

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Passthrough Static Gas Oven, 2 Sides, H=700

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



589616 (MCQNECJCPO)

\* NOT TRANSLATED \*

#### Main Features

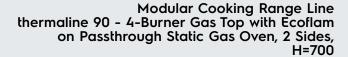
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- 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
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

#### Construction

• Each burner equipped with thermocouple safety hand valve and protected pilot flame.









- 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
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless

## Sustainability



 Model is supplied with Ecoflam pan detection system, which reduces energy consumption and unnecessary heat dispersion in the kitchen.





### **Included Accessories**

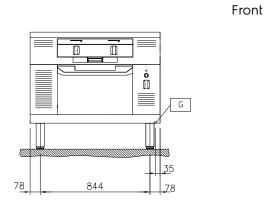
• 1 of Grid, chromium plated, for ovens PNC 910652 2/1 GN

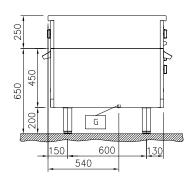
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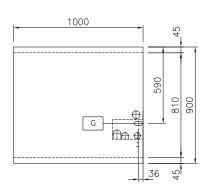








**Equipotential screw** Gas connection



# Gas

Gas Power: 47 kW Gas Type Option:

1/2" Gas Inlet:

## **Key Information:**

Oven working Temperature:

80 °C MIN; 300 °C MAX

Oven Cavity Dimensions (width):

683 mm

**Oven Cavity Dimensions** (height):

255 mm

Oven Cavity Dimensions

(depth): External dimensions, Width:

mm

Side

Top

671 mm 1000 mm 900 mm

External dimensions, Depth: External dimensions, Height:

700 mm

Net weight: 163 kg

Both-Sides Operated;On

Configuration:

Oven 10 - 10 kW

Front Burners Power: **Back Burners Power:** 

10 - 10 kW

**Back Burners Dimension** mm

Ø 70 Ø 70

Front Burners Dimension -

Ø 70 Ø 70

