

Modular Cooking Range Line thermaline 90 - Half Module Gas Chargrill, 1 Side



589278 (MCDAAADOPO)

Gas Chargrill Tops, 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. Heavy duty enamelled cast iron cooking grids with stainless steel handle for easy removal. Special system utilizing stainless steel heat spreading shields below the radiants (PATENT PENDING), to avoid burner clogging, minimize flare ups, and provide even heat distribution. Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays. Fulllength grease collection drawer with filling indicator to collect residual cooking grease. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX4 water resistance certification.

Configuration: One-side operated top. The base is supplied by the factory  $% \left( {{{\left[ {{{\rm{D}}_{\rm{s}}} \right]}}} \right)$ 

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

### Main Features

- Special system utilizing stainless steel heat spreading shields below the radiants (PATENT US9591947B2 and related family) avoiding burner clogging and minimizing flare ups while providing an even heat distribution throughout the cooking surface.
- Stainless steel high splash guards on the rear and sides of 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 silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flareups and providing even heat distribution.
- Full-length grease collection drawer with filling indicator, to collect residual cooking grease, and handle to facilitate manipulations.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.

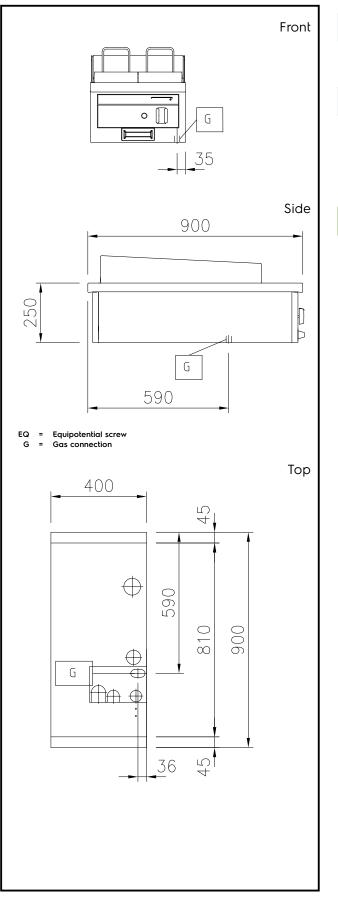
## Construction

- 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).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top.
- IPx4 water protection.
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.

#### APPROVAL:



# Modular Cooking Range Line thermaline 90 - Half Module Gas Chargrill, 1 Side



10.5 kW 1/2"
One-Side Operated;Top 400mm 900mm 250mm 65 kg 364mm

Energy consumption, Min/ Max:

0 - 1.11 m³/h

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



# **Optional Accessories**

Connecting rail kit, 900mm	PNC 912502	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912522	
<ul> <li>Portioning shelf, 400mm width</li> </ul>	PNC 912552	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	
<ul> <li>Fixed side shelf, 200x900mm</li> </ul>	PNC 912589	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591	
• Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912975	
• Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912976	
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913111	
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913112	
<ul> <li>Scraper for grills</li> </ul>	PNC 913121	
<ul> <li>Kit scraper and hooks for chargrills</li> </ul>	PNC 913122	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
<ul> <li>T-connection rail for back-to- back installations without backsplash</li> </ul>	PNC 913227	
<ul> <li>Insert profile d=900</li> </ul>	PNC 913232	
• 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	
<ul> <li>Endrail kit, flush-fitting, for back- to-back installation, right</li> </ul>	PNC 913256	
<ul> <li>Gas mainswitch for modular H800 gas units (factory fitted)</li> </ul>	PNC 913698	



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