

Modular Cooking Range Line thermaline 80 - Full Module Freestanding Electric Fry Top with Mixed Plate, 1 Side, H=700

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



588404 (MAHFEAHDAO)

Electric Fry Top with smooth and ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole allows draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistant certification.

Configuration: Free standing, one-side operated.

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- 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.
- Units have separate controls for each half module of the cooking surface.
- 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.
- Powerblock heating system for optimal temperature distribution.

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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



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

APPROVAL:

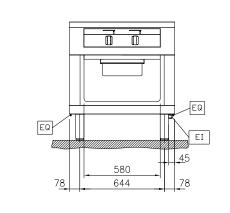


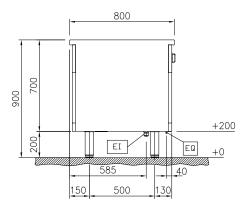


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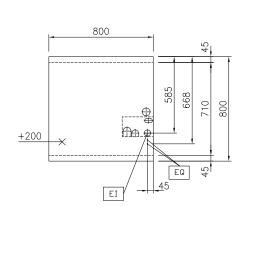
(Optional Accessories			 Side reinforced panel only in combination with side shelf, for 	PNC 913258	
•	Connecting rail kit, 800mm	PNC 912500		freestanding units		
•	Stainless steel side panel, 800x700mm, freestanding	PNC 912509		Side reinforced panel only in combination with side shelf, for	PNC 913271	
•	Portioning shelf, 800mm width	PNC 912526		back-to-back installations, left		
	Portioning shelf, 800mm width	PNC 912556		 Side reinforced panel only in 	PNC 913272	
•	Folding shelf, 300x800mm	PNC 912577		combination with side shelf, for		
	Folding shelf, 400x800mm	PNC 912578		back-to-back installation, right	D	
	Fixed side shelf, 200x800mm	PNC 912583		• Shelf fixation for TL80-85-90 one-	PNC 913281	
	Fixed side shelf, 300x800mm	PNC 912584	_	side operated, TL80 two-side operated		
	Fixed side shelf, 400x800mm	PNC 912585		• Filter W=800mm	PNC 913665	
	Stainless steel front kicking strip,	PNC 912634			FINC 913003	_
	800mm width			Recommended Detergents • C41 HI-TEMP RAPID DEGREASER,	DNIC 053303	
•	Stainless steel side kicking strip left and right, freestanding, 800mm width	PNC 912655		1 pack of six 1 lt. bottles (trigger incl.)	FINC 032272	_
•	Stainless steel side kicking strip left and right, back-to-back, 1610mm width	PNC 912661				
•	Stainless steel plinth, freestanding, 800mm width	PNC 912863				
•	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				
•	Scraper for smooth plates	PNC 913119				
•	Scraper for ribbed plates	PNC 913120				
•	Endrail kit (12.5mm) for thermaline 80 units, left	PNC 913200				
•	Endrail kit (12.5mm) for thermaline 80 units, right	PNC 913201				
•	Stainless steel side panel, left, H=700	PNC 913214				
•	Stainless steel side panel, right, H=700	PNC 913215				
•	T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)	PNC 913227				
•	Insert profile D=800mm	PNC 913230				
	Perforated shelf for warming	PNC 913234				
	cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)					
•	Energy optimizer kit 24A - factory fitted	PNC 913246				
•	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				







Electrical inlet (power) Equipotential screw



Electric

Front

Side

Top

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

Total Watts: 15.3 kW

Key Information:

Cooking Surface Depth: 700 mm Cooking Surface Width: 615 mm Working Temperature MIN: 80 °C Working Temperature MAX: 280 °C External dimensions, Width: 800 mm External dimensions, Depth: 800 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

580 mm

Storage Cavity Dimensions

330 mm (height):

Storage Cavity Dimensions

(depth): 740 mm Net weight: 150 kg

On Base;One-Side Operated Configuration:

Cooking surface type:

Chromium Plated mild

Cooking surface - material: steel mirror

Sustainability

Current consumption: 22.1 Amps

