

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

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



(MBHBGBHDVO)

Gas Fry Top with smooth chrome Plate, oneside operated with backsplash, town gas

593115 (MBHDGBHDVO) Gas Fry Top with ribbed chrome Plate, oneside operated with backsplash, town gas

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.
- Cooking surface to be completely smooth or completely ribbed.
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.







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Optional Accessories	D. 10.010 / 00		Gas	
Connecting rail kit for appliances with backsplash, 850mm			Gas Power: Gas Type Option:	20 kW
Portioning shelf, 800mm width	PNC 912526		Gas Inlet:	1/2"
Portioning shelf, 800mm widthFolding shelf, 300x850mm	PNC 912556 PNC 912579		Koy Information	•
Folding shelf, 400x850mm	PNC 912580		Key Information:	
• Fixed side shelf, 200x850mm	PNC 912586		Cooking Surface Depth:	615 mm
• Fixed side shelf, 300x850mm	PNC 912587		Cooking Surface Width:	700 mm
• Fixed side shelf, 400x850mm	PNC 912588		Working Temperature MIN:	110 °C
 Stainless steel front kicking strip, 800mm width 	PNC 912634		Working Temperature MAX: External dimensions, Width:	270 °C 800 mm
Stainless steel side kicking strip left and right, wall mounted, 850mm width	PNC 912659		External dimensions, Depth: External dimensions, Height:	850 mm 700 mm
 Stainless steel side kicking strip left 	PNC 912662		Storage Cavity Dimensions	700 11111
and right, back-to-back, 1700mm width	1110 712002	_	(width): Storage Cavity Dimensions	580 mm
Stainless steel plinth, against wall, 800mm width	PNC 912882		(height):	330 mm
Stainless steel side panel,	PNC 913003		Storage Cavity Dimensions (depth):	740 mm
850x700mm, right side, against wall	1116 710000	_	Net weight:	145 kg
 Stainless steel side panel, 	PNC 913004		-	On Base;One-Side
850x700mm, left side, against wall	DNIC 017017		Configuration:	Operated
 Back panel, 800x700mm, for units with backsplash 			Cooking surface type: 593113 (MBHBGBHDVO)	Smooth
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913115		593115 (MBHDGBHDVO)	Ribbed Chromium Plated mild
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913116		Cooking surface - material:	steel mirror
 Scraper for smooth plates (only for 593113) 	PNC 913119			
 Scraper for ribbed plates (only for 593115) 	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			
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913234			
 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			
 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292			





