

Modular Cooking Range Line thermaline 85 - 4 Zone Electric Solid Top on Warming Cabinet, 1 Side-Ecotop with Backsplash H=700

ITEM #		
MODEL #		
MODEL #		
NAME #		
SIS #		
AIA #		



588707 (MBLUGBH4AO)

Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet

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, wide rounded, easily cleanable. THERMODUL connection system enables seamless worktop when units are connected and avoids soil penetrating. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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. 800 mm wide warming cabinet with 2 doors, constructed according to DIN 18860_2 with 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. Temperature in the cabinet can be set through thermostat, up to a maximum of 110 $^{\circ}$ C. Cabinet storage space accepts GN 1/1 containers, IPX5 water resistant certification.

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is 110°C.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.

Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Storage space in the base of the appliance accepts GN1/1 containers.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



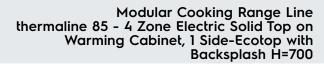
 Standby function for energy saving and fast recovery of maximum power.

Optional Accessories

- Connecting rail kit for appliances PNC 912498 ☐ with backsplash, 850mm
- Portioning shelf, 800mm width
 PNC 912526 □
- Portioning shelf, 800mm width
 PNC 912556 □
- Folding shelf, 300x850mm PNC 912579 □
- Folding shelf, 400x850mm
 PNC 912580 □



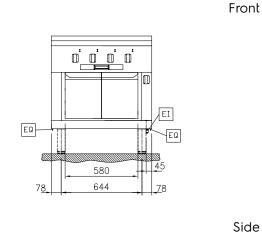


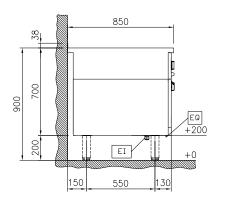




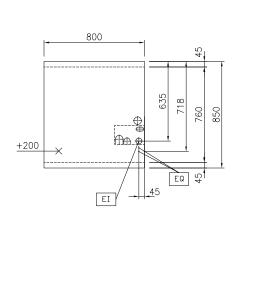
• Fixed side shelf, 200x850mm	PNC 912586	
 Fixed side shelf, 300x850mm 	PNC 912587	
 Fixed side shelf, 400x850mm 	PNC 912588	
 Stainless steel front kicking strip, 800mm width 	PNC 912634	
 Stainless steel side kicking strip left and right, wall mounted, 850mm width 	PNC 912659	
 Stainless steel side kicking strip left and right, back-to-back, 1700mm width 	PNC 912662	
 Stainless steel plinth, against wall, 800mm width 	PNC 912882	
• Stainless steel side panel, 850x700mm, right side, against wall	PNC 913003	
• Stainless steel side panel, 850x700mm, left side, against wall	PNC 913004	
Back panel, 800x700mm, for units with backsplash	PNC 913013	
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	
 Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80) 	PNC 913234	
Energy optimizer kit 32A - factory fitted	PNC 913247	
 Side reinforced panel only in combination with side shelf, for against the wall installations, right 	PNC 913261	
Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913262	
Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated	PNC 913281	
• Filter W=800mm	PNC 913665	







El = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Electrical power, max: 14.3 kW

Key Information:

Working Temperature MIN: 100 °C
Working Temperature MAX: 450 °C
External dimensions, Width: 800 mm
External dimensions, Depth: 850 mm
External dimensions, Height: 700 mm
Net weight: 149 kg

On Oven;One-Side

Configuration: Operated Front Plates Power: 3 - 3 kW Back Plates Power: 3 - 3 kW

Solid top usable surface

(width): 670 mm

Solid top usable surface

(depth): 650 mm

Sustainability

Top

Current consumption: 30.5 Amps

