



**Modular Cooking Range Line**  
**thermaline 85 - Electric Free-cooking**  
**Top with Smooth Plate, 1 Side with**  
**Backsplash**

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

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

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

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

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



**588549** (MBTABBEAO) Electric Free-Cooking Top, one-side operated with backsplash

**588551** (MBTCBBHOAO) Electric Free-Cooking Top, one-side operated with backsplash

**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 electrically-heated solid plate (400x740 mm) made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards on the rear and sides. 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. IPX5 water resistance certification. Configuration: One side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

**Main Features**

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Rapid heat up of the plate and continuously ready for use.
- Wide rounded cleaning zone around the plates for easier cleaning.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- For direct and indirect cooking.

**Construction**

- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.

**Sustainability**



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

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



### Optional Accessories

- Connecting rail kit for appliances with backsplash, 850mm PNC 912498
- Portioning shelf, 500mm width (only for 588549) PNC 912523
- Portioning shelf, 800mm width (only for 588551) PNC 912526
- Portioning shelf, 500mm width (only for 588549) PNC 912553
- Portioning shelf, 800mm width (only for 588551) 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, 500x700mm, for units with backsplash (only for 588549) PNC 913010
- Back panel, 800x700mm, for units with backsplash (only for 588551) 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
- 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
- Energy optimizer kit 14A - factory fitted (only for 588549) PNC 913244
- Energy optimizer kit 32A - factory fitted (only for 588551) PNC 913247
- 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 (only for 588549) PNC 913649
- Wall mounting kit top - TL85/90 - Factory Fitted (only for 588551) PNC 913652
- Filter W=500mm (only for 588549) PNC 913664
- Filter W=800mm (only for 588551) PNC 913665
- Electric mainswitch 25A 4mm<sup>2</sup> NM for modular H800 electric units (factory fitted) (only for 588549) PNC 913676
- Electric mainswitch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) (only for 588551) PNC 913677

### Recommended Detergents

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) PNC 0S2292

### Electric

- Supply voltage:** 400 V/3N ph/50/60 Hz
- Total Watts:**
- 588549 (MBTABBEAO)** 6 kW
- 588551 (MBTCBBHOO)** 12 kW

### Key Information:

- Working Temperature MIN:** 80 °C
- Working Temperature MAX:** 350 °C
- External dimensions, Width:**
- 588549 (MBTABBEAO)** 500 mm
- 588551 (MBTCBBHOO)** 800 mm
- External dimensions, Depth:** 850 mm
- External dimensions, Height:** 250 mm
- Net weight:**
- 588549 (MBTABBEAO)** 73 kg
- 588551 (MBTCBBHOO)** 120 kg
- Configuration:** One-Side Operated;Top
- Cooking surface (depth):**
- 588549 (MBTABBEAO)** 630 mm
- 588551 (MBTCBBHOO)** 650 mm
- Cooking surface (width):**
- 588549 (MBTABBEAO)** 360 mm
- 588551 (MBTCBBHOO)** 670 mm

### Sustainability

- Current consumption:**
- 588549 (MBTABBEAO)** 13 Amps
- 588551 (MBTCBBHOO)** 26 Amps

