

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	
	_

Configuration: Freestanding, One-side operated with backsplash.

IPX5 water resistant certification.



589648 (MCQMFBJCPO)

4-Burner gas Top on gas static Oven, ecoflam, oneside operated with backsplash

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.





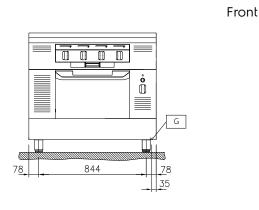


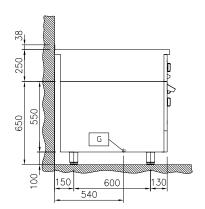
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	ncluded Accessories			con		side shelf, for agains		913270	
 1 of Grid, chromium plated, for ovens PNC 910652 2/1 GN 				the wall installations, right • Kit LPG nozzles for 4 burner (10 kW) on			n PNC	913292	
(Optional Accessories				n, gas 30/31		- DNG	017/00	
	Baking sheet 2/1 GN for ovens	PNC 910651			mainswitch foi s (factory fitted)	r modular H800 gas	s PNC	913698	
	Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven	PNC 910655		Offic	s (luctory litted)	,			
•	Fire clay plate 2/1 GN for ovens	PNC 910656							
	Connecting rail kit for appliances with backsplash, 900mm	PNC 912499							
•	Portioning shelf, 1000mm width	PNC 912528							
•	Portioning shelf, 1000mm width	PNC 912558							
	Folding shelf, 300x900mm	PNC 912581							
	Folding shelf, 400x900mm	PNC 912582							
	G								
	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	1110 712000	_						
•	Stainless steel side kicking strips left and right, against the wall, 900mm width	PNC 912624							
•	Stainless steel side kicking strips left and right, back-to-back, 1810mm width	PNC 912627							
•	Stainless steel plinth, against wall, 1000mm width	PNC 912903							
•	Stainless steel plinth, freestanding, 1000mm width	PNC 912922							
•	Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)	PNC 912981							
•	Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)	PNC 912982							
•	Back panel, 1000x800mm, for units with backsplash	PNC 913028							
•	Stainless steel panel, 900x800mm, against wall, left side	PNC 913102							
•	Stainless steel panel, 900x800mm, against wall, right side	PNC 913106							
•	Endrail kit, flush-fitting, with backsplash, left	PNC 913117							
•	Endrail kit, flush-fitting, with backsplash, right	PNC 913118							
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, left	PNC 913208							
•	Endrail kit (12.5mm) for thermaline 90 units with backsplash, right	PNC 913209							
	U-clamping rail for back-to-back installations with backsplash (to be ordered as S-code)	PNC 913226							
•	Insert profile d=900	PNC 913232							
	Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913268							

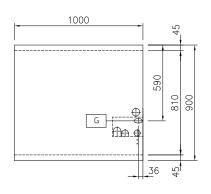








EQ = Equipotential screw
G = Gas connection



Gas

Side

Top

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

(height): 255 mm

Oven Cavity Dimensions

(depth):671 mmExternal dimensions, Width:1000 mmExternal dimensions, Depth:900 mm

External dimensions, Height: 800 mm **Net weight:** 173 kg

On Oven;One-Side

Configuration: Operated

ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW

Back Burners Power: 10 - 10 kW

Back Burners Dimension -

mm Ø 70 Ø 70

Front Burners Dimension -

nm Ø 70 Ø 70

