



## Modular Cooking Range Line thermaline 90 - Gas French Top, 1 Side

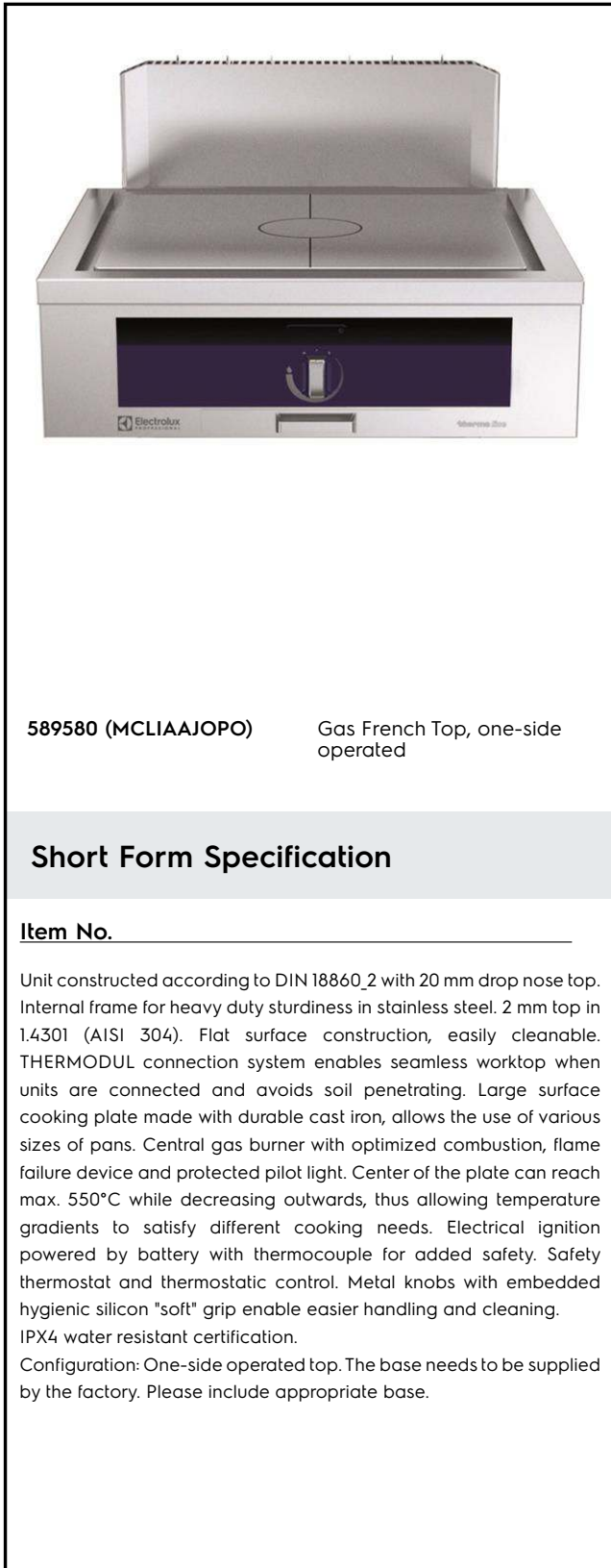
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



589580 (MCLIAAJOP0) Gas French Top, one-side operated

### Short Form Specification

Item No. \_\_\_\_\_

Unit constructed according to DIN 18860\_2 with 20 mm drop nose top. 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 surface cooking plate made with durable cast iron, allows the use of various sizes of pans. Central gas burner with optimized combustion, flame failure device and protected pilot light. Center of the plate can reach max. 550°C while decreasing outwards, thus allowing temperature gradients to satisfy different cooking needs. Electrical ignition powered by battery with thermocouple for added safety. Safety thermostat and thermostatic control. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX4 water resistant certification.

Configuration: One-side operated top. The base needs to be supplied by the factory. Please include appropriate base.

### Main Features

- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Pans can easily be moved from one area to another without lifting.
- Safety thermostat and thermostatic control.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- 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.
- Electrical ignition powered by battery with thermocouple for added safety.
- 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.
- The center of the plate can reach a maximum temperature of 550 °C while decreasing outwards.

### Construction

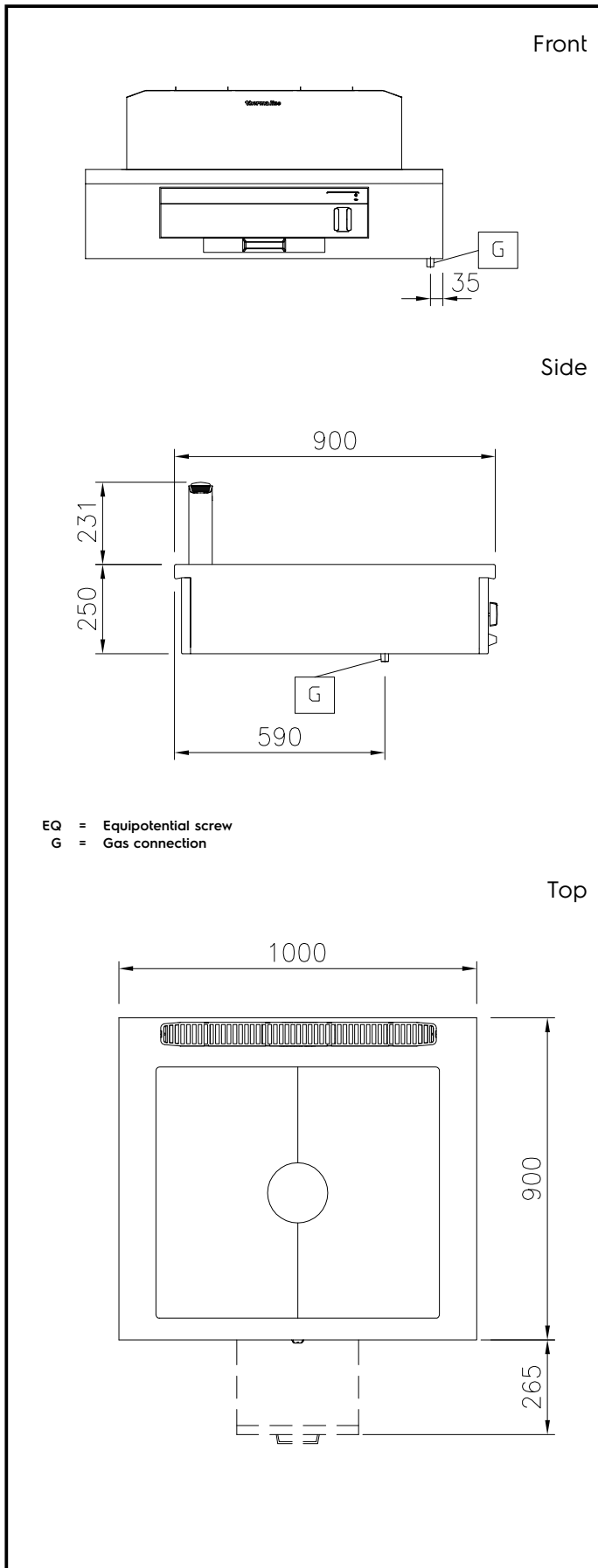
- 2 mm top in 1.4301 (AISI 304).
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- IPx4 water protection.

APPROVAL: \_\_\_\_\_



**Optional Accessories**

- |  |            |                          |
|--|------------|--------------------------|
| • Connecting rail kit, 900mm   | PNC 912502 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width   | PNC 912528 | <input type="checkbox"/> |
| • Portioning shelf, 1000mm width   | PNC 912558 | <input type="checkbox"/> |
| • Folding shelf, 300x900mm   | PNC 912581 | <input type="checkbox"/> |
| • Folding shelf, 400x900mm   | PNC 912582 | <input type="checkbox"/> |
| • Fixed side shelf, 200x900mm  | PNC 912589 | <input type="checkbox"/> |
| • Fixed side shelf, 300x900mm  | PNC 912590 | <input type="checkbox"/> |
| • Fixed side shelf, 400x900mm  | PNC 912591 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • 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 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, left   | PNC 913111 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, right  | PNC 913112 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, left   | PNC 913202 | <input type="checkbox"/> |
| • Endrail kit (12.5mm) for thermaline 90 units, right  | PNC 913203 | <input type="checkbox"/> |
| • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code)  | PNC 913227 | <input type="checkbox"/> |
| • Insert profile d=900   | PNC 913232 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, left   | PNC 913251 | <input type="checkbox"/> |
| • Endrail kit, (12.5mm), for back-to-back installation, right  | PNC 913252 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, left  | PNC 913255 | <input type="checkbox"/> |
| • Endrail kit, flush-fitting, for back-to-back installation, right   | PNC 913256 | <input type="checkbox"/> |
| • Gas mainswitch for modular H800 gas units (factory fitted)   | PNC 913698 | <input type="checkbox"/> |



### Gas

Gas Power:	12.5 kW
Gas Type Option:	
Gas Inlet:	1/2"

### Key Information:

External dimensions, Width:	1000 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	120 kg
Configuration:	One-Side Operated;Top
Solid top usable surface (width):	790 mm
Solid top usable surface (depth):	700 mm