

Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 1 Side, H=700

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



589043 (MCJBEAE1AO)

Full Surface Induction Top on Open Base, 2 zones, one-side operated - H2

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. 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 resistance certification.

Configuration: Freestanding, One-side operated, on open base, hygienic class H2.

Main Features

- 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.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 9 power levels.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.

Construction

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

Sustainability



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

APPROVAL:



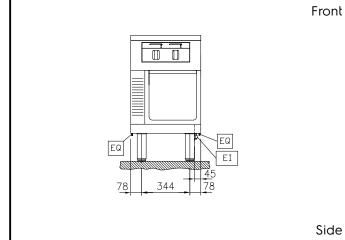


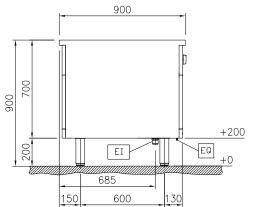
Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 1 Side, H=700

		• Filter W=500mm	PNC 913664	
Optional Accessories				_
 Scraper for cook tops 	PNC 910601			
 Connecting rail kit, 900mm 	PNC 912502			
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512			
 Portioning shelf, 500mm width 	PNC 912523			
 Portioning shelf, 500mm width 	PNC 912553			
 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			
 Stainless steel front kicking strip, 500mm width 	PNC 912631			
 Stainless steel side kicking strip left and right, freestanding, 900mm width 	PNC 912657			
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663			
 Stainless steel plinth, freestanding, 500mm width 	PNC 912955			
 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			
 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			
 Endrail kit, flush-fitting, left 	PNC 913111			
 Endrail kit, flush-fitting, right 	PNC 913112			
 Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913202			
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203			
 Stainless steel side panel, left, H=700 	PNC 913222			
 Stainless steel side panel, right, H=700 	PNC 913223			
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	PNC 913227			
 Insert profile d=900 	PNC 913232			
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913233			
 Endrail kit, (12.5mm), for back-to-back installation, left 	PNC 913251			
 Endrail kit, (12.5mm), for back-to-back installation, right 	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			
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260			
 Side reinforced panel only in combination with side shelf, for back- to-back installations, left 	PNC 913275			
 Side reinforced panel only in combination with side shelf, for back- to-back installation, right 	PNC 913276			
 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913279			









EI = Electrical inlet (power)
EQ = Equipotential screw

+200 × Ea 45

Electric

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

Total Watts: 14 kW

Key Information:

External dimensions, Width: 500 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 700 mm
Storage Cavity Dimensions
(width): 340 mm
Storage Cavity Dimensions

(height): Storage Cavity Dimensions

(depth): 740 mm

Net weight: 51 kg

On Base;One-Side Operated

330 mm

Front Plates Power: 7 - 0 kW
Back Plates Power: 7 - kW
Front Plates dimensions: 420x370
Back Plates dimensions: 420x370

Induction Top Dimensions (width):

(width): 500 mm Induction Top Dimensions

(depth): 900 mm

Sustainability

Top

Current consumption: 21.5 Amps

