

Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Static Gas Oven, 1 Side, H=800

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



Configuration: Freestanding, One-side operated.

IPX5 water resistant certification.

589647 (MCQMFAJCPO)

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.







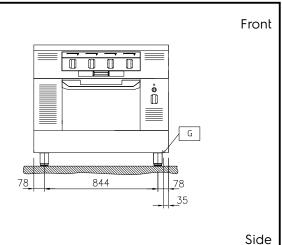
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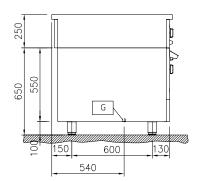
#### • Side reinforced panel only in PNC 913259 **Included Accessories** combination with side shelf, for freestanding units • 1 of Grid, chromium plated, for ovens PNC 910652 • Side reinforced panel only in 2/1 GN PNC 913277 combination with side shelf, for back-to-Optional Accessories back installations, left • Baking sheet 2/1 GN for ovens PNC 910651 PNC 913278 • Side reinforced panel only in • Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking combination with side shelf, for back-to-PNC 910655 back installation, right • Kit LPG nozzles for 4 burner (10 kW) on PNC 913292 oven, gas 30/31 PNC 910656 • Fire clay plate 2/1 GN for ovens • Gas mainswitch for modular H800 gas PNC 913698 • Connecting rail kit, 900mm PNC 912502 units (factory fitted) Stainless steel side panel, PNC 912511 900x800mm, 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 912600 1000mm width PNC 912621 Stainless steel side kicking strips left and right, freestanding, 900mm Stainless steel side kicking strips left PNC 912627 and right, back-to-back, 1810mm width PNC 912922 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, PNC 913224 H=800, flush Stainless steel side panel, left, PNC 913225 H=800, flush • T-connection rail for back-to-back PNC 913227 installations without backsplash (to be ordered as S-code) PNC 913232 • Insert profile d=900 • 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



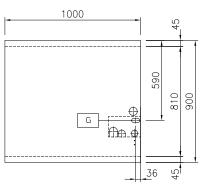


# Modular Cooking Range Line thermaline 90 - 4-Burner Gas Top with Ecoflam on Static Gas Oven, 1 Side, H=800





EQ Equipotential screw Gas connection



Gas

Gas Power: 47 kW

Gas Type Option:

1/2" Gas Inlet:

**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: 800 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 -**

Ø 70 Ø 70

Front Burners Dimension -Ø 70 Ø 70

