

Modular Cooking Range Line thermaline 90 - 2 Zone Full Surface Induction Top on Open Base, 2 Sides, H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589360 (MCJBFCE1AO)

Full Surface Induction Top on Open Base, 2 zones, two-side operated

Short Form Specification

Item No.

Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth. 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. Large multi-coil glass ceramic surface without any "dead" spots allows for quick and easy cleaning. Features 9 power levels with fast deployment to full heating power and very low heat dissipation to the kitchen. Overheat protection switches off the supply in case of overheating. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

Configuration: Freestanding, two-side operated, on open base, hygienic class H2.

Main Features

- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Pans can easily be moved from one area to another without lifting.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- 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.
- 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.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Fast deployment with full heating power immediately.
- Low heat dissipation to the kitchen.
- The large surface multi-coil induction top offers a substantial increase in pan and pot capacity thanks to the seamless transition between individual heating zones, ideal for à la carte operation.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.

Construction

- Control light for each zone.
- 2 mm top in 1.4301 (AISI 304).
- 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 stainless steel

Sustainability



 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:



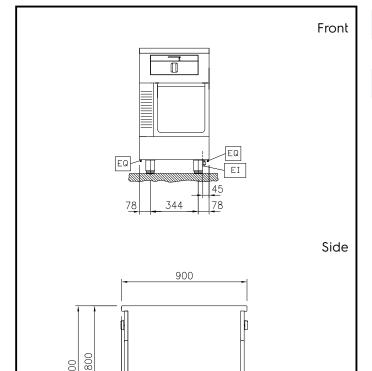


Optional Accessories

Optional Accessories			
 Scraper for cook tops 	PNC 910		
 Connecting rail kit, 900mm 	PNC 912	502	
 Stainless steel side panel, 900x800mm, freestanding 	PNC 912	511	
 Portioning shelf, 500mm width 	PNC 912	523	
 Portioning shelf, 500mm width 	PNC 912	553	
 Folding shelf, 300x900mm 	PNC 912	581	
 Folding shelf, 400x900mm 	PNC 912	582	
 Fixed side shelf, 200x900mm 	PNC 912	589	
 Fixed side shelf, 300x900mm 	PNC 912	590	
 Fixed side shelf, 400x900mm 	PNC 912	591	
 Stainless steel front kicking strip, 500mm width 	PNC 912	595	
 Stainless steel side kicking strips left and right, freestanding, 900mm width 	PNC 912	621	
 Stainless steel plinth, freestanding, 500mm width 	PNC 912	917	
 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 912	975	
 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 912	976	
Endrail kit, flush-fitting, left	PNC 913	111	
 Endrail kit, flush-fitting, right 	PNC 913	112	
 Endrail kit (12.5mm) for thermaline 90 units, left 	PNC 913	202	
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913	203	
• Insert profile d=900	PNC 913	232	
 Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) 	PNC 913	236	
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913	259	
 Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated 	PNC 913	279	
• Filter W=500mm	PNC 913	664	
 Electric mainswitch 25A 4mm2 NM for modular H800 electric units (factory fitted) 	PNC 913	676	







Electrical inlet (power) EQ **Equipotential screw**

8

900

500 685 768 +100 EQ ΕI

ΕI

685

600

150

Electric

400 V/3N ph/50/60 Hz Supply voltage: **Total Watts:** 14 kW

Key Information:

External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 800 mm **Storage Cavity Dimensions** 340 mm

(width): **Storage Cavity Dimensions**

(height):

Storage Cavity Dimensions 740 mm (depth): Net weight: 51 kg

Both-Sides Operated;On Configuration: Base

330 mm

500 mm

Front Plates Power: 7 - 0 kW **Back Plates Power:** 7 - kW Front Plates dimensions: 340x370 **Back Plates dimensions:** 340x370

Induction Top Dimensions (width):

Induction Top Dimensions 900 mm

(depth): Sustainability

+100

Top

+0

Current consumption: 21.5 Amps

