

Modular Cooking Range Line thermaline 90 - Electric Free-cooking Top on Warming Cabinet with Backsplash H=700

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



589708 (MCTHEBJ4AO)

Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet

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. Smooth electrically-heated solid plate made of 20 mm thick steel with a wide rounded cleaning zone around the plate. Rapid plate heat up, continuously ready to use; maximum reachable surface temperature of 350°C. Stainless steel high splash guards on the rear and sides. Overheat protection switches off the supply in case of overheating. Standby function saves energy and quickly recovers maximum power. Metal knobs with embedded hygienic silicon "soft" grip enable easier handling and cleaning. 1000 mm wide warming cabinet with 2 doors, constructed according to DIN 18860_2 with 70 mm recessed plinth. Temperature in the cabinet can be set through thermostat, up to a maximum of 110 °C. Cabinet storage space accepts GN 1/1 containers. IPX5 water resistance certification.

Main Features

- Rapid heat up of the plate and continuously ready for use.
- Overheat protection: a temperature sensor switches off the supply in case of overheating.
- Wide rounded cleaning zone around the plates for easier cleaning.
- 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 "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.
- Cooking plate and base joint profile guarantee against soil infiltration.
- Surface temperature up to 350°C
- Unit constructed according to DIN 18860_2 with 70 mm recessed plinth.
- For direct and indirect cooking.
- Temperature in the cupboard can be set through a thermostat to suit different requirements. The maximum temperature is

Construction

- 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
- IPX5 water resistance certification.
- Storage space in the base of the appliance accepts GN1/1 containers.
- Unit constructed according to DIN 18860_2 with 20 mm drop nose top.
- Cooking surface is an electrically heated solid plate made from 20 mm thick stainless steel AISI 316 - DIN 1.4404.
- 2mm thick top in stainless steel AISI 304 DIN 1.4301.
- Internal frame for heavy duty sturdiness in stainless steel.









Sustainability

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

Optional AccessoriesConnecting rail kit for applie

Optional Accessories		
 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	
 Fixed side shelf, 200x900mm 	PNC 912589	
 Fixed side shelf, 300x900mm 	PNC 912590	
 Fixed side shelf, 400x900mm 	PNC 912591	
 Stainless steel front kicking strip, 1000mm width 	PNC 912636	
 Stainless steel side kicking strips left and right, against the wall, 900mm width 	PNC 912660	
 Stainless steel side kicking strip left and right, back-to-back, 1810mm width 	PNC 912663	
 Stainless steel plinth, against wall, 1000mm width 	PNC 912941	
 Stainless steel plinth, freestanding, 1000mm width 	PNC 912960	
 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, 1000x700mm, for units with backsplash	PNC 913015	
 Stainless steel panel, 900x700mm, against wall, left side 	PNC 913101	
 Stainless steel panel, 900x700mm, against wall, right side 	PNC 913105	
 Endrail kit, flush-fitting, with backsplash, left 	PNC 913117	
 Endrail kit, flush-fitting, with backsplash, right 	PNC 913118	
 Scraper for smooth plates 	PNC 913119	
• 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	
 Perforated shelf for warming cabinets and cupboard bases (one- side operated TL80-85-90 and two- side operated for TL80) 	PNC 913235	
Side reinforced panel only in combination with side shelf, for against the wall installations, left	PNC 913267	

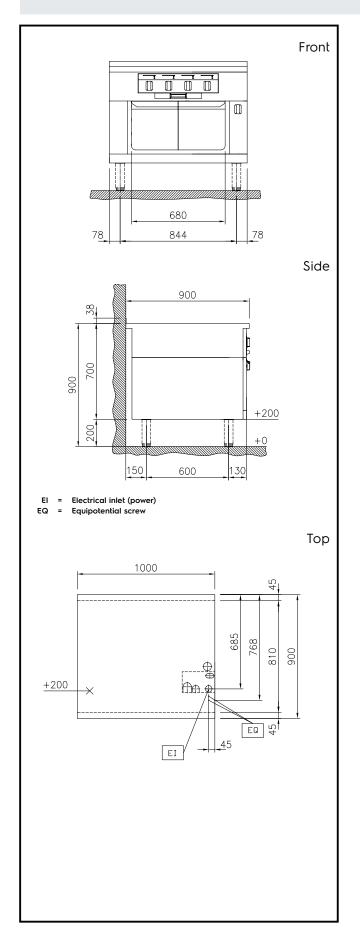




Side reinforced panel only in combination with side shelf, for against the wall installations, right	PNC 913269	
 Shelf fixation for TL80-85-90 one- side operated, TL80 two-side operated 	PNC 913283	
• Filter W=1000mm	PNC 913666	
Recommended Detergents		
• C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	











Electric

Supply voltage: 400 V/3N ph/50/60 Hz

Electrical power, max: 18.3 kW

Key Information:

Working Temperature MIN: 80 °C

Working Temperature

MAX:

350 °C

External dimensions,

1000 mm Width:

External dimensions,

900 mm Depth:

External dimensions, Height: 700 mm

Storage Cavity Dimensions (width):

Storage Cavity Dimensions

(height):

Storage Cavity Dimensions

(depth):

Configuration:

0 mm

258 kg

Net weight: On Oven;One-Side

Operated

Front Plates Power: 4 - 4 kW 4 - 4 kW **Back Plates Power:**

Solid top usable surface

(width):

820 mm

Solid top usable surface

(depth):

720 mm

Sustainability

Current consumption: 39.1 Amps

