

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Static Gas Oven, 1 Side, H=700

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IPX5 water resistant certification.
Configuration: Freestanding, One-side operated.

589643 (MCQMEAJCPO)

4-Burner gas Top on gas static Oven, ecoflam, oneside 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. 4 gas burners with optimized combustion, flame failure device, thermocouple safety hand valve and protected pilot flame. Triple ring "flower" flame burners with anti-clogging design. Manual gas valves allow precise flame intensity control. Large pan support in cast iron with long center fins for various pan sizes. ECOFLAM pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Deep flat spillage tray with rounded corners and drain hole. Metal knobs and oven handles with embedded hygienic silicon "soft" grip enable easier handling and cleaning. Gas static oven chamber with 40 mm thick oven door and ribbed enamelled steel base plate. 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, electronic sensor for precise temperature control and manual humidity control in the cooking chamber. Upper heating element can also be used for grilling, with or without ventilating mode.

APPROVAL:





Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Manual gas valves allow precise control of the flame intensity between high and low positions.
- Manual oven shut-off valve.
- Pans can easily be moved from one area to another without lifting.
- 40 mm thick oven door for heat insulation.
- 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.
- 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.
- Manual control of humidity in cooking chamber.
- Electronic sensor for precise temperature control.
- Burners with optimized combustion. Triple ring flower flame burners with anti-clogging design.
- Deep flat spillage tray with rounded corners and drain hole to facilitate cleaning.
- 100% safety pilot and thermocouple.
- Oven temperature up to 300 °C
- 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.
- Patented Flower Flame burners that adjust to the size and form of the cookware (Patent EP2708813B1 and related family).

Construction

- Each burner equipped with thermocouple safety hand valve and protected pilot flame.
- 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
- IPx4 water protection.
- Internal frame for heavy duty sturdiness in stainless steel.







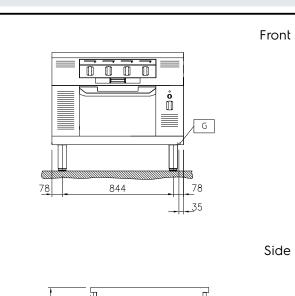
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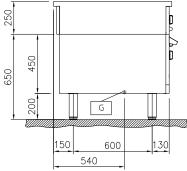
• Side reinforced panel only in PNC 913275 **Included Accessories** combination with side shelf, for back-toback installations, left • 1 of Grid, chromium plated, for ovens PNC 910652 2/1 GN • Side reinforced panel only in PNC 913276 combination with side shelf, for back-to-Optional Accessories back installation, right • Baking sheet 2/1 GN for ovens PNC 910651 Kit LPG nozzles for 4 burner (10 kW) on PNC 913292 • Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven, gas 30/31 PNC 910655 oven PNC 910656 • Fire clay plate 2/1 GN for ovens • Connecting rail kit, 900mm PNC 912502 Stainless steel side panel, PNC 912512 900x700mm, freestanding • Portioning shelf, 1000mm width PNC 912528 • Portioning shelf, 1000mm width PNC 912558 • 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 Stainless steel front kicking strip, PNC 912636 1000mm width PNC 912657 • Stainless steel side kicking strip left and right, freestanding, 900mm Stainless steel side kicking strip left PNC 912663 and right, back-to-back, 1810mm width PNC 912960 Stainless steel plinth, freestanding, 1000mm width PNC 912975 • 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) • Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on PNC 912976 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 PNC 913112 • Endrail kit (12.5mm) for thermaline 90 PNC 913202 units, left • Endrail kit (12.5mm) for thermaline 90 PNC 913203 units, right Stainless steel side panel, left, H=700 PNC 913222 • Stainless steel side panel, right, PNC 913223 PNC 913227 • T-connection rail for back-to-back installations without backsplash (to be ordered as S-code) Insert profile d=900 PNC 913232 • Endrail kit, (12.5mm), for back-to-PNC 913251 back installation, left • Endrail kit, (12.5mm), for back-to-PNC 913252 back installation, right • Endrail kit, flush-fitting, for back-to-PNC 913255 back installation, left • Endrail kit, flush-fitting, for back-to-PNC 913256 back installation, right PNC 913260 • Side reinforced panel only in combination with side shelf, for freestanding units



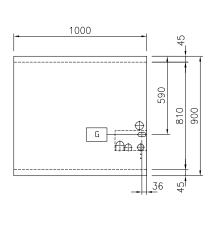


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Equipotential screw EQ Gas connection



Gas

Gas Power: 47 kW

Gas Type Option:

Gas Inlet: 1/2"

Key Information:

Oven working Temperature: 80 °C MIN; 300 °C MAX

Oven Cavity Dimensions

(width): 683 mm

Oven Cavity Dimensions

255 mm (height):

Oven Cavity Dimensions

671 mm (depth): External dimensions, Width: 1000 mm External dimensions, Depth: 900 mm External dimensions, Height: 700 mm

Net weight: 173 kg

On Oven; One-Side

Configuration: Operated

ISO 9001; ISO 14001 - ISO Front Burners Power: 9001; ISO 14001 kW

10 - 10 kW **Back Burners Power:**

Back Burners Dimension -

Top

Ø 70 Ø 70

Front Burners Dimension -

Ø 70 Ø 70

