

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



588556 (MBYABBDOBO)

thermaline 85 - ELECTRIC CHIP SCUTTLE, 1 WELL WITH 1 X 1/1 GN CONTAINER, 1SIDE 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 $\,$

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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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
- IPX5 water resistance certification.
- 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

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 Connecting rail kit for appliances with backsplash, 850mm 	PNC 912498	
 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 with backsplash 	PNC 913009	
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913115	
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913116	
 Endrail kit (12.5mm) for thermaline 85 units with backsplash, left 	PNC 913206	
 Endrail kit (12.5mm) for thermaline 85 units with backsplash, right 	PNC 913207	
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226	
 Insert profile, d=850mm 	PNC 913231	

APPROVAL:





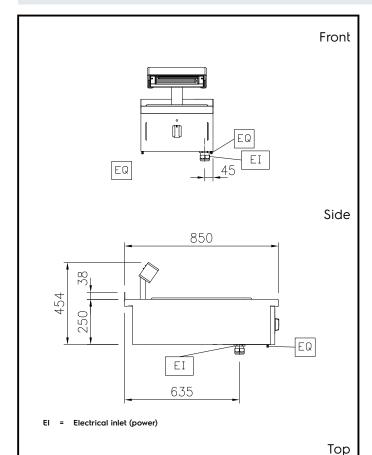
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•	Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted	PNC	913632	
•	Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted	PNC	913633	
•	Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, 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	
•	Filter W=400mm	PNC	913663	





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Electric

Supply voltage: 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
(depth): 510 mm

External dimensions, Width: 400 mm

External dimensions, Depth: 850 mm

External dimensions, Height: 250 mm

Net weight: 15 kg

Sustainability

Current consumption: 4.3 Amps



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