

**Modular Cooking Range Line  
 thermaline 90 - 500 mm Electric Free-  
 cooking Top with Smooth Plate, 1 Side  
 with Backsplash**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

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

AIA # \_\_\_\_\_



**589127 (MCTAABEOAO)** Electric Free-Cooking Top, 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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards on the rear and sides. 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 resistance certification. Configuration: One-side operated top with backsplash. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- Overheat protection: the temperature sensor switches off the supply in case of overheating.
- 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.
- Rapid heat up of the plate and continuously ready for use.
- Wide rounded cleaning zone around the plates for easier cleaning.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- 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.
- For direct and indirect cooking.

### Construction

- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPX5 water resistance certification.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 - DIN 1.4301.

### Sustainability

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

### Optional Accessories

- Connecting rail kit for appliances PNC 912499  with backsplash, 900mm
- Portioning shelf, 500mm width PNC 912523
- Portioning shelf, 500mm width PNC 912553
- 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

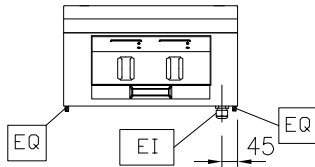
**APPROVAL:** \_\_\_\_\_

- 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, 500x700mm, for units with backsplash PNC 913010
- Back panel, 500x800mm, for units with backsplash PNC 913023
- Endrail kit, flush-fitting, with backsplash, left PNC 913117
- Endrail kit, flush-fitting, with backsplash, right PNC 913118
- Scraper for smooth plates PNC 913119
- 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
- Energy optimizer kit 14A - factory fitted PNC 913244
- 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 913649
- Filter W=500mm PNC 913664
- Electric mainswitch 25A 4mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913676

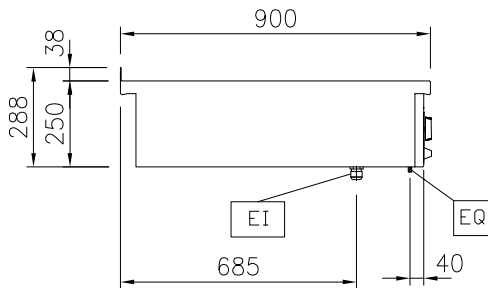
### Recommended Detergents

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

Front

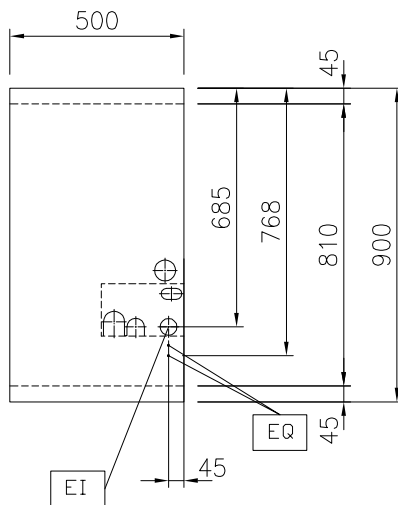


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**

Supply voltage: 400 V/3N ph/50/60 Hz  
 Total Watts: 6 kW

**Key Information:**

Working Temperature MIN: 80 °C  
 Working Temperature MAX: 350 °C  
 External dimensions, Width: 500 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 250 mm  
 Net weight: 75 kg  
 Configuration: One-Side Operated;Top

**Sustainability**

Current consumption: 13 Amps