

Modular Cooking Range Line thermaline 90 - 2 Zone Induction Wok and Plate, 1 Side

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


589038 (MCIJAAEOAO)

Induction Wok and Plate, 2 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. Unit composed of induction wok and plate. 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. Standby function saves energy and quickly recovers maximum power. 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.
- Unit composed of wok and plate.

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

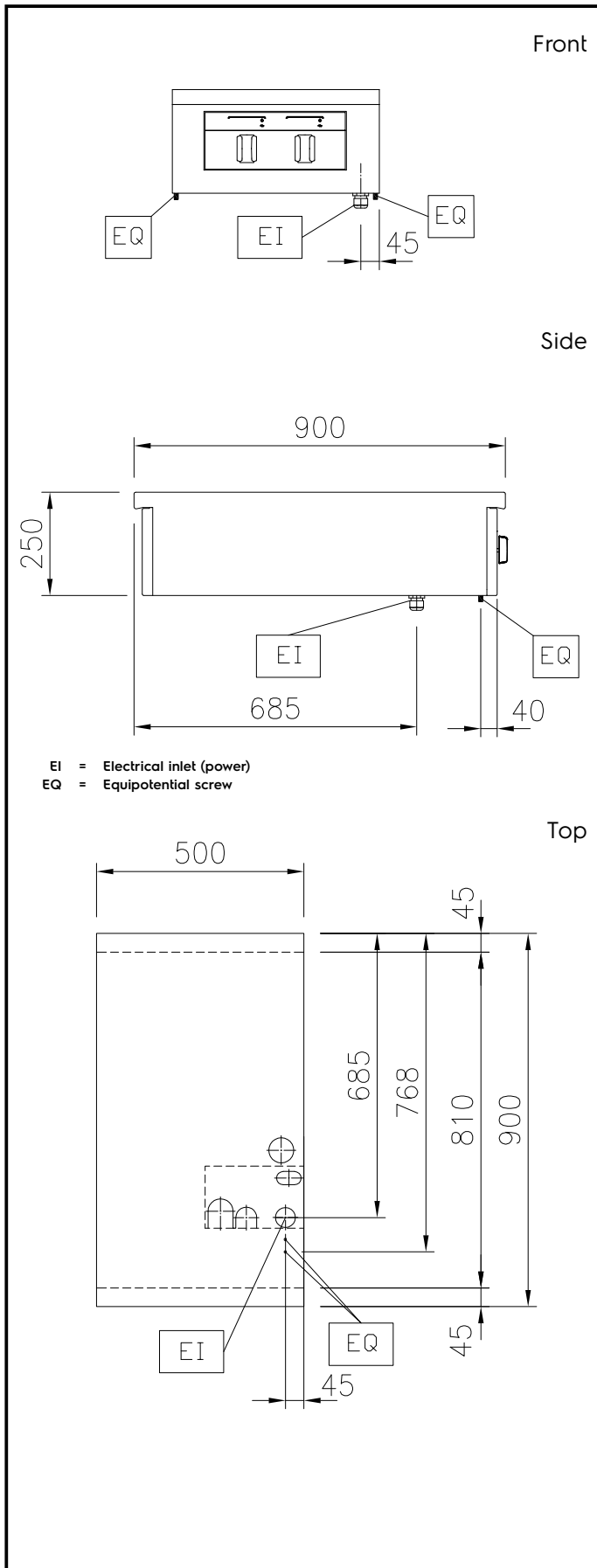


- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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"/> |
| • Connecting rail kit, 900mm | PNC 912502 | <input type="checkbox"/> |
| • Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912975 | <input type="checkbox"/> |
| • Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic 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 ² NM for modular H800 electric units (factory fitted) | PNC 913676 | <input type="checkbox"/> |



Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	10 kW

Key Information:

External dimensions, Width:	500 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	25 kg
Configuration:	One-Side Operated;Top
Front Plates Power:	5 - 0 kW
Back Plates Power:	5 - kW
Front Plates dimensions:	320x330
Back Plates dimensions:	Ø 300
Induction Top Dimensions (width):	500 mm
Induction Top Dimensions (depth):	900 mm

Sustainability

Current consumption:	15 Amps
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