

# Modular Cooking Range Line thermaline 90 - 2-Burner Gas Top, 2 Sides

| ITEM #  |  |
|---------|--|
| MODEL # |  |
|         |  |
| NAME #  |  |
| SIS #   |  |
| AIA#    |  |



589070 (MCGDACEOPO)

2-Burner gas Top, two-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. 2 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. Deep flat spillage tray with rounded corners and drain hole. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistant certification.

Configuration: Two-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

#### Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Pans can easily be moved from one area to another without lifting.
- 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

#### Construction

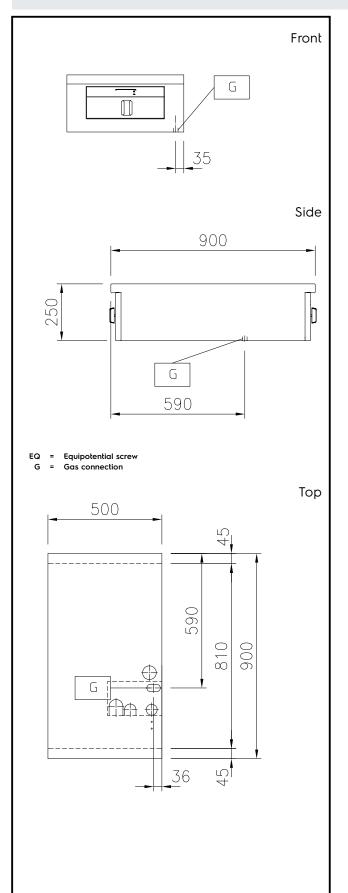
- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- IPx4 water protection.
- Unit constructed 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.

#### APPROVAL:





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### Gas

Gas Power:

**589070 (MCGDACEOPO)** 20 kW

Gas Type Option:

Gas Inlet: 1/2"

### **Key Information:**

Configuration: Two-Side Operated;Top
Front Burners Power: ISO 9001; ISO 14001 - kW

Back Burners Power: 10 - 0 kW

**Back Burners Dimension -**

Ø 70

Front Burners Dimension -

Ø 70

mm
External dimensions, Width:
External dimensions, Depth:

500 mm 900 mm

External dimensions, Depth: External dimensions, Height: Net weight: 250 mm 41 kg





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### **Optional Accessories**

| Optional Accessories   |            |  |
|--|------------|--|
| <ul> <li>Connecting rail kit, 900mm</li> </ul>   | PNC 912502 |  |
| <ul> <li>Portioning shelf, 500mm width</li> </ul>  | PNC 912523 |  |
| <ul> <li>Portioning shelf, 500mm width</li> </ul>  | PNC 912553 |  |
| <ul> <li>Folding shelf, 300x900mm</li> </ul>   | PNC 912581 |  |
| <ul> <li>Folding shelf, 400x900mm</li> </ul>   | PNC 912582 |  |
| • Fixed side shelf, 200x900mm  | PNC 912589 |  |
| • Fixed side shelf, 300x900mm  | PNC 912590 |  |
| • Fixed side shelf, 400x900mm  | PNC 912591 |  |
| Connecting rail kit: modular 90<br>(on the left) to ProThermetic tilting<br>(on the right), ProThermetic<br>stationary (on the left) to<br>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 |  |
| <ul> <li>Kit LPG nozzles for 2 burner (10<br/>kW) gas 30/31</li> </ul>   | PNC 913288 |  |
| <ul> <li>Wok lid for open burner -<br/>thermaline 90 - 10kW</li> </ul>   | PNC 913656 |  |
| • Solid top plate for 7kW and 10kW open burner   | PNC 913674 |  |
| <ul> <li>Gas mainswitch for modular<br/>H800 gas units (factory fitted)</li> </ul>   | PNC 913698 |  |
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