

### Modular Cooking Range Line thermaline 85 - Full Module Freestanding Gas Fry Top, 1 Side with Backsplash

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



588668 (MBHBGBHDPO) Gas Fry Top with smooth chrome Plate, oneside operated with backsplash

588672 (MBHDGBHDPO)

Gas Fry Top with ribbed chrome Plate, oneside 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. Smooth chromiumplated mild steel cooking surface with non-stick finishing for optimal grilling. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole enables draining of cooking juices into a large collector. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Freestanding, one side operated with backsplash.

#### **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.
- Safety thermostat and thermostatic control.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

### Construction

- 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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface to be completely smooth or completely ribbed.







incl.)

# Modular Cooking Range Line thermaline 85 - Full Module Freestanding Gas Fry Top, 1 Side with Backsplash

<ul> <li>Optional Accessories</li> <li>Connecting rail kit for appliances with backsplash, 850mm</li> </ul>	PNC 912498		Gas Power:	20 kW
Portioning shelf, 800mm width	PNC 912526		Gas Type Option: Gas Inlet:	Natural Gas 1/2"
<ul><li>Portioning shelf, 800mm width</li><li>Folding shelf, 300x850mm</li></ul>	PNC 912556 PNC 912579		Key Information:	
<ul> <li>Folding shelf, 400x850mm</li> <li>Fixed side shelf, 200x850mm</li> <li>Fixed side shelf, 300x850mm</li> </ul>	PNC 912580 PNC 912586 PNC 912587	_ _ _	Cooking Surface Depth: Cooking Surface Width: Working Temperature MIN: Working Temperature MAX:	615 mm 700 mm 110 °C 270 °C
<ul> <li>Fixed side shelf, 400x850mm</li> <li>Stainless steel front kicking strip, 800mm width</li> </ul>	PNC 912588 PNC 912634		External dimensions, Width: External dimensions, Depth: External dimensions, Height:	800 mm 850 mm 700 mm
<ul> <li>Stainless steel side kicking strip left and right, wall mounted, 850mm width</li> </ul>	PNC 912659		Storage Cavity Dimensions (width): Storage Cavity Dimensions	580 mm
<ul> <li>Stainless steel side kicking strip left and right, back-to-back, 1700mm width</li> </ul>	PNC 912662		(height): Storage Cavity Dimensions (depth):	330 mm 740 mm
Stainless steel plinth, against wall, 800mm width     Stainless steel side panel.	PNC 912882		Net weight:	145 kg On Base;One-Side
<ul> <li>Stainless steel side panel, 850x700mm, right side, against wall</li> </ul>	PNC 913003		Configuration: Cooking surface type: 588668 (MBHBGBHDPO)	Operated Smooth
<ul> <li>Stainless steel side panel, 850x700mm, left side, against wall</li> </ul>	PNC 913004		588672 (MBHDGBHDPO)	Ribbed Chromium Plated mild
Back panel, 800x700mm, for units with backsplash  Traded like flush filting with	PNC 913013		Cooking surface - material:	steel mirror
Endrail kit, flush-fitting, with backsplash, left      Endrail kit, flush fitting, with	PNC 913115			
<ul> <li>Endrail kit, flush-fitting, with backsplash, right</li> <li>Scraper for smooth plates (only for</li> </ul>	PNC 913116			
<ul><li>588668)</li><li>Scraper for ribbed plates (only for</li></ul>	PNC 913119			
588672)	PNC 913206			
Endrail kit (12.5mm) for thermaline 85 units with backsplash, left  The deal kit (12.5mm) for the area stirred  The deal kit (12.5mm) for the area st				
Endrail kit (12.5mm) for thermaline 85 units with backsplash, right	PNC 913207			
<ul> <li>U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)</li> </ul>				
<ul> <li>Insert profile, d=850mm</li> <li>Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80)</li> </ul>	PNC 913231 PNC 913234			
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, right</li> </ul>	PNC 913261			
<ul> <li>Side reinforced panel only in combination with side shelf, for against the wall installations, left</li> </ul>	PNC 913262			
<ul> <li>Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated</li> </ul>	PNC 913281			
Recommended Detergents  • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292			







