

Modular Cooking Range Line thermaline 85 - Full Module Electric Fry Top with Mixed Plate, 1 Side with Backsplash

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588539
(MBHOBBHOAO)

Electric Fry Top with smooth and ribbed
 chrome Plate, one-side operated with
 backsplash

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. Smooth/ribbed chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

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

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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Powerblock heating system for optimal temperature distribution.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Cooking surface 2/3 smooth and 1/3 ribbed.

Sustainability

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



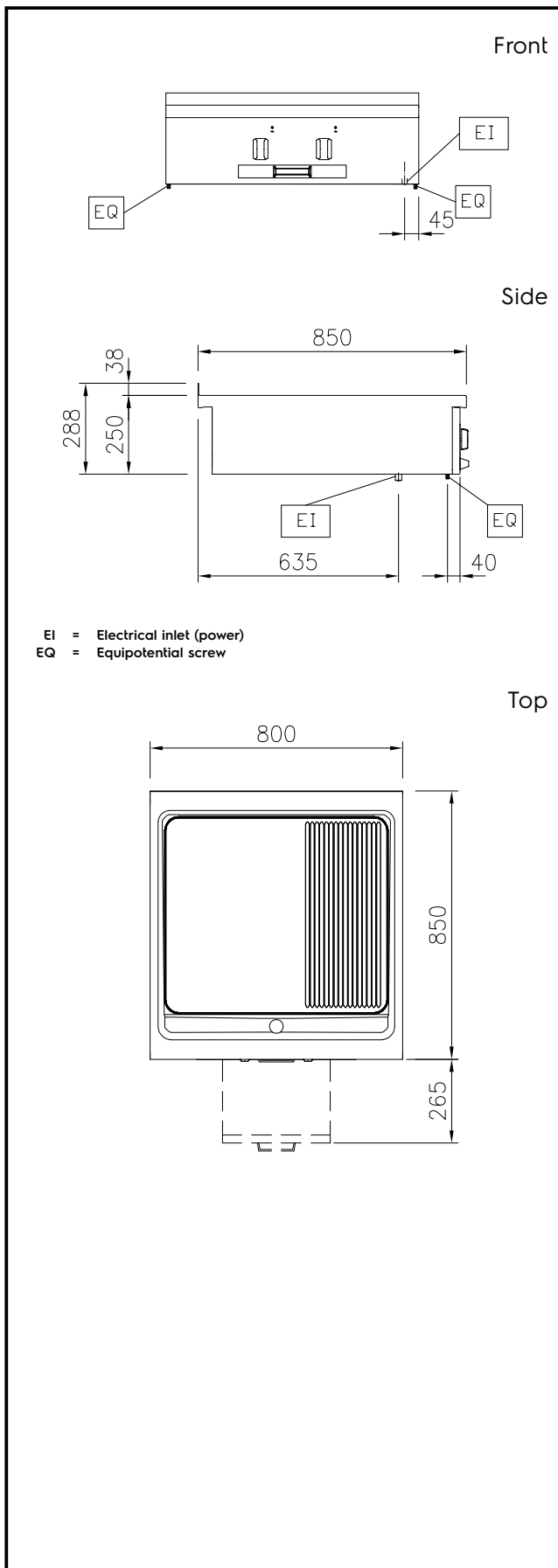
APPROVAL: _____

Optional Accessories

• Connecting rail kit for appliances with backsplash, 850mm	PNC 912498	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912526	<input type="checkbox"/>
• Portioning shelf, 800mm width	PNC 912556	<input type="checkbox"/>
• Folding shelf, 300x850mm	PNC 912579	<input type="checkbox"/>
• Folding shelf, 400x850mm	PNC 912580	<input type="checkbox"/>
• Fixed side shelf, 200x850mm	PNC 912586	<input type="checkbox"/>
• Fixed side shelf, 300x850mm	PNC 912587	<input type="checkbox"/>
• Fixed side shelf, 400x850mm	PNC 912588	<input type="checkbox"/>
• Back panel, 800x700mm, for units with backsplash	PNC 913013	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, left	PNC 913115	<input type="checkbox"/>
• Endrail kit, flush-fitting, with backsplash, right	PNC 913116	<input type="checkbox"/>
• Scraper for smooth plates	PNC 913119	<input type="checkbox"/>
• Scraper for ribbed plates	PNC 913120	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, left	PNC 913206	<input type="checkbox"/>
• Endrail kit (12.5mm) for thermaline 85 units with backsplash, right	PNC 913207	<input type="checkbox"/>
• U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	<input type="checkbox"/>
• Insert profile, d=850mm	PNC 913231	<input type="checkbox"/>
• Energy optimizer kit 24A - factory fitted	PNC 913246	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted	PNC 913632	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted	PNC 913633	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted	PNC 913634	<input type="checkbox"/>
• Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted	PNC 913635	<input type="checkbox"/>
• Additional wall mounting fixation - US	PNC 913640	<input type="checkbox"/>
• Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913652	<input type="checkbox"/>
• Filter W=800mm	PNC 913665	<input type="checkbox"/>
• Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted)	PNC 913676	<input type="checkbox"/>

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	<input type="checkbox"/>
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Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.3 kW

Key Information:

Cooking Surface Depth:	615 mm
Cooking Surface Width:	300 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated; Top
Cooking surface type:	half ribbed/ half smooth
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps
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