

## Modular Cooking Range Line thermaline 90 - Electric Bain Marie Top, 2/1GN, Rear Tap, 1 Side with Backsplash

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

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

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

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

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



589135 (MCBBABH0AO)

Electric Bain-marie Top with  
rear tap, one-side operated  
with backsplash, 2/1 GN

### 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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

Configuration: One-side operated top with backsplash and rear mixing tap. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.
- 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.

### Construction

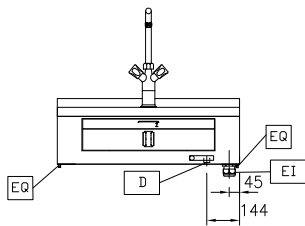
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

### Sustainability

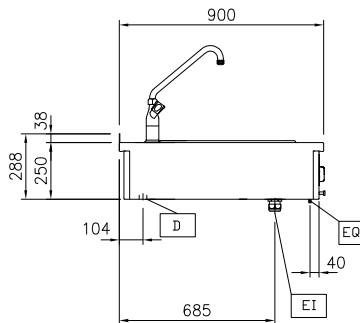
- Standby function for energy saving and fast recovery of maximum power.

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

Front

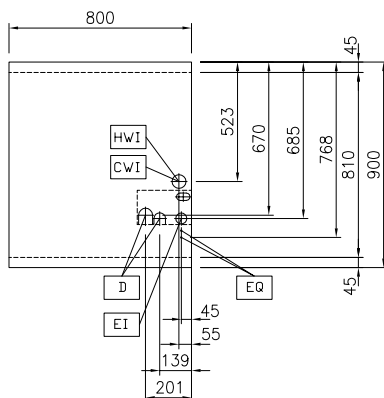


Side



D = Drain  
 EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 WI = Water inlet

Top



### Electric

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

### Water:

Inlet water line size: 3/4"  
 Incoming Cold/hot Water line size: 3/4"  
 Drain line size: 1"

### Key Information:

Number of wells: 1  
 Usable well dimensions (width): 630 mm  
 Usable well dimensions (height): 170 mm  
 Usable well dimensions (depth): 510 mm  
 Well capacity: 10 lt MIN; 65 lt MAX  
 Thermostat Range: 30 °C MIN; 90 °C MAX  
 External dimensions, Width: 800 mm  
 External dimensions, Depth: 900 mm  
 External dimensions, Height: 250 mm  
 Net weight: 35 kg  
 Configuration: One-Side Operated;Top

### Sustainability

Current consumption: 7.5 Amps

### Optional Accessories

- Connecting rail kit for appliances with backsplash, 900mm PNC 912499 ☐
- Portioning shelf, 800mm width PNC 912526 ☐
- Portioning shelf, 800mm width PNC 912556 ☐
- 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, 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 ☐
- Lid for bain marie 2/1 GN PNC 913147 ☐
- 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 ☐
- GN DIVIDER SET FOR BAIN MARIE PNC 913297 ☐
- 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 913652 ☐
- Adapter Container in 2/1 GN Bain Marie PNC 913658 ☐
- Filter W=800mm PNC 913665 ☐
- Electric mains switch 25A 4mm<sup>2</sup> NM for modular H800 electric units (factory fitted) PNC 913676 ☐