

**Modular Cooking Range Line** thermaline 85 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, Backsplash (H2)

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
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(MBJDGBJ1AO)

Full Surface Induction Top on Open Base, 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to kitchen. 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 resistance certification.

Configuration: Freestanding, one side operated with backsplash, on open base, hygienic class H2.

#### **Main Features**

- 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.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- Open base compartment for storage of pots, pans, sheet pans, etc.
- The green led light on the control panel indicates the following functions:

ON: pot is detected OFF: the knob is positioned on "zero"

SLOW BLINKING: no pot detected

FAST BLINKING: error, the number of blinks indicates the error code type

#### Construction

- Control light for each zone.
- 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
- Hygienic design of the open base compartment with large round edges.
- Internal frame for heavy duty sturdiness in stainless steel.

### Sustainability



• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

# Optional Accessories

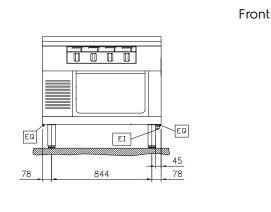
Scraper for cook tops

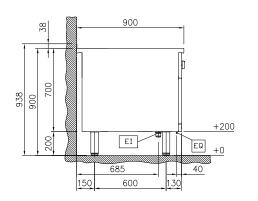
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APPROVAL:

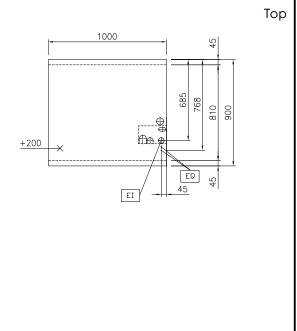








Electrical inlet (power) Equipotential screw



## Electric

Supply voltage:

588445 (MBJDGBJ1AO) 400 V/3N ph/50/60 Hz

**Total Watts:** 28 kW

## **Key Information:**

On Base;One-Side Configuration: Operated

Front Plates Power: 7 - 7 kW **Back Plates Power:** 7 - 7 kW

Front Plates dimensions: 360x360 360x360 **Back Plates dimensions:** 360x360 360x360

330 mm

External dimensions, Width: 1000 mm External dimensions, Depth: 850 mm External dimensions, Height: 700 mm

**Storage Cavity Dimensions** 

580 mm (width):

**Storage Cavity Dimensions** 

(height):

**Storage Cavity Dimensions** (depth):

740 mm Net weight: 118 kg

## Sustainability

Side

Current consumption: 43 Amps

