

Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top, 1 Side with Backsplash, H=700

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



589515 (MCLCEBJDAO)

Electric Solid Top, 4 zones, one-side operated with backsplash

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. Solid top made of smooth, pore-free, steel. 4 independently controlled heating zones with 2 electronic sensors per zone for temperature surface control and 8 power levels. Rapid plate heat up, continuously ready to use. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification.

 $Configuration: Free standing, One-side\ operated\ with\ backsplash.$

Main Features

- 4 heating zones independently controlled.
- Rapid heat up of the plate and continuously ready for use.
- 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.
- Solid top cooking surface made of 20 mm thick steel, DIN 1.7335, smooth pore-free and easy to clean.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Two electronic sensors per zone to control surface temperature and to protect cooking plate from overheating.
- 8 power levels.

Construction

- 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.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.

Sustainability



 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:



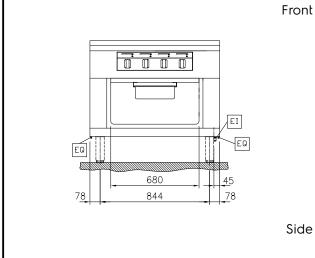


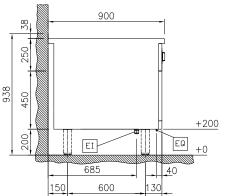
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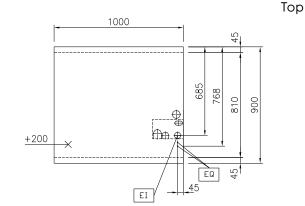
Optional Accesso	ries				or TL80-85-90 one-) two-side operate		PNC 913283	
 Connecting rail kit for with backsplash, 900n 		PNC 912499		• Filter W=1000m		ŭ.	PNC 913666	
 Portioning shelf, 1000n 		PNC 912528						
 Portioning shelf, 1000n 		PNC 912558						
 Folding shelf, 300x900 		PNC 912581						
 Folding shelf, 400x900 		PNC 912582						
• Fixed side shelf, 200x9		PNC 912589	_					
 Fixed side shelf, 300x9 		PNC 912590						
 Fixed side shelf, 400x9 		PNC 912591						
•		PNC 912591						
 Stainless steel front kid 1000mm width 		PINC 912030	_					
 Stainless steel side kic and right, against the width 	king strips left wall, 900mm	PNC 912660						
 Stainless steel side kic and right, back-to-ba width 		PNC 912663						
 Stainless steel plinth, of 1000mm width 	against wall,	PNC 912941						
 Connecting rail kit for with backsplash: mod left) to ProThermetic ti right), ProThermetic sto the left) to ProThermet the right) 	ular 90 (on the Iting (on the ationary (on	PNC 912981						
 Connecting rail kit for with backsplash: mod right) to ProThermetic left), ProThermetic stat right) to ProThermetic left) 	ular 90 (on the tilting (on the tionary (on the	PNC 912982						
 Back panel, 1000x700i with backsplash 	mm, for units	PNC 913015						
 Stainless steel panel, 9 against wall, left side 	900x700mm,	PNC 913101						
 Stainless steel panel, sagainst wall, right side 		PNC 913105						
 Endrail kit, flush-fitting backsplash, left 	, with	PNC 913117						
 Endrail kit, flush-fitting backsplash, right 	, with	PNC 913118						
 Endrail kit (12.5mm) for units with backsplash, 		PNC 913208						
 Endrail kit (12.5mm) for units with backsplash, 		PNC 913209						
 U-clamping rail for ba installations with back ordered as S-code) 		PNC 913226						
 Insert profile d=900 		PNC 913232						
 Perforated shelf for wo cabinets and cupboar side operated TL80-85 side operated for TL80 	rd bases (one- 5-90 and two-	PNC 913235						
 Energy optimizer kit 40 fitted 	0A - factory	PNC 913248						
 Side reinforced panel combination with side against the wall install 	shelf, for lations, left	PNC 913267						
 Side reinforced panel combination with side against the wall install 	shélf, for	PNC 913269						











Electrical inlet (power) Equipotential screw

Electric

400 V/3N ph/50/60 Hz Supply voltage: 16 kW

Electrical power, max:

Key Information:

100 °C Working Temperature MIN: Working Temperature MAX: 450 °C 1000 mm External dimensions, Width: External dimensions, Depth: 900 mm External dimensions, Height: 700 mm **Storage Cavity Dimensions** (width): 680 mm

Storage Cavity Dimensions

330 mm (height):

Storage Cavity Dimensions

(depth): 740 mm Net weight: 193 kg

On Base;One-Side Configuration: Operated

820 mm

Front Plates Power: 4 - 4 kW **Back Plates Power:** 4 - 4 kW

Solid top usable surface (width):

Solid top usable surface

720 mm (depth):

Sustainability

Current consumption: 34.8 Amps

