



**Modular Cooking Range Line
thermaline 90 - Full Module Electric Fry
Top with Mixed Plate, 1 Side with
Backsplash**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589107 (MCHOABH0AO) Electric Fry Top with smooth and 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. 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 with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

Main Features

- Choice of one or two heating zones. An indicator lamp shows operating state of each zone.
- 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.
- 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 2/3 smooth and 1/3 ribbed.

Sustainability



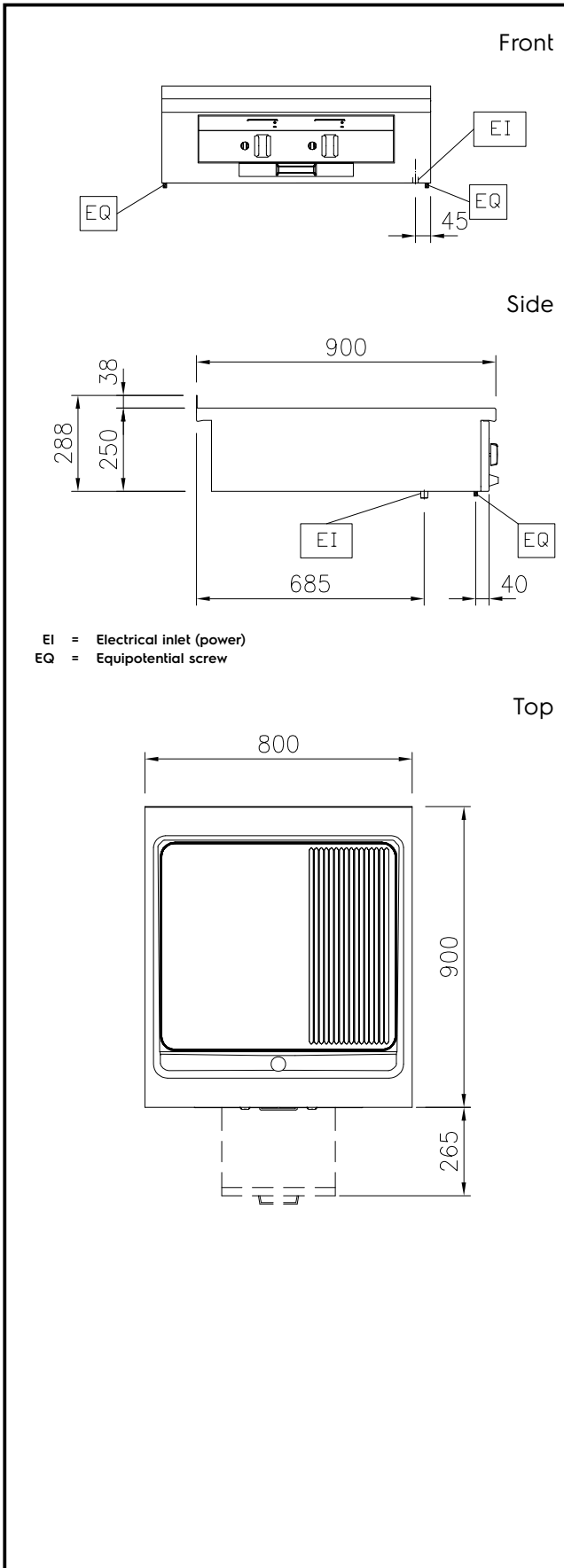
- Standby function for energy saving and fast recovery of maximum power.

Optional Accessories

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

APPROVAL: _____





Electric

Supply voltage:	400 V/3N ph/50/60 Hz
Total Watts:	15.3 kW

Key Information:

Cooking Surface Depth:	615 mm
Cooking Surface Width:	700 mm
Working Temperature MIN:	80 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated; Top
Cooking surface type:	half ribbed/ half smooth Chromium Plated mild steel mirror
Cooking surface - material:	Chromium Plated mild steel mirror

Sustainability

Current consumption:	22.1 Amps
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Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm PNC 912499
- 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, 800x700mm, for units with backsplash PNC 913013
- Back panel, 800x800mm, for units with backsplash PNC 913026
- Endrail kit, flush-fitting, with backsplash, left PNC 913117
- Endrail kit, flush-fitting, with backsplash, right PNC 913118
- Scraper for smooth plates PNC 913119
- Scraper for ribbed plates 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
- Insert profile d=900 PNC 913232
- Energy optimizer kit 24A - factory fitted PNC 913246
- 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
- Additional wall mounting fixation - US PNC 913640
- Wall mounting kit top - TL85/90 - Factory Fitted PNC 913652
- Filter W=800mm PNC 913665
- Electric mains switch 25A 4mm² NM for modular H800 electric units (factory fitted) PNC 913676

Recommended Detergents

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