

# Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top, 2 Sides, H=800

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589528 (MCLCFCJDAO)

Electric Solid Top, 4 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. 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: Freestanding, two-side operated.

#### **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:







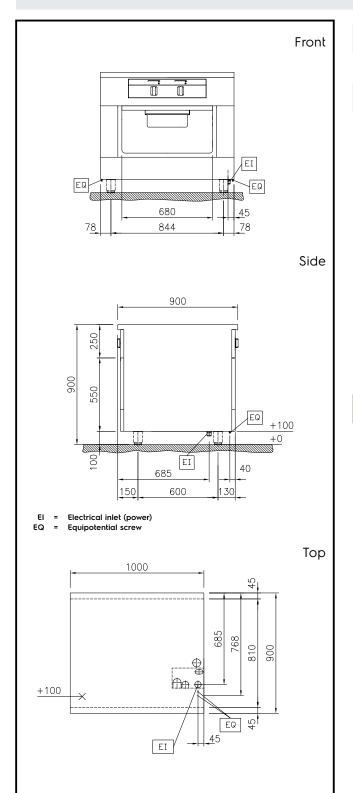
### **Optional Accessories**

Optional Accessories		
<ul> <li>Connecting rail kit, 900mm</li> </ul>	PNC 912502	
<ul> <li>Stainless steel side panel, 900x800mm, freestanding</li> </ul>	PNC 912511	
<ul> <li>Portioning shelf, 1000mm width</li> </ul>	PNC 912528	
<ul> <li>Portioning shelf, 1000mm width</li> </ul>	PNC 912558	
<ul> <li>Folding shelf, 300x900mm</li> </ul>	PNC 912581	
<ul> <li>Folding shelf, 400x900mm</li> </ul>	PNC 912582	
• Fixed side shelf, 200x900mm	PNC 912589	
<ul> <li>Fixed side shelf, 300x900mm</li> </ul>	PNC 912590	
<ul> <li>Fixed side shelf, 400x900mm</li> </ul>	PNC 912591	
<ul> <li>Stainless steel front kicking strip, 1000mm width</li> </ul>	PNC 912600	
<ul> <li>Stainless steel side kicking strips left and right, freestanding, 900mm width</li> </ul>	PNC 912621	
<ul> <li>Stainless steel plinth, freestanding, 1000mm width</li> </ul>	PNC 912922	
<ul> <li>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)</li> </ul>	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	
<ul> <li>Endrail kit, flush-fitting, left</li> </ul>	PNC 913111	
<ul> <li>Endrail kit, flush-fitting, right</li> </ul>	PNC 913112	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC 913202	
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC 913203	
<ul> <li>Insert profile d=900</li> </ul>	PNC 913232	
<ul> <li>Perforated shelf for warming cabinets and cupboard bases (two- side operated for TL90)</li> </ul>	PNC 913238	
<ul> <li>Energy optimizer kit 40A - factory fitted</li> </ul>	PNC 913248	
Side reinforced panel only in combination with side shelf, for freestanding units	PNC 913259	
Shelf fixation for TL90 two-side operated	PNC 913284	
• Filter W=1000mm	PNC 913666	
<ul> <li>Electric mainswitch 63A 10mm2 NM for modular H800 electric units (factory fitted)</li> </ul>	PNC 913677	





# Modular Cooking Range Line thermaline 90 - 4 Zone Freestanding Electric Solid Top, 2 Sides, H=800



Electric	
Supply voltage: Electrical power, max:	400 V/3N ph/50/60 Hz 16 kW
Key Information:	
Working Temperature MIN: Working Temperature MAX: External dimensions, Width: External dimensions, Depth: External dimensions, Height: Storage Cavity Dimensions (width): Storage Cavity Dimensions (height): Storage Cavity Dimensions (depth):	100 °C 450 °C 1000 mm 900 mm 800 mm 680 mm 330 mm
Net weight:	193 kg
Configuration: Front Plates Power: Back Plates Power: Solid top usable surface (width): Solid top usable surface (depth):	On Base;Two-Side Operated 4 - 4 kW 4 - 4 kW 820 mm
Sustainability	

34.8 Amps

Current consumption:

