

Modular Cooking Range Line thermaline 80 - 4 Zone Freestanding Electric Solid Top, 1 Side with Backsplash, H=800

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



588357 (MALCFBHDAO)

Electric Solid Top, 4 zones, one-side operated with backsplash

# **Short Form Specification**

## Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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: Free standing, one-side operated with backsplash.

#### Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

### Construction

- IPX5 water resistance certification.
- 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
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Internal frame for heavy duty sturdiness in stainless steel.

## Sustainability



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

#### APPROVAL:



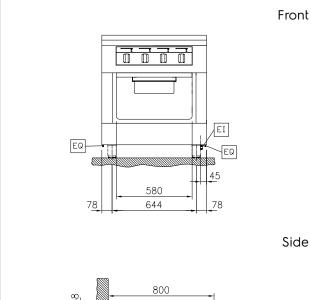


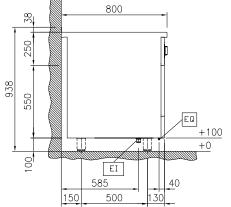
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	Optional Accessories			Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	
•	Connecting rail kit for appliances with backsplash, 800mm	PNC 912497		• Filter W=800mm	PNC 913665	
	Portioning shelf, 800mm width	PNC 912526		• Electric mainswitch 63A 10mm2 NM for	PNC 913677	
	Portioning shelf, 800mm width	PNC 912556		modular H800 electric units (factory fitted)		
	Folding shelf, 300x800mm	PNC 912577		intea)		
	Folding shelf, 400x800mm	PNC 912578				
	Fixed side shelf, 200x800mm	PNC 912583				
	Fixed side shelf, 300x800mm	PNC 912584				
	Fixed side shelf, 400x800mm	PNC 912585				
	Stainless steel front kicking strip,	PNC 912598				
	800mm width	1110 712370	_			
•	Stainless steel side kicking strips left and right, against the wall, 800mm width	PNC 912622				
•	Stainless steel side kicking strips left and right, back-to-back, 1610mm width	PNC 912625				
	Stainless steel plinth, against wall, 800mm width	PNC 912806				
•	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, 800x800mm, for units with backsplash	PNC 913026				
	Stainless steel panel, 800x800mm, against wall, left side	PNC 913094				
	Stainless steel panel, 800x800mm, flush-fitting, against wall, right side	PNC 913098				
•	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					
•	U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226				
•	Insert profile D=800mm	PNC 913230				
•	Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913234				
•	Energy optimizer kit 32A - factory fitted	PNC 913247				
	Side reinforced panel only in combination with side shelf for against the wall installations, left	PNC 913264				
•	Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913266				

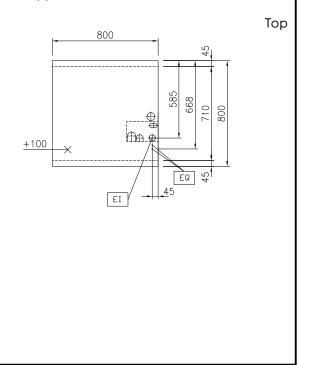








Electrical inlet (power) EQ Equipotential screw



### **Electric**

Supply voltage: 400 V/3N ph/50/60 Hz 12 kW

Electrical power, max:

### **Key Information:**

100 °C Working Temperature MIN: Working Temperature MAX: 450 °C External dimensions, Width: 800 mm External dimensions, Depth: 800 mm External dimensions, Height: 800 mm **Storage Cavity Dimensions** (width): 580 mm

**Storage Cavity Dimensions** 330 mm

(height):

**Storage Cavity Dimensions** (depth): 740 mm Net weight: 145 kg

On Base;One-Side Configuration: Operated

Front Plates Power: 3 - 3 kW **Back Plates Power:** 3 - 3 kW

Solid top usable surface (width):

Solid top usable surface (depth):

670 mm 650 mm

## Sustainability

Current consumption: 26 Amps

