FROFESSIONAL

Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side with Backsplash



589093 (MCHMABDOPO) Gas Fry Top with smooth chrome Plate, one-side operated with backsplash
 589101 (MCHNABDOPO) Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash

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. Stainless steel high splash guards on the rear and sides. Features safety thermostat, thermostatic control and led indication of pilot flame. Electrical ignition powered by battery with thermocouple for added safety. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

Configuration: One-side operated top with backsplash.

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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Safety thermostat and thermostatic control.
- Electrical ignition powered by battery with thermocouple for added safety.
- Led indication of pilot flame

Construction

- 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.
- IPx4 water protection.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface to be completely smooth or completely ribbed.

APPROVAL:



Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side with Backsplash

Optional Accessories

•	Connecting	rail kit for	appliances with	PNC 912499)
	backsplash,	900mm			

Portioning shelf, 400mm width
Portioning shelf, 400mm width
PNC 912522
PNC 912552

PNC 912582

PNC 912590

PNC 912591

- Folding shelf, 300x900mm
 PNC 912581
- Folding shelf, 400x900mm
- Fixed side shelf, 200x900mm PNC 912589
- Fixed side shelf, 300x900mm
- Fixed side shelf, 400x900mm
- Connecting rail kit for appliances with PNC 912981 backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)
- Connecting rail kit for appliances with PNC 912982 backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)
- Back panel, 400x700mm, for units with PNC 913009 backsplash
- Back panel, 400x800mm, for units with PNC 913022 backsplash
- Endrail kit, flush-fitting, with PNC 913117
 backsplash, left
 Endrail kit, flush-fitting, with PNC 913118
 backsplash, right
 Scraper for smooth plates (only for 589093)
 Scraper for ribbed plates (only for 589101)
 Endrail kit (12.5mm) for thermaline 90 PNC 913208 units with backsplash, left
- Endrail kit (12.5mm) for thermaline 90 PNC 913209 units with backsplash, right
 U-clamping rail for back-to-back PNC 913226
- U-clamping rail for back-to-back PNC 913226 installations with backsplash (to be ordered as S-code)
 Insert profile d=900 PNC 913232
- Insert profile d=900
 PNC 913232
 Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted
- Stainless steel side panel (12,5mm), PNC 913637 900x400mm, right side, wall mounted
- Stainless steel side panel, PNC 913638
 900x400mm, flush-fitting, left side, wall
 mounted
- Stainless steel side panel, PNC 913639 900x400mm, flush-fitting, right side, wall mounted
- Wall mounting kit top TL85/90 PNC 913648 Factory Fitted
- Gas mainswitch for modular H800 gas PNC 913698 units (factory fitted)

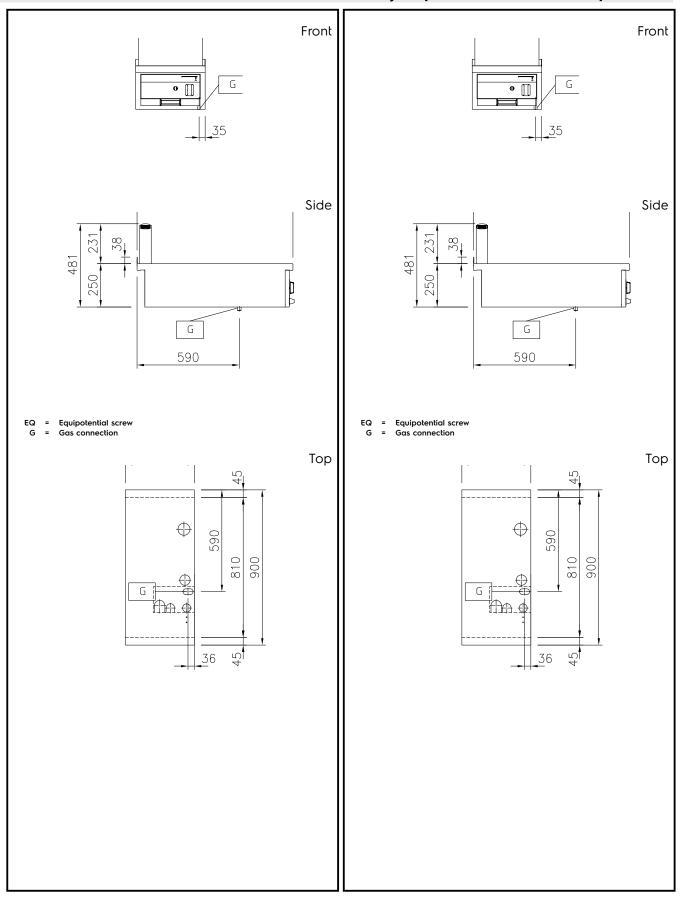
Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 Dack of six 1 lt. bottles (trigger incl.)

_	Gas	
u	Gas Power:	10 kW
	Gas Type Option:	1 (0)
	Gas Inlet:	1/2"
	Key Information:	
	Cooking Surface Depth:	615 mm
	Cooking Surface Width:	300 mm
	Working Temperature MIN:	110 °C
	Working Temperature MAX:	270 °C
U	External dimensions, Width:	400 mm
	External dimensions, Depth:	900 mm
	External dimensions, Height:	250 mm
_	Net weight:	69 kg
	Configuration:	One-Side Operated;Top
	Cooking surface type:	
	589093 (MCHMABDOPO)	Smooth
	589101 (MCHNABDOPO)	Ribbed
		Chromium Plated mild
	Cooking surface - material:	steel mirror



Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side with Backsplash



Modular Cooking Range Line thermaline 90 - Half Module Gas Fry Top, 1 Side with Backsplash

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