

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

ITEM #		
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: 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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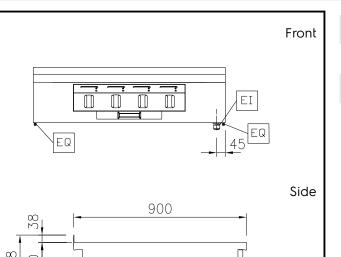
Optional Accessories

Optional Accessories		
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499	
 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	
• Fixed side shelf, 400x900mm	PNC 912591	
Connecting rail kit for appliances with	PNC 912981	
backsplash: modular 90 (on the left) to		
ProThermetic tilting (on the right),		
ProThermetic stationary (on the left) to ProThermetic tilting (on the right)		
Connecting rail kit for appliances with	PNC 912982	П
backsplash: modular 90 (on the right)	FINC 712702	_
to ProThermetic tilting (on the left),		
ProThermetic stationary (on the right) to		
ProThermetic tilting (on the left)	DNC 017015	
 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, 	PNC 913118	
right		
 Endrail kit (12.5mm) for thermaline 90 units with backsplash, left 	PNC 913208	
• Endrail kit (12.5mm) for thermaline 90	PNC 913209	
units with backsplash, right		_
 U-clamping rail for back-to-back installations with backsplash (to be 	PNC 913226	
ordered as S-code)		
 Insert profile d=900 	PNC 913232	
• Energy optimizer kit 40A - factory fitted	PNC 913248	
• Stainless steel side panel (12,5mm),	PNC 913636	
900x400mm, left side, wall mounted		_
 Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted 	PNC 913637	
• Stainless steel side panel, 900x400mm,	PNC 913638	
flush-fitting, left side, wall mounted	PNC 913639	
 Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted 	PINC 913039	ч
• Additional wall mounting fixation - US	PNC 913640	
Wall mounting kit top - TL85/90 - Factory Fitted	PNC 913654	
Factory Fitted	DNC 017444	
• Filter W=1000mm	PNC 913666	
 Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted) 	PNC 913677	_





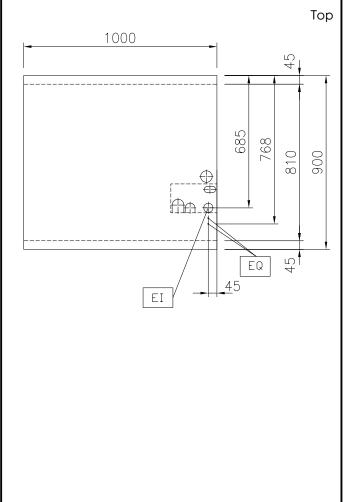
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ΕI

685

EI = Electrical inlet (power)
EQ = Equipotential screw



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

ΕQ

40

Current consumption: 34.8 Amps

