

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

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



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.

 $Configuration: One-side\ operated\ top\ with\ backsplash.$

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: the 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:





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Optional Accessories			Gas	
 Connecting rail kit for appliances with backsplash, 900mm 	PNC 912499		Gas Power:	10 kW
 Portioning shelf, 400mm width 	PNC 912522		Gas Type Option:	1/2"
 Portioning shelf, 400mm width 	PNC 912552		Gas Inlet:	1/2"
 Folding shelf, 300x900mm 	PNC 912581		Key Information:	
 Folding shelf, 400x900mm 	PNC 912582		Cooking Surface Depth:	615 mm
 Fixed side shelf, 200x900mm 	PNC 912589		Cooking Surface Width:	300 mm
 Fixed side shelf, 300x900mm 	PNC 912590		Working Temperature MIN:	110 °C
 Fixed side shelf, 400x900mm 	PNC 912591		Working Temperature MAX:	270 °C
• Connecting rail kit for appliances with	PNC 912981		External dimensions, Width:	400 mm
backsplash: modular 90 (on the left) to ProThermetic tilting (on the right),			External dimensions, Depth:	900 mm
ProThermetic stationary (on the left) to			External dimensions, Height:	250 mm
ProThermetic tilting (on the right)			Net weight:	69 kg
• Connecting rail kit for appliances with	PNC 912982		Configuration:	One-Side Operated;Top
backsplash: modular 90 (on the right)			Cooking surface type:	2.10 0.00 0 po. 0.00, op
to ProThermetic tilting (on the left), ProThermetic stationary (on the right)			589093 (MCHMABDOPO)	Smooth
to ProThermetic tilting (on the left)			589101 (MCHNABDOPO)	Ribbed
• Back panel, 400x700mm, for units with	PNC 913009		, , , , , , , , , , , , , , , , , , , ,	Chromium Plated mild
backsplash			Cooking surface - material:	steel mirror
 Back panel, 400x800mm, for units with backsplash 	PNC 913022			
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117			
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118			
 Scraper for smooth plates (only for 589093) 	PNC 913119			
 Scraper for ribbed plates (only for 589101) 	PNC 913120			
 Endrail kit (12.5mm) for thermaline 90 units with backsplash, left 	PNC 913208			
 Endrail kit (12.5mm) for thermaline 90 units with backsplash, right 	PNC 913209			
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226			
 Insert profile d=900 	PNC 913232			
 Stainless steel side panel (12,5mm), 	PNC 913636			
900x400mm, left side, wall mounted	1110 713030	_		
• Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted	PNC 913637			
 Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted 	PNC 913638			
 Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted 	PNC 913639			
 Wall mounting kit top - TL85/90 - Factory Fitted 	PNC 913648			
• Gas mainswitch for modular H800 gas units (factory fitted)	PNC 913698			
Recommended Detergents				
C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292			



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