

## Modular Cooking Range Line thermaline 85 - Gas French Top, 1 Side with Backsplash (Town Gas)

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**593118**  
**(MBLIBBHOVO)** Gas French Top, 4 zones, 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. Large surface cooking plate made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max. 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. 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

- Pans can easily be moved from one area to another without lifting.
- 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.
- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Electrical ignition powered by battery with thermocouple for added safety.
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

### Construction

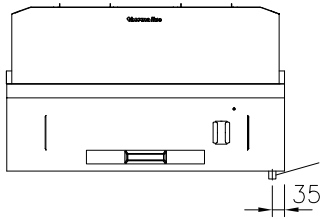
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- IPx4 water protection.

**APPROVAL:** \_\_\_\_\_

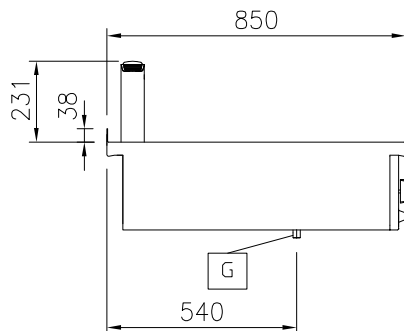
**Optional Accessories**

- |  |            |                          |
|--|------------|--------------------------|
| • Connecting rail kit for appliances with backsplash, 850mm                                | PNC 912498 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912526 | <input type="checkbox"/> |
| • Portioning shelf, 800mm width  | PNC 912556 | <input type="checkbox"/> |
| • Folding shelf, 300x850mm   | PNC 912579 | <input type="checkbox"/> |
| • Folding shelf, 400x850mm   | PNC 912580 | <input type="checkbox"/> |
| • Fixed side shelf, 200x850mm  | PNC 912586 | <input type="checkbox"/> |
| • Fixed side shelf, 300x850mm  | PNC 912587 | <input type="checkbox"/> |
| • Fixed side shelf, 400x850mm  | PNC 912588 | <input type="checkbox"/> |
| • Back panel, 800x700mm, for units with backsplash   | PNC 913013 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, left  | PNC 913115 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, with backsplash, right                                       | PNC 913116 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 85 units with backsplash, left                       | PNC 913206 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 85 units with backsplash, right                      | PNC 913207 | <input type="checkbox"/> |
| • U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) | PNC 913226 | <input type="checkbox"/> |
| • Insert profile, d=850mm  | PNC 913231 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted                  | PNC 913632 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted                 | PNC 913633 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted   | PNC 913634 | <input type="checkbox"/> |
| • Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted  | PNC 913635 | <input type="checkbox"/> |
| • Wall mounting kit top - TL85/90 - Factory Fitted   | PNC 913652 | <input type="checkbox"/> |

Front

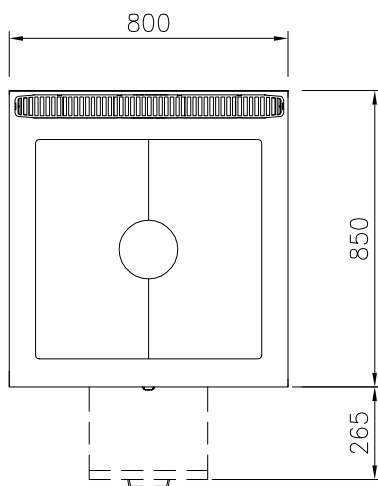


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

Gas Power:	10 kW
Gas Type Option:	
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	850 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated;Top
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	590 mm