

Modular Cooking Range Line thermaline 85 - Full Module Gas Fry Top with Mixed Plate, 1 Side with Backsplash (Town Gas)

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



593111 (MBHOBBHOVO) Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash, town gas

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. Smooth/ribbed chromium-plated 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: One side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

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.
- 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.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

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).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- IPx4 water protection.



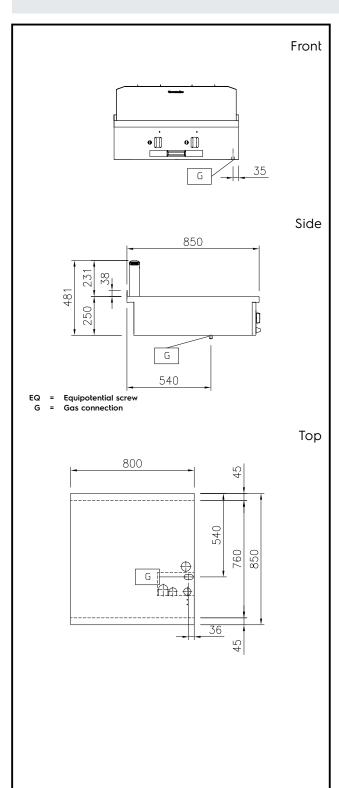


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Optional Accessories		
 Connecting rail kit for appliances with backsplash, 850mm 	PNC 912498	
 Portioning shelf, 800mm width 	PNC 912526	
 Portioning shelf, 800mm width 	PNC 912556	
 Folding shelf, 300x850mm 	PNC 912579	
 Folding shelf, 400x850mm 	PNC 912580	
 Fixed side shelf, 200x850mm 	PNC 912586	
 Fixed side shelf, 300x850mm 	PNC 912587	
 Fixed side shelf, 400x850mm 	PNC 912588	
 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	
 Scraper for smooth plates 	PNC 913119	
 Scraper for ribbed plates 	PNC 913120	
• 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	
• 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	
 Wall mounting kit top - TL85/90 - Factory Fitted 	PNC 913652	
• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	۵







Gas	
Gas Power:	20 kW
Gas Type Option:	
Gas Inlet:	1/2"
Vay Information	

Key Information:

Cooking Surface Depth: 615 mm 700 mm Cooking Surface Width: 110 °C Working Temperature MIN: 270 °C Working Temperature MAX: 800 mm External dimensions, Width: External dimensions, Depth: 850 mm External dimensions, Height: 250 mm Net weight: 120 kg

Configuration: One-Side Operated;Top Cooking surface type: half ribbed/ half smooth

Chromium Plated mild steel

Cooking surface - material:

