

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

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



589007 (MCLCABJOAO)

Electric Solid Top, 4 zones, one-side operated with backsplash

## **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 with backsplash. 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: a 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:





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

## **Optional Accessories**

optional Accessories		
<ul> <li>Connecting rail kit for appliances with backsplash, 900mm</li> </ul>	PNC 912499	
Portioning shelf, 1000mm width	PNC 912528	
Portioning shelf, 1000mm width	PNC 912558	
• Folding shelf, 300x900mm	PNC 912581	
Folding shelf, 400x900mm	PNC 912582	
F	PNC 912589	
• Fixed side shelf, 300x900mm	PNC 912590	_
• Fixed side shelf, 400x900mm	PNC 912591	
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)</li> </ul>	PNC 912981	
<ul> <li>Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</li> </ul>	PNC 912982	
Back panel, 1000x700mm, for units with backsplash	PNC 913015	
Back panel, 1000x800mm, for units with backsplash	PNC 913028	
• Endrail kit, flush-fitting, with backsplash, left	PNC 913117	
• Endrail kit, flush-fitting, with backsplash, right	PNC 913118	
Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208	
Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209	
U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226	
• Insert profile d=900	PNC 913232	
• Energy optimizer kit 40A - factory fitted	PNC 913248	
• Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted	PNC 913636	
• Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted	PNC 913637	
Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted	PNC 913638	
Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted	PNC 913639	
Additional wall mounting fixation - US	PNC 913640	
Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913654	
• Filter W=1000mm	PNC 913666	
Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory)	PNC 913677	
fitted)		





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



Front

ΕI

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

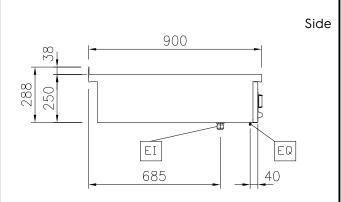
Solid top usable surface (depth):

Current consumption:

Sustainability

720 mm

34.8 Amps



EI = Electrical inlet (power)
EQ = Equipotential screw

ΕQ

