



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

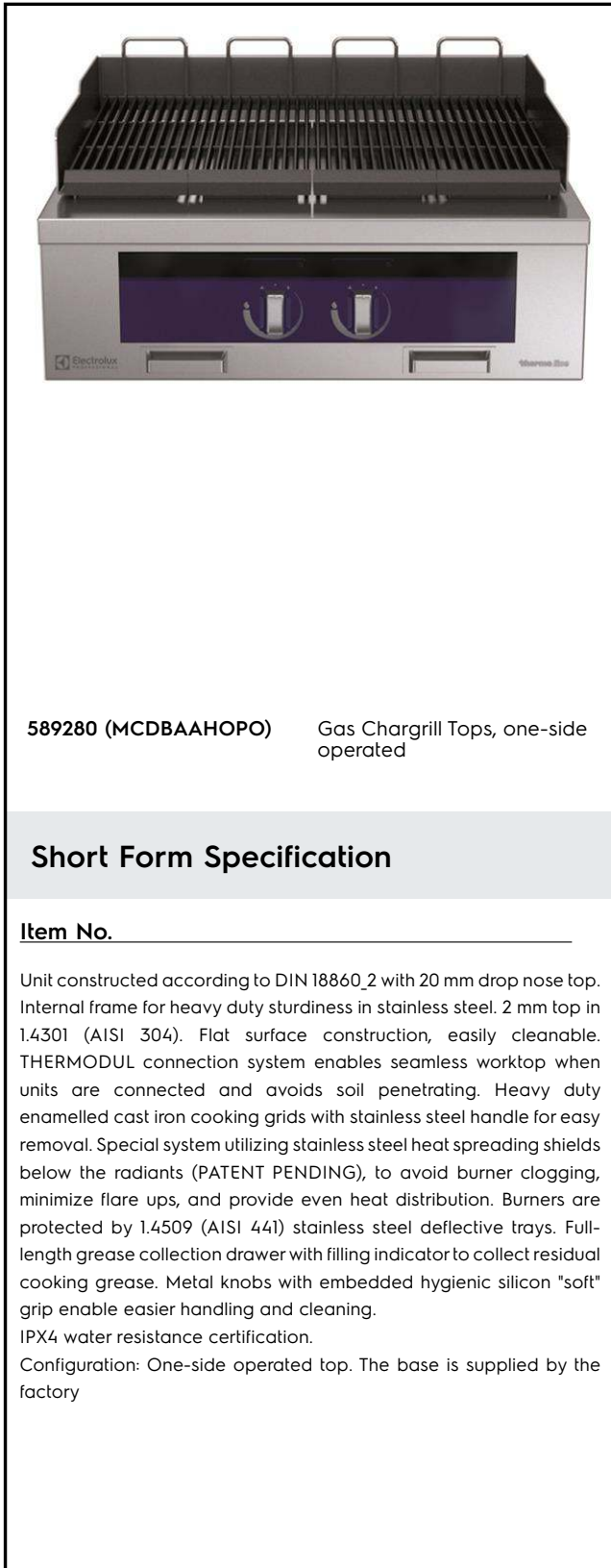
ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



589280 (MCDBAAHOPO) 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. Full-length 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

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 "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Burners are protected by 1.4509 (AISI 441) stainless steel deflective trays avoiding flare-ups 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.

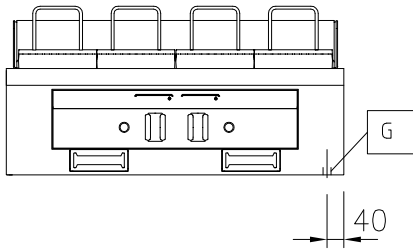
Construction

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

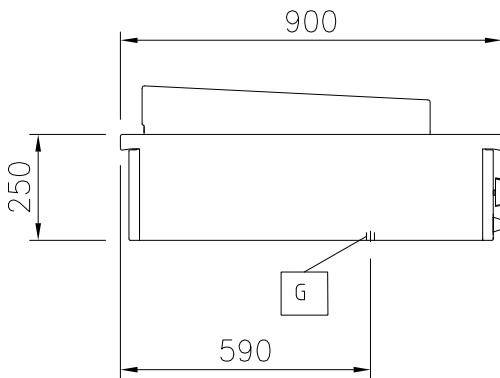
APPROVAL: _____



Front

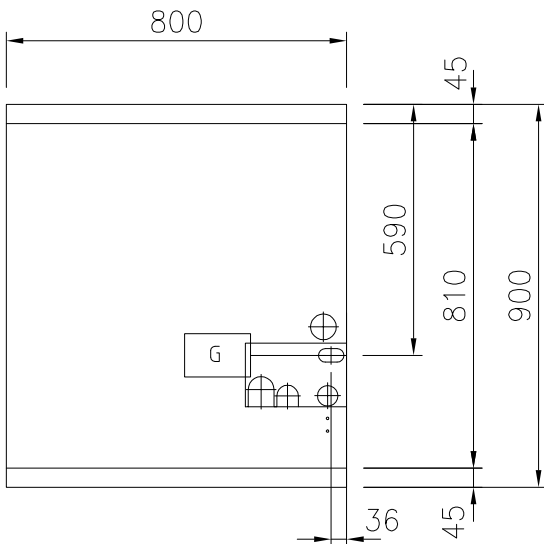


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | |
|------------|-------|
| Gas Power: | 21 kW |
| Gas Inlet: | 1/2" |

Key Information:

| | |
|------------------------------|-----------------------|
| External dimensions, Width: | 800 mm |
| External dimensions, Depth: | 900 mm |
| External dimensions, Height: | 250 mm |
| Net weight: | 115 kg |
| Configuration: | One-Side Operated;Top |
| Grid dimensions: | 728 mm |

Sustainability

| | |
|------------------------------|----------------------------|
| Energy consumption, Min/Max: | 0 - 2.22 m ³ /h |
|------------------------------|----------------------------|

Optional Accessories

- Connecting rail kit, 900mm PNC 912502
- 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: modular 90 PNC 912975
 (on the left) to ProThermetic tilting
 (on the right), ProThermetic
 stationary (on the left) to
 ProThermetic tilting (on the right)
- Connecting rail kit: modular 80 PNC 912976
 (on the right) to ProThermetic
 tilting (on the left), ProThermetic
 stationary (on the right) to
 ProThermetic tilting (on the left)
- Endrail kit, flush-fitting, left PNC 913111
- Endrail kit, flush-fitting, right PNC 913112
- Endrail kit (12.5mm) for thermaline PNC 913202
 90 units, left
- Endrail kit (12.5mm) for thermaline PNC 913203
 90 units, right
- T-connection rail for back-to- PNC 913227
 back installations without
 backsplash (to be ordered as S-
 code)
- Insert profile d=900 PNC 913232
- Endrail kit, (12.5mm), for back-to- PNC 913251
 back installation, left
- Endrail kit, (12.5mm), for back-to- PNC 913252
 back installation, right
- Endrail kit, flush-fitting, for back- PNC 913255
 to-back installation, left
- Endrail kit, flush-fitting, for back- PNC 913256
 to-back installation, right
- Gas mainswitch for modular PNC 913698
 H800 gas units (factory fitted)