

Modular Cooking Range Line thermaline 90 - Electric Bain Marie Top, 1/1GN, Left Tap, 1 Side

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



589633 (MCBFAAEOAO)

Electric Bain-marie Top with left tap, one-side operated, 1/1 GN

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. Water basin in 1.4435 (AISI 316L) stainless steel, seamlessly welded into the top of the appliance. Water temperature regulated by sensors. Safety systems and automatic low-water level shut-off protect against overheating. All-round basin raised edges to protect against soil infiltration. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning.

IPX5 water resistance certification.

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

Main Features

- Filling water level is plate-marked on the side of the well.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Easy to clean basin with rounded corners.
- 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.
- Raised edge all around the well to protect from infiltration of dirt from worktop.
- Water temperature controlled by electronic sensor and can be selected as either temperature or power levels.
- Safety systems protect against overtemperature and can be manually reset.

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).
- Water basin in 1.4435 (AISI 316L) stainless steel is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top and 70 mm recessed plinth.

Sustainability



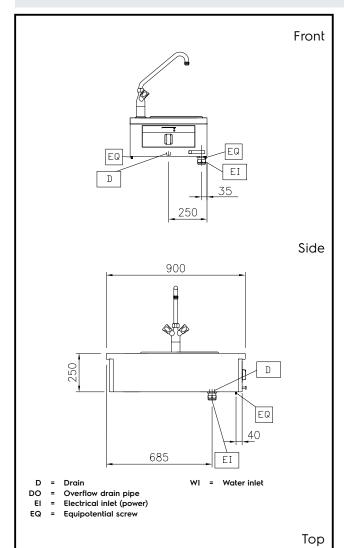
 Standby function for energy saving and fast recovery of maximum power.

APPROVAL:





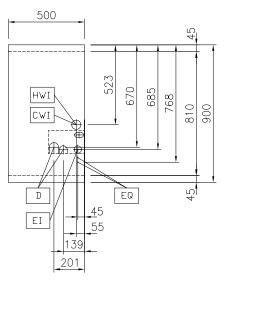
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Electric Supply voltage: 400 V/3N ph/50/60 Hz Total Watts: 1.5 kW Water: Inlet water line size: 3/4" Incoming Cold/hot Water line 3/4" Drain line size: **Key Information:** Number of wells: Usable well dimensions (width): 307 mm Usable well dimensions (height): 170 mm Usable well dimensions 509 mm (depth): Well capacity: 5 lt MIN; 32 lt MAX Thermostat Range: 30 °C MIN; 90 °C MAX External dimensions, Width: 500 mm External dimensions, Depth: 900 mm External dimensions, Height: 250 mm Net weight: 25 kg Configuration: One-Side Operated;Top

Sustainability

Current consumption: 3.8 Amps















Optional Accessories

Optional Accessories			
 Connecting rail kit, 900mm 	PNC	912502	
 Portioning shelf, 500mm width 	PNC	912523	
 Portioning shelf, 500mm width 		912553	
 Folding shelf, 300x900mm 	PNC	912581	
 Folding shelf, 400x900mm 	PNC	912582	
 Fixed side shelf, 200x900mm 	PNC	912589	
 Fixed side shelf, 300x900mm 	PNC	912590	
 Fixed side shelf, 400x900mm 	PNC	912591	
Connecting rail kit: modular 90	PNC	912975	
(on the left) to ProThermetic tilting (on the right), ProThermetic			
stationary (on the left) to			
ProThermetic tilting (on the right)			
Connecting rail kit: modular 80	PNC	912976	
(on the right) to ProThermetic			
tilting (on the left), ProThermetic stationary (on the right) to			
ProThermetic tilting (on the left)			
• Endrail kit, flush-fitting, left	PNC	913111	
 Endrail kit, flush-fitting, right 		913112	
 Lid for aquacooker 1/1 GN and bain marie 1/1 GN 	PNC	913139	
• Endrail kit (12.5mm) for thermaline 90 units, left	PNC	913202	
• Endrail kit (12.5mm) for thermaline 90 units, right	PNC	913203	
T-connection rail for back-to-	PNC	913227	
back installations without			
backsplash (to be ordered as S-code)			
• Insert profile d=900	PNIC	913232	
• Energy optimizer kit 14A - factory		913244	
fitted	1110	715277	_
• Endrail kit, (12.5mm), for back-to-	PNC	913251	
back installation, left			
• Endrail kit, (12.5mm), for back-to-	PNC	913252	
back installation, right	DNIC	017055	
 Endrail kit, flush-fitting, for back- to-back installation, left 	PNC	913255	П
Endrail kit, flush-fitting, for back-	PNC	913256	
to-back installation, right			
 GN DIVIDER SET FOR BAIN MARIE 	PNC	913297	
• Adapter Container in 1/1 GN Bain Marie	PNC	913657	
• Filter W=500mm	PNC	913664	
• Electric mainswitch 25A 4mm2	PNC	913676	
NM for modular H800 electric units (factory fitted)			

