**Modular Cooking Range Line
thermaline 90 - Full Module
Freestanding Electric Fry Top with Mixed
Plate, 1 Side, H=700**

ITEM #

MODEL #

NAME #

SIS #

AIA #

589548 (MCHFEAHDAO)   Electric fry top with smooth and ribbed chrome plate, one-side operated

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 2 mm and 3 mm in 1.4301 (AISI 304). 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Electrical control via thermocouples for precise temperature control and safety thermostat. Large drain hole allows 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.
IPX5 water resistant certification.
Configuration: Freestanding, One-side operated.

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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.
- Powerblock heating system for optimal temperature distribution.

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.
- IPX5 water resistance certification.
- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability

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

APPROVAL:

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Optional Accessories

|		
• *NOT TRANSLATED*	PNC 0S2292	❑
• Connecting rail kit, 900mm	PNC 912502	❑
• Stainless steel side panel, 900x700mm, freestanding	PNC 912512	❑
• Portioning shelf, 800mm width	PNC 912526	❑
• Portioning shelf, 800mm width	PNC 912556	❑
• Folding shelf, 300x900mm	PNC 912581	❑
• Folding shelf, 400x900mm	PNC 912582	❑
• Fixed side shelf, 200x900mm	PNC 912589	❑
• Fixed side shelf, 300x900mm	PNC 912590	❑
• Fixed side shelf, 400x900mm	PNC 912591	❑
• Stainless steel front kicking strip, 800mm width	PNC 912634	❑
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	❑
• Stainless steel side kicking strip left and right, back-to-back, 1800mm width	PNC 912663	❑
• Stainless steel plinth, freestanding, 800mm width	PNC 912958	❑
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	❑
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	❑
• Endrail kit, flush-fitting, left	PNC 913111	❑
• Endrail kit, flush-fitting, right	PNC 913112	❑
• Scraper for smooth plates	PNC 913119	❑
• Scraper for ribbed plates	PNC 913120	❑
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	❑
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	❑
• - NOT TRANSLATED -	PNC 913222	❑
• - NOT TRANSLATED -	PNC 913223	❑
• T-connection rail for back-to-back installations without backsplash	PNC 913227	❑
• - NOT TRANSLATED -	PNC 913232	❑
• - NOT TRANSLATED -	PNC 913234	❑
• - NOT TRANSLATED -	PNC 913246	❑
• - NOT TRANSLATED -	PNC 913251	❑
• - NOT TRANSLATED -	PNC 913252	❑
• - NOT TRANSLATED -	PNC 913255	❑
• - NOT TRANSLATED -	PNC 913256	❑
• - NOT TRANSLATED -	PNC 913260	❑
• - NOT TRANSLATED -	PNC 913275	❑
• - NOT TRANSLATED -	PNC 913276	❑
• - NOT TRANSLATED -	PNC 913281	❑
• - NOT TRANSLATED -	PNC 913665	❑
• - NOT TRANSLATED -	PNC 913672	❑
• - NOT TRANSLATED -	PNC 913688	❑

ACC_CHEM

Front

Side

| 900 |
| 700 |
| 900 |
| 200 |
| +200 |
| +0 |
| 685 |
| 40 |
| 150 | 600 | 130 |
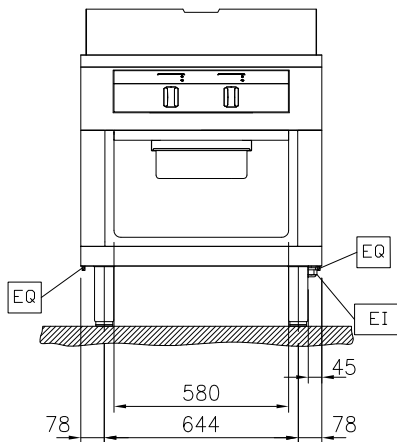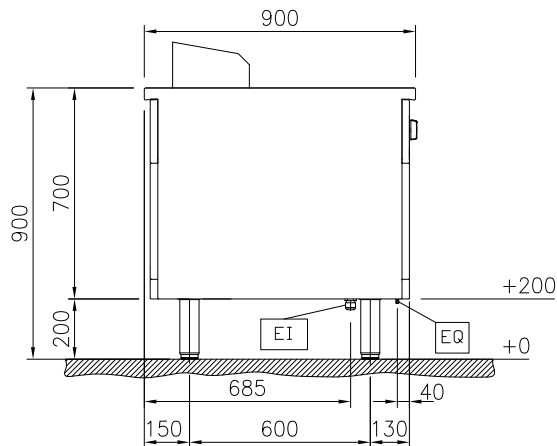
EI = **Electrical inlet (power)**
EQ = **Equipotential screw**

Top

800

900
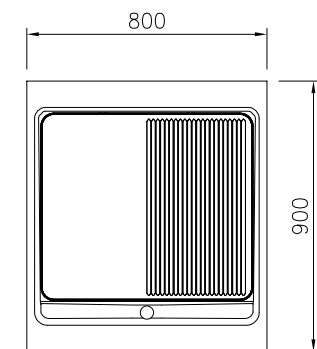
Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.3 kW

Key Information:

Cooking Surface Depth:	615 mm
Cooking Surface Width:	700 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	700 mm
Storage Cavity Dimensions (width):	580 mm
Storage Cavity Dimensions (height):	330 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	150 kg
Configuration:	On Base;One-Side Operated
Cooking surface type:	2/3 Smooth 1/3 Ribbed
Cooking surface – material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps

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Plate, 1 Side, H=700**
The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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