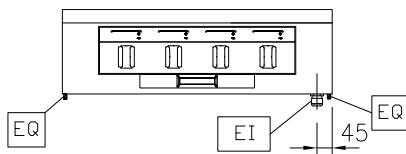
- Standby function for energy saving and fast recovery of maximum power.

Optional Accessories

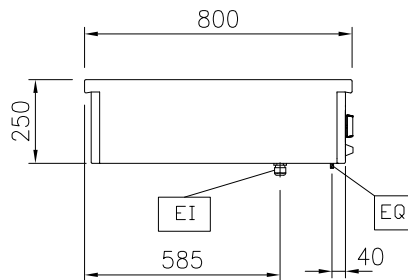
- Connecting rail kit, 800mm PNC 912500 ☐

APPROVAL: _____

Front

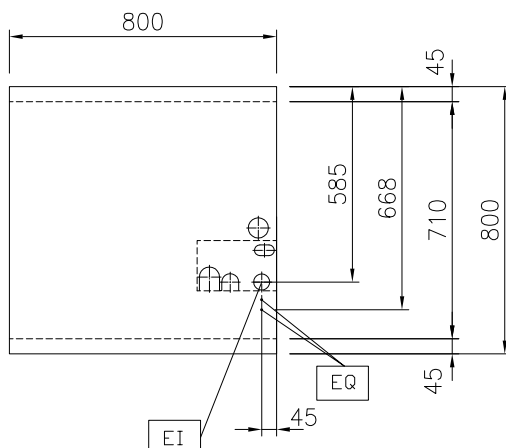


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

588324 (MATCAAHOAO) 400 V/3N ph/50/60 Hz

Total Watts:

12 kW

Key Information:

Configuration: One-Side Operated;Top

External dimensions, Width: 800 mm

External dimensions, Depth: 800 mm

External dimensions, Height: 250 mm

Net weight: 115 kg

Sustainability

Current consumption: 26.1 Amps

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Connecting rail kit, 800mm | PNC 912500 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912556 | <input type="checkbox"/> |
| • Folding shelf, 300x800mm | PNC 912577 | <input type="checkbox"/> |
| • Folding shelf, 400x800mm | PNC 912578 | <input type="checkbox"/> |
| • Fixed side shelf, 200x800mm | PNC 912583 | <input type="checkbox"/> |
| • Fixed side shelf, 300x800mm | PNC 912584 | <input type="checkbox"/> |
| • Fixed side shelf, 400x800mm | PNC 912585 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic (on the right) | PNC 912971 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic (on the left) | PNC 912972 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left | PNC 913109 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right | PNC 913110 | <input type="checkbox"/> |
| • Scraper for smooth plates | PNC 913119 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units, left | PNC 913200 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 80 units, right | PNC 913201 | <input type="checkbox"/> |
| • T-connection rail for back-to-back installations without backsplash | PNC 913227 | <input type="checkbox"/> |
| • Insert profile D=800mm | PNC 913230 | <input type="checkbox"/> |
| • Energy optimizer kit 32A - factory fitted | PNC 913247 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, left | PNC 913249 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, right | PNC 913250 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, left | PNC 913253 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, right | PNC 913254 | <input type="checkbox"/> |
| • Filter W=800mm | PNC 913665 | <input type="checkbox"/> |
| • Electric mains switch 63A 10mm ² NM for modular H800 electric units (factory fitted) | PNC 913677 | <input type="checkbox"/> |