

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

<image/> <image/> <image/>	Maii • Ren AIS coo • Inco und • Heo • Ren rect • Stai anco • All r from • THE sea to e vita of u • Mel tour • Mel tour • Mel tour • Coo
Short Form Specification	eler • 9 pr • Eac
Item No.	pov • Fixe
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. Heating via incoloy armoured heating elements positioned under the cooking grid. Removable stainless steel deflectors to recuperate heat and reduce cooking time. Cooking surface grids are easily removable for cleaning. Heating elements can be tilted. Fixed well with drain and integrated water tap for easy cleaning. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated top. The base is supplied by the factory	juic • Lary • Wa • Wa • IPX • 2 m • Flat are • Inte 1.43 • Unii with plin

TEM #	
AODEL #	
NAME #	
SIS #	
AIA #	

# **Main Features**

- Removable 2mm thick steel U-shaped grids in AISI 441 stainless steel for fast heating of cooking surface.
- Incoloy armoured heating elements positioned under the cooking grid.
- Heating elements tilt 90° for easy cleaning.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- 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 "softtouch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- 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.
- 9 power levels.
- Each bank of elements has an independent power regulation through a control knob.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Water filling tap with knob control.
- IPX5 water protection.

### Construction

I

- 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 and 70 mm recessed plinth.

#### APPROVAL:



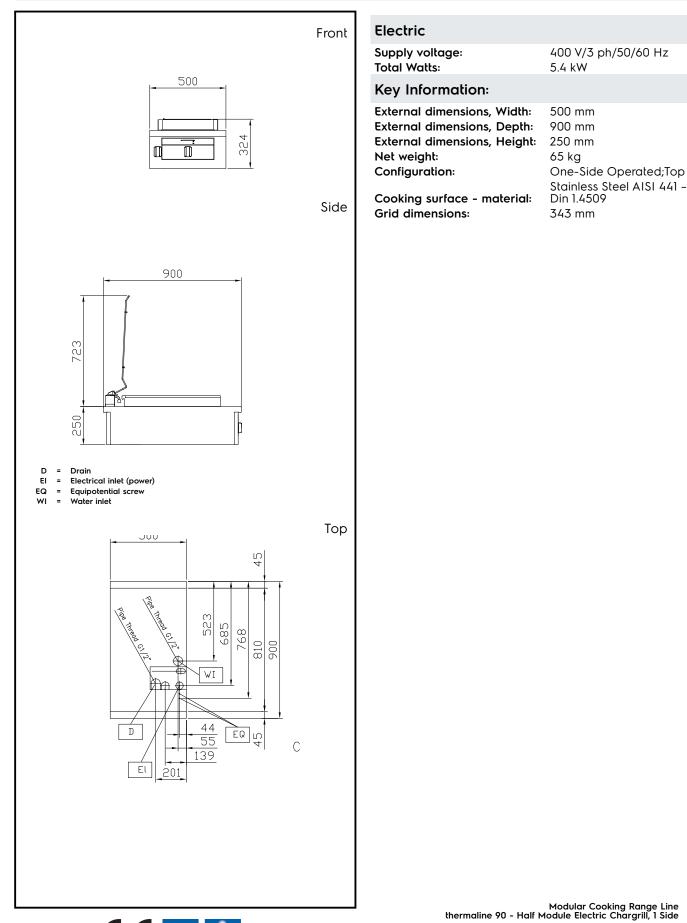
# **Included Accessories**

• 1 of Scraper for HP electric grill	PNC 206436	
Optional Accessories		
Scraper kit with hooks for HP grills	PNC 206347	
<ul> <li>Connecting rail kit, 900mm</li> </ul>	PNC 912502	
<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	
<ul> <li>Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted)</li> </ul>	PNC 913676	

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



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



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