

# Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top, 1 Side

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589006 (MCLCAAJOAO)

Electric Solid Top, 4 zones, one-side operated

## **Short Form Specification**

#### Item No.

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. Internal frame for heavy duty sturdiness in stainless steel. 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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. 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: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

#### Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents 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.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.
- 4 heating zones independently controlled.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.

#### Construction

- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

## Sustainability



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

#### APPROVAL:





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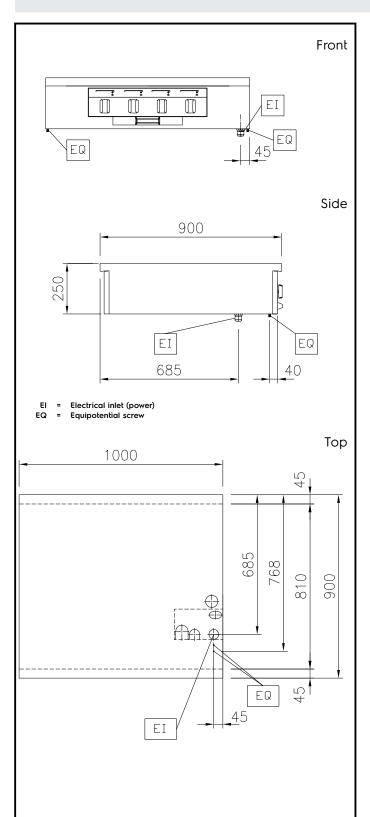
## **Optional Accessories**

optional Accessories		
<ul> <li>Connecting rail kit, 900mm</li> </ul>	PNC 912502	
<ul> <li>Portioning shelf, 1000mm width</li> </ul>	PNC 912528	
<ul> <li>Portioning shelf, 1000mm width</li> </ul>	PNC 912558	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC 912589	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591	
<ul> <li>Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the</li> </ul>	PNC 912975	
left) to ProThermetic tilting (on the right)		
<ul> <li>Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the</li> </ul>	PNC 912976	
right) to ProThermetic tilting (on the left)	DNC 017111	
Endrail kit, flush-fitting, left  Factorial kit, flush-fitting, left	PNC 913111	
Endrail kit, flush-fitting, right  Factorial kit, (10.5 pers) for the appealing 00.	PNC 913112	
<ul> <li>Endrail kit (12.5mm) for thermaline 90 units, left</li> </ul>	PNC 913202	u
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
<ul> <li>T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)</li> </ul>	PNC 913227	
• Insert profile d=900	PNC 913232	
• Energy optimizer kit 40A - factory fitted	PNC 913248	
• Endrail kit, (12.5mm), for back-to-back installation, left	PNC 913251	
<ul> <li>Endrail kit, (12.5mm), for back-to-back installation, right</li> </ul>	PNC 913252	
Endrail kit, flush-fitting, for back-to- back installation, left	PNC 913255	
Endrail kit, flush-fitting, for back-to- back installation, right	PNC 913256	
• Filter W=1000mm	PNC 913666	
<ul> <li>Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted)</li> </ul>	PNC 913677	





# Modular Cooking Range Line thermaline 90 - 4 Zone Electric Solid Top, 1 Side



**Electric** 

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

Total Watts: 16 kW

**Key Information:** 

Working Temperature MIN: 100 °C
Working Temperature MAX: 450 °C
External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 250 mm

Net weight: 160 kg

**Configuration:** One-Side Operated;Top

Front Plates Power: 4 - 4 kW
Back Plates Power: 4 - 4 kW

Solid top usable surface

(width): 820 mm

Solid top usable surface

(depth): 720 mm

Sustainability

Current consumption: 34.8 Amps

