

Cooking Range Line thermaline 90 1 Zone Induction Wok, 1 Side - Marine USPHS only M2M

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


589928 (HC1HBBEODM)

Induction Wok, 1 zone, one-side operated with splashback, rolling rack included - Marine USPHS (only M2M)

Short Form Specification

Item No. _____

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 120 mm recessed plinth. Internal frame for heavy duty sturdiness in stainless steel. 3mm top with 3 mm reinforcement in 1.4301 (AISI 304). Smooth glass ceramic surface allows for quick and easy cleaning. The surface is not directly heated to avoid any burnings. Fast deployment with full heating power immediately and very low heat dissipation to the kitchen. Power to the zone can be set with a progressive output. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic "soft-touch" grip enable easier handling and cleaning. IPX6 water resistant certification. Rolling racks included. Configuration: one side operated. Can be installed on any base, also from other supplier. Bases must be designed according to the TL90 and TL85 construction guidelines. Rolling rack included.

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.
- 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.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- Power to the zone can be set with progressive output i.e. fine regulation at the lower levels and larger progress at the upper levels.
- The smooth, glass ceramic cuvette is not directly heated, so there is no burning on cooking surface.
- IPX6 water protection.

Construction

- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Rolling rack included
- 6mm ceran glass surface.
- 6mm wok cuvette.
- 3mm top with 3 mm reinforcement in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 120 mm recessed plinth.

Sustainability

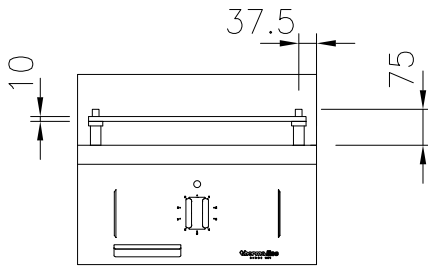
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

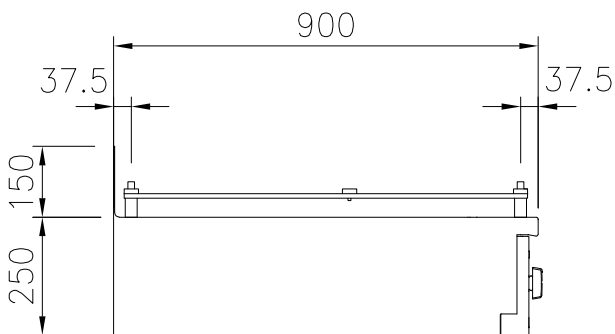
- S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML PNC 052884
- Stainless steel wok pan, design in line with wok cuvette PNC 911000
- Non-stick wok pan, design in line with wok cuvette PNC 911003
- Portioning shelf 1000x65mm - Marine USPHS (only M2M) PNC 913713

APPROVAL: _____

Front

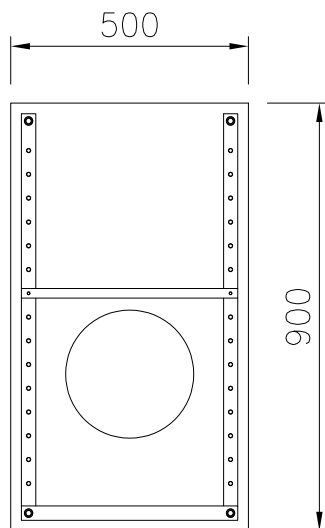


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage: 440 V/3 ph/60 Hz
 Total Watts: 5 kW

Key Information:

External dimensions, Width: 500 mm
 External dimensions, Depth: 900 mm
 External dimensions, Height: 250 mm
 Net weight: 50 kg
 Configuration: One-Side Operated;Top
 Back Plates Power: 5 - kW
 Back Plates dimensions: Ø 300
 Induction Top Dimensions (width): 500 mm
 Induction Top Dimensions (depth): 900 mm

Sustainability

Current consumption: 6.8 Amps