



## 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 # \_\_\_\_\_

SIS # \_\_\_\_\_

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: 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

|   |            |
|---|------------|
| • Connecting rail kit for appliances with backsplash, 900mm   | PNC 912499 |
| • 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 for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) | PNC 912981 |
| • Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) | PNC 912982 |
| • Back panel, 400x700mm, for units with backsplash  | PNC 913009 |
| • 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), 900x400mm, left side, wall mounted   | PNC 913636 |
| • 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 |

## Gas

