

**Modular Cooking Range Line  
 thermaline 90 - Full Module  
 Freestanding Gas Fry Top, 1 Side, H=800**

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

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

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

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

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



- 589558 (MCHBFAHDPO)** Gas fry top with smooth chrome plate, one-side operated
- 589566 (MCHDFAHDPO)** Gas fry top with 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. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. 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.
- 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 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.
- 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 resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

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

### Optional Accessories

- Connecting rail kit, 900mm PNC 912502
- Stainless steel side panel (12mm), 900x800mm, freestanding PNC 912511
- 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 912598
- Stainless steel side kicking strips left and right, freestanding, 900mm width PNC 912621
- Stainless steel side kicking strips left and right, back-to-back, 1800mm width PNC 912627
- Stainless steel plinth, freestanding, 800mm width PNC 912920
- Connecting rail kit, right PNC 912975
- Connecting rail kit, left PNC 912976
- Endrail kit, flush-fitting, left PNC 913111
- Endrail kit, flush-fitting, right PNC 913112
- Scraper for smooth plates (only for 589558) PNC 913119
- Scraper for ribbed plates (only for 589566) PNC 913120
- Endrail kit (12mm) for thermaline 90 units, left PNC 913202
- Endrail kit (12mm) for thermaline 90 units, right PNC 913203
- Stainless steel side panel, left, H=800, flush PNC 913224
- Stainless steel side panel, left, H=800, flush PNC 913225
- T-connection rail for back to back installations without backsplash PNC 913227
- - NOT TRANSLATED - PNC 913232
- - NOT TRANSLATED - PNC 913234
- - NOT TRANSLATED - PNC 913251
- - NOT TRANSLATED - PNC 913252
- - NOT TRANSLATED - PNC 913255
- - NOT TRANSLATED - PNC 913256
- - NOT TRANSLATED - PNC 913259
- - NOT TRANSLATED - PNC 913277
- - NOT TRANSLATED - PNC 913278
- - NOT TRANSLATED - PNC 913281
- - NOT TRANSLATED - PNC 913698

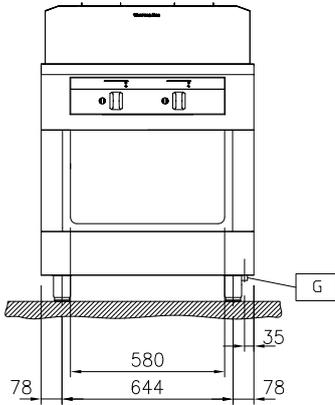
### Recommended Detergents

- \*NOT TRANSLATED\* PNC 0S2292

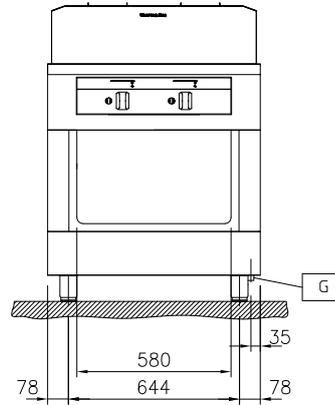
### Gas

- Gas Power:** 20 kW
  - Gas Type Option:**
  - Gas Inlet:** 1/2"
- ### Key Information:
- Cooking Surface Depth:** 615 mm
  - Cooking Surface Width:** 700 mm
  - Working Temperature MIN:** 110 °C
  - Working Temperature MAX:** 270 °C
  - External dimensions, Width:** 800 mm
  - External dimensions, Depth:** 900 mm
  - External dimensions, Height:** 800 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:**
  - 589558 (MCHBFAHDPO)** Smooth
  - 589566 (MCHDFAHDPO)** Ribbed
  - Cooking surface - material:** Chromium Plated mild steel mirror

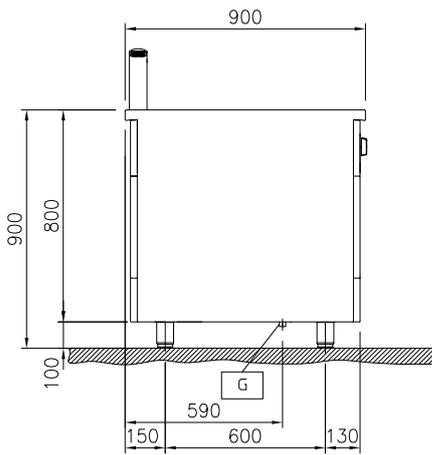
Front



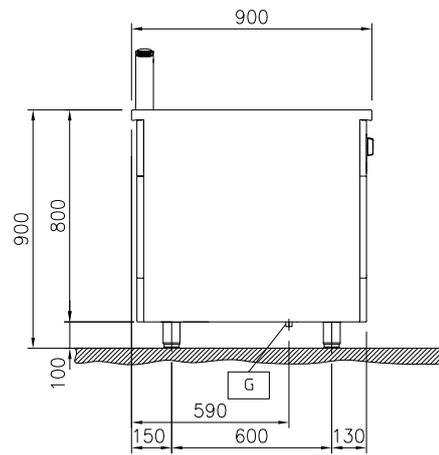
Front



Side



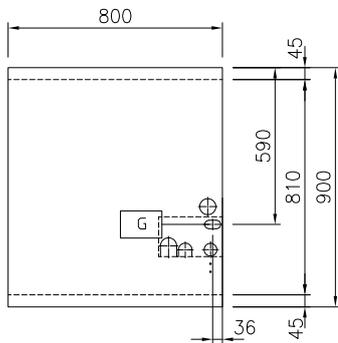
Side



EQ = Equipotential screw  
 G = Gas connection

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Top



Top

