

Modular Cooking Range Line thermaline 90 - 1000 mm Freestanding Electric Free-cooking Top, Smooth Plate, 1 Side, H=800

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



589578 (MCTFFAJDAO)

Electric free-cooking top, 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. Smooth electrically-heated solid plate made of 14 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. 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: Freestanding, One-side operated.

### **Main Features**

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

## Construction

- 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
- IPX5 water resistance certification.
- Cooking surface is an electrically heated solid plate made from 20mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.

### **Optional Accessories**

• Connecting rail kit, 900mm PNC 912502 🗅 Stainless steel side panel (12mm), PNC 912511 🚨 900x800mm, freestanding • Portioning shelf, 1000mm width PNC 912528 🗆 • Portioning shelf, 1000mm width PNC 912558 📮 • Folding shelf, 300x900mm PNC 912581 🔲 • Folding shelf, 400x900mm PNC 912582 🚨 • Fixed side shelf, 200x900mm PNC 912589 📮 • Fixed side shelf, 300x900mm PNC 912590 🗆

#### APPROVAL:

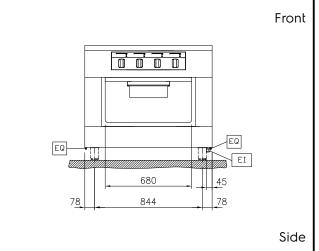


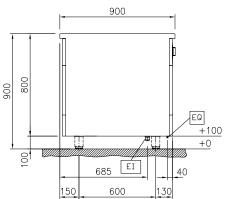


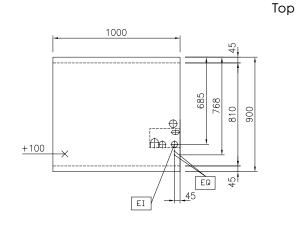
• Fixed side shelf, 400x900mm	PNC 912591	
<ul> <li>Stainless steel front kicking strip, 1000mm width</li> </ul>	PNC 912600	ч
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 900mm width</li> </ul>	PNC 912621	
Stainless steel side kicking strips left and right, back-to-back, 1800mm width	PNC 912627	
Stainless steel plinth, freestanding, 1000mm width	PNC 912922	
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	PNC 913119	
• Endrail kit (12mm) for thermaline 90 units, left	PNC 913202	
<ul> <li>Endrail kit (12mm) for thermaline 90 units, right</li> </ul>	PNC 913203	
<ul> <li>Stainless steel side panel, left, H=800, flush</li> </ul>	PNC 913224	
<ul> <li>Stainless steel side panel, left, H=800, flush</li> </ul>	PNC 913225	
<ul> <li>T-connection rail for back to back installations without backsplash</li> </ul>	PNC 913227	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913232	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913235	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913248	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913251	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913252	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913255	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913256	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913259	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913277	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913278	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913283	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913666	
<ul><li>- NOTTRANSLATED -</li></ul>	PNC 913677	
Recommended Detergents		
• *NOTTRANSLATED*	PNC 0S2292	











Electrical inlet (power)

**Equipotential screw** 

EQ

Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Total Watts: 16 kW

**Key Information:** 

Working Temperature MIN: 80 °C
Working Temperature MAX: 350 °C
External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 800 mm
Net weight: 192 kg

On Base;One-Side Operated

Sustainability

Current consumption: 34.8 Amps





### **Optional Accessories**

PNC 912502	
PNC 912511	
PNC 912528	
PNC 912558	
PNC 912600	
PNC 912621	
PNC 912627	
PNC 912922	
PNC 912975	
PNC 912976	
PNC 913111	
PNC 913112	
PNC 913119	
PNC 913202	
PNC 913203	
PNC 913224	
PNC 913225	
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	PNC 912511 PNC 912528 PNC 912581 PNC 912581 PNC 912582 PNC 912589 PNC 912590 PNC 912591 PNC 912600 PNC 912621  PNC 912627  PNC 912922 PNC 912975 PNC 913111 PNC 9131112 PNC 9131112 PNC 913119 PNC 913202  PNC 913203  PNC 913224  PNC 913225 PNC 913225 PNC 913225 PNC 913225 PNC 913225 PNC 913255 PNC 913255 PNC 913255 PNC 913255 PNC 913255 PNC 913255

