

Modular Cooking Range Line thermaline 85 - Electric Chip Scuttle, 1/1 GN, 1 Side with Backsplash



588556 (MBYABBDOBO) thermaline 85 - ELECTRIC CHIP SCUTTLE, 1 WELL WITH 1 X 1/1 GN CONTAINER, ISIDE OPERATION WITH BACKSPLASH - 230 V

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 and external heating elements allow easy cleaning. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Appliance typically used to keep servings warm until ready to be served or in combination with a fryer to allow fried portions to drip excess oil. Infrared heating elements on the back of the unit to increase holding time. Well able to contain 1/1 GN container with a maximum height of 150 mm. Easy to use control panel. Supplied with a perforated GN 1/1 false bottom. 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 is supplied by the factory

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

Main Features

- 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.
- IPX5 water resistance certification.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.

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).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.

Optional Accessories

- Connecting rail kit for appliances PNC 912498 with backsplash, 850mm
- Portioning shelf, 400mm width
 PNC 912522
- Portioning shelf, 400mm width PNC 912552
- Folding shelf, 300x850mm PNC 912579
- Folding shelf, 400x850mm PNC 912580
- Fixed side shelf, 200x850mm PNC 912586
- Fixed side shelf, 300x850mm PNC 912587
- Fixed side shelf, 400x850mm
 PNC 912588 □
- Back panel, 400x700mm, for units PNC 913009 with backsplash
- Endrail kit, flush-fitting, with PNC 913115
- Endrail kit, flush-fitting, with PNC 913116
 backsplash, right
- Endrail kit (12.5mm) for thermaline PNC 913206 85 units with backsplash, left
- Endrail kit (12.5mm) for thermaline PNC 913207 85 units with backsplash, right
- U-clamping rail for back-to-back PNC 913226 installations with backsplash
- Insert profile, d=850mm PNC 913231

APPROVAL:



• 2 mm H 30 V • Flat su



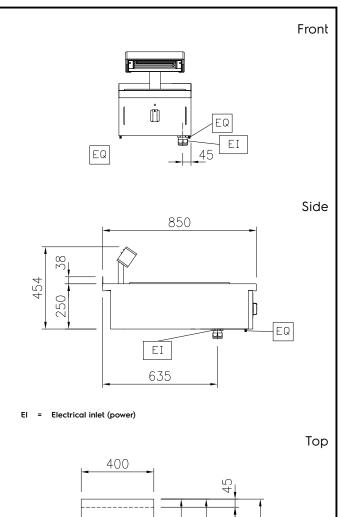
•	Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted	PNC 913632	
•	Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted	PNC 913633	
•	Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted	PNC 913634	
•	Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted	PNC 913635	
•	Additional wall mounting fixation - US	PNC 913640	
•	Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913648	
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• Filter W=400mm PNC 913663

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric Supply voltage: 588556 (MBYABBDOBO) 230 V/1N ph/50/60 Hz Electrical power max.: 1 kW Total Watts: 1 kW **Key Information:** Usable well dimensions (width): 306 mm Usable well dimensions (height): 156 mm Usable well dimensions 510 mm (depth): External dimensions, Width: 400 mm External dimensions, Depth: 850 mm

Sustainability

Net weight:

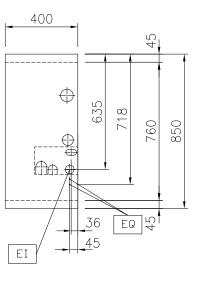
Current consumption:

External dimensions, Height:

4.3 Amps

250 mm

15 kg



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