

## Modular Cooking Range Line thermaline 90 - 1000 mm Electric Free- cooking Top with Smooth Plate, 1 Side

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

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

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

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

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


**589130 (MCTCAAJOAO)**

 Electric Free-Cooking Top,  
one-side operated

### 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. 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. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- Overheat protection: a 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

- |                                     |            |                          |
|-------------------------------------|------------|--------------------------|
| • Portioning shelf, 1000mm width    | PNC 912528 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width    | PNC 912558 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm          | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm          | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm       | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm       | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm       | PNC 912591 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left  | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right | PNC 913112 | <input type="checkbox"/> |

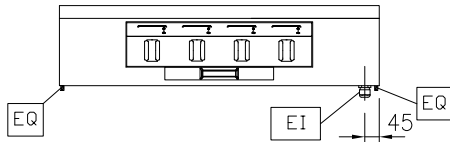
APPROVAL: \_\_\_\_\_

- Scraper for smooth plates PNC 913119 ☐
- Endrail kit (12.5mm) for thermaline 90 units, left PNC 913202 ☐
- Endrail kit (12.5mm) for thermaline 90 units, right PNC 913203 ☐
- T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) PNC 913227 ☐
- Insert profile d=900 PNC 913232 ☐
- Energy optimizer kit 40A - factory fitted PNC 913248 ☐
- Endrail kit, (12.5mm), for back-to-back installation, left PNC 913251 ☐
- Endrail kit, (12.5mm), for back-to-back installation, right PNC 913252 ☐
- Endrail kit, flush-fitting, for back-to-back installation, left PNC 913255 ☐
- Endrail kit, flush-fitting, for back-to-back installation, right PNC 913256 ☐
- Filter W=1000mm PNC 913666 ☐
- Electric mains switch 63A 10mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913677 ☐

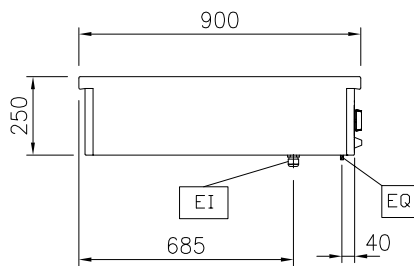
### Recommended Detergents

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

Front

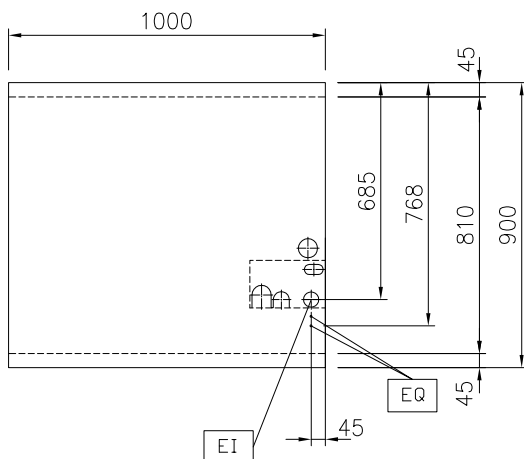


Side



EI = Electrical inlet (power)  
EQ = Equipotential screw

Top



## Electric

Supply voltage: 400 V/3N ph/50/60 Hz  
Total Watts: 16 kW

## Key Information:

Working Temperature MIN: 80 °C  
Working Temperature MAX: 350 °C  
External dimensions, Width: 1000 mm  
External dimensions, Depth: 900 mm  
External dimensions, Height: 250 mm  
Net weight: 160 kg  
Configuration: One-Side Operated;Top

## Sustainability

Current consumption: 34.8 Amps