

Modular Cooking Range Line thermaline 90 - Passthrough Electric Static Oven Base, 1 Side - H=450

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



589610 (MC8BCAJ0AO)

Passthrough electric static
 Oven Base, one-side
 operated

Short Form Specification

Item No. _____

Passthrough electric static oven base with 40 mm thick oven door and ribbed enamelled steel base plate. Constructed according to 1.4301 (AISI 304). Oven chamber with 2 levels of runners for 2/1 GN shelves to enable simultaneous and faster cooking. Heavy duty thermostat with temperature range up to 300°C. Two independent heating elements, the upper one can also be used for grilling. Flat surface construction, easily cleanable. Overheat protection switches off the supply in case of overheating. Metal knobs and oven handles ergonomically designed with embedded hygienic silicon "soft" grip enable easier handling and cleaning. IPX5 water resistance certification. Configuration: One-side operated freestanding base

Main Features

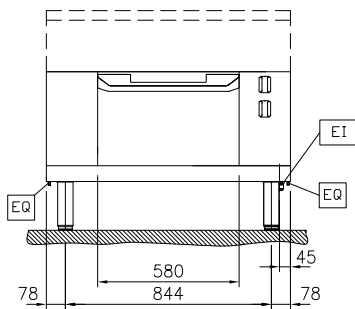
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- 40 mm thick oven door for heat insulation.
- All major components may be easily accessed from the front.
- Metal knobs with embedded hygienic "soft-touch" grip for easier handling and cleaning. The special design of the controls prevents infiltration of liquids or soil into vital components.
- Handles are ergonomically designed with silicon "soft" grip for easy handling and cleaning.
- Oven chamber to have 2 levels of runners to accommodate 2/1 GN trays and ribbed enamelled steel base plate.
- The upper heating element of the oven can also be used for grilling.
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- Oven temperature up to 300 °C
- The oven has two independent heaters, controlled by two separate knobs: one for top heat and one for bottom heat.

Construction

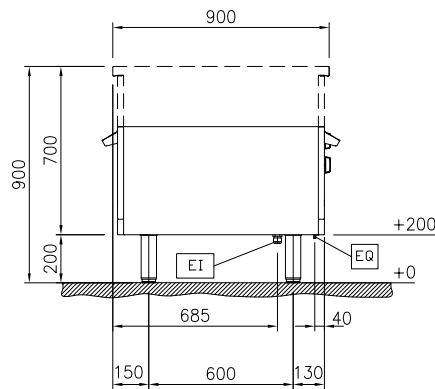
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.

APPROVAL: _____

Front

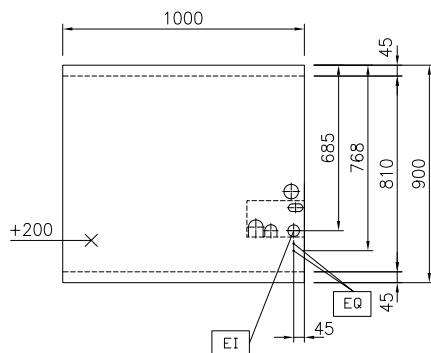


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage: 400 V/3N ph/50/60 Hz
Total Watts: 5 kW

Key Information:

Oven working Temperature: 60 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width): 575 mm
Oven Cavity Dimensions (height): 300 mm
Oven Cavity Dimensions (depth): 700 mm
External dimensions, Width: 1000 mm
External dimensions, Depth: 900 mm
External dimensions, Height: 450 mm
Net weight: 107 kg
Configuration: One-Side Operated
Oven GN: GN 2/1

Sustainability

Current consumption: 10.8 Amps

Included Accessories

- 1 of Grid, chromium plated, for ovens 2/1 GN PNC 910652

Optional Accessories

- Baking sheet 2/1 GN for ovens PNC 910651 ☐
- Bottom steel plate 2/1 GN for fire clay plate 800x900 with baking oven PNC 910655 ☐
- Fire clay plate 2/1 GN for ovens PNC 910656 ☐
- Stainless steel side panel, 900x700mm, freestanding PNC 912512 ☐
- Stainless steel front kicking strip, 1000mm width PNC 912636 ☐
- Stainless steel side kicking strip left and right, freestanding, 900mm width PNC 912657 ☐
- Stainless steel side kicking strip left and right, back-to-back, 1810mm width PNC 912663 ☐
- Stainless steel plinth, freestanding, 1000mm width PNC 912960 ☐
- Stainless steel side panel, left, H=700 PNC 913222 ☐
- Stainless steel side panel, right, H=700 PNC 913223 ☐
- Energy optimizer kit 14A - factory fitted PNC 913244 ☐
- Side reinforced panel only in combination with side shelf, for freestanding units PNC 913260 ☐
- Side reinforced panel only in combination with side shelf, for back-to-back installations, left PNC 913275 ☐
- Side reinforced panel only in combination with side shelf, for back-to-back installation, right PNC 913276 ☐