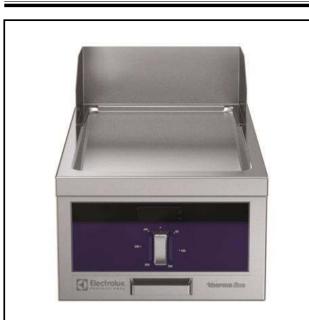


Modular Cooking Range Line thermaline 90 - Half Module Electric Fry Top, 1 Side



589088 (MCHMAADOAO)	Electric Fry Top with smooth chrome Plate, one-side operated
589096 (MCHNAADOAO)	Electric Fry Top with ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Large drain hole allows draining of cooking juices into a large collector. 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 needs to be supplied by the factory. Please include appropriate base.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

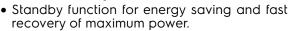
Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the cooking surface.
- 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.
- 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.
- Powerblock heating system for optimal temperature distribution.

Construction

- IPX5 water resistance certification.
- 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.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability



APPROVAL:



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Optional Accessories

 Connecting rail kit, 900mm 	PNC 912502
 Portioning shelf, 400mm width 	PNC 912522
 Portioning shelf, 400mm width 	PNC 912552
 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
• 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
 Scraper for smooth plates (only for 589088) 	PNC 913119

- PNC 913120 Scraper for ribbed plates (only for 589096)
- Endrail kit (12.5mm) for thermaline 90 PNC 913202 units, left
- Endrail kit (12.5mm) for thermaline 90 PNC 913203 units, right
- T-connection rail for back-to-back PNC 913227 installations without backsplash PNC 913232
- Insert profile d=900
- Energy optimizer kit 14A factory fitted PNC 913244
- Endrail kit, (12.5mm), for back-to-back PNC 913251 installation, left
- Endrail kit, (12.5mm), for back-to-back PNC 913252 installation, right
- Endrail kit, flush-fitting, for back-to-PNC 913255 back installation, left
- Endrail kit, flush-fitting, for back-to-PNC 913256 back installation, right
- Filter W=400mm PNC 913663 Electric mainswitch 25A 4mm2 NM for PNC 913676 modular H800 electric units (factory

Recommended Detergents

fitted)

• C41 HI-TEMP RAPID DEGREASER. Suitable for cleaning plates and grills with high temperature surfaces (max 175°C). Pack of 6 11 bottles (includes 1 spray bottle code 0S2331)

Electric

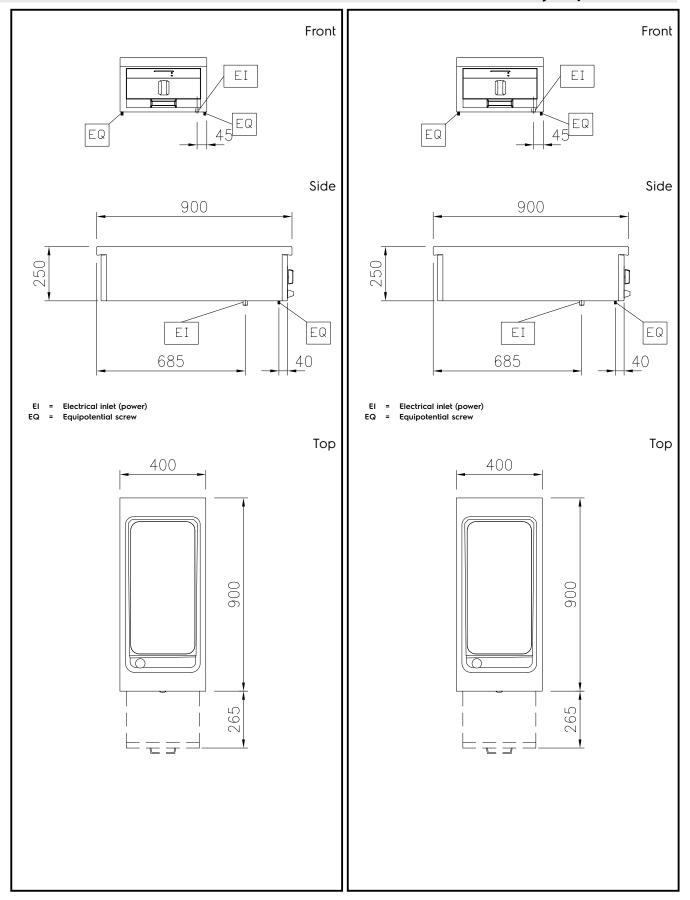
Supply voltage:

- 589088 (MCHMAADOAO) 400 V/3N ph/50/60 Hz 589096 (MCHNAADOAO) 400 V/3N ph/50/60 Hz **Total Watts:** 5.1 Key Information: **Configuration:** One-Side Operated;Top Cooking Surface Depth: 615 mm Cooking Surface Width: 300 mm Working Temperature MIN: 80 °C 280 °C Working Temperature MAX: External dimensions, Width: 400 mm External dimensions, Depth: 900 mm External dimensions, Height: 250 mm Net weight: 69 kg Cooking surface type: 589088 (MCHMAADOAO) Smooth 589096 (MCHNAADOAO) Ribbed Chromium Plated mild Cooking surface - material: steel mirror **Sustainability**
- Current consumption:
- 7.4 Amps

PNC 0S2292



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.