

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Cupbpard Base, 2 Sides, H=700

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



589060 (MCJDECJ9AO)

Full Surface Induction Top on Cupboard Base, 4 zones, two-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 and handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Configuration: Freestanding, two-side operated, on cupboard, 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.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.

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:





Optional Accessories

Optional Accessories		
 Scraper for cook tops 	PNC 910601	
 Connecting rail kit, 900mm 	PNC 912502	
 Stainless steel side panel, 900x700mm, freestanding 	PNC 912512	
 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	
 Stainless steel front kicking strip, 1000mm width 	PNC 912636	
• Stainless steel side kicking strip left and right, freestanding, 900mm width	PNC 912657	
 Stainless steel plinth, freestanding, 1000mm width 	PNC 912960	
 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	
• Insert profile d=900	PNC 913232	
 Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) 	PNC 913237	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913260	
Shelf fixation for TL90 two-side operated	PNC 913282	
• Filter W=1000mm	PNC 913666	





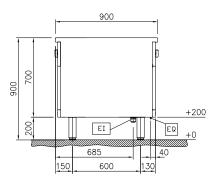
EQ EQ EI 45

78

844

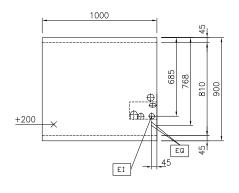
Side

Front



Electrical inlet (power) **Equipotential screw**

Top



Electric

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

Total Watts: 28 kW

Key Information:

External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

Storage Cavity Dimensions

(height): **Storage Cavity Dimensions**

715 mm (depth):

Net weight: 136 kg On Base;Two-Side Configuration: Operated

Front Plates Power: 7 - 7 kW **Back Plates Power:** 7 - 7 kW

Front Plates dimensions: 420x370 420x370 **Back Plates dimensions:** 420x370 420x370

Induction Top Dimensions (width):

Induction Top Dimensions

1000 mm

580 mm

330 mm

(depth):

900 mm

Sustainability

Current consumption: 43 Amps