

## Modular Cooking Range Line thermaline 90 - 1 Zone Induction Wok, 1 Side

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



589034 (MCIHAAEOAO)

Induction Wok, 1 zone, 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. Smooth glass ceramic surface without any "dead" spots 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 progressive output. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistant certification. Configuration: One-side operated top. The base is supplied by the factory

### 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.
- 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 "soft-touch" 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.
- 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 plate is not directly heated, so there is no burning on cooking surface.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- IPX5 water resistance certification.
- 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.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

### Sustainability

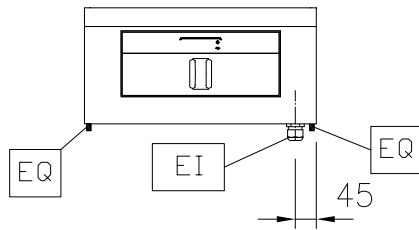
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: \_\_\_\_\_

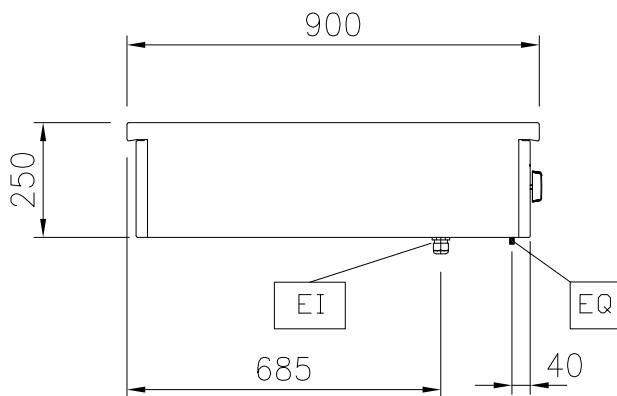
### Optional Accessories

|                                                                                                                                                                      |            |                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| • Scraper for cook tops                                                                                                                                              | PNC 910601 | <input type="checkbox"/> |
| • Induction Wok pan with wooden handle (diam. 360mm)                                                                                                                 | PNC 910613 | <input type="checkbox"/> |
| • Stainless steel wok pan, design in line with wok cuvette                                                                                                           | PNC 911000 | <input type="checkbox"/> |
| • Non-stick wok pan, design in line with wok cuvette                                                                                                                 | PNC 911003 | <input type="checkbox"/> |
| • Induction Wok pan with stainless steel handle (diam. 360mm)                                                                                                        | PNC 911587 | <input type="checkbox"/> |
| • Connecting rail kit, 900mm                                                                                                                                         | PNC 912502 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width                                                                                                                                      | PNC 912523 | <input type="checkbox"/> |
| • Portioning shelf, 500mm width                                                                                                                                      | PNC 912553 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm                                                                                                                                           | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm                                                                                                                                           | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm                                                                                                                                        | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm                                                                                                                                        | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm                                                                                                                                        | PNC 912591 | <input type="checkbox"/> |
| • Connecting rail kit: modular 90 (on the left) to ProThermatic tilting (on the right), ProThermatic stationary (on the left) to ProThermatic tilting (on the right) | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermatic tilting (on the left), ProThermatic stationary (on the right) to ProThermatic tilting (on the left) | PNC 912976 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left                                                                                                                                   | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right                                                                                                                                  | PNC 913112 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, left                                                                                                                 | PNC 913202 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, right                                                                                                                | PNC 913203 | <input type="checkbox"/> |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)                                                                      | PNC 913227 | <input type="checkbox"/> |
| • Insert profile d=900                                                                                                                                               | PNC 913232 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, left                                                                                                         | PNC 913251 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, right                                                                                                        | PNC 913252 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, left                                                                                                    | PNC 913255 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, right                                                                                                   | PNC 913256 | <input type="checkbox"/> |
| • Filter W=500mm                                                                                                                                                     | PNC 913664 | <input type="checkbox"/> |
| • Electric mains switch 25A 4mm <sup>2</sup> NM for modular H800 electric units (factory fitted)                                                                     | PNC 913676 | <input type="checkbox"/> |

Front

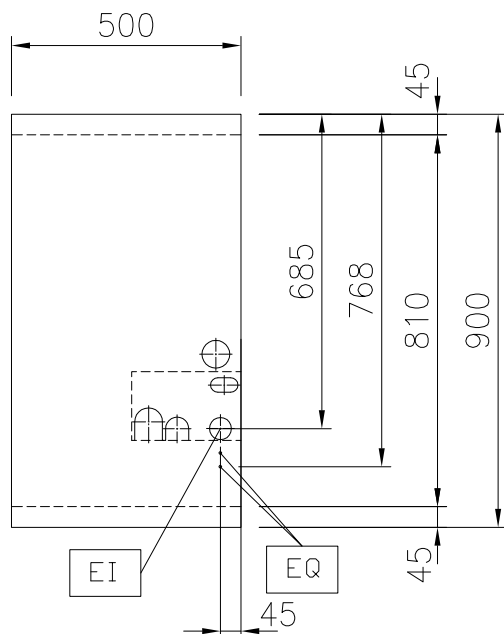


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 5 kW

## Key Information:

External dimensions, Width: 500 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 18 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: 7.5 Amps