

Modular Cooking Range Line
thermaline 80 - 800 mm Freestanding
Electric Free-cooking Top, Smooth Plate,
1 Side, H=700

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588380 (MATFEAHDAAO)

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 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. 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: Freestanding, one-side operated.

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.
- 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 "soft-touch" 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.
- 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
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- IPX5 water resistance certification.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

Optional Accessories

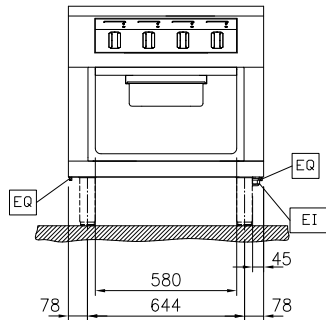
- | | | |
|---|------------|--------------------------|
| • Connecting rail kit, 800mm | PNC 912500 | <input type="checkbox"/> |
| • Stainless steel side panel, 800x700mm, freestanding | PNC 912509 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912526 | <input type="checkbox"/> |
| • 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"/> |

APPROVAL: _____

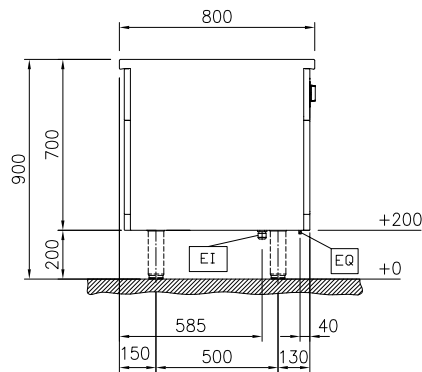
• Fixed side shelf, 400x800mm	PNC 912585	<input type="checkbox"/>	• C41 HI-TEMP RAPID DEGREASER, 1	PNC 0S2292	<input type="checkbox"/>
• Stainless steel front kicking strip, 800mm width	PNC 912634	<input type="checkbox"/>	pack of six 1 lt. bottles (trigger incl.)		
• Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655	<input type="checkbox"/>			
• Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	<input type="checkbox"/>			
• Stainless steel plinth, freestanding, 800mm width	PNC 912863	<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"/>			
• Stainless steel side panel, left, H=700	PNC 913214	<input type="checkbox"/>			
• Stainless steel side panel, right, H=700	PNC 913215	<input type="checkbox"/>			
• T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227	<input type="checkbox"/>			
• Insert profile D=800mm	PNC 913230	<input type="checkbox"/>			
• Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)	PNC 913234	<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"/>			
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913258	<input type="checkbox"/>			
• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	<input type="checkbox"/>			
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	<input type="checkbox"/>			
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>			
• Filter W=800mm	PNC 913665	<input type="checkbox"/>			

Recommended Detergents

Front

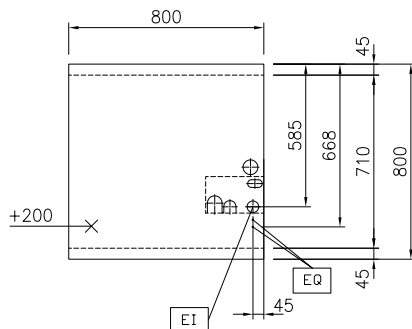


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

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

Key Information:

Working Temperature MIN: 80 °C
 Working Temperature MAX: 350 °C
 External dimensions, Width: 800 mm
 External dimensions, Depth: 800 mm
 External dimensions, Height: 700 mm
 Net weight: 145 kg

Configuration: On Base; One-Side Operated

Sustainability

Current consumption: 26.1 Amps

Optional Accessories

• Connecting rail kit, 800mm	PNC 912500	<input type="checkbox"/>
• Stainless steel side panel, 800x700mm, freestanding	PNC 912509	<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"/>
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• Fixed side shelf, 400x800mm	PNC 912585	<input type="checkbox"/>
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• Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655	<input type="checkbox"/>
• Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661	<input type="checkbox"/>
• Stainless steel plinth, freestanding, 800mm width	PNC 912863	<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"/>
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• 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"/>
• Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913258	<input type="checkbox"/>

• Side reinforced panel only in combination with side shelf, for back-to-back installations, left	PNC 913271	<input type="checkbox"/>
• Side reinforced panel only in combination with side shelf, for back-to-back installation, right	PNC 913272	<input type="checkbox"/>
• Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated	PNC 913281	<input type="checkbox"/>
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Recommended Detergents		
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