

Modular Cooking Range Line thermaline 90 - 4 Zone Full Surface Induction Top on Open Base, 1 Side, H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
AIA #		



589363 (MCJDFAJIAO)

Full Surface Induction Top on Open Base, 4 zones, one-side operated - H2

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, One-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.

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:



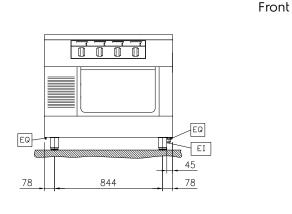


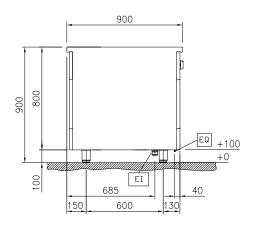
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		• Shelf fixation for TL80-85-90 one-side	PNC 913281
Optional Accessories		operated, TL80 two-side operated	
 Scraper for cook tops 	PNC 910601	Filter W=1000mm	PNC 913666
 Connecting rail kit, 900mm 	PNC 912502	 Electric mainswitch 63A 10mm2 NM for 	PNC 913677
 Stainless steel side panel, 900x800mm, freestanding 	PNC 912511	modular H800 electric units (factory fitted)	
 Portioning shelf, 1000mm width 	PNC 912528		
 Portioning shelf, 1000mm width 	PNC 912558		
 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		
 Stainless steel front kicking strip, 1000mm width 	PNC 912600		
 Stainless steel side kicking strips left and right, freestanding, 900mm width 	PNC 912621		
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627		
 Stainless steel plinth, freestanding, 1000mm width 	PNC 912922		
 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		
Endrail kit, flush-fitting, left	PNC 913111		
Endrail kit, flush-fitting, right	PNC 913112		
Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202		
 Endrail kit (12.5mm) for thermaline 90 units, right 	PNC 913203		
 Stainless steel side panel, left, H=800, flush 	PNC 913224		
 Stainless steel side panel, left, H=800, flush 	PNC 913225		
 T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) 	PNC 913227		
 Insert profile d=900 	PNC 913232		
 Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) 	PNC 913234		
 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		
 Endrail kit, flush-fitting, for back-to- back installation, right 	PNC 913256		
 Side reinforced panel only in combination with side shelf, for freestanding units 	PNC 913259		
 Side reinforced panel only in combination with side shelf, for back- to-back installations, left 	PNC 913277		
 Side reinforced panel only in combination with side shelf, for back- to-back installation, right 	PNC 913278		

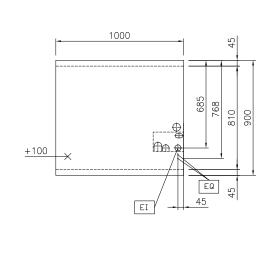








EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Side

Top

 $\textbf{Supply voltage:} \hspace{1.5cm} 400 \text{ V/3N ph/50/60 Hz}$

Total Watts: 28 kW

Key Information:

External dimensions, Width: 1000 mm **External dimensions, Depth:** 900 mm **External dimensions, Height:** 800 mm

Storage Cavity Dimensions (width):

Storage Cavity Dimensions

(height): Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 120 kg

On Base;One-Side Configuration: Operated

Front Plates Power: 7 - 7 kW

Back Plates Power: 7 - 7 kW

Front Plates dimensions: 420x370 420x370 Back Plates dimensions: 420x370 420x370

Induction Top Dimensions (width):

Induction Top Dimensions

1000 mm 900 mm

580 mm

330 mm

Sustainability

(depth):

Current consumption: 43 Amps

