

Modular Cooking Range Line thermaline 90 - Half Module Freestanding Electric Fry Top, 1 Side with Backsplash, H=800

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



589553 (MCHAFBDDAO)

Electric Fry Top with smooth chrome Plate, one-side operated with backsplash

589561 (MCHCFBDDAO)

Electric Fry Top with ribbed chrome Plate, 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. Chromium-plated mild steel cooking surface with non-stick finishing for optimal grilling. Powerblock heating system for optimal temperature distribution. Stainless steel high splash guards on the rear and sides. Large drain hole allows draining of cooking juices into a large collector. 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 resistant certification.

Configuration: Freestanding, One-side operated with backsplash.

Main Features

- Large drain hole on cooking surface permits the draining of residual cooking juices into a large collector placed under the cooking surface.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Units have separate controls for each half module of the 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.
- Powerblock heating system for optimal temperature distribution.

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
- Cooking surface in chromium-plated mild steel with non-stick finishing for optimum grilling results.
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in stainless steel.
- Cooking surface to be completely smooth or completely ribbed.

Sustainability



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

APPROVAL:





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Optional Accessories • Connecting rail kit for appliances	PNC 912499	 Side reinforced panel only in combination with side shelf, for against the wall installations, left 	268 🗖
with backsplash, 900mm • Portioning shelf, 400mm width	PNC 912522	 Side reinforced panel only in combination with side shelf, for 	270 🗖
Portioning shelf, 400mm width	PNC 912552	against the wall installations, right	
• Folding shelf, 300x900mm	PNC 912581	• Shelf fixation for TL80-85-90 one- PNC 913	279
• Folding shelf, 400x900mm	PNC 912582	side operated, TL80 two-side	
_	PNC 912589	operated	
• Fixed side shelf, 200x900mm		• Filter W=400mm PNC 913	663 🗖
• Fixed side shelf, 300x900mm	PNC 912590	• Electric mainswitch 25A 4mm2 NM PNC 913	676
 Fixed side shelf, 400x900mm 	PNC 912591	for modular H800 electric units	
 Stainless steel front kicking strip, 400mm width 	PNC 912594	(factory fitted)	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912624	 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, PNC 0S2 1 pack of six 1 lt. bottles (trigger 	292 🗖
 Stainless steel side kicking strips left and right, back-to-back, 1810mm width 	PNC 912627	incl.)	
• Stainless steel plinth, against wall, 400mm width	PNC 912897		
 Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) 	PNC 912981		
 Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) 			
• Back panel, 400x800mm, for units with backsplash	PNC 913022		
• Stainless steel panel, 900x800mm, against wall, left side	PNC 913102		
• Stainless steel panel, 900x800mm, against wall, right side	PNC 913106		
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117		
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118		
 Scraper for smooth plates (only for 589553) 	PNC 913119		
 Scraper for ribbed plates (only for 589561) 	PNC 913120		
 Endrail kit (12.5mm) for thermaline 90 units with backsplash, left 	PNC 913208		
 Endrail kit (12.5mm) for thermaline 90 units with backsplash, right 	PNC 913209		
 U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code) 	PNC 913226		
• 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 913233		
Energy optimizer kit 14A - factory fitted	PNC 913244		



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Electric

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

Total Watts: 5.1 kW

Key Information:

Cooking Surface Depth: 615 mm
Cooking Surface Width: 300 mm
Working Temperature MIN: 80 °C
Working Temperature MAX: 280 °C
External dimensions, Width: 400 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 800 mm

Storage Cavity Dimensions

(width): 340 mm

Storage Cavity Dimensions

(height): 330 mm

Storage Cavity Dimensions

 (depth):
 740 mm

 Net weight:
 91 kg

On Base;One-Side

Configuration: Operated

Cooking surface type:

589553 (MCHAFBDDAO) Smooth **589561 (MCHCFBDDAO)** Ribbed

Chromium Plated mild

Cooking surface - material: steel mirror

Sustainability

Current consumption: 7.4 Amps





