



Modular Cooking Range Line thermaline 85 - Electric Bain Marie Top, 2/1GN, 1 Side with Backsplash

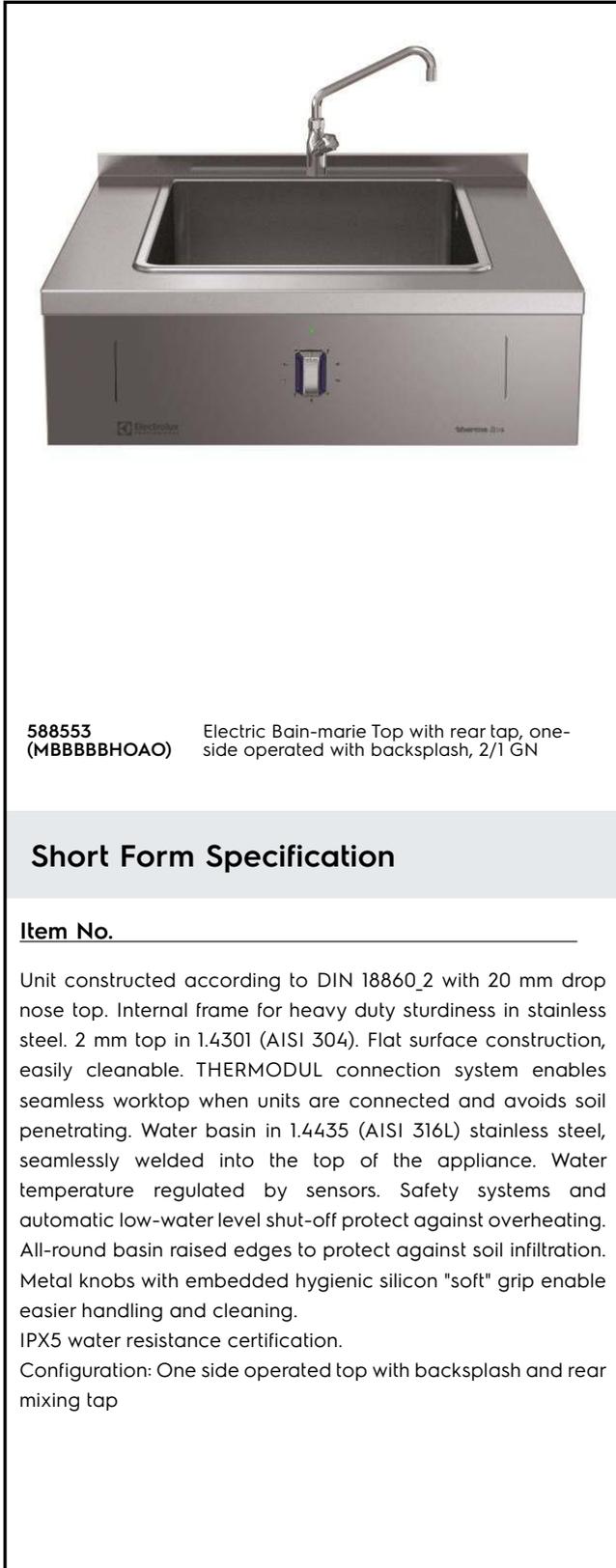
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



588553 (MBBBBH0AO) Electric Bain-marie Top with rear tap, one-side operated with backsplash, 2/1 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 backsplash and rear mixing tap

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.
- 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

- 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).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- 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: _____

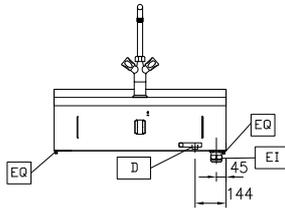


Optional Accessories

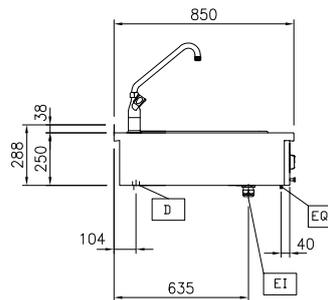
| | | |
|--|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm | PNC 912498 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width | PNC 912556 | <input type="checkbox"/> |
| • 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"/> |
| • Lid for bain marie 2/1 GN | PNC 913147 | <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 14A - factory fitted | PNC 913244 | <input type="checkbox"/> |
| • GN DIVIDER SET FOR BAIN MARIE | PNC 913297 | <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"/> |
| • Wall mounting kit top - TL85/90 - Factory Fitted | PNC 913652 | <input type="checkbox"/> |
| • Adapter Container in 2/1 GN Bain Marie | PNC 913658 | <input type="checkbox"/> |
| • Filter W=800mm | PNC 913665 | <input type="checkbox"/> |
| • Electric mains switch 25A 4mm ² NM for modular H800 electric units (factory fitted) | PNC 913676 | <input type="checkbox"/> |

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Front

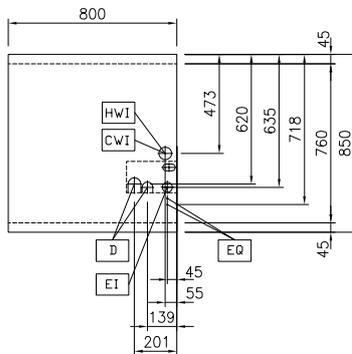


Side



- 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: 3 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): 630 mm
Usable well dimensions (height): 170 mm
Usable well dimensions (depth): 510 mm
Well capacity: 10 lt MIN; 65 lt MAX
Thermostat Range: 30 °C MIN; 90 °C MAX
External dimensions, Width: 800 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 250 mm
Net weight: 30 kg
Configuration: One-Side Operated;Top

Sustainability

Current consumption: 7.5 Amps