



## Modular Cooking Range Line thermaline 80 - Electric Bain Marie Top, Left Tap, 1/1GN, 1 Side

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



588400 (MABFAAE0AO)

Electric Bain-marie Top, with  
left tap, one-side operated,  
1/1 GN

### 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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

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

### Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

### 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
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.

### Sustainability

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

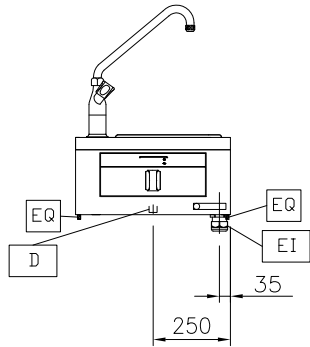


APPROVAL: \_\_\_\_\_

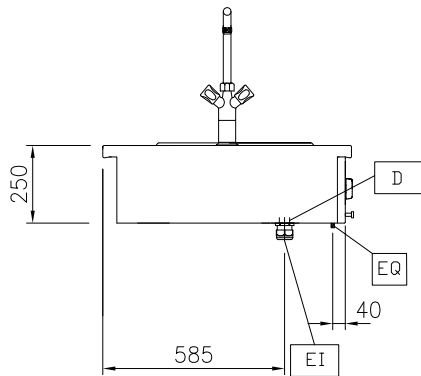


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Front

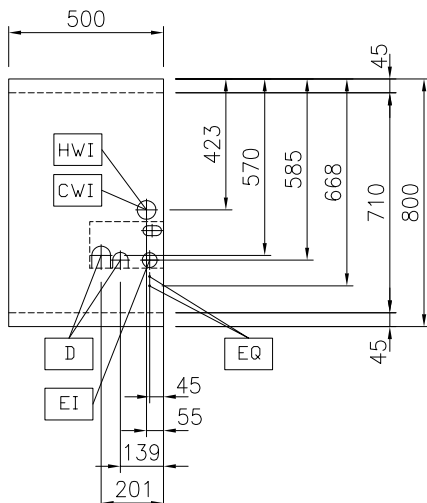


Side



- D = Drain
- DO = Overflow drain pipe
- EI = Electrical inlet (power)
- EQ = Equipotential screw
- WI = Water inlet

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 1.5 kW

## Water:

Inlet water line size: 3/4"  
Incoming Cold/hot Water line size: 3/4"  
Drain line size: 1"

## Key Information:

Number of wells: 1  
Usable well dimensions (width): 307 mm  
Usable well dimensions (height): 170 mm  
Usable well dimensions (depth): 509 mm  
Well capacity: 5 lt MIN; 32 lt MAX  
Thermostat Range: 30 °C MIN; 90 °C MAX  
External dimensions, Width: 500 mm  
External dimensions, Depth: 800 mm  
External dimensions, Height: 250 mm  
Net weight: 15 kg  
Configuration: One-Side Operated;Top

## Sustainability

Current consumption: 3.8 Amps

### Optional Accessories

- Connecting rail kit, 800mm PNC 912500
- Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) PNC 912971
- Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) PNC 912972
- Endrail kit, flush-fitting, left PNC 913109
- Endrail kit, flush-fitting, right PNC 913110
- Lid for aquacooker 1/1 GN and bain marie 1/1 GN PNC 913139
- Endrail kit (12.5mm) for thermaline 80 units, left PNC 913200
- Endrail kit (12.5mm) for thermaline 80 units, right PNC 913201
- Insert profile D=800mm PNC 913230
- Energy optimizer kit 14A - factory fitted PNC 913244
- Endrail kit, (12.5mm), for back-to-back installation, left PNC 913249
- Endrail kit, (12.5mm), for back-to-back installation, right PNC 913250
- Endrail kit, flush-fitting, for back-to-back installation, left PNC 913253
- Endrail kit, flush-fitting, for back-to-back installation, right PNC 913254
- GN DIVIDER SET FOR BAIN MARIE PNC 913297
- Filter W=500mm PNC 913664
- Electric mains switch 25A 4mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913676